



# BEEF FROM SPAIN IN FIGURES



# BEEF FROM SPAIN IN FIGURES

## ECONOMIC FIGURES IN THE SPANISH BEEF SECTOR



## THE SECTOR IN THE EU

5<sup>th</sup>

LARGEST  
PRODUCER  
IN THE EU <sup>(2)</sup>

6<sup>th</sup>

LARGEST  
EXPORTER  
IN THE EU <sup>(2)</sup>

## THE SECTOR IN THE WORLD

18<sup>th</sup>

LARGEST  
PRODUCER  
WORLDWIDE <sup>(3)</sup>

14<sup>th</sup>

LARGEST  
EXPORTER  
WORLDWIDE <sup>(2)</sup>

## PRODUCTION AND EXPORT FIGURES

5.8

MILLION HEADS  
OF CATTLE

2.5

MILLION HEADS  
SLAUGHTERED

700,000

TN/YEAR PRODUCED

222,000

TN/YEAR EXPORTED

## SECTOR SIZE

130,000

LIVESTOCK OPERATIONS

240

SLAUGHTERHOUSES

140

CUTTING PLANTS

(1) SOURCE: MAPA 2020

(2) SOURCE: TRADEMAP 2019

(3) SOURCE: FAS/USDA 2017

*Beef*  
from  
**Spain**

IRRESISTIBLE  
QUALITY MEAT

[provacuno.es](http://provacuno.es) / [beefandlambfromspain.com](http://beefandlambfromspain.com)  
[fansdelvacuno.es](http://fansdelvacuno.es) / [wonderfulbeef.eu](http://wonderfulbeef.eu)





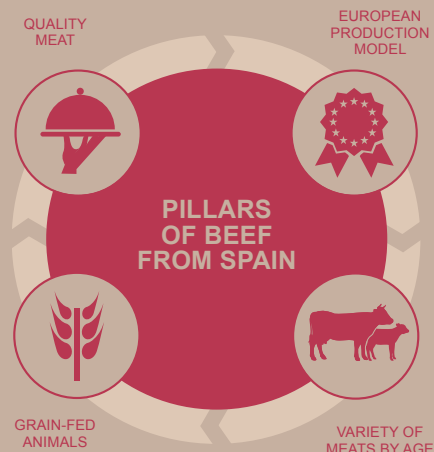
# BEEF FROM SPAIN: UNIQUE MEAT OF IRRESISTIBLE QUALITY

There's something about Beef from Spain that makes it unique and irresistible for everyone: the geographical setting, the combination of best practices throughout the entire production chain, the finest animals and diversity of breeds, and superior and carefully controlled feeding practices for these animals. This combination can only yield the most irresistible results.





## PILLARS OF BEEF FROM SPAIN. NATURALLY IRRESISTIBLE MEAT



Beef from Spain is unique, and undergoes a natural process that offers maximum respect for animal welfare, the environment, and the product itself. Everything is controlled by the requirements established in the European Production Model, very possibly the highest production standards in the world. This system provides the necessary tools to ensure the best Spanish beef, with full guarantees of food safety, excellent quality, and respect for the environment.

The meat is obtained primarily from young animals that have been well raised and cared for, and fed with optimum blends of high quality grains and oilseed to produce a meat of extraordinary quality that is tender, juicy and easily digestible. These qualities make Beef from Spain a premium quality product.



