

Hand Selected Australian Wagyu

A Southern California Exclusive Offering



Flat Iron

Derived from the Oyster Blade



Preparation Recommendations

Remove sinew, portion and season.

Flash fry, BBQ, or grill.

Cook medium or medium rare for a delicious juicy tender steak.

Serve whole or sliced, season with rock salt.

Bavette

Some call it the butcher's best kept secret



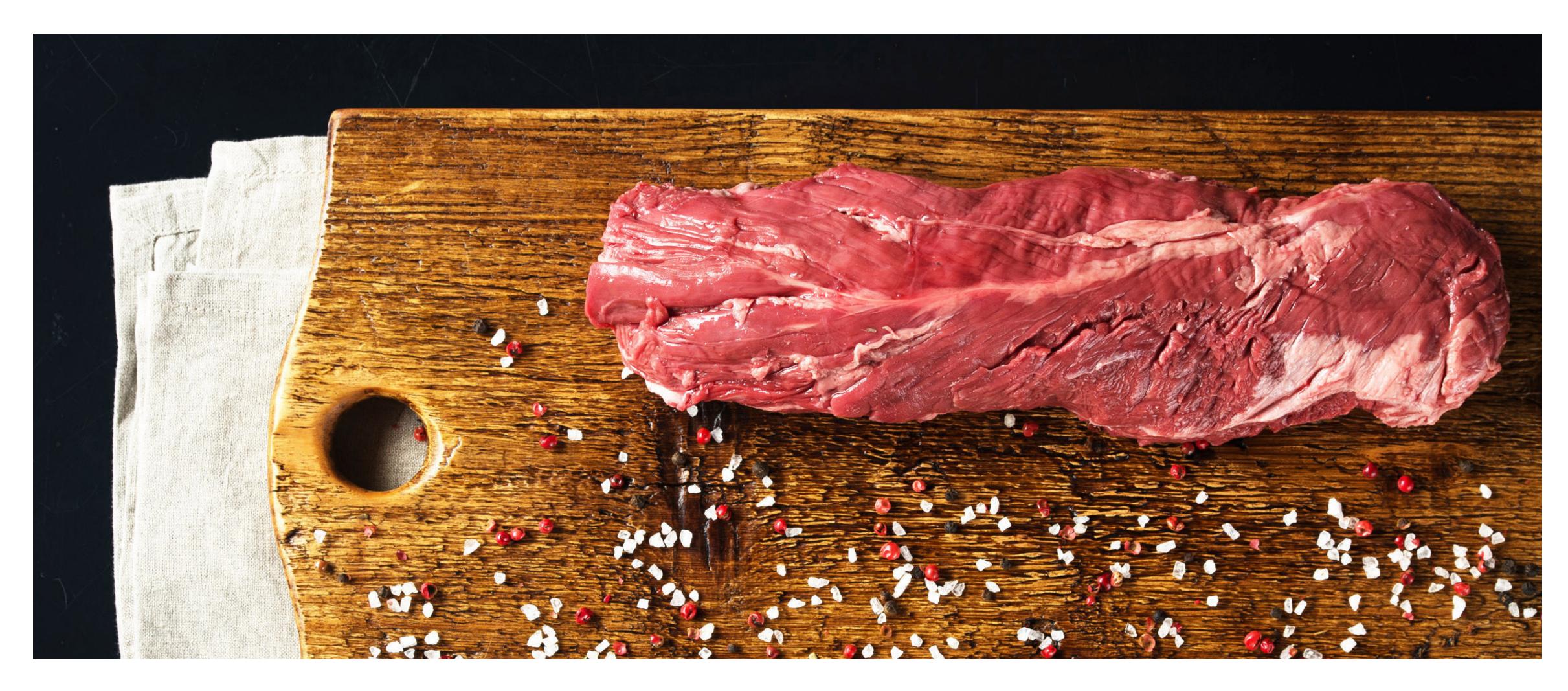


Preparation Recommendations

Portion to desired size.
Roast in a pan, grill, or BBQ.
Cook pink for best results.
Slice and serve.

