

**OUR
PASSION
FOR MEAT
IS BOUNDLESS**

MEATYCO®

Passionate about meat for generations,

we created the Meatyco brand to offer you a unique selection of fine meats.

Each breed is selected according to quality criteria such as origin, type of breeding, animal feed and meat marbling. In fact, if we take the example of Angus, even if all variants of Angus have similar characteristics, factors such as climate, territory and treatment lead to different results.

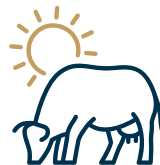
Our factory with CE ITL3Z2A authorization and state-of-the-art equipment is dedicated to the demands of the HORECA sector and the food industry in a more extensive way. Each cut is prepared and packaged by our highly specialized staff and we guarantee the highest quality standards and full compliance with applicable legislative requirements.

We offer as our flagship the finest cuts of beef, whole or already portioned, vacuum-packed, fresh or professionally fast-frozen following a process which allows to preserve all the organoleptic properties of the meat.

OUR QUALITY CRITERIA



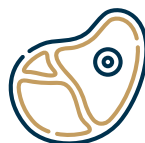
ORIGIN



**TYPE
OF BREEDING**



**ANIMAL
FEED**



**MEAT
MARBLING**

**OUR
BRAND**

Rooted in Italian artisanal tradition,

Meatco S.r.l. is a premium meat company dedicated to bringing the values of Made in Italy to global markets.

Through its high-end brand MEATYCO, the company specializes in the selection, processing, and distribution of fresh and frozen meats from certified international supply chains, combining Italian craftsmanship with cutting-edge technology.

All meats are processed entirely in Italy, ensuring full traceability, consistent quality, and the authentic excellence of Italian food culture.

Meatyco offers a curated selection of premium cuts, including Fassona Piemontese, Black Angus, and Wagyu, delivering unique taste experiences to chefs, professionals, and gourmets worldwide.

**MADE
IN ITALY**

With deep respect for raw materials and a commitment to innovation, Meatyco **transforms the finest meats into true expressions of Italian tradition, flavor, and sustainability.**

Respect for Traditions, Excellence in Every Cut.

At Meatyco, honoring cultural and dietary values is a commitment we take seriously.

Every step of our production — from selection to packaging — is carried out under strict supervision to meet Islamic dietary laws with full integrity and traceability.

By combining Halal compliance with the finest Italian craftsmanship, Meatyco delivers **premium meat solutions for global markets, respecting traditions and elevating taste.**

HALAL

MEATYCO®

BLACK ANGUS

Recognised worldwide as one of the best beef, Black Angus meat is characterised by a rich marbling (around 20%).

Purebred USA Black Angus

without hormonal supplements. Raised in vast pastures, the animals are fed barley and corn for 100-120 days in order to obtain a marbling worthy of the best steakhouses.

Our Australian Black Angus beef

comes from selected Australian farms, where the cattle are fed the highest quality grains, ensuring a tender, juicy and flavourful meat.



OUR
BEEF
SELECTION

Striploin

**BLACK ANGUS
NEW YORK
STEAK**



Striploin

**BLACK ANGUS
MANHATTAN
STEAK**



Tenderloin

**BLACK ANGUS
TENDERLOIN
STEAK**



Ribeye

**BLACK ANGUS
RIBEYE
STEAK**



T-bone &
Porterhouse

**BLACK
ANGUS
T-BONE**



MEATVCO®

**BLACK
ANGUS**

Hanger

**BLACK ANGUS
HANGER
STEAK**



Flat Iron

**BLACK ANGUS
FLAT IRON
STEAK**



Flank

**BLACK ANGUS
FLANK
STEAK**



**OUR
BEEF
SELECTION**

Top Sirloin

**BLACK ANGUS
RUMP
STEAK**



Rump cap

**BLACK ANGUS
PICANHA
STEAK**



Burger

**BLACK
ANGUS
BURGER**



Burger

**BLACK ANGUS
SMASH
BURGER**

MEATVCO®

DANISH BEEF

Aged Danish beef

Danish beef is prized for its tenderness and flavor. Danish cattle farms are well-regulated, with strict safety and quality standards that ensure high-quality, reliable products for consumers. The careful management of the animal's nutrition and health ensures excellent meat, particularly suitable for steakhouses and haute cuisine restaurants.

Our selection of Danish meat

is moreover subjected to a controlled maturation process, which allows enzymes to improve the organoleptic characteristics of the meat. Among the various techniques, wet aging, an alternative to dry aging, is gaining popularity due to its excellent results.



The meat is left to rest under vacuum, in the absence of oxygen and with its own humidity, at a certain temperature in a controlled environment.