[provacuno.es](http://provacuno.es) / [beefandlambfromspain.com](http://beefandlambfromspain.com)  
[fansdelvacuno.es](http://fansdelvacuno.es) / [wonderfulbeef.eu](http://wonderfulbeef.eu)







# BEEF FROM SPAIN IS DIFFERENT

## DIFFERENTIAL VALUE OF BEEF FROM SPAIN



EUROPEAN PRODUCTION MODEL



GRAIN-FED ANIMALS



VARIETY OF MEATS BY AGE

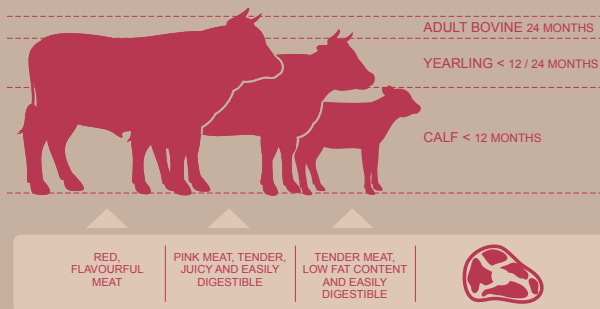


Beef from Spain offers differential values that make our meat truly unique and irresistible, influencing the final product.

We follow the world's highest regulating standards from farm to market, for a guarantee of food quality and safety through closely regulated activities, prohibiting the use of non-recommended substances and products. Compliance with the EPM sets us apart from other meats that are obtained using antibiotics, growth hormones and other products used to extend the shelf life of beef that are not authorized for our production system.

A superior-quality diet of high nutritional value grains and oilseed is a determining factor in the organoleptic properties of the end product (juicy, tender, flavorful), for a product that is a cut above grass fed meat. The animals are grain fed for more than 150 days.

The age of the animal at the time of slaughter determines the different categories of beef: veal, yearling, or adult bovine. All are of the highest quality, offering a wide range of formats and possibilities: three unique sensory experiences.



FREE FROM  
ANTIBIOTICS  
AND GROWTH  
PROMOTING  
HORMONES

**END RESULT:** tender, juicy beef that is delicate in flavor and easily digestible. Considered by top chefs as highly versatile, premium meat that occupies a prominent position in both traditional dishes and haute cuisine. Natural, safe, exceptional quality meat with a variety of formats depending on the age of the animal.

*Beef*  
from  
**Spain**

IRRESISTIBLE  
QUALITY MEAT

[provacuno.es](http://provacuno.es) / [beefandlambfromspain.com](http://beefandlambfromspain.com)  
[fansdelvacuno.es](http://fansdelvacuno.es) / [wonderfulbeef.eu](http://wonderfulbeef.eu)





# THE EUROPEAN PRODUCTION MODEL (EPM)

## PILLARS OF THE EPM APPLIED TO BEEF FROM SPAIN





## 1 Animal Health and Feed Management

The production of Beef from Spain is done in compliance with EU regulations on animal disease prevention and control measures, and biosafety measures for livestock operations and processing industries. It includes feed management, and prohibits the use of growth promoting hormones. The grain-fed system facilitates constant supervision of the animals' diet in the feedlot, avoiding the risks inherent in grass-fed pasture grazing.

## 2 Animal Welfare

The Spanish beef sector is a world leader in Animal Welfare, and has created its own Certification Model to guarantee this distinction: **Compromiso Bienestar Animal**, which ensures compliance with the highest animal welfare standards in the world. Higher quality of life for animals results in greater and higher quality output.

## 3 Sustainability and Respect for the Environment

The sector guarantees the protection of Mediterranean grazing, pasture and mountain ecosystems, which are an important source of biodiversity, as well as of water reserves and soil sustainability. Spain forms part of the European Life Beef Carbon project, with the aim of reducing greenhouse gas emissions over the next 10 years, and participates in the 2050 long-term strategy for the reduction of carbon emissions by half, to become climate-neutral by 2050.

## 4 Traceability and Food Safety

Traceability throughout the entire beef production chain makes it possible to trace a product at all times, from farm to table, in order to guarantee a healthy, safe, quality product.





