



Darling Downs Wagyu

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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 deliver 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.

EATING QUALITY | AUS MEAT GRADING & ASSESSMENT*

The Chiller Assessment was developed to enable AUSMEAT 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 color 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.

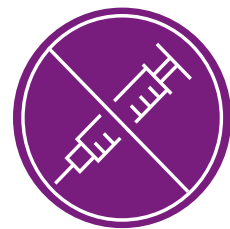
*This information has been provided by and credited to: AUSMEAT Limited.



HALAL



WET AGED



NO
HORMONES



46047

AUST WAGYU TRI TIP PEELED SCORE 4

Middle Meats

BONE-IN RIBEYE

Code	Description
46080	AUST WAGYU EXPORT RIB SCORE 5

NEW YORK

Code	Description
46023	AUST WAGYU NEW YORK SCORE 3
46043	AUST WAGYU NEW YORK SCORE 4
46066	AUST WAGYU NEW YORK SCORE 6
41235	AUST WAGYU NEW YORK SCORE 9

TOMAHAWK

Code	Description
47003	AUST WAGYU TOMAHAWK SCORE 3
47005	AUST WAGYU TOMAHAWK SCORE 4
46095	AUST WAGYU TOMAHAWK SCORE 7

RIBEYE ROLL

Code	Description
47015	AUST WAGYU RIBEYE ROLL SCORE 3
47041	AUST WAGYU RIBEYE ROLL SCORE 4
46063	AUST WAGYU RIBEYE ROLL SCORE 5

SHORTLOIN

Code	Description
46022	AUST WAGYU SHORTLOIN SCORE 3
46047	AUST WAGYU SHORTLOIN SCORE 4

TENDERLOIN

Code	Description
46024	AUST WAGYU TENDERLOIN SCORE 3
46048	AUST WAGYU TENDERLOIN SCORE 4
46100	AUST WAGYU TENDERLOIN SCORE 5
41922	AUST WAGYU TENDERLOIN SCORE 7



WAYGU BEEF TOMAHAWKS

Portion Controlled, Legendary Flavor,
Showstopping Presentation

46050

AUST WAGYU OUTSIDE SKIRT PEELED SCORE 4



Thin Meats

FLANK STEAK

Code	Description
46027	AUST WAGYU FLANK STEAK SCORE 3
46051	AUST WAGYU FLANK STEAK SCORE 4

FLAP MEAT

Code	Description
46025	AUST WAGYU FLAP MEAT SCORE 3
46049	AUST WAGYU FLAP MEAT SCORE 4

FLAT IRON

Code	Description
46032	AUST WAGYU FLAT IRON TOP BLADE SCORE 3
46056	AUST WAGYU FLAT IRON TOP BLADE SCORE 4

OUTSIDE FLAT

Code	Description
46017	AUST WAGYU OUTSIDE FLAT SCORE 3
46043	AUST WAGYU OUTSIDE FLAT SCORE 4

OUTSIDE SKIRT PEELED

Code	Description
46026	AUST WAGYU OUTSIDE SKIRT PEELED SCORE 3
46050	AUST WAGYU OUTSIDE SKIRT PEELED SCORE 4

TRI TIP

Code	Description
46022	AUST WAGYU TRI TIP PEELED SCORE 3
46047	AUST WAGYU TRI TIP PEELED SCORE 4

TOP SIRLOIN CAP OFF

Code	Description
46021	AUST WAGYU TOP SIRLOIN CAP OFF SCORE 3
46046	AUST WAGYU TOP SIRLOIN CAP OFF SCORE 4

TOP COULOTTE

Code	Description
46019	AUST WAGYU TOP COULOTTE SCORE 3
46045	AUST WAGYU TOP COULOTTE SCORE 4



WAGYU FLAT IRON STEAKS

Offer a flavorful cut that is richly marbled.

SHORT RIB BONELESS

Code	Description
46034	AUST WAGYU SHORT RIB BONELESS SCORE 3
46058	AUST WAGYU SHORT RIB BONELESS SCORE 4



46056

AUST WAGYU FLAT IRON TOP BLADE SCORE 4

Rounds

EYE ROUND

Code	Description
46016	AUST WAGYU EYE ROUND SCORE 3
46042	AUST WAGYU EYE ROUND SCORE 4

TOP ROUND CAP OFF

Code	Description
46015	AUST WAGYU TOP ROUND CAP OFF SCORE 3
46041	AUST WAGYU TOP ROUND CAP OFF SCORE 4



WAGYU CHUCK TAIL FLAP 4

A versatile cut with fabulous beefy flavor.

46049

AUST WAGYU TENDERLOIN SCORE 4



Chuck

BRISKET

Code	Description
47033	AUST WAGYU BRISKET SCORE 3
47057	AUST WAGYU BRISKET SCORE 4
46079	AUST WAGYU BRISKET SCORE 9

CHUCK TAIL FLAP

Code	Description
46033	AUST WAGYU CHUCK TAIL FLAP SCORE 3
46053	AUST WAGYU CHUCK TAIL FLAP SCORE 4

KNUCKLES

Code	Description
46018	AUST WAGYU KNUCKLES PEELED SCORE 3
46044	AUST WAGYU KNUCKLES PEELED SCORE 4

CHUCK TENDERS

Code	Description
46030	AUST WAGYU CHUCK TENDER SCORE 3
46054	AUST WAGYU CHUCK TENDER SCORE 4

SHOULDER CLOD

Code	Description
46031	AUST WAGYU SHOULDER CLOD SCORE 3
46055	AUST WAGYU SHOULDER CLOD SCORE 4



WAYGU BRISKET

Our briskets have a generous fat cap that slowly permeates the meat during the course of slow cooking

4603
AUST WAGYU
CHUCKTAIL FLAP 4





Our commitment to quality and service isn't just our philosophy; it has deep, rich history, embedded in us by our founders who built this business together: President of Premier Meat Company Harry Greenberg, and Vice President Eldad Hadar. In an effort to pioneer continued innovation and success for the company, Harry soon brought his daughter and two sons into the fold.

Remember, we aren't just any meat company selling you our products; we're committed to giving you the complete Premier Meat Company experience from beginning to end.

What truly makes Premier Meat Company truly special are the people. The team. Every member of it, - we all do our job with an ever-burning passion in our heart!

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