

Introducing



Australian
Grain Fed
Beef



CABONNE COUNTRY

Australian Grain Fed Beef

Our cattle are born and raised in the beautiful environment surrounding the Cabonne region of central west NSW, Australia. The Cabonne region produces some of Australia's most sought-after produce including our beef. Many of our farmers have been raising livestock on their family farms for generations. It is this dedication to their land and animals, honed over generations, that allows us to deliver to you an amazing experience with every bite.

Our grain fed beef programs are tailored for both premium retail and food service applications. No matter how big or how small your requirements are, we pride ourselves on consistently delivering a high-quality product year-round. Our grain fed beef is available for consolidation with our other premium Australian beef, lamb, veal and wagyu programs.

100 Day Grain Fed

Breed: British and European breeds

MB Score: 0-2, 2+

Halal: Yes

HGP Free: Yes

150 Day Grain Fed Angus

Breed: Angus

MB Score: 0-2, 2+, 3+

Halal: Yes

HGP Free: Yes

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Introducing



Premium
Pasture Raised
Veal



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CABONNE COUNTRY

Premium Pasture Raised Veal

Our cattle are born and raised in the beautiful environment surrounding the Cabonne region of central west NSW, Australia. The Cabonne region produces some of Australia's most sought-after produce including our veal. Many of our farmers have been raising livestock on their family farms for generations. It is this dedication to their land and animals, honed over generations, that allows us to deliver to you an amazing experience with every bite.

How is Pasture Raised Veal different?

Our veal is produced the way nature intended. Our calves are bought up free range in paddocks where they are given unlimited access to their mother's milk. They are hormone growth promotant and antibiotic free. Their diet consists of primarily their mother's milk as well as grass should they desire. Our veal is produced from breeds that are bred to produce beef such as Angus and Hereford, without any dairy breeds.

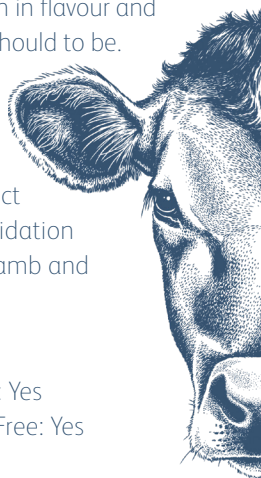
Australia's mild winter makes pasture raising cattle year round possible and thus ensures they are never confined for shelter or feeding. It is this natural diet of unlimited access to mother's milk and grass which provides ample nutrients and iron, creating authentic tasting veal, which is rich in flavour and a lovely soft pink colour, just the way veal should to be.

Our pasture raised veal program is tailored for both premium retail and food service applications. We pride ourselves on consistently delivering a high-quality product year-round. Our veal is available for consolidation with our other premium Australian beef, lamb and wagyu programs.

Pasture Raised Veal

Age at slaughter: 5-8 months
Average carcass weight: 120kg
Breed: Mixed British Beef Breeds

Halal: Yes
HGP Free: Yes



Introducing



Australian
Wagyu Beef



CABONNE COUNTRY

Australian Wagyu Beef

Our wagyu cattle are born and raised in the beautiful environment surrounding the Cabonne region of central west NSW, Australia. The Cabonne region produces some of Australia's most sought-after produce including our wagyu beef. Many of our farmers have been raising livestock on their family farms for generations. It is this dedication to their land and animals, honed over generations, that allows us to deliver to you an amazing experience with every bite.

Finished on a grain diet in the Darling Downs region of southern Queensland, Cabonne Country Wagyu is tailored for both premium retail and food service applications. No matter how big or how small your requirements are, we pride ourselves on consistently delivering a high-quality product year-round. Our wagyu beef is available for consolidation with our other premium Australian beef, lamb and veal products.

Cabonne Country Wagyu

Days on feed: 400

Breed: F1-F4

HGP Free: Yes

Halal: Yes



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