



Meet the Argentina finest meat.

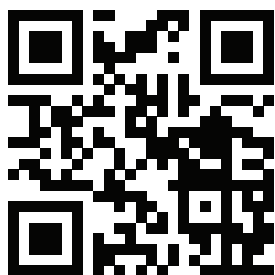


NUEVO
TRES LOMASTM
BEEF PLANT



Nuevo Tres Lomas Beef Plant is a leading company within the Argentine beef industry. The natural conditions of the land, modern infrastructure, and value-added services make **Tres Lomas** a distinguished supplier of beef products for the international market.

Nuevo Tres Lomas produces premium-quality beef, sustainably raised in the pristine natural environment of the Humid Pampas region of Argentina (South America).



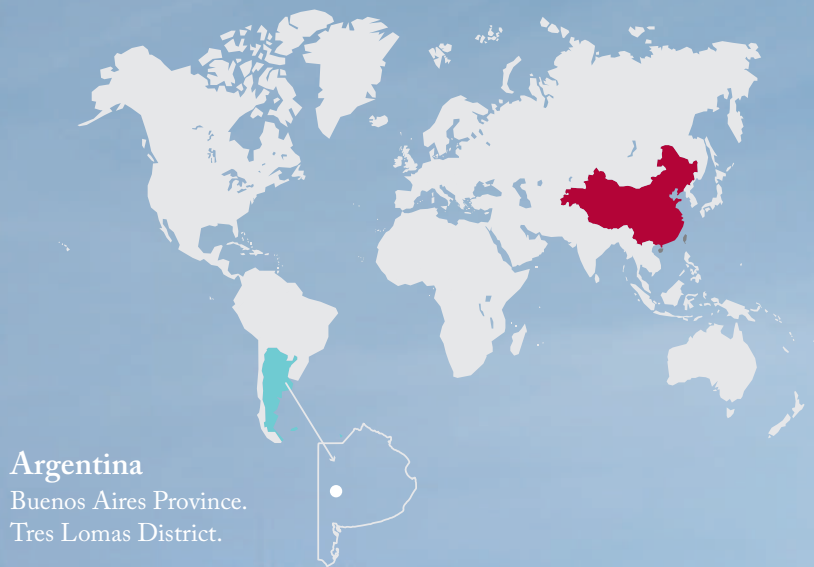
Corporate Video



LOCATION

The processing plant is located in the town of Tres Lomas, Buenos Aires Province, Argentina.

- Port of Buenos Aires: 500 km.
- Port of Rosario: 550 km.
- Port of Bahía Blanca: 250 km.





Quality from the beginning

LIVESTOCK SELECTION

Nuevo Tres Lomas Beef Plant primarily selects British-breed cattle, widely recognized as possessing some of the finest beef genetics in the world, ensuring raw material of the highest quality.

At **Nuevo Tres Lomas**, strict controls are in place to guarantee that all livestock processed originates from farms that meet the highest production standards.

