



Just Imagine

"Unlocking Infinite Possibilities"

Indulge in Excellence: A Premium Protein Sation



About **Just Imagine**

Step into the engrossing world of Just Imagine, where every slice of meat narrates a tale of perfection and flavor. Our premium collection of frozen chicken presents a captivating array, ranging from Whole Chicken to Breast, Thighs, Wings, Drumsticks, and more, promising tenderness and succulence with each savory bite. Furthermore, dive into our frozen beef selections, featuring Ribeye, Tenderloin, Striploin, and beyond, delivering robust flavors and gratifying textures to your plate.

At the heart of Just Imagine lies an unwavering commitment to quality. Every cut is handpicked and meticulously inspected to ensure freshness and satisfaction, embodying our dedication to culinary excellence. Our esteemed clientele spans Far Eastern countries, the Middle East, and Africa, with over 1000 containers of these delectable offerings moving monthly. This showcases our unwavering dedication to culinary greatness on a global scale.

But our journey doesn't end there. At Just Imagine, we cherish the bonds we share with our suppliers and stakeholders. These relationships are not merely transactional; they're the cornerstone of our ethos, essential companions in our quest for excellence. By nurturing open communication, mutual trust, and transparency with our suppliers, we ensure they grasp our quality standards and aspirations, enabling us to consistently source the finest ingredients and materials.

Similarly, we treasure the insights and input of our stakeholders, utilizing them to refine our processes and expand our repertoire. Together, we stride towards common objectives of sustainability, innovation, and customer delight, constructing a resilient ecosystem that enriches us all. So, close your eyes and let your taste buds wander as you embark on a gastronomic adventure with us at Just Imagine.



Vision, **Mission**, & Core Values

■ Vision

Our vision at Just Imagine is to be the global leader in premium meat products, renowned for our unwavering commitment to quality, sustainability, and customer satisfaction. We aim to inspire culinary excellence and set the standard for ethical business practices in the industry.

■ Mission

At Just Imagine, our mission is to provide discerning consumers with premium-quality meat products, sourced sustainably and prepared with meticulous attention to detail. We strive to exceed expectations, enriching culinary experiences and promoting a sustainable future for generations to come.

■ Core Values:

1. **Excellence:** We strive for excellence in all aspects of our operations, from sourcing to delivery, ensuring the highest quality products and services.
2. **Integrity:** We conduct our business with honesty, transparency, and integrity, building trust and credibility with our stakeholders.
3. **Sustainability:** We are committed to sustainable practices that minimize environmental impact and promote long-term viability in the communities we serve.
4. **Customer Focus:** We prioritize the needs and satisfaction of our customers, striving to exceed their expectations through personalized service and continuous improvement.
5. **Innovation:** We embrace innovation and continuous improvement, seeking new ways to enhance efficiency, quality, and value in everything we do.





