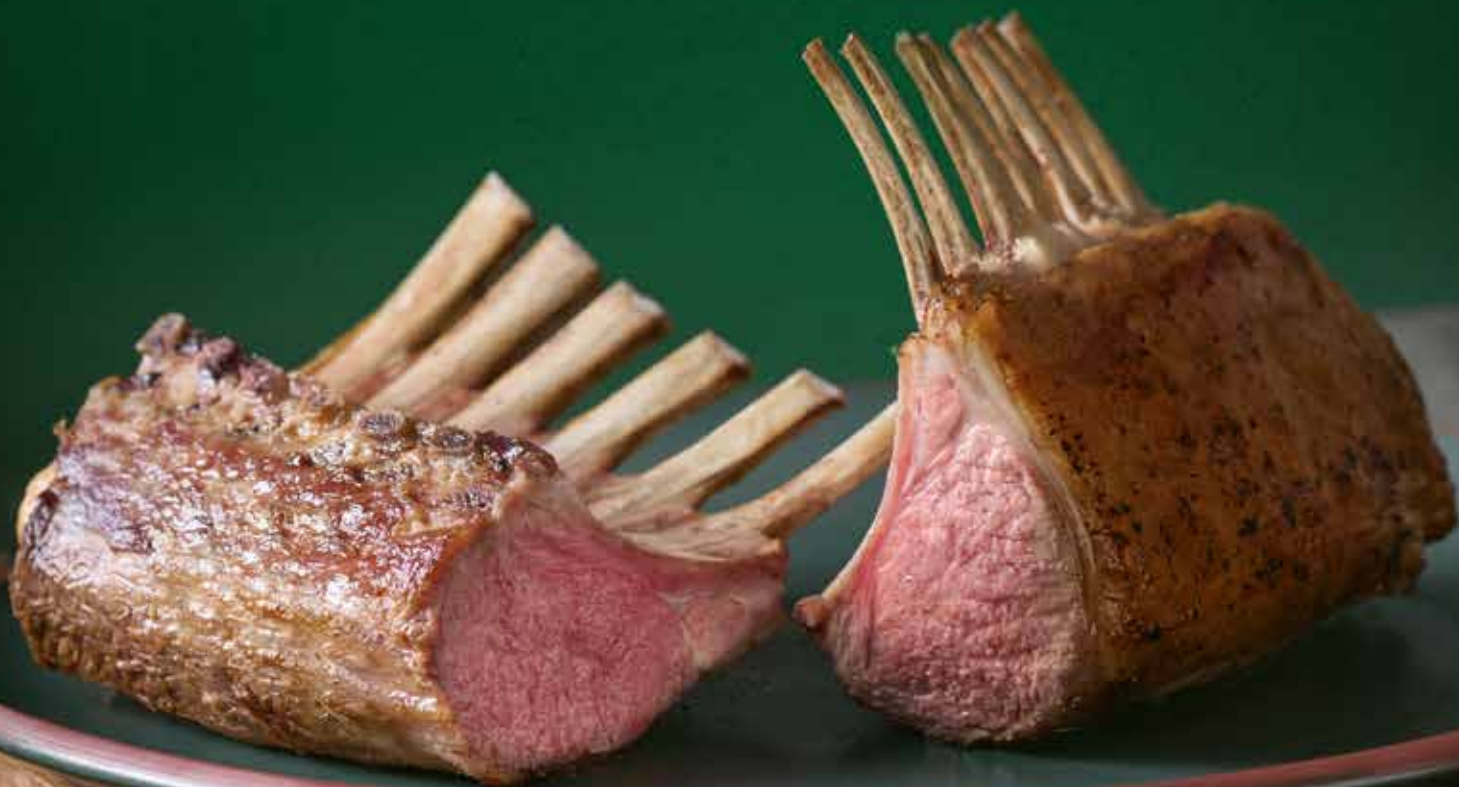




V&V WALSH

MEAT PROCESSORS & EXPORTERS

PRODUCT GUIDE



AMELIA PARK

EST
686

FROM WESTERN AUSTRALIA

From our home to yours, we bring the freshest premium meat from clean, green coastal pastures.

V&V Walsh is Western Australia's leading lamb and beef producer and part of the 100-year-old family-owned Craig Mostyn Group.

For decades, V&V Walsh has worked with local farmers sourcing livestock raised on lush green pastures in pure, natural environments.

This relaxed lifestyle for the animals, WA's enviable climate and our strong local farming connections ensures we have a consistent supply of the highest quality meat year-round.

From our state-of-the-art processing facilities, we deliver premium lamb and beef products to our customers around the world.

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OUR STORY

The V&V Walsh story began nearly 70 years ago and is deeply rooted in the South-West region of Western Australia.

We have built ourselves up from our early beginnings as a family butcher, to becoming one of Western Australia's largest meat processing facilities.

From the strong ties we have with our local farmers to being one of the region's largest employers, V&V Walsh are a proud and trusted part of our local community.

We are lucky to be based in a uniquely pristine, natural environment in WA, allowing us to draw from local, naturally raised livestock that produce some of the most flavoursome and tender meat in the world.

Our love of our land also means we are committed to sustainable strategies and reducing our environmental impact for future generations.

What differentiates V&V Walsh is our ability as an integrated supply chain to be agile and adapt to meet the specific needs of our markets, so that we can develop tailored meat programs for our customers from full carcase and primal cuts through to retail-ready.

We trade chilled and frozen products across the globe by air or sea to 26 countries, from China, Japan and Singapore through to the UAE and the USA, under our establishment number 686 with global quality meat safety standards including Halal, HACCP, AUS-MEAT and BRC accreditations.

Our state-of-the-art facility employs 650 people and produces more than 47 million kilograms of meat annually. We recently invested \$50 million in a world-class, automated Cold Storage facility ensuring maximum meat freshness and shelf life.



INTEGRATED SUPPLY CHAIN



HACCP
accredited



Halal
accredited



AUS-MEAT
accredited



BRC
accredited

OUR VALUE

With decades of experience in the Australian meat industry, V&V Walsh have the expertise to source quality livestock, process it in our state-of-the-art processing facility to the highest quality and food safety standards and deliver it all over the world.

Our world-class Cold Storage facility has been automated and refined to reduce human handling and ensure maximum freshness and life on shelf so it's delivered to you quickly and safely.

With full control over our supply chain we have the benefit of being able to offer tailored meat programs to meet the needs of our customers.

This includes grain-fed and grass-fed animals, with no added hormones, and we can create breed specific meat programs.

We're here to help.

Sourced from green, coastal pastures

Grain-fed and Grass-fed Lamb and Beef

Breed Specific Programs

Chilled and Frozen

Halal accreditation

No added hormones



We recognise the needs of Islamic communities around the world and meet Australian Halal Accreditation through a robust, verifiable system that involves Approved Islamic Organisations and the Australian Government Department of Agriculture.

PROVENANCE

The South-West region of Western Australia is a uniquely beautiful and pristine natural environment offering an unspoilt coastline of ancient rock formations shored up against native forests and green, fertile and mineral-rich pastures.

WHAT SETS US APART

When families around the world sit down to share a meal, we are a trusted source.

We are a trusted global supplier, exporting to countries around the world including the UAE, China, USA and Japan.

We meet rigorous Australian Government food safety requirements ensuring superior levels of meat safety.

What differentiates V&V Walsh is our ability to meet the specific needs of our markets.

We are positioned in close proximity to key export markets and can export by both sea and air freight in chilled or frozen formats.

Whether you require full carcase, primal cuts or retail-ready products, we can tailor a meat program to suit you and we can deliver them in a wide variety of packaging and value-add formats.

Our state-of-the-art Cold Storage facility and packaging services ensures we can export globally while maintaining freshness and quality and extended shelf life.