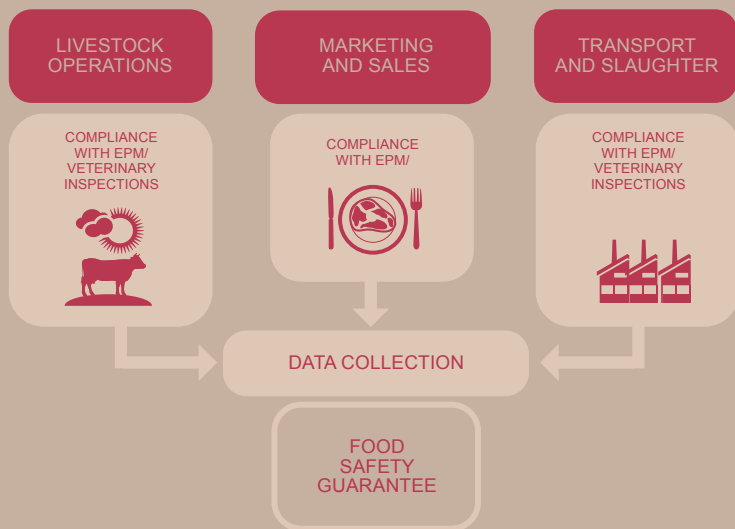
# TRACEABILITY AND FOOD SAFETY: A GUARANTEE FOR THE CONSUMER

Compliance with and monitoring of Traceability requirements throughout the Beef from Spain production chain is an essential tool of the EPM, and provides the consumer with product information at the point of sale, offering a full health and sales guarantee of the product.



Traceability allows for seamless information transfer throughout each phase of the production process, from the livestock establishment to the point of sale, providing maximum Food Safety guarantees for the consumer. It is based on the requirements established in European legislation and the EPM.

Traceability is a monitoring process that begins at livestock establishments and finalizes at the points of sale, and includes transportation, slaughter and dressing, veterinary inspection of carcasses and control of the cold chain, from the slaughter and airing of the carcass to the final point of sale. The information is recorded in a database for the individual identification of animals that enter the production chain (RIAA), thus providing a full guarantee of Food Safety for the products that we serve on our tables.



[provacuno.es](http://provacuno.es) / [beefandlambfromspain.com](http://beefandlambfromspain.com)  
[fansdelvacuno.es](http://fansdelvacuno.es) / [wonderfulbeef.eu](http://wonderfulbeef.eu)







# SUSTAINABILITY AS A TOP PRIORITY OF THE SPANISH BEEF SECTOR

The Spanish beef sector accounts for a mere 3.6% of total greenhouse gas emissions. To reduce this figure even further, the sector has committed to assuming a proactive role to guarantee respect for the environment, and is currently implementing various strategies to achieve the goals of the sector.



Beef  
from  
**Spain**

IRRESISTIBLE  
QUALITY MEAT

The blueprint put in place by the Spanish beef sector to improve sustainability aims to reduce emissions and increase environmental protection in the short and medium terms. Very positive results are being obtained through the implementation of these strategies, including an 18% reduction in manure-associated emissions over the last two decades.

Other strategies in place to guarantee respect for the environment include:

### 2050 CARBON NEUTRAL BEEF STRATEGY

A strategy has been in place since 2019 to reduce greenhouse gas emissions and increase carbon sequestration through special practices for the use and management of pasture and fodder resources, with the aim of achieving climate neutrality for our sector in 2050.

### GOOD ENVIRONMENTAL PRACTICES

PROVACUNO has published a Code of Good Environmental Practices to help mitigate climate change in the agricultural, livestock and forestry sectors.



[provacuno.es](http://provacuno.es) / [beefandlambfromspain.com](http://beefandlambfromspain.com)  
[fansdelvacuno.es](http://fansdelvacuno.es) / [wonderfulbeef.eu](http://wonderfulbeef.eu)





# LEADERS IN ANIMAL WELFARE PROTOCOLS

Beef from Spain is a world leader in Animal Welfare and Environmental Sustainability. All of our livestock establishments, means of transport and industries are in rigorous compliance with European Animal Welfare legislation, and are constantly researching new practices and methods that will help to improve our environment.