Hanging Tender

This cut is also known as Onglet





Preparation Recommendations

Remove the long membrane that runs through the center.

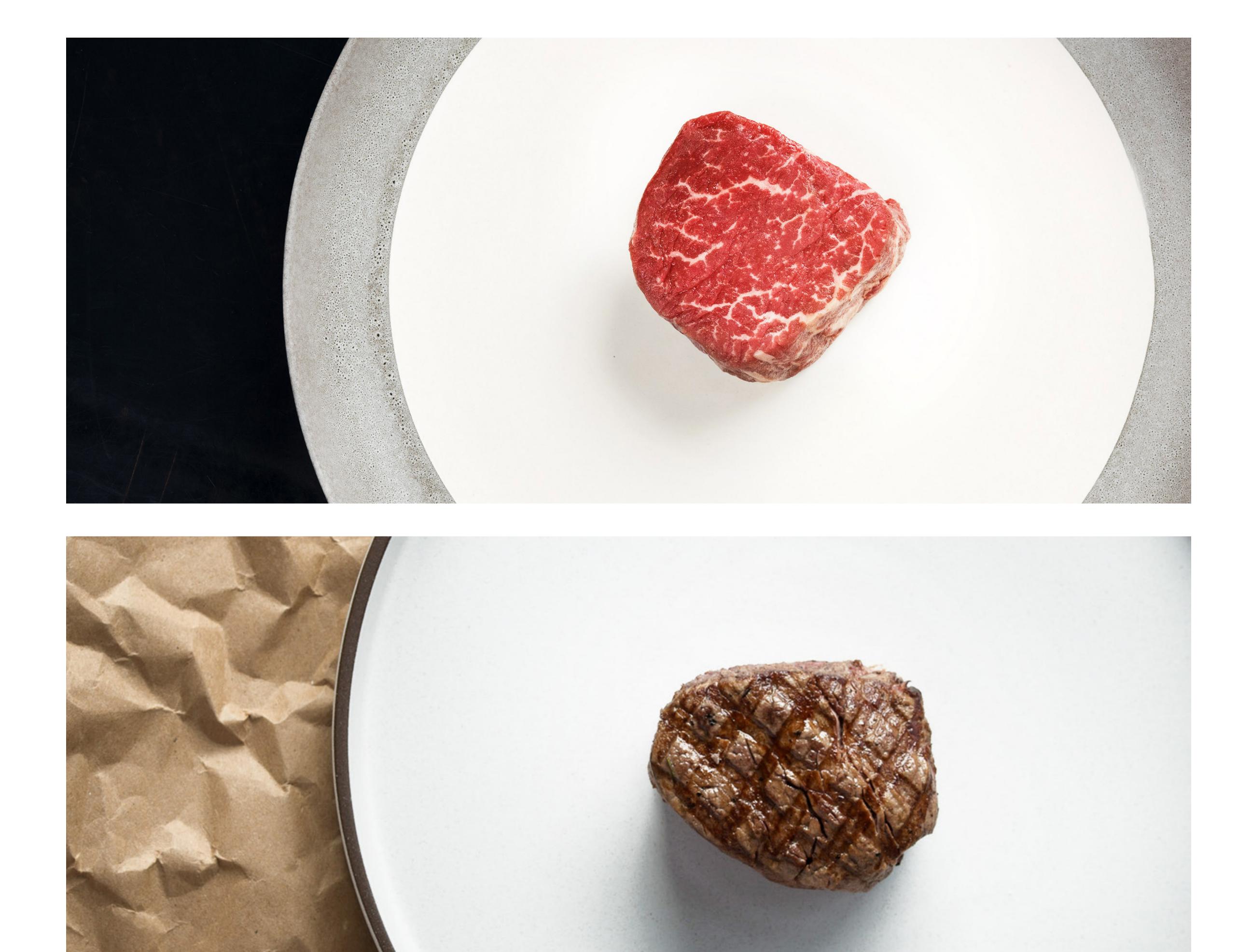
Pan fry or grill.