Tailored programs

Carcase to retail-ready

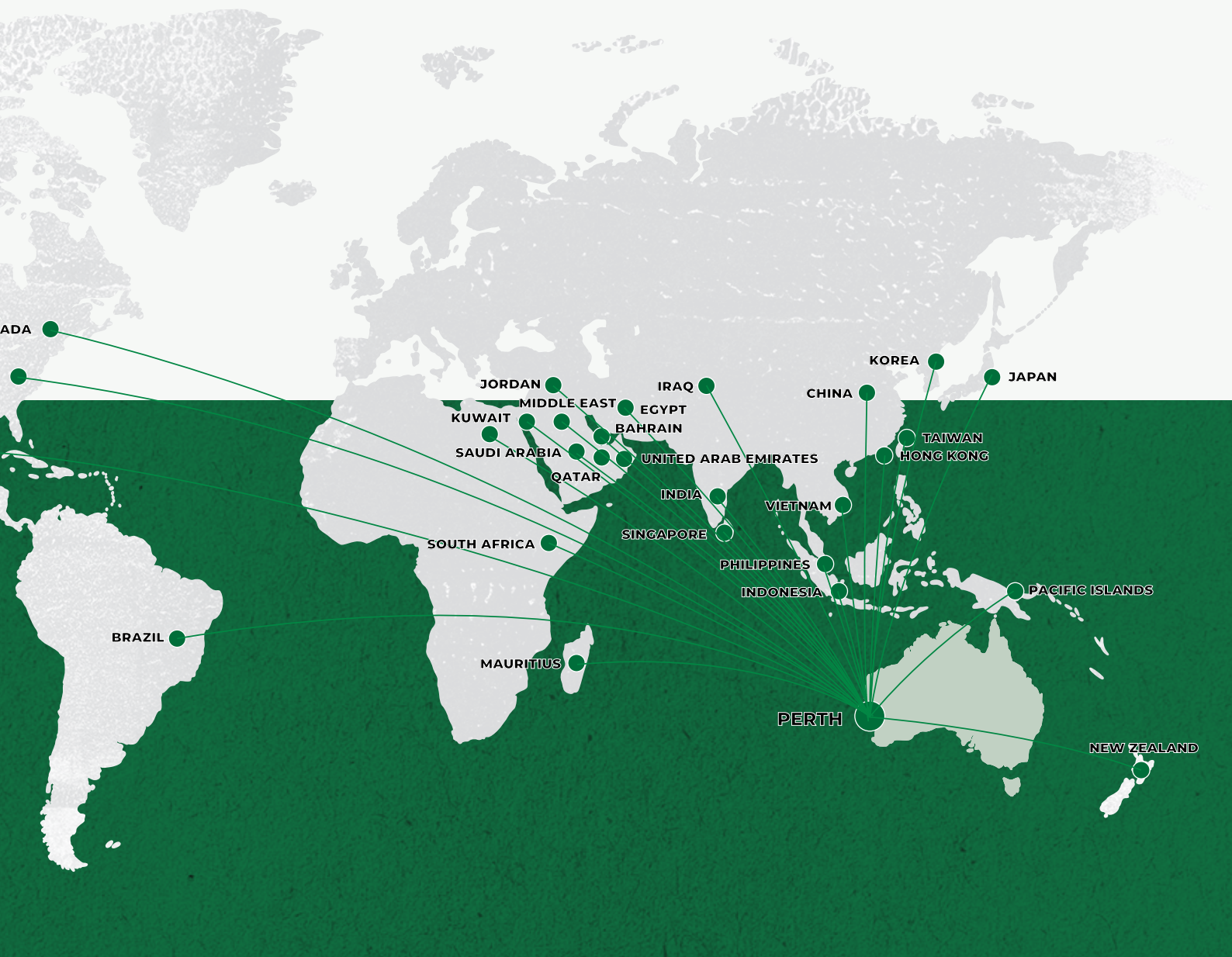
Export by sea & air freight

Variety of packaging and value-add formats

Proximity and speed to key markets

Trusted globally





AMELIA PARK

LAMB & BEEF

V&V Walsh proudly produces Amelia Park, our own brand of carefully selected, award-winning, premium lamb and beef from the coastal regions of WA.

Our premium range of Amelia Park now sets the standard, with a focus on local industry suppliers and international quality.

We carefully select from the best farms in Western Australia, and have developed long-standing relationships across the region to ensure we are delivering the region's absolute best quality lamb and beef, every time.

Raised naturally, on pristine coastal pastures and finished on locally sourced grain, it is this unique combination that produces the very best, most supreme taste and tenderness in the Amelia Park range.

For generations we have prided ourselves on our local approach - grounded in community, family-founded ideals and an unwavering commitment to quality.







V&V Walsh proudly produces Cura, premium Australian lamb and beef, raised with care and shared with the world.

The name Cura means care – care for the land, our producers, our livestock, our products, and our customers. This commitment to care enables us to deliver exceptional quality Australian lamb and beef to retailers and customers worldwide.

The 4 C's in the logo represents the layers of Care from paddock to plate:

Care for our Animals

Our livestock are raised in clean, fresh air environments. They thrive in low-stress conditions and are managed to meet the highest animal welfare standards.

Care for the Land

Across Australia, our farms are managed with care, protecting nutrient-rich soils and grassy paddocks while preserving the land for future generations.

Care for Quality

From carefully selected livestock to industry-leading quality assurance standards, supported by our state-of-the-art processing facility and cold storage, we ensure a quality product every time.

Care for our Customers

We are proud of our long-standing partnerships with customers across the globe. Our commitment to care, consistency and reliability is reflected in every Cura product we produce.



LAMB

Our Western Australian lambs graze on fertile, grassy open pastures in a warm, temperate climate and can either be grass fed or grain finished.

These conditions mean our sheep are raised naturally in an open, clean environment, with no added hormones, delivering a high-quality and flavoursome product year-round.

At V&V Walsh we process a variety of lamb and mutton from carcase and primal cuts through to retail-ready, offering an extensive and diverse range for our customers.

Australia's strict standards for quality, food safety, traceability, animal welfare and export conditions mean our Western Australian lamb is produced in a world-leading supply chain.



GRAIN-FINISHED LAMB

Grain-finished lamb is from lambs that have been raised on grass and then finished on a nutritionally balanced, high-energy grain diet for a specific number of days. This feeding program results in a more consistent product and enhanced flavour. Due to our abundant supply of grain in Western Australia, many of our farmers source their grain locally meaning lambs are finished on grains growing from the same nutrient-rich local soils.



GRASS-FED LAMB

As global demand for healthier, nutritious food options rises, grass-fed lamb is being viewed as a healthy protein option for a balanced diet. Raised only on pasture, grass-fed lamb is naturally low in fat and cholesterol, for these reasons customers are increasingly seeking out lean, grass-fed meats.



FAST FACT

Red meat is a great source of bioavailable iron, which is important for mental and physical development, and overall health and wellbeing. Lamb and beef contain more iron and zinc than chicken and fish and it is easier for the body to absorb than the iron and zinc found in plant foods.

BEEF

In Western Australia we produce some of the finest, naturally grown beef in the world.

Our cattle graze on clean, open pastures in ideal climates and can be grass or grain fed.

At V&V Walsh we process many different breeds and all ages of cattle, including industry certified Angus and Purebred Black Angus cattle, ensuring an extensive and diverse range for our customers.

Australia has rigorous standards when it comes to animal welfare, product integrity, traceability and export requirements, forging our strong global reputation for producing nutritious, safe and flavoursome beef products year round.



GRAIN-FED BEEF

Australia has a reputation for producing some of the best-grain fed beef in the world and is highly regarded in export markets. Grain-fed beef is from cattle that has been raised on grass and then fed a nutritionally balanced, high-energy finished diet for a specified number of days. Typical feeding days are: short-fed (100 – 150 days), medium-fed (150 – 200 days) and long-fed (200+ days). This feeding program results in a more consistent product and better marbling that improves tenderness, juiciness and flavour.



GRASS-FED BEEF

In Western Australia, our cattle are raised on green nutrient-rich pastures, making the beef low in fat and cholesterol, while also delivering health benefits such as a higher level of Omega-3 fatty acids, which reduces blood pressure and the risks of some cancers. As demand for natural, wholesome foods with better health benefits increases, grass-fed beef is being sought out by customers as an important source of lean protein.



ANGUS BEEF

Angus cattle are becoming one of the most sought-after beef breeds in the world, as they produce high-quality carcasses suited to a wide range of markets. The quality of Angus meat comes from the animal's ability to lay down intramuscular marbling fat (which provides enhanced flavour) during the finishing phase. Our warm temperate climate, rich fertile and abundant pastures and clean air in Western Australia provides the ideal environment to raise Angus and Purebred Black Angus cattle, certified by AUS-MEAT and the Angus Australia Society.

FAST FACT

Red meat is naturally nutritious and an excellent source of high quality protein. It is a source of 12 essential nutrients important for brain function, immune health, and muscle development, including iron, zinc, B12 and Omega-3.

MEAT DEFINITIONS

Use our guide to help define the right type of meat to best suit your customers. In these pages we help explain how beef and lamb are defined through dentition, age, marbling, size and colour.





RED MEAT DEFINITIONS

DETERMINING CARCASS CATEGORY BY DENTITION (STANDARD AND ADDITIONAL)

Australian Standard Carcass Trim requirements and definitions for Beef / Veal / Sheep and Goat are shown in the table below. Government health and hygiene inspection requirements are performed to pass meat fit for human consumption. The Australian Standard Carcass Trim requirements apply to Cattle / Sheep / Goats that are traded in AUS-MEAT Accredited Enterprises.

STANDARD CATEGORY

Animals rated for Standard Category ranging from zero permanent incisor teeth and up to eight permanent incisor teeth (0-8) are grouped as the following species:

- Bovine – (Beef/Veal, Bull)
- Ovine – (Lamb/Mutton/Ram) and
- Caprine – (Goat)

ADDITIONAL CATEGORIES

Additional Categories are calculated by grouping permanent incisor numbers to show the progressive age of animals. Additional Categories for the species Bovine, Ovine, and Caprine are identified and coded by an individual category code that describes the sex of the animal under that species description.

BOVINE – STANDARD CATEGORIES (VEAL / BEEF / BULL)

DENTITION	EVALUATION	CATEGORY/CODE
0 	VEAL - Female or castrate or entire male bovine that: • Has no sign of permanent incisor teeth. • Weighs no more than 150kg (HSCW). • In males after (SSC) appraisal shows no evidence of SSC. • Shows youthfulness and Veal colour (Veal meat colour must not exceed the AUS-MEAT Veal colour standard V5).	VEAL * V * Optional Veal classes: Refer Veal section
0 - 8 	BEEF - Female or castrate or entire male bovine that: • In males displays no signs of SSC. • Dentition range for this category is 0 to 8 permanent incisor teeth.	BEEF * A * Or BEEF
0 - 8 	BULL - Originated from entire or castrate male bovine animals showing signs of SSC. • SSC in bovine are characterised by the following aspects: • Muscles on the neck and shoulder. • Inguinal canal and prominent erector muscle • Penis stub. • Pubic tubercle. Exposed area of M. semimembranosus muscle-triangular and, relatively scarce scrotal fat and dark muscle colour.	Bull * B *

BOVINE ADDITIONAL CATEGORIES (BEEF)

DENTITION	EVALUATION	CATEGORY/CODE
0 	Carcase originated from castrate or entire male bovine that: - Has 0 permanent incisor teeth. - Displays no signs of SSC.	YEARLING STEER * YS * * Up to 18 months
0 	Carcase originated from female, castrate or entire male bovine that: - Has 0 permanent incisor teeth. - Displays no signs of SSC.	YEARLING BEEF * Y * * Up to 18 months
0 - 2 	Carcase originated from castrate or entire male bovine that: - Has no more than 2 permanent incisor teeth. - Displays no signs of SSC.	YEARLING STEER * YGS * * Up to 30 months
0 - 2 	Carcase originated from female, castrate or entire male bovine that: - Has no more than 2 permanent incisor teeth. - Displays no signs of SSC.	YEARLING BEEF * YG * * Up to 30 months
0 - 4 	Carcase originated from castrate or entire male bovine that: - Has no more than 4 permanent incisor teeth. - Displays no signs of SSC.	YOUNG PRIME STEER * YPS * * Up to 36 months
0 - 4 	Carcase originated from female, castrate or entire male bovine that: - Has no more than 4 permanent incisor teeth. - Displays no signs of SSC.	PRIME BEEF * YP * * Up to 36 months
0 - 7 	Carcase originated from castrate or entire male bovine that: - Has no more than 7 permanent incisor teeth. - Displays no signs of SSC.	PRIME STEER * PRS * * Up to 42 months
0 - 7 	Carcase originated from female, castrate or entire male bovine that: - Has no more than 7 permanent incisor teeth. - Displays no signs of SSC.	PRIME BEEF * PR * * Up to 42 months
0 - 7 	OX – Carcase originated from female (only) bovine that: Has no more than 7 permanent incisor teeth.	OX * S * * Up to 42 months
0 - 8 	OX – STEER – Carcase originated from castrate or entire male bovine that: - Has up to 8 permanent incisor teeth. - Displays no signs of SSC.	OX * S * or STEER * SS * * Any age
0 - 8 	Carcase originated from female bovine that: Has up to 8 permanent incisor teeth.	COW * C * * All ages

* (HSCW) Hot Standard Carcase Weight.

