

CLARE VALLEY



GOLD



LUITEN FOOD





CHOICE GRAIN FED SOUTHERN AUSTRALIAN CHILLED BEEF.

The Clare Valley Brand was introduced by T&R Pastoral to cater for the discerning palates of the Japanese, Korean and domestic markets. Minimum feedings periods, precision boning and levels of 100 day grain feeding (gmo free), deliver a unique combination of marbling, flavour and tenderness to this premium quality beef.

T&R Pastoral's grazing properties, feedlots and processing plant are strategically located in South Australia, providing easy access to Australia's premier quality livestock and an assurance that the process begins with the highest quality produce.

Our plant (EST. 533) at Murray Bridge boasts a team of this process continues. Customer specification, food safety and the experienced and highly qualified technical staff who ensure that stringent regulations of the USDA and European Union (EU), all work together to reinforce this quality.

With absolute control from procurement and feedlot, through to processing, packaging and shipment, T&R Pastoral leaves nothing to chance. So our customers can be sure of receiving the best quality meat, delivered under the highest possible safety standards.



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FOOD SAFETY PROGRAMS

Quality Assurance

All sectors of Australia's Red Meat industry are currently able to implement systems that operate under independently audited Quality Assurance (QA) programs developed in partnership by the Australian industry, government and other relevant bodies.

Processing Quality Assurance

A comprehensive level of Australian Federal and State Government monitoring, detailed auditing and verification processes form an integral part of Australian control systems. Elements of these systems are subject to Australian Government legislation.

The Australian Standard

HACCP-based quality assurance is mandatory for all Australian export abattoirs.

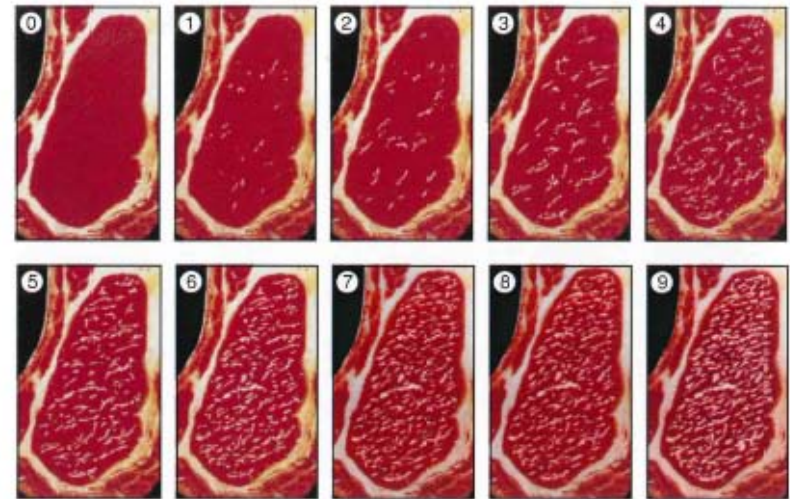
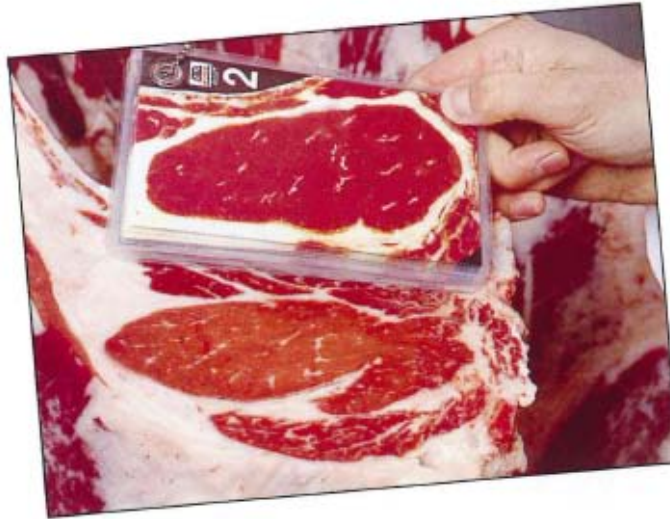
All registered abattoirs are required to have qualified inspectors stationed in each export meat abattoir to:

- Carry out daily hygiene inspections before operations begin each day
- Monitor quality assurance and meat safety throughout the production process.