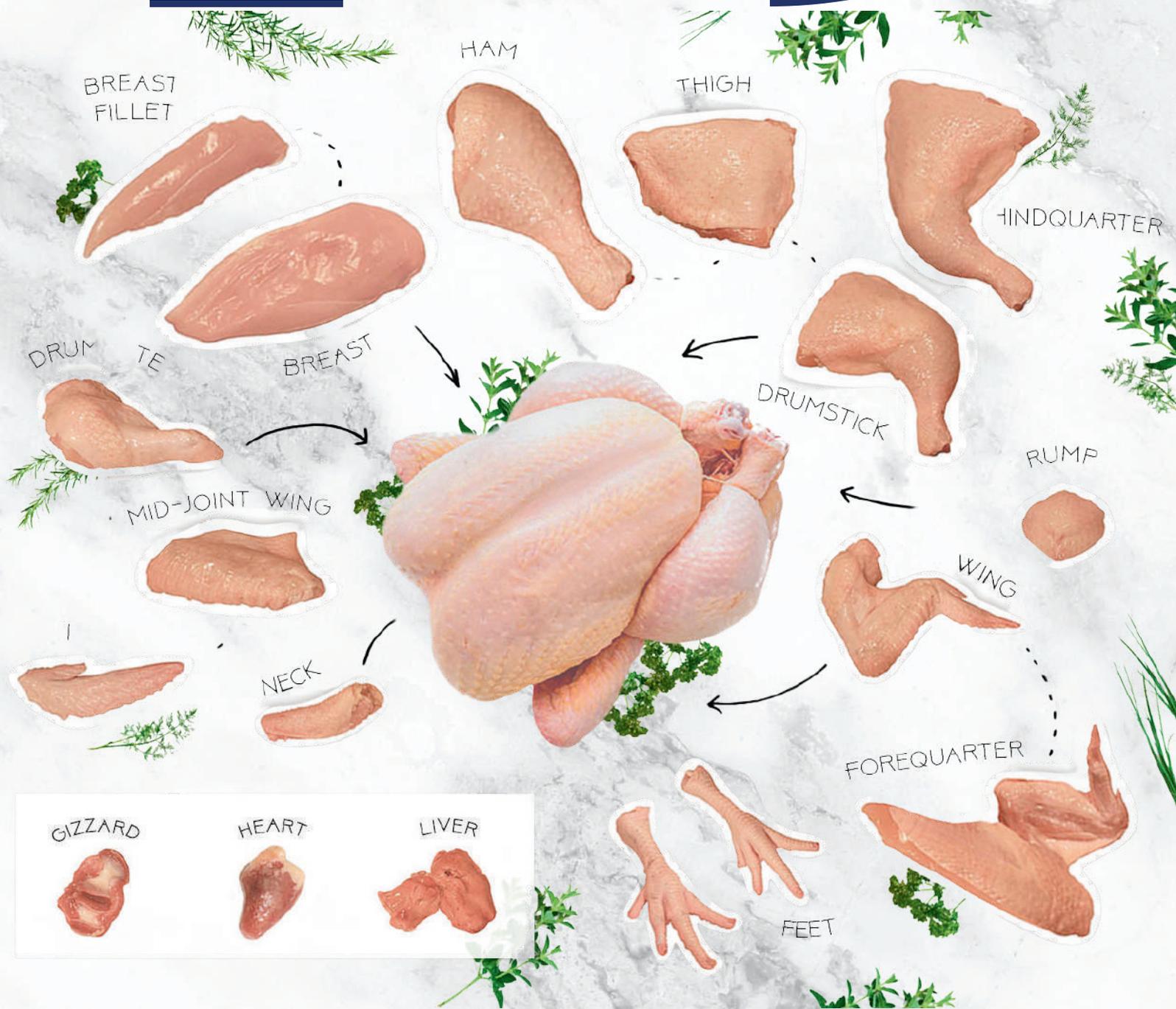
Our Offerings



Just imagine stepping into a realm where culinary delights await at every turn. Here, at Just Imagine, we take pride in curating a diverse selection of premium meat products that tantalize the taste buds and ignite the imagination. Each cut is meticulously chosen and expertly crafted to exceed your expectations, promising an unforgettable journey of flavor and indulgence with every bite.

KNOW HOW

Know your FROZEN CHICKEN





Know your FROZEN CHICKEN

CHICKEN FEET

Consider the surprising benefits of chicken feet: rich in collagen for skin and joint health, packed with essential nutrients like calcium and protein, and adding flavor to soups and broths while supporting digestive health. Embrace their culinary versatility and nutritional value for a delightful dining experience. Grade A: 35 g or Up.



CHICKEN PAWS

Chicken paws, comprising the lower leg, offer tender meat and collagen for soups and stews. They're prized for their gelatinous texture and rich flavor, adding depth to culinary creations. Enjoyed for their unique taste and nutritional benefits, they're a favorite among food enthusiasts. Grade A: 30-40g.

CHICKEN MIDDLE JOINT WINGS

Chicken middle joint wings, often referred to as "mid-joint wings," are a popular cut known for their juicy, flavorful meat and ideal balance of skin and meat. These wings are prized for their tenderness and are perfect for grilling, frying, or baking. They offer a satisfying eating experience with every bite, making them a favorite choice for chicken wing enthusiasts. Grade A: 30g or Up



WHOLE CHICKEN

A whole chicken offers versatility and flavor in every part. From succulent breast meat to tender thighs and drumsticks, each portion can be cooked to perfection through various methods such as roasting, grilling, or braising. It provides a rich source of protein, essential nutrients, and ample opportunities for creative culinary exploration. Grade A: 800-1400g.



