



EVERY DAY, DINERS AROUND THE WORLD ENJOY THE SUPERB TENDERNESS & FLAVOUR OF OUR BEEF – THE AACo BEEF EXPERIENCE.

YOUR
PARTNER IN
BEEF





[AACo WAGYU]

ESTABLISHED IN 1824, AUSTRALIAN AGRICULTURAL COMPANY (AACo) IS AUSTRALIA'S OLDEST AGRICULTURAL COMPANY. WITH ITS ENVIABLE REPUTATION AS THE COUNTRY'S FOREMOST PRIMARY PRODUCER, AACO BRINGS ALMOST 200 YEARS OF EXPERIENCE AND KNOWLEDGE IN PRODUCING EXCEPTIONAL BEEF.

The custodian of more than seven million hectares of natural farming and grazing land, AACo boasts the world's largest wagyu cattle herd which has been carefully selected and bred to deliver an outstanding eating experience, every time.

With a Wagyu breeding herd comprised of some of the finest Black Japanese Wagyu bulls and cows to ever leave Japan, AACo has redefined the luxury beef market the world over. AACo Wagyu cattle are raised on premier cattle stations before being finished on a specially formulated and highly guarded ration program at one of the company's state-of-the-art open feeding areas.

AACo's Wagyu cattle are born and raised in a naturally clean and safe environment. Aronui open feeding area, located in the heart of the famous Darling Downs region has the reputation of being one of the few specialised Wagyu open feeding areas in the world.

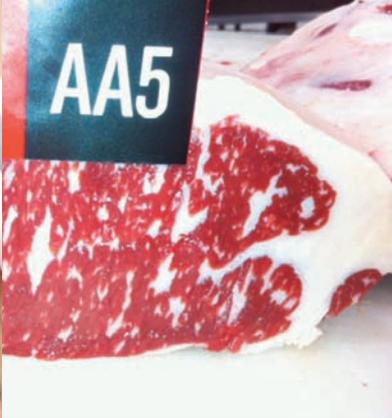
All beef is free from antibiotics and hormone growth promotants while DNA traceability and the world leading Sure TRAK™ identification system ensure that the highest levels of integrity and food safety are maintained.

Wagyu is a breed of cattle genetically predisposed to intense marbling; a quality that delivers a true melt-in-the-mouth experience for diners. Wagyu beef is naturally enriched with omega-3 and omega-6 monounsaturated fats and contains a higher percentage of healthier monounsaturated fats than any other breed of cattle.

Exceptional bloodlines, rigorous production processes, highly trained feeding masters and strictly enforced quality control measures come together to deliver Wagyu beef that sets the benchmark by which all others are measured.



A rigorous quality assurance program follows all AACo brands through the supplier's CattleCare accreditation, feedlots are certified to the National Feedlot Standard and AACo is committed to reducing its Greenhouse Gas Emissions through Best Practice



[AACo BLACK]

- GENETICS: F1-F3 WAGYU • FEEDTYPE: 200+ DAYS GRAIN FED
- GRADE: MARBLE SCORE AA3-5 • BRED SPECIFICALLY TO MEET THE GROWING EUROPEAN MARKET

AACo Black has been developed exclusively for the European market and is imported, marketed and distributed by Zandbergen World's Finest Meat (The Netherlands, Zoeterwoude) across the European continent.

Cattle destined for AACo Black have been born and raised on the lush pasture land of Australian cattle stations before being finished for a minimum of 200 days on a specialised Japanese designed ration of the finest cereal grains at the Company's specialised Wagyu open feeding area.

AACo Black delivers a strong and distinct flavour combined with the unmistakable tenderness that Wagyu beef has become synonymous with the world over.

AACo is dedicated to delivering the highest quality Wagyu beef. AACo Black is the result of a commitment to innovation and offering customers a point of difference to meet the growing demand for high quality Wagyu beef within the European market.



[1824 PREMIUM BEEF]

CATTLE DESTINED FOR THE 1824 PREMIUM BEEF PROGRAM ARE BORN AND RAISED ON THE NATURAL GRASSES OF PRISTINE AUSTRALIAN CATTLE STATIONS.

Leading Angus, Charolais, Senepol and Santa Gertrudis bulls, genetically renowned for their eating quality traits and adaptability, are crossed with Santa Gertrudis cows to form the basis of 1824 Premium Beef.

To ensure year round consistency and full depth of flavour, 1824 cattle are finished on quality cereal grains. The 1824 Premium Beef feed rations are carefully designed by Australia's leading nutritionists to provide animals with a balanced and nutritious diet.

1824 Premium Beef is expertly assessed using the world's leading beef grading system, Meat Standards Australia™ (MSA). This highly regarded standard guarantees all beef will be tender, juicy and most important, full of flavour. World's best practice management systems, combined with additional ageing of 1824 Premium beef, further enhances tenderness and the overall eating experience.



ply chain; addressing food safety, animal welfare, the environment and product quality. AACo's Beef Group is certified to ISO 9001, stations hold and Codex HACCP, and all meat is packed and processed in facilities that hold AQIS, Safe Food and HACCP accreditations. Furthermore, AACo Management and membership of the Federal Government's Greenhouse Challenge Plus program.

