

PORTION CONTROLLED BEEF, IDEAL FOR FOODSERVICE

Looking for perfect-sized and juicy steaks? Consistency? High quality? Don't look further!

Arena Montaña offers quality standardized portion-controlled steaks. Discover our full assortment or request a tailor-made assortment according to your own size -and weight requirements. With Arena Montaña, you offer exact portions every time, everywhere.



RUMP STEAK

Meat content: 95%
South-America | 175g



BEEF STEAK

Meat content: 95%
South-America | 175g



ENTRECOTE STEAK

Meat content: 95%
South-America | 200g



RIBEYE STEAK

Meat content: 95%
South-America | 200g



FILET MIGNON TOURNEDOS

Meat content: 95%
South-America | 175g



TENDERLOIN TOURNEDOS

Meat content: 95%
South-America | 175g



LAS VEGAS STEAK

Meat content: 95%
USA | 250g



FLANK STEAK

Meat content: 95%
South-America | 250g



SHORTRIB

Meat content: 95%
USA/Australia | 15mm



FLAT IRON STEAK

Meat content: 95%
South-America | 250g



TAPAS STEAK

Meat content: 95%
USA | 50/60g



T-BONE

Meat content: 95%
Europe



TOMAHAWK

Meat content: 95%
Europe



CÔTE DE BOEUF

Meat content: 95%
Europe



VEAL T-BONE

Meat content: 95%
The Netherlands



VEAL ENTRECOTE STEAK

Meat content: 95%
The Netherlands | 200g



VEAL RIBEYE STEAK

Meat content: 95%
The Netherlands | 200g



VEAL LOIN FILLET

Meat content: 95%
The Netherlands | 200g



TEPPANYAKI GRASS-FED

Meat content: 85%
Europe



TEPPANYAKI GRAIN-FED

Meat content: 85%
South-America



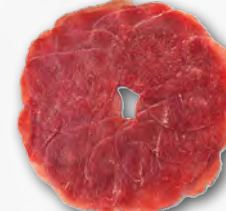
CARPACCIO

Meat content: 95%
South-America | 80g



BLACK ANGUS CARPACCIO

Natural
USA | 80g



ASIAN CARPACCIO

Meat content: 90%
(adhesed) | 80g



VITELLO TONNATO

Europe | 70g



THE ADVANTAGES

- Perfect portions: saves time in the kitchen and lowers waste;
- Fixed weights, lower cost price;
- Frozen assortment: always on stock, long shelf life;
- \pm 95% meat content: naturally marinated to compensate lost juices, resulting in a juicier steak;
- Sustainable: adhesion of the meat.

MEAT CONTENT

The meat matures in its vacuum packaging. During the process, enzymes break down the muscle fibres, which makes the meat more tender and richer in flavour. However, this does mean that the meat juices become lost, which causes the meat to have a tendency to become dry in the pan. By adding a marinade which has a neutral flavour, the meat remains juicy while it is being prepared while losing none of its great flavour. Our passion for craftsmanship and creating pure products means that we do not overcompensate with the marinade – we add just as much as is lost in meat juices. 95% meat = 100% solution.

ADHESION

As a sustainable company, we try to keep waste to a minimum. To counteract losses that arise during the cutting process, we can 'stick' pieces of meat together. This involves preparing products made from different cuts of meat. We use animal protein to 'stick' the cuts together. This is the best method in terms of the rate of return and price. It is also more respectful to the animal, as good meat is not simply thrown away.

A JAN ZANDBERGEN BRAND

Arena Montaña is a brand of Jan Zandbergen. We import meat from the best regions and breeds in the world, like Hereford, Angus and Zebu from Paraguay, Brazil, Argentina or New Zealand. We work exclusively with socially responsible suppliers. We buy directly from the source, invest in long-term relationships and set up new programmes that are tailored to our requirements. The premium quality meat sourced by Jan Zandbergen must pass stringent quality controls based on EU standards. This way you are ensured of the highest quality.

We process the meat in-house, in collaboration with our subsidiary Diviande. We can offer the products tailor-made for you: by required size -or weight, chilled or frozen. We can cater to your every need.

For more information: [JANZANDBERGEN.NL](https://janzandbergen.nl) | info@janzandbergen.nl | +31 318 563 563