



CO

THE ART OF
AUSTRALIAN BEEF

Hand Selected Australian Wagyu

A Southern California Exclusive Offering

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 Promotants)

Hand selected and marble score graded

Delivers eating quality beyond prime

Animals graze on open pasture before being fed on a specialised grain ration for approximately 300 days

Primal size is well suited to center of the plate requirements



Los Angeles

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

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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

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