Cook medium to medium rare for best results.

Serve whole or sliced, season liberally.

Eye Filet

One of the most tender cuts, derived from the Tenderloin



Preparation Recommendations

Remove sinew, portion into thick cut steaks or leave whole.

Roast the outside of a thin cut filet.

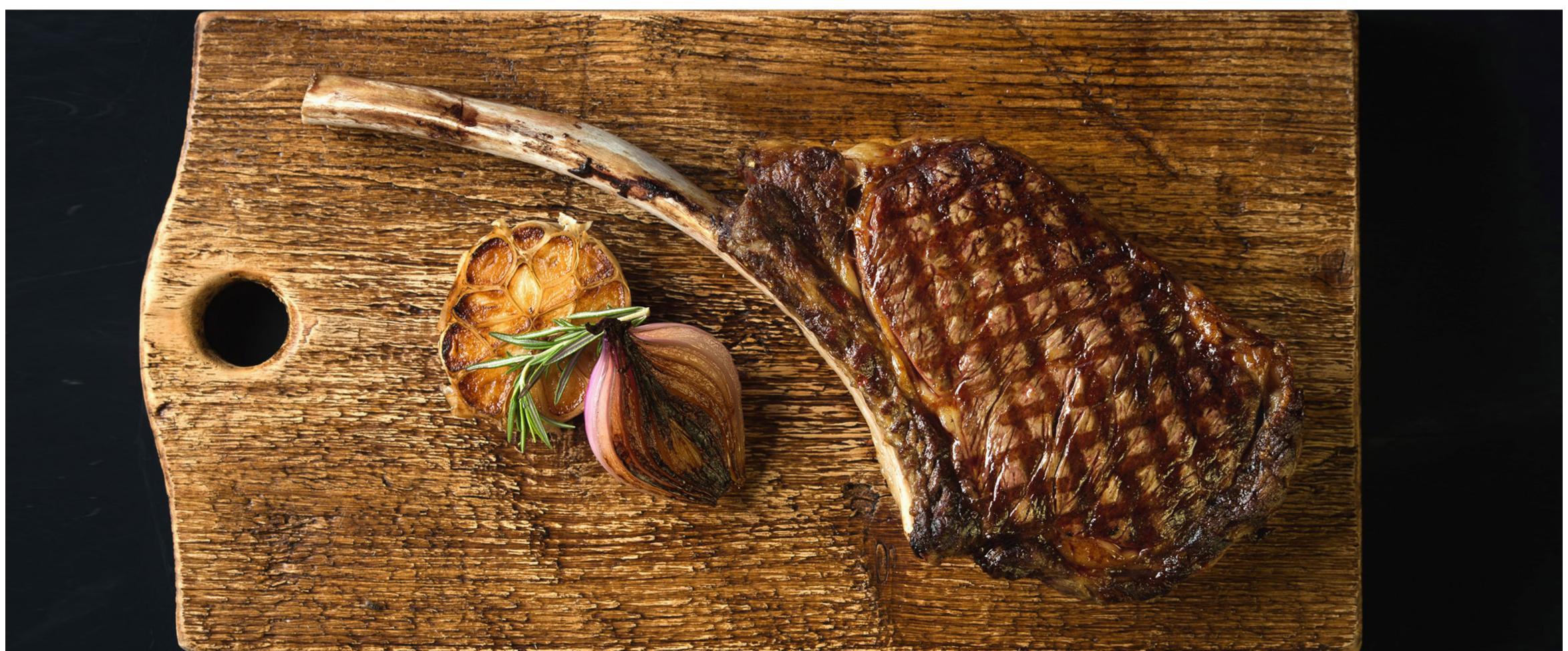
Cook to reach desired cuisson.