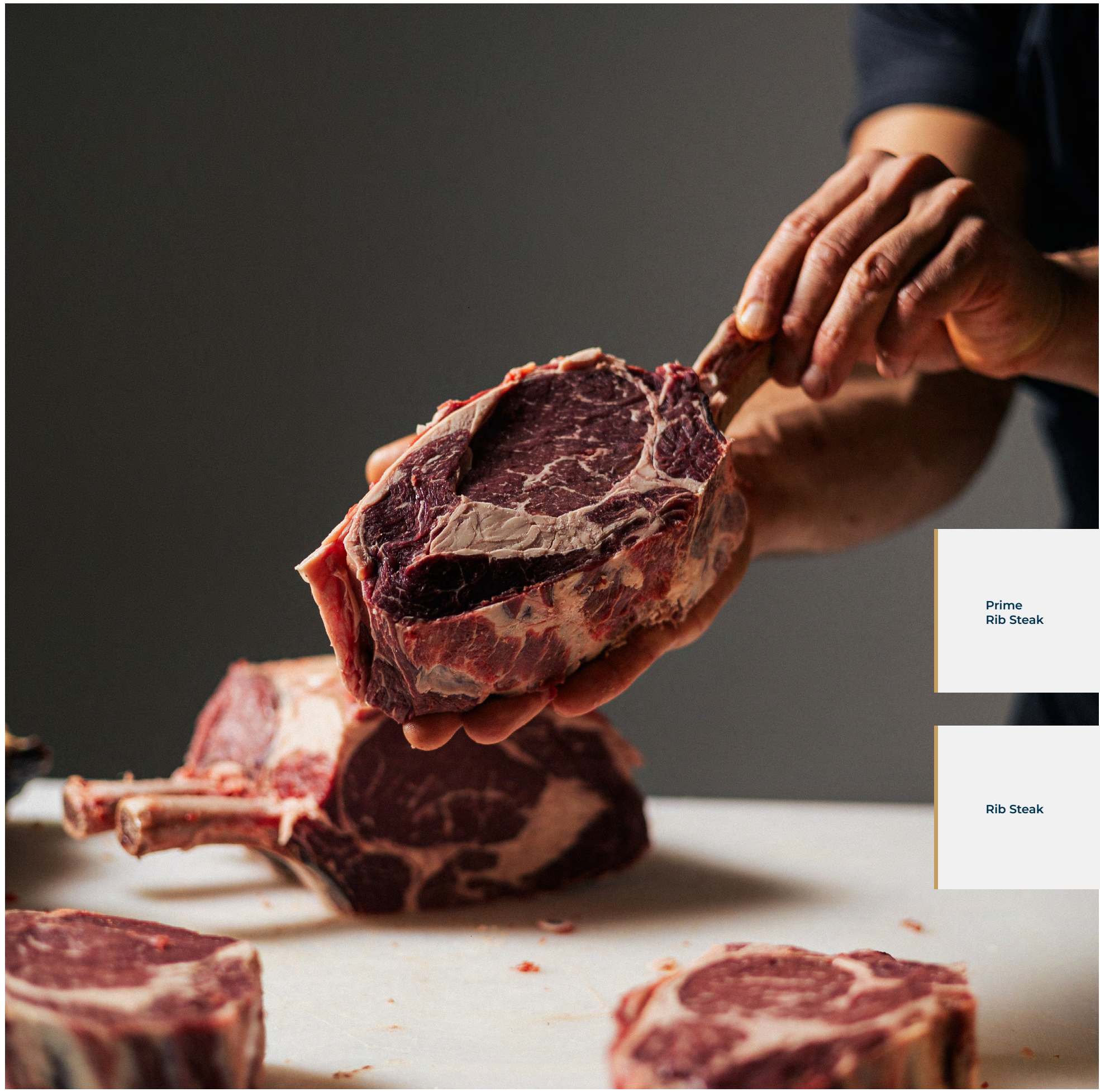
This method allows a constant level of humidity and temperature to be maintained, while reducing the risk of bacterial contamination. During this process, which can last from a few days to several months, the natural enzymes in the meat begin to break down the muscle fibers, making the meat more tender.

In addition, wet aging allows the juices to concentrate, creating a juicy texture.



**OUR
BEEF
SELECTION**

MEATVCO®



“The careful management of the animal’s nutrition and health ensures excellent meat, suitable for steakhouses & haute cuisine restaurants”

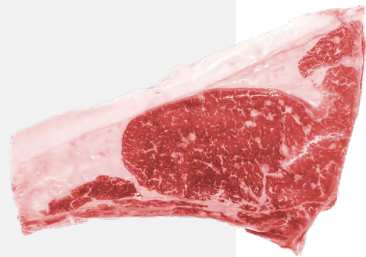
Prime
Rib Steak

**WET AGED
DANISH
COWBOY STEAK**



Rib Steak

**WET AGED
DANISH
RIB STEAK**



AUSTRALIAN WAGYU



The Australian Wagyu

is the closest to the Japanese Wagyu, achieving a marbling scale of up to BMS 9. We offer Wagyu beef from cattle raised in the vast unpolluted grasslands of northern Australia, and fed with wheat for a minimum of 330 days.

Striploin

**WAGYU
NEW YORK
STEAK**

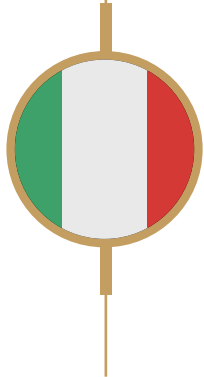


***“We offer
Wagyu beef from
cattle raised in the
vast unpolluted
grasslands
of northern
Australia”***

**OUR
BEEF
SELECTION**

MEATVCO®

FASSONE PIEDMONTESE



The Fassone Piedmontese Breed
is the most important Italian local cattle breed. All the cattle are born and bred in Italy, typically in family-run farms, many of which practice mountain pastures by making the most of the forage resources, from high-altitude pastures to cereal crops in the plains.
The meat of Fassone Piedmontese Breed is of high quality: lean but tender, low in fat of excellent nutritional quality and with a very low cholesterol level.

T-bone

**FASSONE
T - BONE**



Bone-in
rib steak

**FASSONE
RIB STEAK**



**OUR
BEEF
SELECTION**

Striploin

**FASSONE
STRIP STEAK**



Tenderloin

**FASSONE
TENDERLOIN
STEAK**



Steak
for "tagliata"

**FASSONE
«TAGLIATA»**



**FASSONE
TARTARE**



**FASSONE
BURGER
SMASH
BURGER**



For other
products, please
contact us.

MEATVCO®

MEATYCO

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