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MARBLING



The AUS-MEAT Marbling system provides an indication of the amount of marbling in beef. The MSA marbling system provides an additional indication of the fineness of distribution and the size of marbling pieces. AUS-MEAT Marbling reference standards and MSA marbling reference standards can be used in harmony to provide more detail about the product.

Marbling is the fat that is deposited between muscle fibres of the M. longissimus dorsi muscle. Marbling is assessed and scored against the AUS-MEAT Marbling reference standards.

Marbling is an assessment of the chilled carcass and scored by comparing the proportion of marble fat to meat at the surface of the assessment site which lies within the M. longissimus dorsi boundary. Marbling is assessed against the proportion of marbling to meat depicted in the Marbling reference standards.

Chiller Assessors who assess marbling above marbling score 6 must hold a high marbling endorsement as well as holding the standard Chiller Assessment qualification.

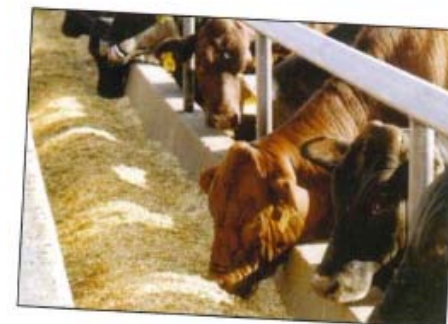


INDUSTRY PROGRAMS

CERTIFICATION

Cattle slaughtered and processed as Grain Fed must be sourced from a feedlot accredited with the National Feedlot Accreditation Scheme (NFAS) and audited by AUS-MEAT. All cattle from accredited feedlots must have the necessary NFAS Delivery Documents at time of slaughter. Australian Quarantine Inspection Services (AQIS) are the responsible organisation for the administration of declaration/documents on plant.

AUS-MEAT is the organisation responsible for post-slaughter monitoring of Grain Fed product. Carcasses eligible for Grain Fed Certification must comply with the following criteria for meat quality assessments.



GRAIN FED – SYMBOL – GF

- ◆ **Number of days on feed:** 100 days
- ◆ **Age of animal (Dentition):** 6 permanent incisor teeth (maximum) except where carcasses with thoracic vertebrae are only partially ossified.
- ◆ **P8 Fat depth (mm):** 7 mm (minimum)
- ◆ **Meat Colour Score:** 1 a-b-c – 3
- ◆ **Fat Colour Score:** 0 – 3



Feed Ration

Cattle must have been fed in a feedlot for not less than 100 days, and for not less than 80 days of that, on a nutritionally balanced ration of a recognised high energy feed of which grain is the highest single component. Rations must have an average metabolisable energy (ME) content greater than 10 megajoules (MJ) per kilogram of dry matter.