Serve as steak or a raw tartare.

Tomahawk

The most impressive cut





Preparation Recommendations

Season heavily before cooking.

Grill, roast, or BBQ.

Cook medium or medium rare for best results and rest.

To serve, remove bone and slice beef, recommended to share.

Rib Eye

$Derived from \ the \ Rib \ Eye \ Roll$





Preparation Recommendations

Thick cut steaks.

Grill, roast, BBQ, or pan fry.

Cook medium or medium rare for best results.

Serve as a steak or sliced.

Outside Skirt

A well marbled cut full of flavor





Preparation Recommendations

Portion to desired size.

Cook on high heat, BBQ, roast, pan fry, or grill.

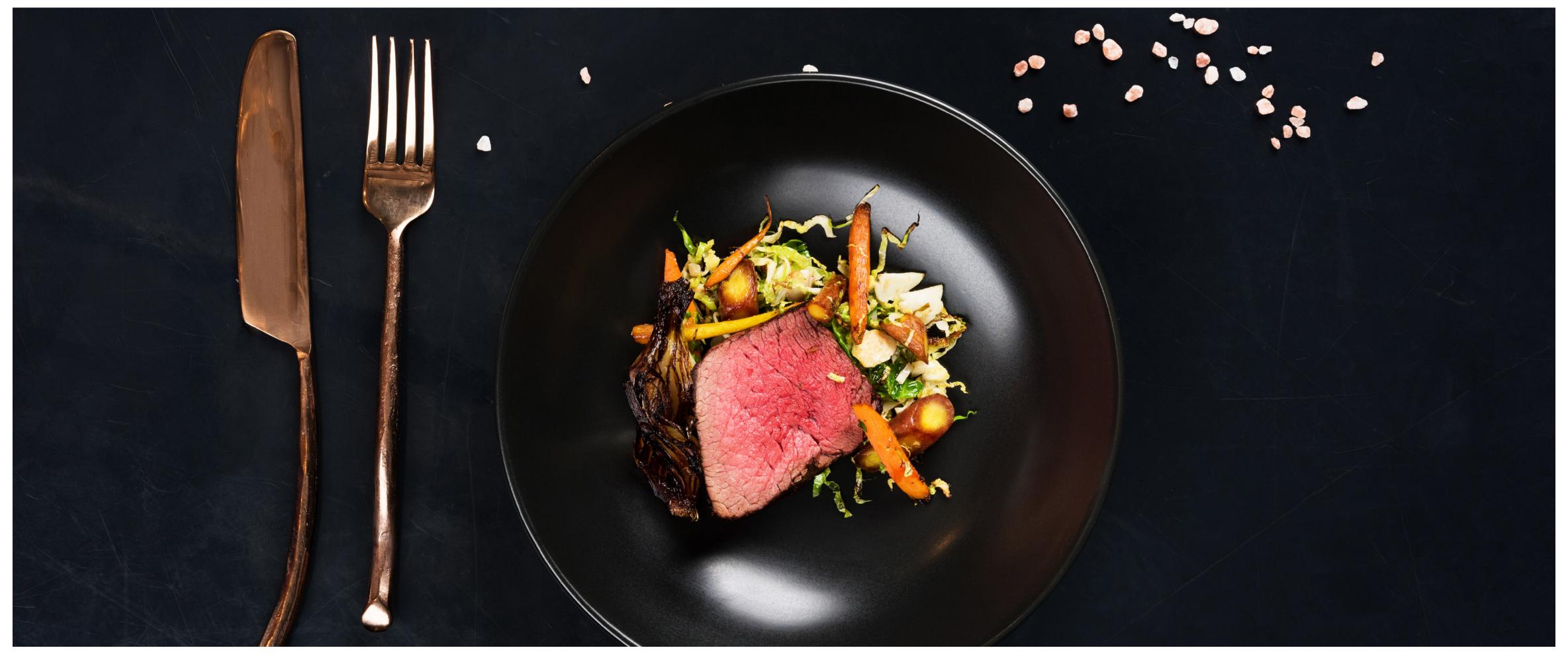
Cook medium to medium rare for best results.