The Spanish beef sector has designed a farm to table Animal Welfare protocol that establishes requirements surpassing European regulations in this area. The aim is to provide maximum assurance for animal protection, from the livestock establishment to the moment of slaughter, helping to maintain and improve the competitiveness of the livestock establishments and providing an animal handling model that is compatible with the European Production Model.

Compliance with the rigorous standards of Animal Welfare likewise yields higher quality Beef from Spain, allowing us to maintain the prestige of our product worldwide and expand our possibilities in new markets.



[provacuno.es](http://provacuno.es) / [beefandlambfromspain.com](http://beefandlambfromspain.com)  
[fansdelvacuno.es](http://fansdelvacuno.es) / [wonderfulbeef.eu](http://wonderfulbeef.eu)



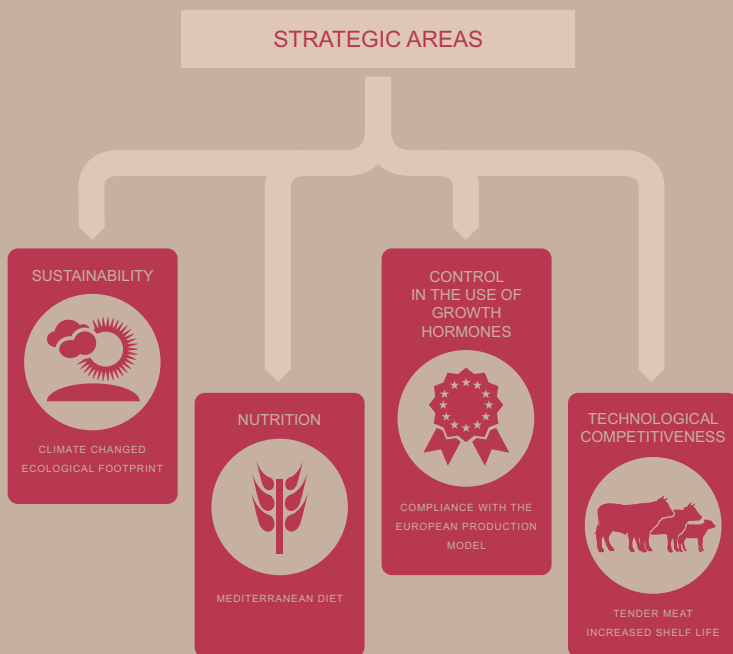


# R&D&I - THE KEY TO EXCELLENCE



Beef from Spain confirms its commitment to launching and developing research programs aimed at identifying innovative processes and enhancing the related technology throughout the entire value chain.

This firm commitment is essential if we are to reach new markets, offering the assurance that ongoing improvement yields results that are visible in higher quality products and improved conditions of sustainability for the protection of the environment.



[provacuno.es](http://provacuno.es) / [beefandlambfromspain.com](http://beefandlambfromspain.com)  
[fansdelvacuno.es](http://fansdelvacuno.es) / [wonderfulbeef.eu](http://wonderfulbeef.eu)

