



————— A Southern California Exclusive Offering —————



## Our History

The Australian Agricultural Company has been passionately perfecting the Art of Australian Beef since 1824. It's what we do. Not only are we the oldest continuously operating company in Australia, but also the largest producer of beef, with the ability to delivery consistently at scale.

Our history brings generations of knowledge and experience. Our product reflects that history.

We combine generations of farming heritage with stewardship over some of the world's finest cattle country and the most advanced, innovative technologies available to deliver luxury grade beef to the world's most discerning consumers.

It can be hard to comprehend just how vast our network of stations, farms and feedlots are, stretched across the outback country in Australia's north. In fact, we have one of

the largest Wagyu herd in the world, roaming over 6 million hectares of pristine Australian pasture. This area makes up about one percent of Australia's land mass.

Our peerless mix of legacy, innovation and passion, and our strong commitment to natural, sustainable and ethical practices, together create a product custom made for the ultimate dining experience.

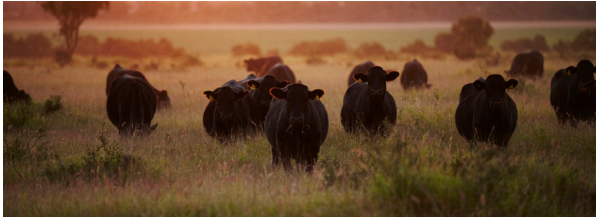
Proudly Australian, AACo's strength is our people. Their love, commitment, and expertise is the foundation for everything we do.

Each farm is cared for by families who dedicate their lives to our land and cattle. These families take pride in delivering the very best quality product from our farms to your plate.

At the intersection of passion and technique, we focus on creating memorable experiences for diners around the world.







## Cattle

AACo is Australia's largest cattle producer, running a herd of around 500,000 cattle, including Australia's largest herd of Wagyu cattle. The herd has the most highly credentialed full blood Japanese Black Wagyu sires and breeding females to ever leave Japan.

Our three major Wagyu bloodlines ensure the diversity of our herd, enabling us to avoid inbreeding and produce a reliably balanced, outstanding quality carcass every time.

AACo's strategically-bred Wagyu are uniquely Australian, roaming across huge expanses of native Australian grasses before being finished on quality cereal grains. It is this blend and breeding that gives our cattle its signature taste and unique mix of marbling and lean.

Our cattle are not treated with growth hormones and have never been fed on meat or bone or any other products derived from ruminants.

## Environment & Sustainability

AACo is committed to innovative environmental management which protects the resources on which our production systems are based.

Our environment and sustainability initiatives are driven by a dedicated and skilled Rangelands team who are committed to best practice and support our people to deliver on environmental compliance.



## AACo Wagyu 3-5 Program

### *Hand Selected Australian Wagyu*



We are proud to offer the AACo Wagyu 3-5 program which is exclusively sold in Southern California.

- Sourced from F1 Wagyu animals comprised of world class Wagyu genetics crossed with a propriety bred animal to best perform in Australian conditions
- HGP Free (Hormone Growth Promotents)
- Hand selected and marble score graded
- Delivers eating quality beyond prime
- Animals graze on open pastures for the first 2.5 years before being fed a specialized grain ration for 350 days
- Primal size is well suited to center of the plate requirements



## Eating Quality

### *AUS Meat Grading & Assessment\**

The Chiller Assessment was developed to enable AUS-MEAT accredited Enterprises to assess, grade or class carcasses using a uniform set of standards under controlled conditions. Chiller Assessment provides a means of describing meat characteristics and of classifying product prior to packaging. These characteristics include the colour of the meat and fat, the amount of marbling, eye muscle area, the rib fat and the maturity of the carcass.

Assessments are made by qualified assessors, and results are allocated to the carcass and provide a means of (carcass) selection according to individual contract specifications.

The AUS-Meat Chiller Assessment Language is only available to AUS-MEAT accredited Enterprises, their clients and suppliers.

*\*This information has been provided by and credited to: AUS-MEAT Limited.*



Australian Agricultural Company Limited

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