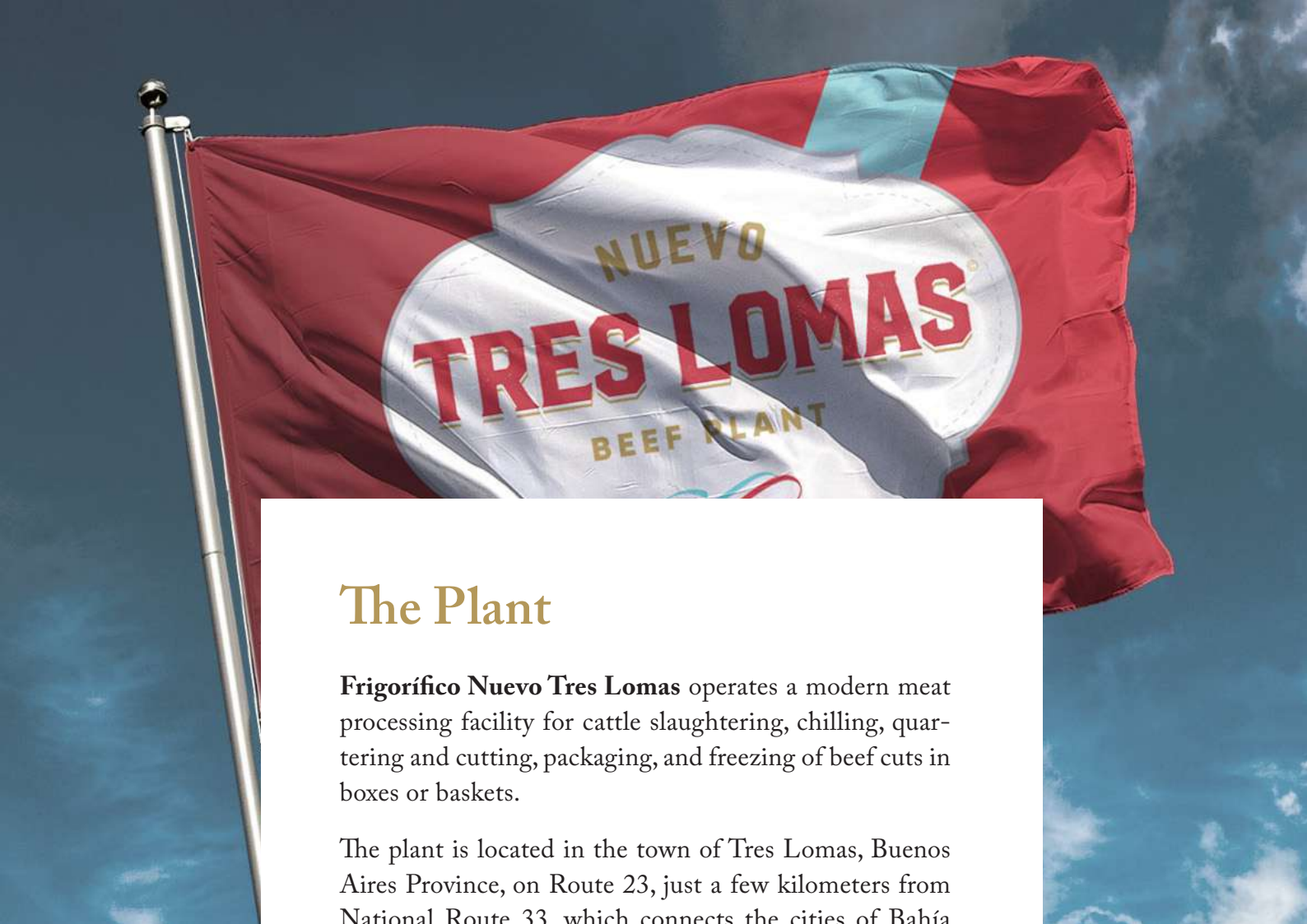
Nuevo Tres Lomas understands that product safety and reliability begin at the farm. For this reason, the company works closely with producers to ensure that local and international customer requirements and standards are consistently met.

**Agricultural Quality
Assurance Program.**

Our program promotes:

- Full product traceability.
- High animal welfare standards.
- Excellent animal health and nutrition levels.
- Carefully managed handling practices.
- Special attention to environmental care.





The Plant

Frigorífico Nuevo Tres Lomas operates a modern meat processing facility for cattle slaughtering, chilling, quartering and cutting, packaging, and freezing of beef cuts in boxes or baskets.

The plant is located in the town of Tres Lomas, Buenos Aires Province, on Route 23, just a few kilometers from National Route 33, which connects the cities of Bahía Blanca and Rosario.

Situated in the heart of the Humid Pampas region, with a cattle population of approximately 2,000,000 head within a radius of less than 250 km, the plant benefits from very low livestock transportation costs and short travel times. This significantly enhances meat quality and optimizes procurement logistics.