BOVINE – ADDITIONAL CATEGORIES (BULL)

DENTITION	EVALUATION	CATEGOrY/CODE
0 	Carcase originated from entire male not assessed for SSC. - Displays no signs of permanent incisor teeth. - Carcase weighs more than 150kg *(HCSW).	YEARLING ENTIRE * YE *
0 - 2 	Carcase originated from female or castrate male ovine that: - Displays no signs of more than 2 permanent incisor teeth. - Carcase weighs more than 150kg HCSW.	YOUNG ENTIRE * YGE *
0 - 2 	Carcase originated from castrate or entire male bovine that: - Displays no signs of more than 2 permanent incisor teeth. - Show signs of SSC. - Carcase weighs more than 150kg *(HCSW).	YOUNG BULL * BYG *

* (HCSW) Hot Standard Carcase Weight.

OVINE – ADDITIONAL CATEGORIES (SHEEP)

DENTITION	EVALUATION	CATEGOrY/CODE
0 	LAMB - female, castrate or entire male animal that: Has 0 permanent incisor teeth.	LAMB * L * * 12 months (approx.)
1 - 8 	MUTTON - female or castrate male animal that: - Has at least one (1) permanent incisor tooth. - In male displays no signs of SSC.a	MUTTON * M * * Over 10 months
1 - 8 	RAM - Entire or castrate male that shows SSC. Entire male shows signs of at least one (1) permanent incisor tooth.	RAM * R * * Over 10 months

* Chronological age as shown is approximate only

OVINE – ADDITIONAL CATEGORIES (SHEEP)

DENTITION	EVALUATION	CATEGOrY/CODE
0 	Carcase originated from female or castrate male ovine that: - Has 0 permanent incisor teeth (in addition); - Has no signs of permanent upper molar teeth.	YOUNG LAMB * YL * * Up to 5 months only
1 - 2 	Carcase originated from female or castrate male ovine that: - Has 1, but no more than 2, permanent incisor teeth. - In male has no evidence of SSC.	HOGGET * H * or YEARLING MUTTON * 10 to 18 months
1 - 8 	Carcase originated from female ovine that: Has 1 or more permanent incisor teeth.	EW E MUTTON * E * * Up to 10 months
1 - 8 	Carcase originated from castrate male ovine that: - Has 1 or more permanent incisor teeth. - Has no evidence of SSC.	WETHER MUTTON * W * * Up to 10 months

BOVINE CARCASE ASSESSMENT

(CHILLER ASSESSMENT DEFINITIONS)

Qualified assessors make assessments based on the Chiller Assessment which was developed by AUS-MEAT to enable them to accredit enterprises who can assess, grade or class carcase based on a uniform set of standards under controlled conditions. This provides a means of carcase selection according to individual contract specifications.

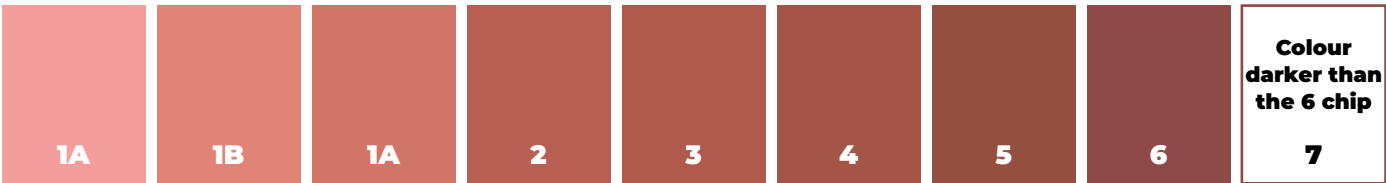
The chiller assessment presents an opportunity to describe meat characteristics and classify products prior to packaging, including characteristics such as the colour of the meat and fat, the amount of marbling, the eye muscle area, rib fat and the maturity of the carcase.

Only AUS-MEAT accredited Enterprises, their clients and suppliers have the AUS-MEAT Chiller Assessment Language available to them.

BEEF AND VEAL – MEAT COLOUR

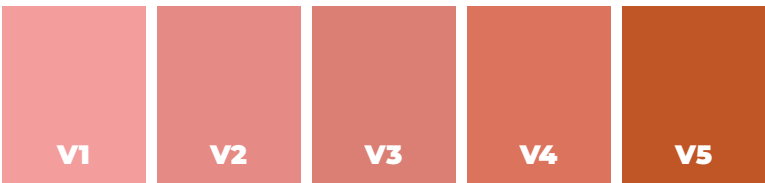
Meat Colour refers to the principal colour of the rib eye muscle (M. longissimus dorsi). Beef and/or Veal meat colour is assessed on the chilled carcase at the bloomed rib eye muscle area (M. longissimus dorsi) and the AUS-MEAT colour reference standards are used to score the meat.

BEEF MEAT COLOUR



Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation.

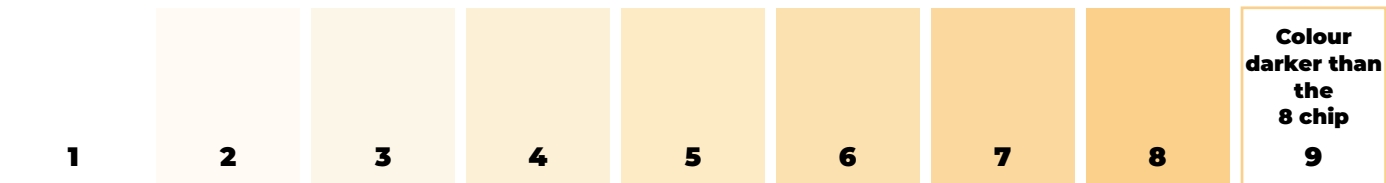
VEAL MEAT COLOUR



Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation

FAT COLOUR

Fat colour refers to the intermuscular fat lateral to the rib eye muscle. The fat colour is assessed on the chilled carcase. Fat colour is assessed by comparing the intermuscular fat colour lateral to the M. longissimus dorsi and adjacent to the M. iliocostalis and is scored against the AUS-MEAT Fat Colour reference standards.



Colours displayed show the darkest colour of each grading and it is a guide only, not a true representation.

MARBLING



AUS-MEAT has a Marbling system which provides an indication of the amount of marbling in beef. The MSA marbling system provides additional indication of the fineness of distribution and the size of marbling pieces. More detail can be provided about the product by using the AUS-MEAT marbling evaluation system and the MSA marbling evaluation system together.

Marbling

Marbling is the visible fat that is shown between the muscle fibres of the M. longissimus dorsi muscle. Marbling is assessed and scored against the AUSMEAT Marbling reference standards.

Marbling is an assessment of the chilled carcass where the proportion of marble fat to meat is compared at the surface of the assessment site which is positioned within the M. longissimus dorsi boundary. Marbling is assessed against the Marbling reference standards.

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

RIB FAT MEASUREMENT

(CHILLER ASSESSMENT DEFINITIONS)

Rib fat measurement refers to measuring the millimeters of thickness of subcutaneous fat at a specified rib.

TOTAL RIB FAT MEASUREMENT

Total Rib Fat measurement refers to measuring the millimetres of the thickness of subcutaneous fat and intermuscular fat at the specified rib.



CARCASE MATURITY

Maturity of a beef carcass is estimated by assessing the degree of ossification of the dorsal spinous processes of the vertebrae, the fusing of the vertebrae, and the shape and colour of the rib bones.

190

Sacral 1 - 5

Thoracic 11 - 13

Lumbar 1 - 6

Ribs

Appearance at entry	Sacral	Lumbar	11th, 12th, 13th Thoracic	1st - 10th Thoracic	Rib Bones
28	Coating completely absent	50-60% ossification in all vertebrae	< 20% ossification in all 3 S.P. or 100% in any 1 S.P.	No ossification	Slightly white, slightly fat. Small amounts of blood.

230

Thoracic 11 - 13

Thoracic 1 - 10

Ribs

Appearance at entry	Sacral	Lumbar	11th, 12th, 13th Thoracic	1st - 10th Thoracic	Rib Bones
34	Complete fusing	Almost complete ossification	20-40% ossification in some of the 1st 3 S.P. or 100% in any 1 S.P.	Minor ossification in some of the 1st 3 thoracic vertebrae, 10-20% in the ribs.	Slightly white. Moderately fat. Traces of blood.

PACKAGING OF RED MEAT

The overall quality and shelf life of red meat is crucially impacted by the use of correct packaging, which then affects the return to the customer/importer. The size of the polythene covering (sheet or bag) must adequately secure the meat content for exposure to outer contamination or freezer

Below the methods and symbols of packaging are summarised.

INDIVIDUALLY WRAPPED (IW)

Individually wrapped (IW) means the meat cut has been individually wrapped in an approved material, such as a sheet, stock netting or bag. This is more commonly used for larger primal cuts.



LAYER PACKED (LP)

Layer Packed (LP) refers to the product when it is packed into a carton containing two or more layers of meat with each layer separated by an approved material. This is more commonly used for small cut items such as flank steaks or backstraps.