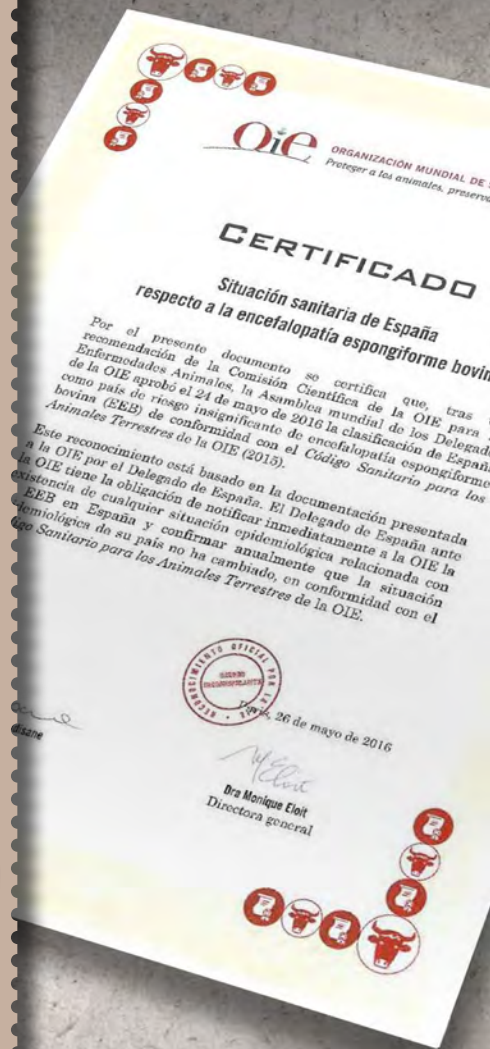






# INTER-NATIONALIZATION OF BEEF FROM SPAIN: BROADENING OUR HORIZONS AND REACHING NEW MARKETS

In order for the sector to resume exports of Beef from Spain, it was necessary for the OIE to include EU countries on the list of nations with an insignificant risk of bovine spongiform encephalopathy (BSE) in 2016





The principal argument for positioning Beef from Spain in foreign markets is its irresistible quality and its rating as premium meat, topping the list of preferences of consumers who look for quality, guarantee of origin, and full assurance of food safety.

Beef from Spain is situated as one of the highest quality beefs in the world. The best publicity we can give our product is to enjoy our cuts, which highlight the quality, tenderness, flavor and juiciness of our meats, transforming it into an exclusive product with the guarantee of “Spanish Origin”.

With the reopening of new markets in recent years, we have seen a significant increase in the export of Beef from Spain, with particular growth in third countries in both volume and value.



[provacuno.es](http://provacuno.es) / [beefandlambfromspain.com](http://beefandlambfromspain.com)  
[fansdelvacuno.es](http://fansdelvacuno.es) / [wonderfulbeef.eu](http://wonderfulbeef.eu)





# BEEF FROM SPAIN IN GASTRONOMY: MEAT DESERVING OF THREE MICHELIN STARS

The top Spanish chefs consider our beef to be one of the cornerstones of both traditional Spanish cuisine and prestigious avant-garde dishes typical of our country's renowned culinary tradition.

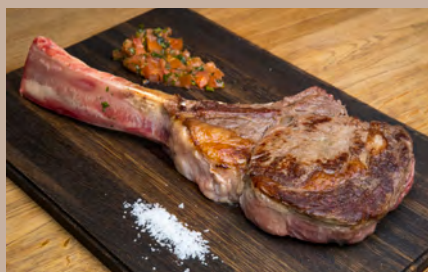




The finest cuisine calls for the finest raw materials. That's why our most distinguished chefs use beef as one of the main ingredients of their culinary array. If to this we add the fact that beef is an essential element of the Mediterranean Diet, considered one of the healthiest diets in the world with fruit and vegetables, fish and olive oil, we compound its gastronomical and universal value.

Beef from Spain has a highly versatile gastronomical profile, with multiple culinary uses. The spectrum of organoleptic properties and variety of textures and flavors of each cut range from the pink, tender, juicy, low-fat and easily digestible meat typical of veal and yearling calves, to the red and flavorful meat of adult bovine. And we mustn't forget the increased presence of aged beef and the properties of offal and bones used in specialty dishes and traditional recipes, such as soups, hot pots and stews.

Beef from Spain is highly regarded by consumers and culinary professionals alike, from the most traditional hobs to avant-garde cuisine. Our beef enjoys great prestige among international circles of haute cuisine, and satisfies new consumer demands centered on products that are quick and easy to prepare.