The facility covers a total surface area of 7.000 m², located on a 30-hectare property.



NUEVO
TRES LOMAS
FRIGORÍFICO
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*In the Best
Livestock Region
of Argentina*
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**NUEVO TRES LOMAS
BEEF PLANT
IN NUMBERS:**



Cattle Slaughter Line:

60 animals per hour.

Holding and resting area:

12 corrals.



Cold storage chambers:

10 rooms currently in operation plus 4 under construction, which will allow a daily slaughter capacity of up to 1,100 head per day, by adding a second slaughtering and deboning shift.



Deboning and cut preparation:

44 animals per hour, equivalent to 175 quarters.

Freezing tunnels:

4 tunnels, each with a capacity of 25 tons of palletized boxes.

Cargo docks:

4 docks for truck parking and loading.



The best conditions for the best results

NATURAL RESOURCES

In the area where the plant is located, soils are predominantly sandy and highly absorbent, and rural roads allow livestock truck circulation even during rainy periods. This condition is uncommon in many other regions where most meat plants are located.

The Tres Lomas area is also a major producer of alfalfa in bales, rolls, and silage, providing livestock producers with a reliable source of feed or nutritional supplementation during periods of pasture scarcity.

LOGISTICS

The combination of short livestock transportation distances—from farms to the meat plant—moving animals together with their non-edible by-products (which represent approximately 45% of live weight), and finished product transportation to ports or airports within less than 8 hours, represents a significant competitive advantage.

Transporting a 40-foot container with a load of 27 tons is equivalent to the cargo of 8 livestock trucks carrying 33 animals each. This means saving 7 livestock truck trips versus a single container shipment to port.

This efficiency represents an estimated saving of USD 14,000 per container transported to port.

ENVIRONMENTAL CARE

At **Nuevo Tres Lomas**, environmental care is a core priority and a fundamental part of the company's corporate mission.

Water extraction from deep wells for plant operations does not affect either the quantity or quality of water required by the local population of Tres Lomas.

Plant operations do not generate odors, dust, noise, gases, or emissions that could cause discomfort, conflicts, or coexistence issues with the local community, neighboring areas, or surrounding rural and agro-industrial activities.

Local flora and fauna are not affected, as the plant does not generate emissions that could lead to migration or extinction of any native plant or animal species.

In the region where the plant is located, there is no groundwater scarcity, and water quality is chemically and physically suitable for the food industry.



Quality Control and Food Safety

In **Nuevo Tres Lomas**, cattle slaughtering, deboning, and beef processing remain the company's core business, producing a wide range of high-quality products for customers worldwide.

The retail packaging division operates five lines equipped with the latest available packaging and labeling technologies. Fresh beef lines are carefully prepared by skilled butchers, cut and portioned into a variety of formats and sizes.

Packaging capabilities include MAP, vacuum packaging, thermoforming, and skin packaging.



NUEVO
TRES LOMAS
FRIGORÍFICO

Nuevo Tres Lomas operates with the firm conviction of continuously improving its processes in order to meet customer and consumer requirements.

The processing plant is approved to produce and distribute products for local, regional, and international markets.





Export Quality

Nuevo Tres Lomas positions itself as a leading company within the food industry, projecting its operations from Buenos Aires Province, Argentina, to global markets, offering first-class service and products.

The company guarantees the safety and excellence of its products through the implementation of an Integrated Quality System, based on national and international standards.

The Foreign Trade Department coordinates and markets products to multiple international destinations. In the domestic market, Nuevo Tres Lomas works closely with major supermarket chains, wholesalers, and retailers, coordinating logistics for nationwide distribution.



NUEVO
TRES LOMAS

BEEF PLANT



THE ARGENTINE BEST BEEF

Trust the experts.
Outstanding quality, exceptional flavor.





frigorificotreslomas.com