Know your FROZEN CHICKEN



THIGH WITH DRUMSTICK

Combining the meaty richness of thighs with the succulence of drumsticks, this cut offers a perfect balance of flavor and tenderness. Ideal for grilling, baking, or frying, it's a versatile choice for any meal. Enjoy the juicy goodness of both in one delicious serving. Grade A: 200 –400 g

CHICKEN WINGS

Chicken wings, beloved for their juicy meat and crispy skin, are a favorite appetizer or snack worldwide. Whether enjoyed as a classic buffalo wing, honey-glazed, or grilled with a variety of sauces, they offer a satisfying balance of flavor and texture. Perfect for gatherings or game days, chicken wings are sure to be a crowd-pleaser. Grade A: 30-40g.



CHICKEN HEART

Chicken hearts, often overlooked, are a delicious and nutritious delicacy. Packed with flavor, they offer a rich, slightly gamey taste and a tender texture when cooked properly. Whether grilled, sautéed, or skewered, chicken hearts are a versatile ingredient that can be enjoyed as a standalone dish or added to soups, stews, and salads for an extra boost of protein and flavor. Grade A: 5-15g.

CHICKEN GIZZARD

Known for their robust flavor and unique texture, offer a delightful culinary experience. When cooked correctly, they become tender and juicy, perfect for grilling, frying, or braising. Often used in various cuisines around the world, chicken gizzards add depth and richness to dishes like stews, curries, and stir-fries. Don't overlook this versatile and delicious cut of meat! Grade A: 30-50g.





Know your FROZEN CHICKEN

CHICKEN LIVER

Chicken livers, prized for their rich, velvety texture and distinct flavor, are a versatile ingredient in many cuisines. Whether sautéed with onions and herbs, blended into pâtés, or grilled to perfection, they offer a decadent culinary experience. Packed with essential nutrients like iron and vitamins, chicken livers are not only delicious but also provide a nutritious addition to any meal. Grade A: 30-50g.



CHICKEN BREAST

Chicken breast, renowned for its lean protein and versatility, is a staple in many kitchens. With its mild flavor and tender texture, it's perfect for grilling, baking, or sautéing. Whether sliced for sandwiches, diced for salads, or served as a main course, chicken breast offers a healthy and delicious option for any meal. Grade A: 150 – 250g.

CHICKEN BONELESS LEG

Chicken boneless leg, also known as chicken thigh fillet, offers a juicy and flavorful cut without the hassle of bones. With its succulent meat and rich taste, it's ideal for grilling, roasting, or pan-searing. Whether used in sandwiches, stir-fries, or as a standalone entrée, boneless chicken leg provides a convenient and delicious option for any recipe. Grade A: 200 – 300g



CHICKEN DRUMSTICK

Chicken drumsticks, prized for their juicy meat and convenient handle, are a popular choice for meals and snacks. Whether baked, fried, or grilled, they offer a satisfying crunch on the outside and succulent tenderness on the inside. Perfect for picnics, barbecues, or family dinners, chicken drumsticks are a versatile and delicious option that appeals to all ages. Grade A: 30g or Up