GRAIN FED YOUNG BEEF – SYMBOL – GFYG

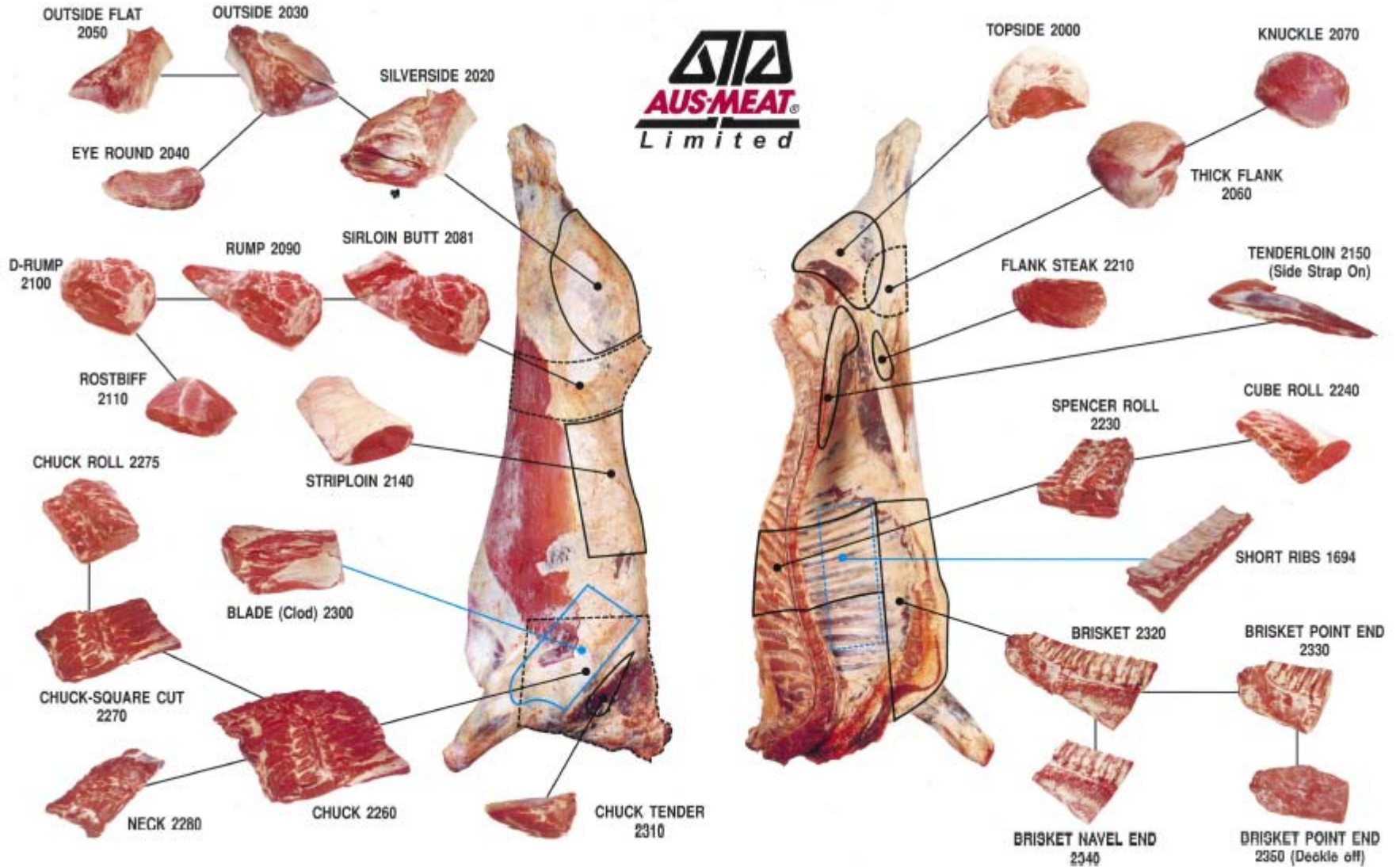
- ◆ **Number of days on feed:** 70 days (Females not less than 60 days)
- ◆ **Age of animal (Dentition):** 0 to 2 permanent incisor teeth
- ◆ **P8 Fat depth (mm):** 5 mm (minimum)
- ◆ **Meat Colour Score:** 1 a-b-c – 3
- ◆ **Fat Colour Score:** 0 – 3



Feed Ration

Cattle must have been fed in a feedlot for not less than 70 days, and (females for not less than 60 days) and not less than 50 days of that, on a nutritionally balanced ration of a recognised high energy feed of which grain is the highest single component. Rations must have average metabolisable energy (ME) content greater than 10 megajoules (MJ) per kilogram of dry matter.

BEEF PRIMAL CUTS












BEEF CARCASS and PRIMAL CUT WEIGHT RANGES and YIELD GUIDE







The size of a primal cut depends mostly on the size of an animal. Therefore, compared with a smaller animal, a larger animal will generally produce larger primal cuts. Specifying the required weight range for a primal cut can reduce waste and ensure product integrity. However, this can add to the cost of the cut.