MULTI WRAPPED (MW)

Multi Wrapped (MW) refers to the product when it has been packed in a single bag or covering and contains two or more cut items. This is most commonly used for small and medium sized primal cut items such as Chuck Tenders and Lamb Racks.



TRAY PACKED (TP)

Tray packed (TP) refers to when the meat is packed into an open container or tray, and covered with a film. This is mainly used in smaller primal cuts or portioned meat including value-add products.



MODIFIED ATMOSPHERE PACKED (MAP)

Modified Atmosphere Packed (MAP) refers to packs (primal cuts or retail ready tray) that are wrapped and flooded with a mixture of gases to extend shelf life and preserve meat quality.



VACUUM PACKED (VAC)

Vacuum Packed (VAC) is the removal of air and oxygen from the packaging, which creates a vacuum and assists in the preservation of meat and improvement in meat quality. Vacuum packing is adapted to all methods of packaging, including:

- Individually Wrapped – Vacuum Packed (IW/VAC)
- Layer Packed – Vacuum Packed (LP/VAC)
- Multi Wrapped – Vacuum Packed (MW/VAC)
- Tray Packed – Vacuum Packed (TP/VAC)



LABELLING INFORMATION

A label is applied on cartons of packaged meat identifying the product and traceability aspect.



1. **Generic:** Statement Bone-in or Boneless and identification of species.
2. **Country of Origin:** This is an export requirement and is applied to all cartons from export establishments.
3. **Carcase Identification:** Category cipher which identifies the Carcase age and sex (*YG*) or YOUNG BEEF.
4. **Product Identification:** Primal cut description (e.g. STRIPLOIN) as shown in the Handbook of Australian Meat. Common code cipher can be applied for customer country requirements (e.g. *STL*).
5. **Primal Weight Range:** Indicates that each primal cut in the carton is the minimum / maximum weight range as shown on the label.
6. **Packaging type:** IW/VAC indicates that the product has been Individually Wrapped and Vacuum Packed.
7. **GS1 - EAN•UCC 128 Bar Code:** Bar code that has been developed and compliant with the international meat industry guidelines.
8. **Packed on date:** Indicates the day, month, year and time that the product was packed into the carton.
9. **"Best Before" date:** Means the packaged date is at the end of the period for meat stored in accordance with any stated storage condition. Meat marked with "best before" date can continue to be sold after that date provided that the meat is not damaged, deteriorated or perished. Meat marked with "use by" date is prohibited from being sold after this date.
10. **Net Weight:** Meat content of the carton less all the packing material and shown to two decimal places in kilograms and in some cases dual weights are shown in kilograms and pounds.
11. **Batch number:** This is an in-house company identification number for a production batch for product trace back purposes when required.
12. **Carton serial number:** Serial number is the same as shown in the bar code.
13. **Halal Approved:** Indicates that the product has been ritually slaughtered and certified by an approved Islamic organisation.
14. **Establishment number:** Plant registered Establishment number.
15. **AI Stamp:** Australia Federal Government Inspected stamp.
16. **Refrigeration Statement:** Keep Chilled / Refrigerated indicates that the product in the carton has been held in a controlled chilled condition from time of packing.
17. **Number of Pieces:** Indicates the number of primal cuts in the carton.
18. **Company Code:** In-house identification code for the product in the carton.
19. **Company trading name:** Indicates the name of the packer of the product.

Other Label requirements: MSA: Beef only - EU. High Quality Beef Labelling requirements for EU and other importing country requirements.

AUSTRALIAN GRAIN FED BEEF STANDARDS

MINIMUM STANDARD SPECIFICATIONS

The Australian Grain Fed cattle industry, through the National Feedlot Accreditation Scheme, administers the specification for minimum standards for Grain Fed Beef and certification.

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 must have the necessary NFAS Delivery Documents at time of slaughter. Australian Quarantine Inspection Services (AQIS) administer declaration/documents on plant.
- AUS-MEAT is 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 – CODE – GF

- **Number of days on feed:** 100 days
- **Dentition (age of animal):** 6 permanent incisor teeth (max.) 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

Cattle must have been fed in a feedlot for not less than 100 days, and for not less than 80 days during 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 – CODE – GF

- **Number of days on feed:** 70 days (Females not less than 60 days)
- **Dentition (age of animal):** 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

Cattle must have been fed in a feedlot for not less than 70 days, and (females for not less than 60 days) and for not less than 50 days during 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 CARCASS AND PRIMAL CUT WEIGHT RANGES AND YIELD GUIDE

Primal cut size largely depends on the size of the animal, which means compared to a smaller animal, a larger animal will typically produce larger primal cuts. By specifying the required weight range for a primal cut, waste can be reduced and product integrity can be ensured. However, this can add to the cost of the cut.

Use the below 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

PRIMAL							
CUT		Short Loin (1r)	Striploin (1r)	Striploin (3r)	Tenderloin	Cube Roll (5r)	Cube Roll (8r)
H.A.M. No.		1552	2142	2140	2150	2240	2244
Carcass - 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
Carcass - 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.

CARCASE FAT CLASS



Fat cover on a carcass is described by fat classes on a scale of 1 to 5. The depth of the tissue at the GR SITE determines the class. This site can be found over the 12th rib, 110mm from the mid line as shown in the diagram below.

WEIGHT CLASSES (SCORES)

Carcasses may be classified into weight classes. The classes are based on HSCW as follows:

CLASS	8	10	12	14	16	18	20	22	24	26	28
Weight	Over (kg)	8	10	12	14	16	18	20	22	24	26
	& up to (kg)	8	10	12	14	16	18	20	22	24	26

SHEEPMEAT CARCASS AND PRIMAL CUT WEIGHT RANGES AND YIELD GUIDE

Sheepmeat is a general term used to describe product from the Ovine species. Sheepmeat products are typically classified using Basic and Alternative category descriptions. Lamb / Mutton use common product specifications, cutting lines and (HAM) product codes within this publication.

By specifying the required weight range for a primal cut, waste can be reduced and product integrity can be ensured. Use this Sheepmeat Carcass and cut Weight Ranges and Yield Guide chart to find out what weights are available so you can order primal that best suit your requirements.

PRIMAL

CUT		Leg-Chump On (Tipped)	Rack (7 rib)	Short Loin (1 rib)	Square Cut Shoulder (5 rib)	Neck (Whole)	Foreshank	Breast / Flap
H.A.M. No.		4800	4930	4880	4990	5020	5030	5010
Carcase - Primal Cut Weight Ranges	Carcase %	32.6%	9.5%	12.1%	20.5%	3.2%	5.8%	12.1%
	18-20kg	2.9 - 3.3	0.95 - 1.0	1.1 - 1.2	1.9 - 2.1	0.6 - 0.7	0.5 - 0.6	1.1 - 1.2
	20-24kg	3.3 - 3.9	1.0 - 1.2	1.2 - 1.5	2.1 - 2.5	0.7 - 0.8	0.6 - 0.7	1.2 - 1.5
	24-28kg	3.9 - 4.6	1.2 - 1.3	1.5 - 1.7	2.5 - 2.9	0.8 - 0.9	0.7 - 0.8	1.5 - 1.7

Fat trim on primals maximum 10mm.

This chart can be used to identify a carcass cut percentage and average primal weight from various carcass weight ranges. This information is to be used as a guide only.

CARCASE TRIM STANDARDS

Australian Standard Carcase Trim requirements and definitions for Beef / Veal / Sheep and Goat are shown in the table below. Government health and hygiene inspection requirements are performed to pass meat fit for human consumption. The Australian Standard Carcase Trim requirements apply to Cattle / Sheep / Goats that are traded in AUS-MEAT Accredited Enterprises.

BEEF / VEAL- STANDARD CARCASE TRIM DEFINITION

HYGIENE STANDARDS

- Minimum trimming as required by meat inspection services for the carcase to be passed fit for human consumption.
- Trimming of the neck and neck region may be extended to ensure compliance with "Zero Tolerance" for ingesta contamination, especially where halal slaughter has been performed. This extension of the standard carcase for beef is limited to a hygiene trim and must be controlled by the approved arrangement under the Australian Standards.

TRIM REQUIREMENTS

- Head removed between the skull and first cervical vertebrae.
- Feet between the knee joint and hock joint.
- Tail at the junction between the sacral and coccygeal vertebrae.
- Skirts removed (Thin/Thick).
- Kidney, kidney fat and fat from within the pelvic channel fat.
- Udder, testes, penis and external fat on the ventral abdomen – precrural, udder and cod fats.
- Fat on the channel rim from the tuber ischii to the sacro-coccygeal junction.
- Excess fat on the Topside rim up to 1cm from the underlying muscle.
- Xiphoid cartilage and intra-thoracic fat.
- Excess external brisket fat up to 1 cm from underlying muscles.

SHEEPMEAT / GOATMEAT STANDARD CARCASE TRIM DEFINITION

HYGIENE STANDARDS

- Minimum trimming as required by meat inspection services for the carcase to be passed fit for human consumption.
- Trimming of the neck and neck region may be extended to ensure compliance with "Zero Tolerance" for ingesta contamination, especially where halal slaughter has been performed. This extension of the standard carcase trim is limited to a hygiene trim and may include complete removal of the 1st cervical vertebrae. This process must be controlled by the approved arrangement under the Australian Standards.

STANDARD TRIM REQUIREMENTS

- Head removed between the skull and first cervical vertebrae.
- Feet between the knee joint and hock joint.
- Thick Skirt removed.
- Tail is removed so that it is no longer than 5 coccygeal vertebrae.
- Kidney, kidney knob and pelvic channel fat.
- Udder, or testes, penis and udder fat.



OUR LAMB

Our lamb comes from sheep raised on lush, mineral-rich pastures in Western Australia.

With decades of experience and long-standing relationships with local farming families V&V Walsh can provide grain-finished and grass-fed programs of lamb and mutton to meet the needs of customers both domestically and internationally.