To serve, cut against the grain and season liberally.

Top Sirloin Steak

Derived from Top Sirloin Butt





Preparation Recommendations

Thick cut steaks.

Grill, roast, BBQ, or pan fry.

Cook medium or medium rare for best results.

Serve as a steak or sliced.

New York Striploin

Derived from Striploin





Preparation Recommendations

Thick cut steaks.

Grill, BBQ, or pan fry.

Cook medium or medium rare for best results.

Serve as a steak or sliced.

Product Availability

| NAMP No | Description |
|---------|---|
| 169A | BEEF ROUND, TOP, CAP OFF |
| 171C | BEEF ROUND, EYE OF ROUND |
| 171B | BEEF ROUND, OUTSIDE ROUND |
| 167A | BEEF ROUND, SIRLOIN TIP |
| 184D | BEEF LOIN, TOP SIRLOIN CAP |
| 184B | BEEF LOIN, TOP SIRLOIN BUTT |
| 185D | BEEF LOIN, BOTTOM SIRLOIN BUTT, TRI TIP |
| 180 | BEEF LOIN STRIP LOIN |
| 190 | BEEF LOIN TENDERLOIN |
| 185A | BEEF LOIN, BOTTOM SIRLOIN BUTT, FLAP |
| 121D | BEEF PLATE, OUTSIDE SKIRT |

| NAMP No | Description |
|-------------|-------------------------------------|
| 193 | BEEF FLANK, FLANK STEAK |
| 116D | BEEF CHUCK, CHUCK EYE ROLL |
| 116G (PSO1) | BEEF CHUCK, CHUCK TAIL FLAP |
| 116B | BEEF CHUCK, CHUCK TENDER |
| 114E | BEEF CHUCK, SHOULDER (CLOD) |
| 114D | BEEF CHUCK, TOP BLADE |
| 120 | BEEF BRISKET, DECKLE OFF, POINT END |
| 123D | BEEF SHORT RIBS, BONELESS |
| 109A | BEEF RIB, TOMAHAWK |
| 112 | BEEF RIB, RIB EYE ROLL |

EXCLUSIVELY DISTRIBUTED IN SOUTHERN CALIFORNIA BY



A family-owned business for over 50 years, Premier Meat Company has worked with relentless passion and integrity to raise the bar and provide our customers/chefs with the freshest, safest, USDA inspected and approved, top-of-the-line, hand cut proteins. In doing so, we've made great strides within the industry and soared to the top of the food chain.

We're the leading provider of beef, poultry, seafood and wild game to high-end hotels, luxurious country clubs, Ma and Pa operations as well as the hottest restaurants and restaurant groups in the Greater Los Angeles, San Diego, Santa Barbara, Las Vegas areas and more.

Our commitment to quality and service isn't just our philosophy; it has a deep, rich history, embedded in us by our founder who built this business from the ground up:

President of Premier Meat Company Harry Greenberg. In his efforts to pioneer he continued innovation and success for the company, always searching for new ways to grow and expand his business. Soon enough he recruited his daughter and two sons into the fold to assure that the future generation can maintain his life's dream as they use their individual skills and new age technology to charge forcefully into the next 50 years.

Remember, we aren't just any meat company selling your products; we're committed to giving you the complete Premier Meat Company experience from beginning to end. What truly makes Premier Meat Company extraordinary and special are the people we employ! The Team! Every member of it – we all do our job with an ever-burning passion in our heart! That is the secret to our success.



Australian Agricultural Company Limited

AUSTRALIA | TEL: +617 3368 4400 | AACO.COM.AU