



# *Australian Wagyu Beef Product List for the Food Service Industry*



# Australian Wagyu Beef Product List

Haverick Meats is unique amongst Australian Wagyu beef suppliers, for its ability to consistently meet the highest quality requirements for marbled beef, tenderness and taste. Our customers know that every time they buy our Wagyu, their quality expectations will be met. As a result from varied customer requirements we are able to source a variety of high quality Australian Wagyu ranging from marbling score 4, through to 9+.

Haverick Meats source all cuts of Wagyu ranging from F1, F2, F3, to full blooded Wagyu cattle, the purest certified pedigree outside of Japan. Wagyu products that are sourced from suppliers are on a regulated feeding program of a minimum 200 days to 500 days, naturally fed on a delicious mix of healthy feeds including grain, corn, alfalfa, wheat and barley. With the optimum mix of genetic engineering and feeding techniques, our Wagyu has an exquisitely tender texture and incomparable, luxurious taste with consistent high levels of marbling.

Wagyu is a breed of cattle that has its origins in Japan, famous for its high marbling, tender, rich taste; a type of beef made famous by regions such as Kobe in Japan. In Australia, Wagyu beef is sourced from a variety of premium suppliers, raised in magnificent, rich, clean country in the heart of Australia's grazing lands. Moreover, Wagyu is a source of many essential vitamins and nutrients and is also healthy, containing high levels of monounsaturated acids and unsaturated fats, including Omega 6 and Omega 3 oils, adding to a rich, buttery, tender and entirely flavoursome product.

## Marbling

Wagyu beef products we carry are densely marbled. Depending on the chefs requirements, food cost constraints and cooking techniques used, we offer Wagyu products with a marbling score between 4 - 9+. The most sought after grade, Marble Score '9+' represents abundant levels of intramuscular fat evenly distributed throughout the meat. The term marbling refers to the fat found between the muscle fibers, giving the meat its characteristic white-flecked appearance. Thanks to the Wagyu breed that allows fat to be gained quickly and distributed throughout the muscle fibers.

Haverick Meats is pleased to supply three branded Wagyu products, sourced from Australia's highest export accredited suppliers. Having strong affiliations with our suppliers, we are able to ensure an unsurpassed supply chain, guaranteeing consistent quality and cut selection throughout the year at each required marbling category.

## Australian Wagyu Brands



PRODUCT
Wagyu – Available whole and selected portion controlled cuts – F1-Full blood Marble Score 4-9 plus
Tenderloin
Cuberoll
Striploin
Rump
Knuckle
Topside

PRODUCT
Brisket- point end / corned
Sliverside / corned
Tri-tip
Inside Skirt
Shin
Short Rib
Tongue
Cheek

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