Through our size and scale, V&V Walsh can tailor the program to any specification of size, weight, fat and grading required from whole carcase to retail-ready products.

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Roasting



Pan Fry



Air Fry



Slow Cook



Barbecue



Further Processing



CARCASE

FULL CARCASE



SPECS

Weight range 16 - 22 kgs

Fat scores 2 & 3 (10-15mm fat)

.....

CARCASE



6-WAY CARCASE 2 LEGS, 2 LOINS, 2 SHOULDERS



SPECS

Weight range 14 - 22kgs
Fat scores 1 & 2 & 3 (5mm,10mm,15mm)

.....

3-WAY CARCASE 1 LEG, 1 LOIN, 1 FOREQUARTER



SPECS

Weight range 22kg+
Fat scores 1 & 2 & 3 (5mm, 10mm, 15mm)

.....



LEG



BONELESS LEG CHUMP OFF/SHANK OFF BONELESS



Ausmeat language	Leg Chump Off Shank Off (5070)
Alternate naming	N/A
Packing options	IW/VAC
Cut weight range	1.6 - 2kg
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



BONELESS LEG CHUMP ON BONELESS



Ausmeat language	Leg Chump On (5060)
Alternate naming	N/A
Packing options	IW/VAC
Cut weight range	2.2 - 2.8kg
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



BONELESS LEG CHUMP ON/SHANK OFF BONELESS



Ausmeat language	Leg Chump On Shank Off (5061)
Alternate naming	N/A
Packing options	IW/VAC
Cut weight range	2.2 - 2.6kg
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



CHUMP BONELESS



Ausmeat language	Chump
Alternate naming	Rump
Packing options	IW/VAC
Cut weight range	500 - 700g
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

LEG



HINDSHANK BONE-IN



Ausmeat language	Hindshank
Alternate naming	Hindshank Heel Muscle On
Packing options	IW/VAC
Cut weight range	400 - 600g
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

LAMB KNUCKLE BONELESS



Ausmeat language	Knuckle (5072)
Alternate naming	N/A
Packing options	IW/VAC
Cut weight range	400 - 600g
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

LEG CHUMP OFF BONE-IN



Ausmeat language	Chump Off (4820)
Alternate naming	Chump Off Tipped Leg
Packing options	IW/VAC
Cut weight range	2.5 - 2.9kg
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

LEG CHUMP OFF AITCH BONE REMOVED BONE-IN



Ausmeat language	Chump Off -Aitch Bone removed (4805)
Alternate naming	Chump off Aitch bone removed leg
Packing options	IW/VAC
Cut weight range	2.3 - 2.7kg
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



LEG



LEG CHUMP OFF/DOMESTIC VERSION BONE-IN



Ausmeat language	Chump Off - (4820) / domestic version
Alternate naming	Case ready large leg
Packing options	IW/VAC
Cut weight range	2.5 - 2.9kg
Pieces/kg per ctn	6 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



LEG CHUMP OFF/SHANK OFF BONE-IN



Ausmeat language	Leg - Chump On / Shank off (4810)
Alternate naming	Chump On Shank Off Leg
Packing options	IW/VAC
Cut weight range	2.5 - 2.9kg
Pieces/kg per ctn	6 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



LEG CHUMP ON BONE-IN



Ausmeat language	Leg - Chump On (4800)
Alternate naming	Chump On Leg
Packing options	IW/VAC
Cut weight range	3.5 - 4kg
Pieces/kg per ctn	3 - 4 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



LEG CHUMP ON AITCH BONE REMOVED BONE-IN



Ausmeat language	Leg - Chump On -Aitch Bone removed (4801)
Alternate naming	Aitch Bone Off Leg (ABO LEG)
Packing options	IW/VAC
Cut weight range	2.5 - 3.5kg
Pieces/kg per ctn	6 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

LEG



LEG CHUMP ON/SHANK OFF BONE-IN



Ausmeat language	Leg - Chump On / Shank off (4810)
Alternate naming	Chump On Shank Off Leg
Packing options	IW/VAC
Cut weight range	2.5 - 3.5kg
Pieces/kg per ctn	6 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

LEG FILLET END/LEG SHANK END BONE-IN



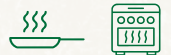
Ausmeat language	Leg -fillet end- (4822) / leg -shank end (4823)
Alternate naming	Case ready half legs (shank and fillet end
Packing options	IW/VAC
Cut weight range	1.8 - 2.5kg
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

LEG SHANK BONE BONE-IN



Ausmeat language	Leg shank Bone (4821)
Alternate naming	Easy Carve Leg
Packing options	IW/VAC
Cut weight range	1.8 - 2.5kg
Pieces/kg per ctn	6 - 8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

MINI ROAST (RUMP & KNUCKLE) BONELESS



Ausmeat language	Mini roast (the rump & knuckle)
Alternate naming	N/A
Packing options	IW/VAC
Cut weight range	800g - 1.2kg
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



LEG



RUMP BONELESS



Ausmeat language	Rump (2090)
Alternate naming	N/A
Packing options	MW/VAC
Cut weight range	300 - 500g
Pieces/kg per ctn	40 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



SILVERSIDE BONELESS



Ausmeat language	Silverside (5071)
Alternate naming	N/A
Packing options	MW/VAC
Cut weight range	400 - 600g
Pieces/kg per ctn	30 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

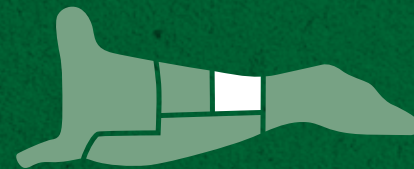


TOPSIDE BONELESS



Ausmeat language	Topside (5073)
Alternate naming	N/A
Packing options	MW/VAC
Cut weight range	500 - 800g
Pieces/kg per ctn	20 - 30 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

LOIN



BACKSTRAP BONELESS



Ausmeat language	Backstrap (5109)
Alternate naming	N/A
Packing options	MW/VAC
Cut weight range	500 - 800g
Pieces/kg per ctn	20 - 30 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



BONELESS ROLLED SHORTLOIN BONELESS



Ausmeat language	Boneless rolled shortloin
Alternate naming	N/A
Packing options	IW/VAC
Cut weight range	400 - 800g
Pieces/kg per ctn	20 - 30 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



EYE OF LOIN BONELESS



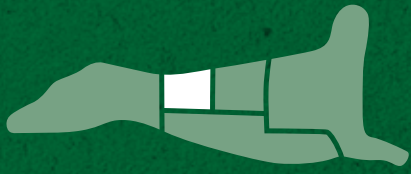
Ausmeat language	Eye Of Loin (5150)
Alternate naming	N/A
Packing options	MW/VAC
Cut weight range	200 - 500g
Pieces/kg per ctn	20 - 30 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



LOIN SADDLE BONE-IN



Ausmeat language	Loin Saddle (4883)
Alternate naming	Shortloin Pair
Packing options	IW/VAC
Cut weight range	1.7 - 2kg
Pieces/kg per ctn	10 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



LOIN



SHORT LOIN BONE-IN



Ausmeat language	Short Loin (4880)
Alternate naming	N/A
Packing options	MW/VAC
Cut weight range	900g - 1.1kg
Pieces/kg per ctn	16 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



TENDERLOIN BONELESS



Ausmeat language	Tenderloin (5081)
Alternate naming	Fillet
Packing options	MW/VAC
Cut weight range	150 - 300g
Pieces/kg per ctn	80 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

RACK



RACK BONE-IN



Ausmeat language	Rack (4932)
Alternate naming	Standard Rack
Packing options	IW/VAC
Cut weight range	1.2 - 1.5kg
Pieces/kg per ctn	12 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



RACK CAP OFF BONE-IN



Ausmeat language	Rack Cap Off (4748)
Alternate naming	Cap Off Rack Unfrenched
Packing options	IW/VAC
Cut weight range	700 - 800g
Pieces/kg per ctn	12 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



RACK CAP OFF FRENCHED BONE-IN



Ausmeat language	Rack Cap Off Frenched
Alternate naming	N/A
Packing options	IW/VAC
Cut weight range	600 - 800g
Pieces/kg per ctn	16 - 20 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



RACK CAP ON FRENCHED BONE-IN



Ausmeat language	Rack Cap On Frenched - 4756
Alternate naming	N/A
Packing options	IW/VAC
Cut weight range	800g - 1kg
Pieces/kg per ctn	16 - 20 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



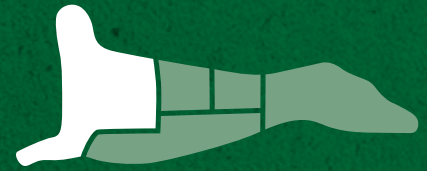
RACK



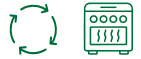
RACK CAP OFF FULLY FRENCHED BONE-IN

Ausmeat language	Rack Cap Off Frenched (4764)
Alternate naming	Fully Frenched Rack
Packing options	IW/VAC
Cut weight range	400 - 600g
Pieces/kg per ctn	16 - 20 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

FOREQUARTER



BANJO CUT SHOULDER BONE-IN



Ausmeat language	Shoulder (Banjo Cut)
Alternate naming	Banjo shoulder
Packing options	I/W VAC , LP, IW
Cut weight range	1.5 - 1.8kg
Pieces/kg per ctn	6 - 8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

FOREQUARTER BONE-IN



Ausmeat language	Forequarter (4972)
Alternate naming	N/A
Packing options	IW/VAC / Layer Pack
Cut weight range	7 - 8kg
Pieces/kg per ctn	1 - 2 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

FOREQUARTER BONELESS BUTTERFLIED BONELESS



Ausmeat language	Forequarter Boneless (Butterflied)
Alternate naming	Butterflied shoulder
Packing options	IW/VAC, M/W VAC , LP, IW
Cut weight range	800g - 1kg
Pieces/kg per ctn	15 - 20 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

FOREQUARTER BONELESS NETTED SHOULDER BONELESS



Ausmeat language	Forequarter Boneless (Netted)
Alternate naming	Netted Shoulder/ Boned & rolled shoulder
Packing options	I/W VAC , LP, IW
Cut weight range	1.5 - 2kg
Pieces/kg per ctn	10 - 12 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



FOREQUARTER



FOREQUARTER BONELESS SHOULDER BONELESS



Ausmeat language	Forequarter Boneless
Alternate naming	Boneless shoulder
Packing options	I/W VAC , LP, IW
Cut weight range	1.5 - 2kg
Pieces/kg per ctn	10 - 12 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



SQUARE CUT SHOULDER BONE-IN



Ausmeat language	Square Cut Shoulder
Alternate naming	N/A
Packing options	I/W VAC , LP, IW
Cut weight range	2.5 - 3kg
Pieces/kg per ctn	6 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



SQUARE CUT RAISED SHOULDER (RIB REMOVED) BONE-IN



Ausmeat language	Square Cut (Rib Removed)
Alternate naming	Raised Shoulder
Packing options	I/W VAC , LP, IW
Cut weight range	2 - 2.5kg
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

CO-PRODUCTS



BREAST PIECES

Ausmeat language

Ausmeat #5009

Breast and Flap Pieces is the product description when portions of Breast and/or Flap have been prepared less than the standard cutting line. This pack can include small residual rib pieces removed from Loin/Rack/Short Loin.