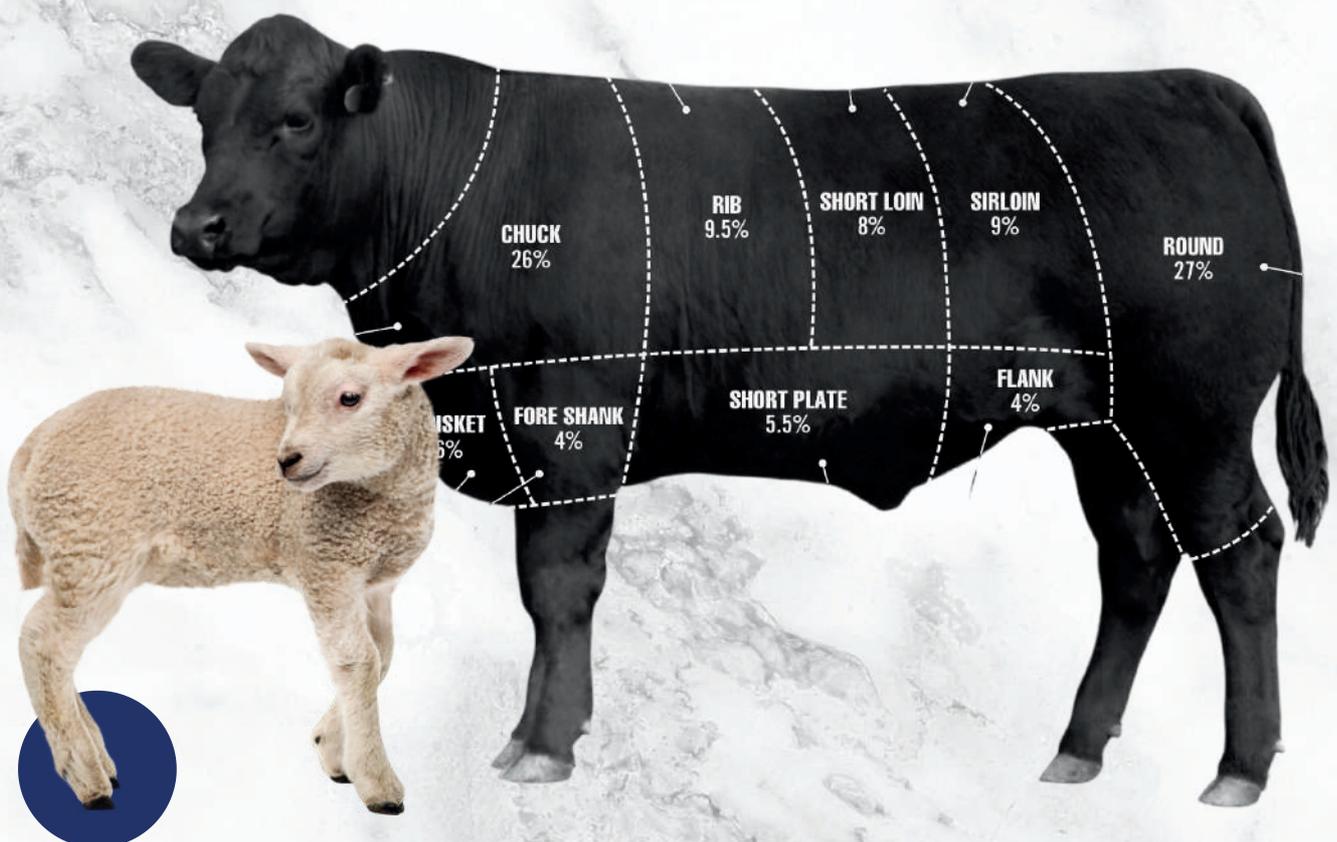




KNOW HOW

Know your **FROZEN BEEF & LAMB**

At Just Imagine, we are proud to offer an exquisite selection of ox and lamb meat sourced from esteemed producers around the globe. Our unwavering dedication to quality, flavor, and sustainability guarantees that each cut we provide surpasses expectations, delivering an unparalleled culinary experience. Explore our premium range of ox and lamb meat, and embark on a journey where exceptional flavors and textures await your exploration.



Know your FROZEN BEEF



BEEF CHUCK

A flavorful cut from the shoulder, various cuts with average weights ranging from 1 to 3 kilograms.



BEEF SIRLOIN

Lean and tender, ideal for grilling or roasting, various cuts with average weights ranging from 0.5 to 1.5 kilograms.

BEEF LOIN

Known for its tenderness and flavor, includes cuts like filet mignon and porterhouse, weights vary by cut.

BEEF LEG

Lean and flavorful, perfect for roasting or slicing thin for sandwiches, average weight range from 2 to 3 kilograms.

