



OFFERING
YOU THE BEST
**IS OUR
PRIORITY**

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Who we are

Profesionales de la Carne is a **leading company in the meat sector**. We offer our own Spanish-origin products of the highest quality, thanks to the collaboration of our supplier partners, integrated in the **SCLAS production cooperative** in Sobrarbe (Aragón) and Grupo AN in Navarra.

We guarantee that every cut, beyond its quality, offers an unbeatable flavor.

PROCAR (focused on pork and beef) and **Horno Montañés** (specialized in processed meat products, breaded items and pre-cooked products) are **our own brands**, created to ensure the complete satisfaction of our customers.

To achieve this, we have an extensive fleet of our **own vehicles** and **modern facilities**, with different cutting, portioning and packaging rooms, where the most advanced technology is combined with the extensive experience of a highly skilled team.



2004

Commissioning of the facilities at Ciudad del Transporte.

2009

New facilities in Villanueva de Gállego. Focus on the Horeca channel and collective catering.

2014

Inauguration of the processed products factory and national expansion.

2017

New plant with cutting and packaging room, and a new logistics platform in Tudela.

2018

New pre-cooked products factory and cutting rooms for lamb, pork and beef.

2020

Expansion of cutting rooms for lamb, pork, beef and poultry. Exponential growth in the hospitality and catering sectors.

2021

Consolidation of the new branch in Alcañiz, with distribution routes in Tarragona and Castellón.



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Logistics platforms



+30

Own fleet of vehicles



+20

Years of experience



+200

Employees



+64M

Annual turnover 2025

Our company has continued to grow.

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While maintaining the close and personalized service that has defined us since our beginnings, we are currently immersed in an international expansion strategy, carrying out exports under the most rigorous quality standards.

	Sales volume (kg/year)	Cutting capacity
 Lamb	629.105	800 lambs/day
 Pork	7.967.169	160 pigs/hour
 Beef	1.194.371	60 cattle/day
 Poultry	3.096.648	800 chickens/day
 Horno Montañés	875.819	



2022

Inauguration of the new Horno Montañés processed meat products plant and growth in collective catering and public tenders.

2023

Commissioning of the new Alcañiz plant and launch of the international export department.

2025

Automation of the pork cutting room.

2026

Obtaining the IFS Food certification, guaranteeing quality and food safety.



To guarantee quality, we raise and care for our animals in facilities that ensure their welfare.



Under our environmental commitment, we process our products in the cleanest way possible and with the utmost respect for the planet.



Committed to food safety, we guarantee the origin of our meat, prepared to create healthy dishes.



Pork selection



Chilled



Frozen



Sliced



Our commitment to quality is reflected in each of the pigs we carefully select, including 50% Duroc pork, all carrying our **distinctive Procar Selección quality mark**. To offer the best product, we also have **our own cutting room and highly qualified professionals** who ensure the finest cuts are obtained.

What do we offer?



Pork chop with
rind



Pork loin



Pork collar



Half rack ribs



Pork rib
strips



Bacon



Pork belly
rib strips



Pork belly



Pork
tenderloin



Country-
style ham



Boneless
ham



Shoulder for
curing



3D pork
shoulder



Pork knuckle



Pork shoulder
knuckle with rind



Pork secreto



Pork lagarto



Pork presa



Pork pluma



Pig's feet



Pig's ear



Lean meat 90/10



Lean meat 70-30



Lean meat 50-50



Boneless
pork cheek



Pork cheek with
bone

A selected product for those
who seek the very best.





Beef selection



Our cattle come from the heart of the **Aragonese Pyrenees**, a unique natural paradise that provides the ideal environment for raising animals in harmony with nature, in collaboration with the **Agropecuaria del Sobrarbe Cooperative (SCLAS)**. By controlling production from the very beginning, we can guarantee full and **transparent traceability** throughout the entire production chain.

What do we offer?



Bone-in
ribeye



Boneless
ribeye



Boneless
striploin



Beef
tenderloin



Beef
churrasco
ribs



Topside



Knuckle



Rump



Eye of round



Silverside



Picanha



False knuckle



Chuck
tender



Chuck



Shoulder
clod



Lean beef



Ossobuco



Bones



Certified with the Animal
Welfare seal and backed by our
brand.





Cow selection



Our constant pursuit of excellence is reflected in a rigorous selection process of the finest animals, along with the **high ethical and animal welfare standards** that define us. We also have an **aging chamber** to obtain cuts that fully satisfy our customers.

What do we offer?



Bone-in ribeye



Bone-in striploin



Boneless striploin (+8 kg)



Beef tenderloin



Chuletón

Our unwavering
commitment to quality
results in a product with the
finest flavor

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Lamb selection



Our lambs, born and raised in the idyllic landscapes of Aragón, belong to **native breeds** supplied by farmers located in Huesca, Zaragoza and Teruel. This environment, with its **strong livestock tradition**, together with our focus on quality and animal welfare and our modern facilities with **in-house cutting rooms**, results in exceptional meat that is tender and full of flavor.

What do we offer?



Lamb carcass



Lamb rack



Lamb leg



Lamb shoulder



Lamb shank



Lamb neck



Lamb breast



Suckling lamb
carcass



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We support local
farmers to offer a product
with the very essence of the
land of Aragón



Chicken selection Coc&Coc



Coc&Coc is our main product line in the poultry sector, based on **white and yellow broiler chicken**. The secret of its success lies in the **strict animal welfare policies** followed on the farms, resulting in a product with a unique flavor while ensuring food safety and **full product traceability**. In addition, the **manual cutting** carried out by our specialized staff guarantees the highest quality.

We work hand in hand with passionate poultry farmers who, through their dedication and expertise, raise birds with the utmost respect for animal welfare. In close collaboration with **Grupo AN**, we guarantee not only the health of our birds, but also the **superior quality of every product that bears our seal**.

What do we offer?



Carcass



Chicken breast



Chicken quarters



Chicken wings



Chicken drumsticks



Chicken thighs



Foie gras



Magret



Our partner farmers are supported by a team of animal nutrition experts and our own veterinary team.





Processed products

**HORNO
MONTAÑÉS**

We market our range of processed products under the **Horno Montañés** brand. Produced in our own facilities using **our own meats**, the excellent results are the outcome of using the finest raw materials, state-of-the-art equipment and the expertise of our master charcutiers.

Our products are free from **gluten, lactose, soy and other allergens**. We not only guarantee quality, but go a step further in complying with regulations related to the **restriction of additives** such as nitrites, glutamate and sulphites, which we are progressively removing from our formulations.



What do we offer?



Burgers



Processed
and marinated
products



Guaranteed quality across
a wide range of products

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Pre-cooked products



**HORNO
MONTAÑÉS**

With this line of **4th and 5th range pre-cooked products**, we complete the circle around meat-based food, allowing us to offer a comprehensive service to our customers while maintaining the quality that defines us.

We believe in cuisine based on **natural and healthy products** that preserve the flavor of traditional dishes. A natural approach, with **minimal use of additives**, resulting in a wide range of pre-cooked and ready-to-eat products.

..... What do we offer?



Breaded and
pre-cooked
products



Croquettes
and large
croquettes



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We focus on
delivering the
best quality and
flavor for those
who don't want to
spend much time
in the kitchen



ZARAGOZA (Central)

Río Vero, 1
50830 Villanueva de Gállego
(Zaragoza)



ALCAÑIZ

Poligono Las Horcas, 5
44600 Alcañiz (Teruel)



TUDELA

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