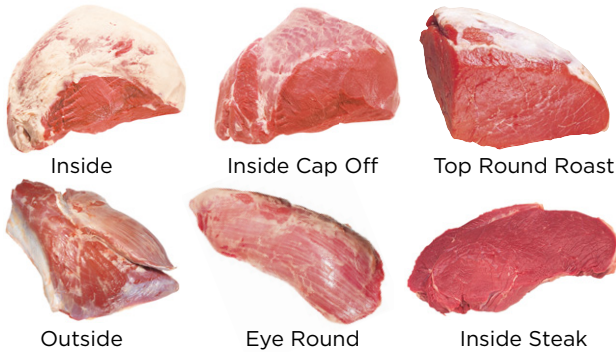


Beef Basic Cuts

1 INSIDE/OUTSIDE



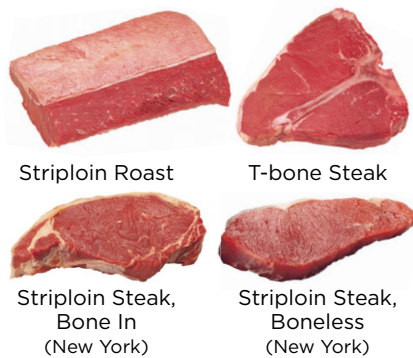
2 ROUND



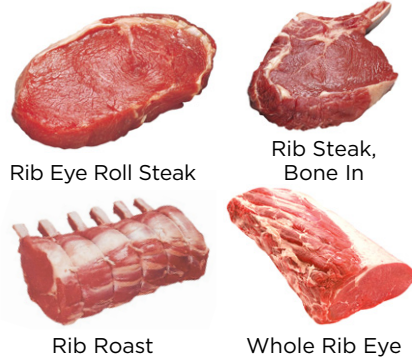
4 TENDERLOIN



6 STRIPLOIN



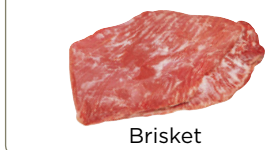
7 RIB EYE



8 INSIDE SKIRT



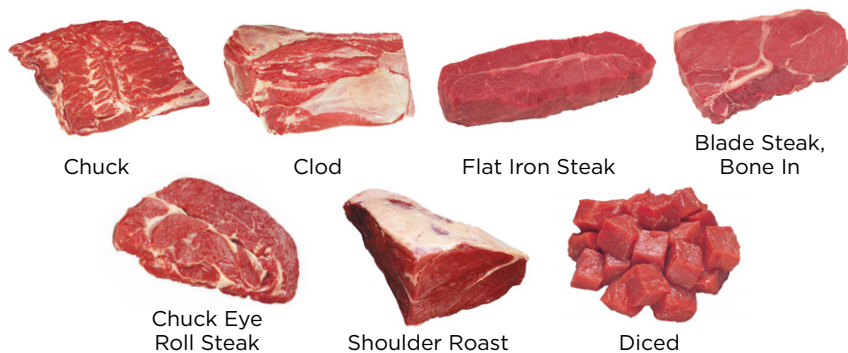
9 BRISKET



MFG. BEEF BULK PACK (GRINDING)



10 CLOD/CHUCK



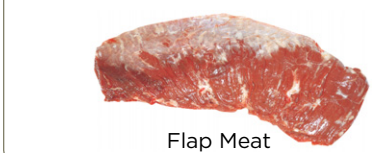
11 SHIN



3 TOP SIRLOIN



5 FLAP MEAT



- Sustainable Farming Practices
- Variety of Products
- Long Shelf Life
- High Food Safety Standards
- Traceable



Australia is a world leader in the processing and preparation of halal meat and meat products. Processors must have a registered Halal program which complies with Australian Government Authorised Halal Program (AGAHP—a collaborative program between Islamic Societies and the Australian government) requirements. Facilities are inspected and accepted for Halal slaughter and/or production. The inspections are carried out by recognized Islamic organizations and the Australian Quarantine and Inspection Services (AQIS). Halal meat is identified by an official halal stamp to carcasses or products in a carton.

The Australian beef industry is a world leader in safety and quality systems. We remain free from the major diseases of livestock and have implemented a state-of-the-art animal identification system for whole of life product traceability.

Chilled, vacuum packed Australian beef achieves approximately 120 days shelf life providing the cold chain has been maintained.

Australia produces a wide variety of beef including naturally raised, free range, grass/pasture fed, grainfed, Wagyu and organic products.