BEEF RIB

Rich and succulent, great for roasting or cutting into steaks, various cuts with average weights ranging from 0.5 to 1.5 kilograms.



BEEF ROUND

Lean and versatile, suitable for roasts or slicing thin for sandwiches, average weights ranging from 1 to 2 kilograms.



INGREDIENTS CUTS

Various cuts used in cooking or processing, weights depend on specific cut and usage.

BEEF BRISKET

Rich and tender, perfect for smoking or slow cooking, average weight ranges from 2 to 5 kilograms.



PLATE & FLANK

Rich and succulent, ideal for braising or barbecuing, average weights varying from 0.5 to 1.5 kilograms.



NECK

Flavorful and versatile, great for stews or slow cooking, average weights ranging from 1 to 2 kilograms.

RUMP

Versatile and flavorful, excellent for roasting or slow cooking, average weights ranging from 1 to 3 kilograms.

TOPSIDE SILVERSIDE

Lean and tender, ideal for roasting or slicing thin for sandwiches, average weight range from 1 to 2 kilograms.

Know your FROZEN BEEF



CHUCK



Arm Chuck Roast



Cross Rib Chuck Roast



Arm Chuck Steak



Shoulder Roast



Blade Chuck Roast



Shoulder Steak*



Blade Chuck Steak*



Ranch Steak



7-Bone Chuck Roast



Flat Iron Steak



Chuck Center Roast



Top Blade Steak



Denver Steak



Shoulder Petite Tender



Chuck Eye Roast



Shoulder Petite Tender Medallions



Chuck Eye Steak



Short Ribs, Bone-In



Country-Style Ribs

SIRLOIN



Top Sirloin Steak



Top Sirloin Petite Roast



Top Sirloin Filet



Coulotte Roast



Coulotte Steak



Tri-Tip Roast



Tri-Tip Steak



Petite Sirloin Steak



Sirloin Bavette Steak

LOIN



Porterhouse Steak



T-Bone Steak



Strip Steak, Bone-In



Strip Steak, Boneless



Strip Petite Roast



Strip Filet



Tenderloin Roast



Tenderloin Steak (Filet Mignon)

RIB



Ribeye Roast, Bone-In



Ribeye Steak, Bone-In



Back Ribs



Ribeye Roast, Boneless



Ribeye Steak, Boneless



Ribeye Cap Steak



Ribeye Petite Roast



Ribeye Filet

ROUND



Top Round Roast*



Top Round Steak*



Bottom Round Roast



Bottom Round Steak*



Bottom Round Rump Roast



Eye of Round Roast



Eye of Round Steak*

INGREDIENT CUTS



Kabobs*



Stew Meat



Strips



Cubed Steak



Ground Beef and Ground Beef Patties



Shank Cross-Cut

BRISKET



Brisket Point



Brisket Flat

PLATE & FLANK



Skirt Steak*



Flank Steak*



Short Ribs, Bone-In*



Know your FROZEN LAMB



LAMB LOIN

Tender and lean, weighing around 0.5 kilograms.



RIB

Flavorful and juicy, approximately 0.8 kilograms.



LEG

Versatile and large, weighing around 2 kilograms.



SHOULDER

Rich and flavorful, approximately 1.5 kilograms.



NECK

Flavorful and well-marbled, approximately 1 kilogram.



SHANK

Hearty and flavorful, around 0.7 kilograms.



NECK

Flavorful and well-marbled, approximately 1 kilogram.



BREAST

Fatty and flavorful, weighing around 1.2 kilograms.



RACK

Elegant and tender, approximately 1.2 kilograms.



SADDLE

Premium and versatile, around 1.5 kilograms.



CHOPS

Juicy and flavorful, approximately 0.3 kilograms each.



KNOW HOW

Know your

FROZEN NON-HALAL MEAT

Indulge in Excellence: Experience the Finest Non-Halal meat



Know your FROZEN NON-HALAL MEAT



TAIL-TAIL PER WHOLE

Frozen Tail, a delicacy prized for its unique flavor and tender texture, is a versatile cut often used in traditional recipes and gourmet dishes. With an average weight of around 400 grams to 1 kilogram, their rich taste and are ideal for braising, grilling, or slow cooking to unlock their full flavor potential.