FLAP - BONE-IN

Ausmeat language

Ausmeat #5011

Breast and Flap Pieces is the product description when portions of Breast and/or Flap have been prepared less than the standard cutting line. This pack can include small residual rib pieces removed from Loin/Rack/Short Loin.



FLAP - BONELESS

Ausmeat language

Ausmeat #5011

Flap is prepared from a bone-in flap. All bones and cartilage are removed.



INTERCOSTALS

Ausmeat language

Ausmeat #N/A

Intercostal lamb meat is the meat between the ribs of a sheep. It's also known as riblets or rib fingers.



65CL TRIMMINGS

Ausmeat language

Ausmeat #5270

Trimmings are portions of meat remaining after the preparation of primal cuts from a carcass.



CO-PRODUCTS



BACKBONE

Ausmeat language

Ausmeat #7490

Back bone is derived from a carcase or side and is made up of the bodies of the thoracic and lumbar vertebrae after the cutting and boning process.



BRAIN

Ausmeat language

Ausmeat #7070

The brain is separated and removed from the skull and the outer skin (dura mater). It is left in the membrane and includes the two large cerebral hemispheres (the cerebrum), the cerebellum and a small portion of the spinal cord.



HEAD

Ausmeat language

Ausmeat #7150

The head includes the skull with the horns removed, and the lower jaw with the muscles attached.



HEAD MEAT

Ausmeat language

Ausmeat #7110

Head meat is separated and removed from the lower jaw or skull, and does not include the check papillae.



HEART

Ausmeat language

Ausmeat #7050

The heart is removed from the pericardium and the arteries and veins are trimmed away from the base of the heart.

CO-PRODUCTS

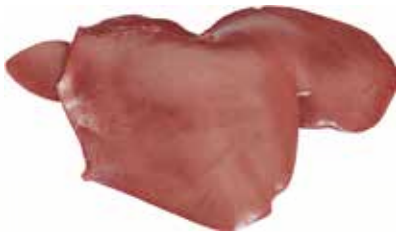


KIDNEY

Ausmeat language

Ausmeat #7040

Preparing the kidney means removing the blood vessels and ureter at their point of entry. The kidney capsule is removed and the fat in the renal hilus is partially removed.



LIVER

Ausmeat language

Ausmeat #7030

Liver is prepared with the hepatic lymph nodes incised and attached. Fat, blood vessels and connective tissue attached to the Liver are removed.



LUNGS

Ausmeat language

Ausmeat #7100

Lungs are prepared by removing the trachea and separating the left and right lungs.



NECK BONES

Ausmeat language

Ausmeat #7491

Neck vertebrae are prepared from a full neck by the removal of the ligamentum nuchae, and partial boning to remove all external fat and the major muscle portions along the lateral surfaces. The neck vertebrae will retain portions of meat as detailed between buyer and seller.



CO-PRODUCTS



PLUCK

Ausmeat language

Ausmeat #7140

Pluck includes the liver, heart, lungs, trachea and a portion of the diaphragm together as a single item.



SPLEEN

Ausmeat language

Ausmeat #7090

Spleen is prepared by trimming the splenic blood vessels.



TENDONS

Ausmeat language

Ausmeat #7091

Consisting of superficial and deep flexor tendons and surrounding fibrous tissue of the Fore and Hind feet, tendons can be prepared and described as a specific portion of the skeletal structure. For example, achilles tendon, flexor tendon.



THYMUS GLAND

Ausmeat language

Ausmeat #7060

Thymus Gland is also known as sweetbread or throatbread, and is derived from young animals, it is pale and lobulated. The glands are positioned in the neck area on each side of the trachea. The Thymus Gland is trimmed of surrounding fat and connective tissue.



TONGUE - LONG CUT

Ausmeat language

Ausmeat #7000

The difference between the tongue long cut and the tongue short cut is that the long cut is prepared with the roots attached. The buyer and seller specify how much is trimmed of the fat attached to the lateral and ventral surface of the tongue.

TONGUE - SHORT CUT

Ausmeat language

Ausmeat #7010

The tongue short cut is prepared from the long cut by removing the larynx (the tip of the epiglottis should remain attached) and the tongue root is removed directly below the hyoid bones.

CO-PRODUCTS



TONGUE ROOT

Ausmeat language

Ausmeat #7025

Tongue root is derived from a tongue long cut and is the soft tissue surrounding the throat organs.



TRIPLE – SCALDED

Ausmeat language

Ausmeat #7080

The tripe scalded is prepared from raw tripe and includes the paunch (rumen) and the honeycomb (reticulum). The tripe is rinsed clean to remove any paunch content, leaving the brown/black mucous membrane intact. The external surface is trimmed of fat deposits and the mucous membrane is removed by scalding with hot water.

OUR BEEF

At V&V Walsh we source our beef from farmers we have developed long-standing relationships with, providing a trusted source of grass-fed and grain-fed premium beef for our customers.

Raised in clean, natural environments, our Western Australian cattle are healthy, well-fed animals that produce high MSA scores and great marbling.

Our decades of experience and close relationships with local farmers means we can establish security of supply and consistency of the size of our carcasses.

We can process and tailor our beef offerings to any customer program requirements from whole carcase and primal cuts through to value-added retail-ready beef lines.

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Hindquarter	64
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Co-Products	71





Roasting



Pan Fry



Air Fry



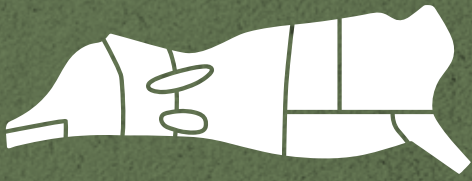
Slow Cook



Barbecue



Further Processing



CARCASE

CARCASE SPLIT IN HINDQUARTER AND FOREQUARTER



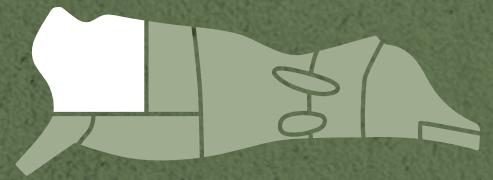
SPECS

Weight range 300 - 320 kg

Fat scores 2 & 3 (10-15mm fat)

.....

FOREQUARTER



BLADE BONELESS

Ausmeat language	Blade (2300)
Alternate naming	Clod
Packing options	IW/VAC
Carcase yield	5.50%
Cut weight range	6 - 7.2kg
Pieces/kg per ctn	2 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

BOLAR BLADE BONELESS

Ausmeat language	Bolar Blade (Full) (2302)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	3.35%
Cut weight range	5 - 6kg
Pieces/kg per ctn	3 - 4 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

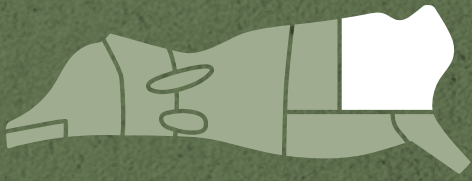
BOLAR BLADE HEART BONELESS

Ausmeat language	Bolar Blade (Heart) (2302)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	1.90%
Cut weight range	2.7 - 3.7kg
Pieces/kg per ctn	6 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

CHUCK BONELESS

Ausmeat language	Chuck (2260)
Alternate naming	N/A
Packing options	IW/VAC Or MW/VAC
Carcase yield	5.20%
Cut weight range	6 - 6.7kg
Pieces/kg per ctn	3 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen





FOREQUARTER



CHUCK EYE ROLL BONELESS

Ausmeat language	Chuck Eye Roll (2268)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	4.65%
Cut weight range	5 - 5.9kg
Pieces/kg per ctn	3 - 4 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



CHUCK EYE LOG BONELESS

Ausmeat language	Chuck Eye Log (2264)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	4.55%
Cut weight range	4.7 - 5.5kg
Pieces/kg per ctn	3 - 4 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



CHUCK ROLL 5-RIB BONELESS

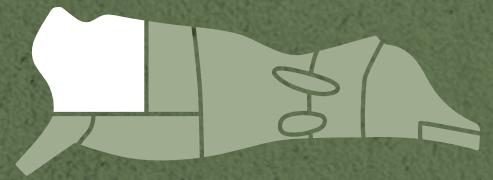
Ausmeat language	Chuck Roll (2275)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	4.80%
Cut weight range	5.3 - 6.2kg
Pieces/kg per ctn	3 - 4 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



CHUCK ROLL 5-RIB LONG CUT BONE-IN

Ausmeat language	Chuck Roll Longcut (2289)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	4.90%
Cut weight range	5.5 - 6.4kg
Pieces/kg per ctn	3 - 4 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

FOREQUARTER



CHUCK SQUARE CUT BONELESS

Ausmeat language	Chuck Square Cut (2270)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	4.9%
Cut weight range	5.5 - 6.5
Pieces/kg per ctn	2 - 3 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



