



Grainge Beef. Australia's Premium Grain Fed Beef.

With Black Angus credentials, Grainge Beef delivers reliable and consistent product specifications to the most discerning food service clients. Grainge Beef is particularly noted for its distinctive natural marbling, flavour and tenderness.

The cattle are sourced from the picturesque Gippsland region which is located in the south-east of Victoria. It is here where they are raised naturally, grazing the lush free range pastures on the abundant river planes of the Jack River before joining a special feeding program comprising of a high quality grain fed ration.

Grainge Angus Beef... The Grainge program.

All aspects of the Grainge Angus Beef program are closely monitored. From cattle procurement and production through to marketing and distribution.

This ensures strict compliance of product specification, consistent supply and that quality standards are maintained throughout the process. Other key components of this process include

MSA grading, traceability, selective breeding and stringent chiller carcass assessment.

Product specification

- Cattle are processed at 20 - 22 months and have an average Carcass weight of approx 350kg
- The Beef Specifications are MSA Graded with a Marble Score of 2 and 3
- Grainge Angus are raised free from antibiotics and hormone growth stimulants

Available cuts

- Cube Roll
- Shortloin / T-Bone
- Tenderloin
- OP Rib
- Striploin

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