SHANK -SHANK W/ BONE

known for its rich flavor and tender meat, is a versatile cut often used in hearty dishes like stews and roasts. With an average weight of around 3.2-4.5 kilograms, texture and are perfect for slow cooking to enhance their natural tenderness and taste.



EAR FLAPS

Frozen ear flaps are a flavorful and versatile cut, perfect for a variety of culinary creations. Typically weighing around 200 to 300 grams each.

FROZEN STOMACH

Frozen stomach is a culinary delicacy known for its unique texture and flavor. Typically weighing around 400-800 grams each, these stomachs are carefully cleaned and prepared for cooking.





Know your **FROZEN NON-HALAL MEAT**

HEAD

The head is a versatile and flavorful cut, offering various culinary possibilities. Typically weighing around 5 to 7 kilograms, it's a valuable ingredient for making stocks, soups, and other traditional dishes.



FOOT

known as trotters, is a flavorful and versatile. Typically weighing around 200-400 grams each, their rich collagen content and are commonly used in soups, stews, and braised dishes.

CARCASS (IN 2/4/6 PIECES)

The carcass, available in 2/4/6 pieces, provides a convenient and versatile option for culinary preparations. With an average weight ranging from 50 to 120 kilograms, it offers ample meat for various dishes, ensuring freshness and quality in every cut.





EXECUTION PROCESS





PAYMENT Methods



CONDITIONS OF SUPPLY OF THE COMPANY:

The purchase accepts the payment terms of the supplier company, which would be as follows

CHICKEN:

1st payment of 30% through T.T - (in cash) at the signing of the contract. (48 hs after signing).

2nd payment of 70% through T.T or DLC (Transferable and Divisible and operative) against BL of shipment.

BEEF / NON-HALAL MEAT:

1st payment of 40% through T.T - (in cash) at the signing of the contract. (48 hs after signing).

2nd payment of 60% through T.T - or DLC (Transferable and Divisible and operative) against BL of shipment.

Please Note: The ICPO with Buyer full KYC will only be analyzed and accepted if it meets the seller's requirements, such as Payment method; Form of guarantee; Target Price (According to available supply); Bank (Top Prime 25/50); And other procedures.



PROCESS

PROCEDURES

Procedimientos

01:

PURCHASE: Issues a Banked ICPO with all the purchase data, complete, because the SPA + proforma (invoice) will be issued for the payment of the 30%.

02:

SALE: ISSUES CONTRACT (the company does not issue the FCO – It will issue the contract directly to the purchased).

03:

PURCHASE: Sign the contract within 48 hours and return it to the SELLER company. Purchasing company, Makes the payment of 30% of the contract through a T.T.

04:

SALE: Arrange the production to deliver the cuts – within the deadline as it will be in the contract. (30 to 40 days).

06:

SHIPPING: DELIVERY WILL BE WITHIN 30/45 DAYS AFTER CONFIRMING 30% OF THE ADVANCE.

05:

PURCHASE: The selling company will present all the documents and BL of shipment. The purchasing company will make the confirmation and payment of the remaining 70% – as in the contract. (T.T or DLC (Transferable and Divisible and operative) against BL of shipment).



PROCESS

PROCEDURES

Procedimientos

1. PRODUCT DOCUMENT BY ELEVATOR

The SELLER must, immediately on the same day of shipping, by e-mail or fax or, within one day after shipping, send an extra set of all the following documents directly to the BUYER by express mail (courier):

a:

3(three) originals and 3 (three) copies, complete set of clean Onboard Bill of Lading for Maritime Transport or Multimodal Transport.

b:

Commercial invoice signed with contract number, company stamp and signature in (1) original and 3 (three) copies

c:

Packing list 1 (one) original and 3 (three) copies

d:

Insurance document (1) original and 3 (three) copies

e:

One (1) original and three (3) copies of the weight and quality certificate issued by SGS or BV

f:

Original insurance certificate covering 110% of the invoice value, all risks under the International Cargo Clause (including the Warehouse-toWarehouse Clause). Risk of war under the International Sea Cargo Clause with the Buyer/Consignee as the (1) original beneficiary and 3 (three) counterparties

g:

Health Certificate (1) original and 3 (three) copies

h:

Product Label (internal and external label)

i:

List of lots

j:

Absence of a wooden packaging certificate if wooden packaging is not applicable

k:

Price commitment (on the need for additional anti-dumping obligations)

l:

Loading photos include before and after filling the container.