CHUCK TAIL FLAP BONELESS

Ausmeat language	Chuck Tail
Alternate naming	N/A
Packing options	MW/VAC
Carcase yield	0.35%
Cut weight range	600 - 800g
Pieces/kg per ctn	24 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



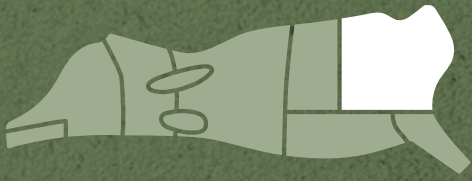
CHUCK TENDER BONELESS

Ausmeat language	Chuck Tender
Alternate naming	N/A
Packing options	IW/VAC Or MW/VAC
Carcase yield	0.65%
Cut weight range	1 - 1.5kg
Pieces/kg per ctn	16 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



LIGAMENTUM NUCHAE BONELESS

Ausmeat language	Ligamentum Nuchae
Alternate naming	N/A
Packing options	Layer Pack
Carcase yield	0.26%
Cut weight range	790 - 880g
Pieces/kg per ctn	25 - 27.2kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



FOREQUARTER



NECK MEAT BONELESS

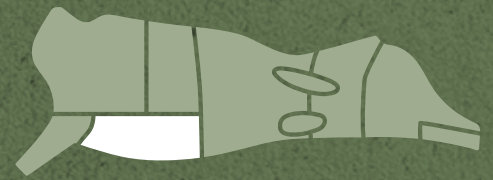
Ausmeat language	Neck Meat
Alternate naming	N/A
Packing options	IW/VAC Or MW/VAC
Carcase yield	1.55%
Cut weight range	2.3 - 2.8kg
Pieces/kg per ctn	6 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



OYSTER BLADE BONELESS

Ausmeat language	Oyster Blade (2303)
Alternate naming	N/A
Packing options	IW/VAC Or MW/VAC
Carcase yield	1.33%
Cut weight range	1.7 - 2.7kg
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

BRISKET

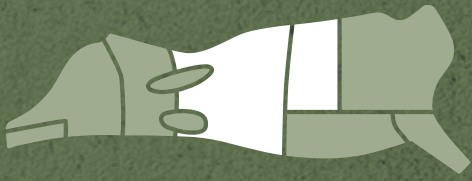


BRISKET NAVAL END BONELESS

Ausmeat language	Brisket Navel End (2342)
Alternate naming	N/A
Packing options	IW/VAC Or MW/VAC
Carcase yield	3.25%
Cut weight range	4 - 5kg
Pieces/kg per ctn	4 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

BRISKET POINT END (DECKLE OFF) BONELESS

Ausmeat language	Trimnings (2560)
Alternate naming	N/A
Packing options	IW/VAC Or MW/VAC
Carcase yield	3.20%
Cut weight range	4.5 - 5.5kg
Pieces/kg per ctn	3 - 4 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



RIBS

CHUCK RIB MEAT BONELESS

Ausmeat language	Chuck Rib Meat (2640)
Alternate naming	N/A
Packing options	MW/VAC
Carcase yield	0.45%
Cut weight range	790 - 860g
Pieces/kg per ctn	16 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

CUBE ROLL - 8 RIB BONELESS

Ausmeat language	Cube Roll (2244)
Alternate naming	Rib Eye Roll
Packing options	IW/VAC
Carcase yield	2.80%
Cut weight range	3.1 - 3.6kg
Pieces/kg per ctn	3 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

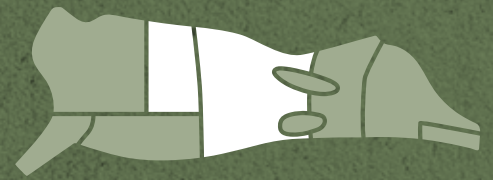
INSIDE SKIRT BONELESS

Ausmeat language	Inside Skirt (2205)
Alternate naming	N/A
Packing options	MW/VAC
Carcase yield	0.65%
Cut weight range	1.6 - 2.2kg
Pieces/kg per ctn	16 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

INTERCOSTALS BONELESS

Ausmeat language	Intercostals (2430)
Alternate naming	Rib fingers
Packing options	MW/VAC
Carcase yield	1.25%
Cut weight range	3.4 - 3.8kg
Pieces/kg per ctn	8 bags per carton
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

RIBS



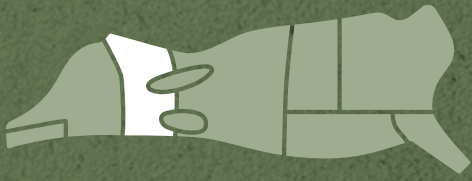
RIBS PREPARED BONE-IN

Ausmeat language	Ribs Prepared (1603)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	4.70%
Cut weight range	4.4 - 5.2kg
Pieces/kg per ctn	2 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



SPARE RIB BONE-IN

Ausmeat language	Spare Rib (1695)
Alternate naming	N/A
Packing options	Layer Pack
Carcase yield	1.01%
Cut weight range	1.5 - 2.1kg
Pieces/kg per ctn	21.5kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



LOINS



FLANK STEAK BONELESS

Ausmeat language	Flank Steak(2210)
Alternate naming	N/A
Packing options	MW/VAC
Carcase yield	0.42%
Cut weight range	600 - 900g
Pieces/kg per ctn	24 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



INTERNAL FLANK PLATE BONELESS

Ausmeat language	Thin Flank Meat (2201)
Alternate naming	N/A
Packing options	Layer Pack
Carcase yield	1.82%
Cut weight range	5.5 - 6.5kg
Pieces/kg per ctn	18 Kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



SHORTLOIN - 0 RIB BONE-IN

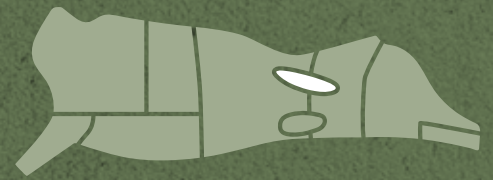
Ausmeat language	Shortloin (1552)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	5.50%
Cut weight range	5 - 6kg
Pieces/kg per ctn	2 - 3 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



STRIPLOIN - 0 RIB BONELESS

Ausmeat language	Striploin(2141)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	2.36%
Cut weight range	3 - 4kg
Pieces/kg per ctn	5 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

TENDERLOIN



TENDERLOIN SIDE STRAP ON BONELESS

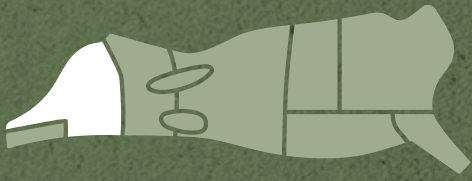
Ausmeat language	Tenderloin side strap on (2150)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	1.2%
Cut weight range	2 - 2.6kg
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

TENDERLOIN SIDE STRAP OFF BONELESS

Ausmeat language	Tenderloin Side Strap Off (2160)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	1.17%
Cut weight range	1.9 - 2.4kg
Pieces/kg per ctn	8 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

BUTT TENDERLOIN BONELESS

Ausmeat language	Butt Tenderloin (2170)
Alternate naming	Butt Fillet
Packing options	IW/VAC Or MW/VAC
Carcase yield	0.73%
Cut weight range	900g - 1.3kg
Pieces/kg per ctn	16 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



HINDQUARTER

D-RUMP BONELESS

Ausmeat language	D-Rump (2100)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	3.05%
Cut weight range	4.7 - 5.3kg
Pieces/kg per ctn	4 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

EYE ROUND CAP ON BONELESS

Ausmeat language	Eye Round (2040)
Alternate naming	N/A
Packing options	MW/VAC
Carcase yield	1.30%
Cut weight range	1.9 - 2.4kg
Pieces/kg per ctn	10 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

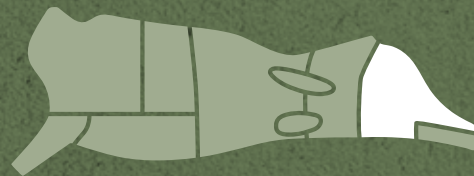
EYE ROUND DENUDED BONELESS

Ausmeat language	Outside Meat
Alternate naming	Red meat (2035)
Packing options	IW/VAC Or MW/VAC
Carcase yield	1.25%
Cut weight range	1.4 - 1.8kg
Pieces/kg per ctn	10 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

FLAP MEAT BONELESS

Ausmeat language	Flap Meat (2206)
Alternate naming	N/A
Packing options	MW/VAC
Carcase yield	0.88%
Cut weight range	1.3 - 1.7kg
Pieces/kg per ctn	16 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

HINDQUARTER



KNUCKLE BONELESS

Ausmeat language	Knuckle (2070)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	2.80%
Cut weight range	4.7 - 5.2kg
Pieces/kg per ctn	4 - 5 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

OUTSIDE BONELESS

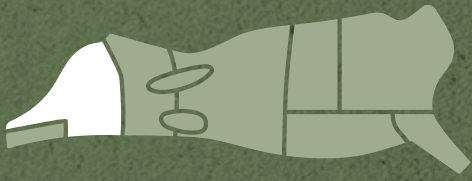
Ausmeat language	Outside (2030)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	5.70%
Cut weight range	5.1 - 6.3kg
Pieces/kg per ctn	2 - 3 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

OUTSIDE FLAT BONELESS

Ausmeat language	Outside Flat (2050)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	3.45%
Cut weight range	5.8 - 6.4kg
Pieces/kg per ctn	3 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

OUTSIDE FLAT DENUDED BONELESS

Ausmeat language	Outside Meat (2033)
Alternate naming	Red meat (2035)
Packing options	IW/VAC
Carcase yield	1.84%
Cut weight range	2.1 - 2.6kg
Pieces/kg per ctn	6 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



HINDQUARTER

OUTSIDE SILVERSIDE BONELESS

Ausmeat language	Silverside (2020)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	6.27%
Cut weight range	9.8 - 10.4kg
Pieces/kg per ctn	2 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

THICK FLANK BONELESS

Ausmeat language	Thick Flank (2060)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	4.8%
Cut weight range	5.5 - 6.5kg
Pieces/kg per ctn	18 Kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