Use the *Beef Carcasses and Primal Cut Weight Ranges and Yield Guide* chart to find out what weights are available and order the primal that best suits your requirements.

PRIMAL								
CUT	Topside	Outside	Outside Flat	Eye Round	Thick Flank	Knuckle	D-Rump	
H.A.M. No.	2000	2030	2050	2040	2060	2070	2100	
Carcass - Primal Cut Weight Ranges	carcase %	6.2%	5.7%	3.8%	1.4%	3.7%	3.3%	3.8%
	160-180kg	5.0 - 5.6	4.6 - 5.1	3.0 - 3.4	1.1 - 1.3	3.0 - 3.3	2.6 - 3.0	3.0 - 3.4
	180-220kg	5.6 - 6.8	5.1 - 6.3	3.4 - 4.2	1.3 - 1.5	3.3 - 4.1	3.0 - 3.6	3.4 - 4.2
	220-260kg	6.8 - 8.0	6.3 - 7.4	4.2 - 5.0	1.5 - 1.8	4.1 - 4.8	3.6 - 4.3	4.2 - 5.0
	260-300kg	8.0 - 9.3	7.4 - 8.5	5.0 - 5.7	1.8 - 2.1	4.8 - 5.5	4.3 - 4.9	5.0 - 5.7

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PRIMAL							
CUT		Short Loin (1r)	Striploin (1r)	Striploin (3r)	Tenderloin	Cube Roll (5r)	Cube Roll (8r)
H.A.M. No.		1552	2140	2142	2150	2240	2244
Carcase - Primal Cut Weight Ranges	carcase %	5.5%	3.0%	4.4%	1.6%	1.7%	2.8%
	160-180kg	4.4 - 5.0	2.4 - 2.7	3.5 - 4.0	1.3 - 1.4	1.4 - 1.5	2.2 - 2.5
	180-220kg	5.0 - 6.0	2.7 - 3.3	4.0 - 4.8	1.4 - 1.8	1.5 - 1.9	2.5 - 3.1
	220-260kg	6.0 - 7.2	3.3 - 3.9	4.8 - 5.7	1.8 - 2.1	1.9 - 2.2	3.1 - 3.6
	260-300kg	7.2 - 8.3	3.9 - 4.5	5.7 - 6.6	2.1 - 2.4	2.2 - 2.6	3.6 - 4.2

PRIMAL							
CUT		Blade	Chuck Roll (5r)	Chuck Tender	Short Rib (5r)	Brisket P/End (6r)	Brisket N/End (6r)
H.A.M. No.		2300	2275	2310	1690	2332	2342
Carcase - Primal Cut Weight Ranges	carcase %	5.5%	4.8%	0.9%	2.0%	3.8%	3.3%
	160-180kg	4.4 - 5.0	3.8 - 4.3	.75 - .80	1.6 - 1.8	3.0 - 3.4	2.6 - 3.0
	180-220kg	5.0 - 6.0	4.3 - 5.3	.80 - 1.0	1.8 - 2.2	3.4 - 4.2	3.0 - 3.6
	220-260kg	6.0 - 7.2	5.3 - 6.2	1.0 - 1.2	2.2 - 2.6	4.2 - 5.0	3.6 - 4.3
	260-300kg	7.2 - 8.3	6.2 - 7.2	1.2 - 1.4	2.6 - 3.0	5.0 - 5.7	4.3 - 4.9

This chart can be used to identify the average primal weight from various carcass weight ranges. This information is to be used as a GUIDE ONLY.

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BONELESS BEEF MANUFACTURING BULK PACKS DEFINITION

Manufacturing Bulk packs are generally made up of the following combinations:

- Primal cuts or portions of primal cuts.
- Residual trimming from primal cut preparation.
- Boneless Forequarter or Hindquarter.
- Grinding beef.

Manufacturing packs are generally prepared to a specified lean content, assessed visually or tested chemically and expressed as a percentage of lean meat of the pack (CL). Lean assessment by chemical testing of bulk pack manufacturing meat for export is a standard industry requirement.



60CL



80CL



90CL

Meat images shown are examples of fat/lean only.