PROCESS

PROCEDURES

Procedimentos

2. ANY OTHERS NECESSARY FOR CUSTOMS CLEARANCE

SHIPPING ADVICE: The SELLER shall immediately upon completion of loading the goods notify the BUYER and the import agent of the Contract No./code, name of the goods, quantity loaded, invoice value, gross and net weight, ship names, shipment date and estimated arrival date to the BUYER's email address mentioned in this contract. The SELLER will assume full responsibility for losses caused by lack of information to the BUYER, such as charges for demurrage, etc.

3. NON-CIRCUMVENTION AND NON-DISCLOSURE

The parties accept and agree to the provisions of the International Chamber of Commerce Agreement for non-circumvention and nondisclosure with respect to each and every party involved in this transaction and agreement, additions, renewals and third parties' duties, with full binding authority for a period of (3) three years from the date of signing this agreement.

4. PROCEDURES

1. The Seller issues a draft contract to the Buyer.
2. Upon receiving the SPA, the Buyer must analyze and return the SPA to the seller. The Seller prepares and sends the formal SPA with all changes agreed with the Buyer.
3. Buyer and Seller duly sign the SPA.
4. The seller issues a proforma invoice.
5. The Buyer shall settle payment for each shipment via MT103 or TT as soon as the shipping documents are delivered to the Buyer's bank or to the Buyer and within 30 days.

5. SAFE

The SELLER offers insurance coverage equal to 110% of the value of the shipment with the Buyer/Recipient as beneficiary. This coverage includes, but is not limited to, damage to cargo, loss of goods (accidental and/or theft), for the period of time from loading, in transit, arrival of the shipment at its destination for inspection and until completion of customs clearance. concluded. The BUYER has the right to claim insurance, under the conditions in which the Buyer has proven the damage and deviations of the products supported by an inspection carried out by an independent third-party researcher and produced with an inspection certificate after the examination process. THE BUYER MUST register their complaint within 21 days of the shipment arriving at its destination.



PROCESS

PROCEDURES

Procedimentos

6. BREACH OF CONTRACT AND NOTICE OF TERMINATION

If any external party initiates unauthorized contact with either party to this agreement at the direction of Seller or Buyer, such action by the directing party ("Interfering Party") will be considered a confidential breach and will constitute valid grounds for terminating this agreement. The interfering party will be accused of lost profits in this transaction by the injured party who will be entitled to compensation. The Buyer will be compensated if shipments provided by the Seller in accordance with Appendix A or the quality characteristics defined in class A of the product, as governed by international regulations, are not respected. In this case, the Seller is obliged to provide the replacement with the correct shipment in accordance with the Contract at the Seller's expense. In case of repeated breach of the Agreement, the parties agree to terminate this Agreement. Buyer will be responsible for outstanding payments up to the date of termination of the contract, less the amount for his right to compensation for any damages suffered. Alternative Corporate Bank Accounts – Due to different banking regulations and practices around the world, various banking instruments are accepted by some banks in some countries and not accepted by others. Depending on the financial instrument finally issued by the BUYER to the SELLER, it may be necessary for the SELLER to use a different bank than the one initially designated by the SELLER to facilitate the transaction.

If any party to this agreement is required to make authorized contact with SELLER's or BUYER's bank, such agreement shall be considered an interference with the agreement and shall, at BUYER's or SELLER's discretion, constitute a valid reason to terminate this agreement.

The interfering party will be held responsible for the lost profits in this transaction by the injured party, who will have the right to file legal action against the interfering party by a chamber designated by the parties in Brazil, to recover their losses.

The BUYER confirms that said funds are good, clean and free from encumbrances, legitimately earned and of non-criminal origin. Any material misrepresentation by the Buyer will render the contract null and void. Any changes made to the contract that are not initialed will render the contract null and void.