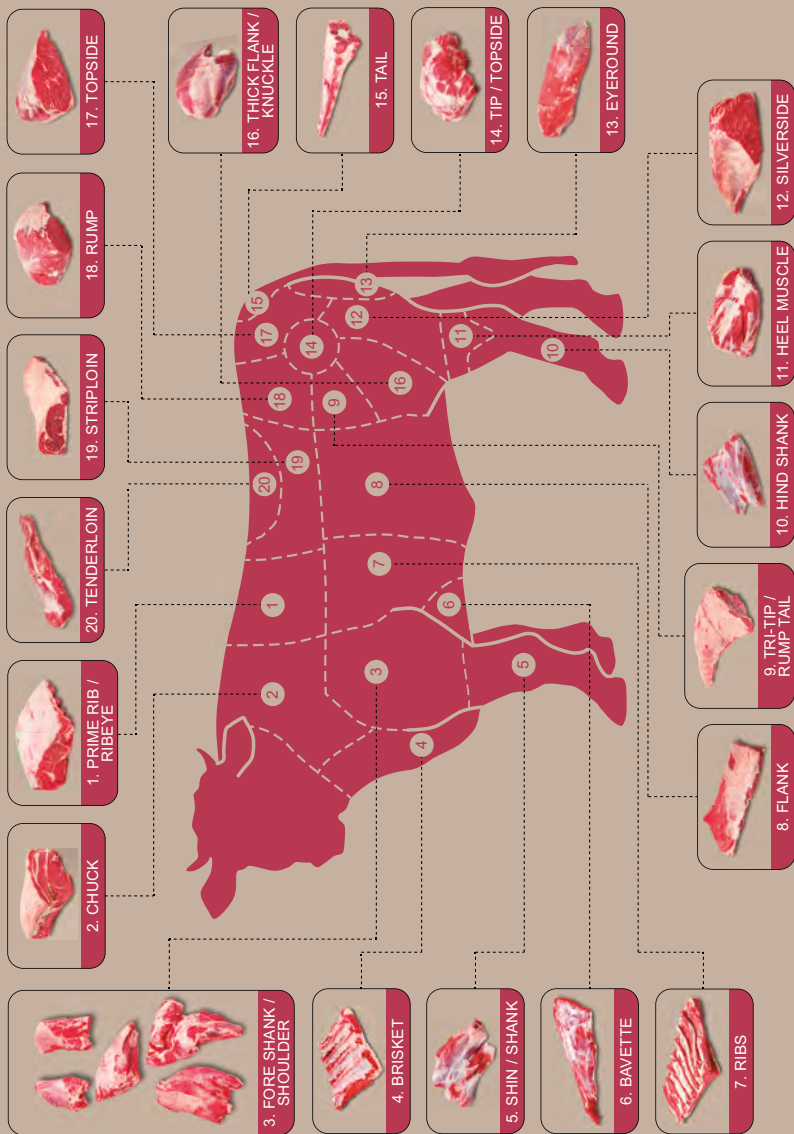
[provacuno.es](http://provacuno.es) / [beefandlambfromspain.com](http://beefandlambfromspain.com)  
[fansdelvacuno.es](http://fansdelvacuno.es) / [wonderfulbeef.eu](http://wonderfulbeef.eu)





# CUTS OF BEEF FROM SPAIN





*Beef*  
from  
**Spain**

IRRESISTIBLE  
QUALITY MEAT

[provacuno.es](http://provacuno.es) / [beefandlambfromspain.com](http://beefandlambfromspain.com)  
[fansdelvacuno.es](http://fansdelvacuno.es) / [wonderfulbeef.eu](http://wonderfulbeef.eu)







THIS IS THE PRODUCT,



THIS IS THE RESULT





[provacuno.es](http://provacuno.es) / [beefandlambfromspain.com](http://beefandlambfromspain.com)  
[fansdelvacuno.es](http://fansdelvacuno.es) / [wonderfulbeef.eu](http://wonderfulbeef.eu)