- Incoterms 2010 – incoterms are Standard commercial definitions most commonly issued in international sales contracts. [ICC (International Chamber of Commerce) – <http://www.iccwbo.org/index.asp> / <http://www.iccwbo.org/incoterms/understanding.asp>]
- Sanctioned Ports Outside the U.S. – Ports and countries where the U.S. government has not imposed trade restrictions on U.S. citizens and companies. A list of countries where the US government has imposed trade restrictions can be found on this website: <http://treasury.gov/offices/enforcement/ofac>
- General Society of Surveillance (SGS) – inspection services/inspections and checks quantity, weight and quality of products sold. Inspection normally takes place at transshipment.

7. COMMENTS:

1. The Seller is not responsible for any changes in import laws and rules to be released and implemented by the Government of China.
2. If the cargo is in transit to the destination in China, the seller encounters changes in import rules/customs regulations, etc.;
3. Buyers cannot ignore shipping responsibility. Seller and Buyer will discuss a mutually acceptable solution.
4. No party has the right to abandon responsibility and obligation under this contract or agreement.

Why Just Imagine

Choose Just Imagine for premium-quality cuts sourced from the finest producers worldwide. With our industry expertise, stringent quality assurance, and commitment to customer satisfaction, we ensure every bite is a culinary delight. Experience excellence in every aspect of your meat sourcing journey with Just Imagine Meat.

Quality Assurance

We are committed to upholding the highest standards of quality from sourcing top-grade meat to rigorous inspection and testing procedures, we ensure that only the finest products reach our customers.



Reliable Supply Chain

We specialize in managing complex supply chains to ensure the efficient and timely delivery of meat products to our customers. Our expertise in logistics allows us to navigate challenges and optimize routes, minimizing delays and disruptions.



Global Reach

We have established a vast network of partners, distributors, & customers across the globe, allowing us to reach markets in every corner of the world. Ensures that customers can access our high-quality meat products no matter where they are located.



Industry Expertise

With decades of experience in the meat industry, we possess unparalleled expertise and insights into every aspect of the business. Our team of seasoned professionals understands the complexities of the industry and its challenges.





TRUSTED BY MORE THAN 500+ BUSINESS GLOBALLY

Just Imagine has earned the trust of more than 500 businesses globally, particularly in Asia, Africa, the Middle East, and Europe, for our extensive range of meat products. Our diverse clientele includes multinational corporations, local distributors, and retailers across various industries. Renowned for our commitment to quality, reliability, and sustainability, we are the preferred choice for sourcing meat products on a global scale.



Just Imagine Holding

"Unlocking Infinite Possibilities"

Welcome to "Just Imagine Holdings", a dynamic conglomerate where innovation and imagination intersect to forge a realm of boundless possibilities. As the parent organization of eleven distinctive entities, each specializing in its own unique sphere, we are committed to kindling creativity, instigating change, and pushing the boundaries of what's achievable. From "Events at Just Imagine" orchestrating unforgettable experiences to "Career at Just Imagine" pioneering solutions for individuals, businesses, and households through verified and skilled manpower supply, and "Media at Just Imagine" captivating audiences with compelling content, our subsidiaries exemplify our dedication to excellence, innovation, and imagination.

At "Just Imagine Holdings", we fervently believe in the transformative power of creativity to enrich lives and propel progress. Whether it's "Design at Just Imagine" providing inspiration with cutting-edge interior designs, "Shop at Just Imagine" offering innovative products through our online marketplace, or "Commodities at Just Imagine" supplying industries with essential goods such as food and fuel, our diverse portfolio underscores our vision of a world where imagination knows no bounds. With "Edu at Just Imagine" fostering lifelong learning, "It at Just Imagine" spearheading technological innovation, "Finance at Just Imagine" offering financial consultation, and "Connect at Just Imagine" facilitating meaningful business connections, we endeavor to inspire, innovate, and envision a future where aspirations morph into reality.

Welcome to Just Imagine Holdings, where the possibilities are infinite, and the journey is just commencing.

TALK TO US

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