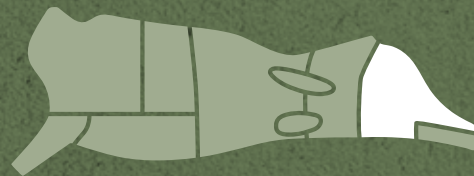
TOPSIDE - DENUDED BONELESS

Ausmeat language	Inside meat (2035)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	6.20%
Cut weight range	6.8 - 8kg
Pieces/kg per ctn	4 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

TOPSIDE CAP OFF BONELESS

Ausmeat language	Topside Cap Off (2001)
Alternate naming	Inside Cap Off (2011)
Packing options	IW/VAC
Carcase yield	3.40%
Cut weight range	5.4 - 5.9kg
Pieces/kg per ctn	3 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

HINDQUARTER



TOPSIDE CAP ON BONELESS

Ausmeat language	Topside (2000)
Alternate naming	Inside (2010)
Packing options	IW/VAC
Carcase yield	7.5%
Cut weight range	6.8 - 8kg
Pieces/kg per ctn	2 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

RUMP BONELESS

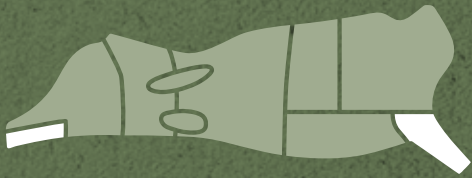
Ausmeat language	Rump (2090)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	3.60%
Cut weight range	5.8 - 6.3kg
Pieces/kg per ctn	3 - 4 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

ROSTBIF BONELESS

Ausmeat language	Rostbiff (2110)
Alternate naming	N/A
Packing options	IW/VAC
Carcase yield	1.77%
Cut weight range	2.9 - 3.5kg
Pieces/kg per ctn	6 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

RUMP CAP BONELESS

Ausmeat language	Rump Cap (2091)
Alternate naming	N/A
Packing options	IW/VAC Or MW/VAC
Carcase yield	0.70%
Cut weight range	800g - 1.3kg
Pieces/kg per ctn	12 pieces
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



SHIN

BONELESS HIND SHIN BONELESS

Ausmeat language	Shin/Shank Hindquarter
Alternate naming	N/A
Packing options	MW/VAC Or Bulk Pack
Carcase yield	2.51%
Cut weight range	8.7 - 9.3kg
Pieces/kg per ctn	20 - 24kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

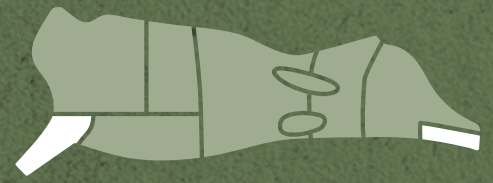
HEEL MUSCLE BONELESS

Ausmeat language	Heel Muscle
Alternate naming	N/A
Packing options	MW/VAC Or Layer Pack
Carcase yield	0.24%
Cut weight range	300 - 500g
Pieces/kg per ctn	23kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

SHIN ON BONE - FORESHIN BONE-IN

Ausmeat language	Shin/Shank (1682)
Alternate naming	N/A
Packing options	MW/VAC Or Bulk Pack
Carcase yield	2.51%
Cut weight range	8.7 - 9.3kg
Pieces/kg per ctn	20 - 24kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

SHIN



SHIN ON BONE - HIND SHIN BONE-IN

Ausmeat language	Shin/Shank (1683)
Alternate naming	N/A
Packing options	MW/VAC Or Bulk Pack
Carcase yield	2.51%
Cut weight range	8.7 - 9.3kg
Pieces/kg per ctn	20 - 24kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

SHIN SPECIAL TRIM A BONELESS

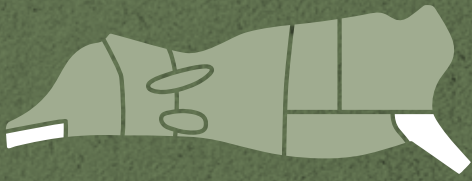
Ausmeat language	Shin Special Trim (A) (2365)
Alternate naming	N/A
Packing options	Layer Pack
Carcase yield	0.45%
Cut weight range	600g - 1kg
Pieces/kg per ctn	23kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

SHIN SPECIAL TRIM B BONELESS

Ausmeat language	Shin Special Trim (B) (2365)
Alternate naming	N/A
Packing options	Layer Pack
Carcase yield	0.24%
Cut weight range	300-500g
Pieces/kg per ctn	23kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

SHIN SPECIAL TRIM C BONELESS

Ausmeat language	Shin Special Trim (C) (2365)
Alternate naming	N/A
Packing options	Layer Pack
Carcase yield	0.24%
Cut weight range	300-500g
Pieces/kg per ctn	23kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



SHIN



SHIN SPECIAL TRIM D BONELESS

Ausmeat language	Shin Special Trim (D) (2365)
Alternate naming	N/A
Packing options	Layer Pack
Carcase yield	0.71%
Cut weight range	1.1 - 1.4kg
Pieces/kg per ctn	22kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



SHIN SPECIAL TRIM E BONELESS

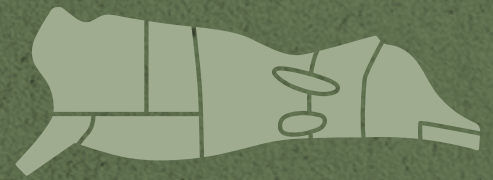
Ausmeat language	Shin Special Trim (E) (2365)
Alternate naming	N/A
Packing options	Layer Pack
Carcase yield	0.24%
Cut weight range	300 - 500g
Pieces/kg per ctn	23kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen



SHIN SPECIAL TRIM F BONELESS

Ausmeat language	Shin Special Trim (F) (2365)
Alternate naming	N/A
Packing options	Layer Pack
Carcase yield	0.24%
Cut weight range	300 - 500g
Pieces/kg per ctn	23kg
Shelf life chilled /frozen	70 Days Chilled / 730 Days Frozen

CO-PRODUCTS



BRAIN

Ausmeat language

Ausmeat #6120

The brain is separated and removed from the skull and the outer skin (dura mater). It is left in the membrane and includes the two large cerebral hemispheres (the cerebrum), the cerebellum and a small portion of the spinal cord.



CHEEK – PAPILLAE OFF

Ausmeat language

Ausmeat #6060

Cheek papillae off is prepared by the removal of the lips and excessive fat from the conical papillae.



CHEEK – PAPILLAE ON

Ausmeat language

Ausmeat #6050

Cheek papillae on is the muscles external to the upper jaws, with the mucous membrane of the mouth containing the large pointed conical papillae. The muscle lying inside the lower jaw is retained.



FEET

Ausmeat language

Ausmeat #6499M

Beef feet are prepared from a bovine animal comprising of the front leg (metacarpus), hind leg (metatarsus) and phalanges. Approved processes can be used to prepare feet to an edible standard, including combining hot washing and steam rinsing.

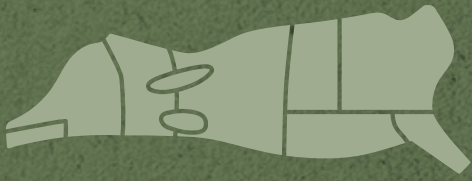


HEAD MEAT

Ausmeat language

Ausmeat #6240

Head meat is separated and removed from the lower jaw or skull, and does not include the cheek papillae.



CO-PRODUCTS



HEART

Ausmeat language

Ausmeat #6100/V6550

The heart is removed from the pericardium and the arteries and veins are trimmed away from the base of the heart.



KIDNEY

Ausmeat language

Ausmeat #6050

Preparing the kidney means removing the blood vessels and ureter at their point of entry. The kidney capsule is removed and the fat in the renal hilus is partially removed.



LARGE INTESTINE

Ausmeat language

Ausmeat #6497

The large intestine is comprised of three portions. The caecum begins with a blind end and is often referred to as the blind gut. The colon is arranged in a double elliptical coil between the layers of the mesentery. The rectum extends from the start of the pelvic channel to the anus.



LIPS

usmeat language

Ausmeat #6260

Lips are derived from the cheek papillae on and are the part of the cheek exhibiting the conical papillae.



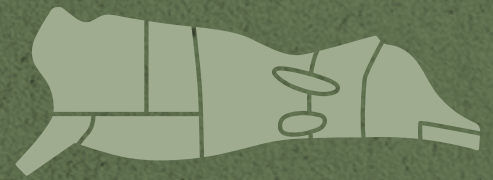
LIVER

Ausmeat language

Ausmeat #6080

Liver is prepared with the hepatic lymph nodes incised and attached. Fat, blood vessels and connective tissue attached to the Liver are removed.

CO-PRODUCTS



LUNGS

Ausmeat language

Ausmeat #6210

Lungs are prepared by removing the trachea.



RUMEN PILLARS

Ausmeat language

Ausmeat #6141

Derived from the raw un-scalded tripe, the rumen pillars are removed from the tripe in one piece with external fat deposits removed.



SMALL INTESTINE

Ausmeat language

Ausmeat #6496

The tube which connects the stomach with the large intestine, the small intestine begins at the pylorus and ends by projecting into the caecum to form the ileo-caecal valve. The intestine comprises of three sections – duodenum, jejunum and ileum.

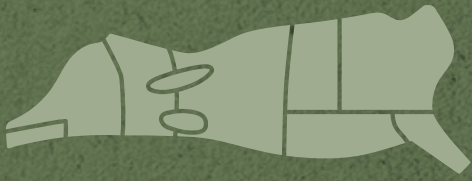


SPLEEN

Ausmeat language

Ausmeat #6190/V6580

Spleen is prepared by trimming the splenic blood vessels.



CO-PRODUCTS



TAIL

Ausmeat language

Ausmeat #6070/V6561

Tail is removed from the carcase at the sacrococcygeal junction. The last two or three tail joints (vertebrae) are removed to a minimum tail length and thickness as agreed between buyer and seller.



TENDONS

Ausmeat language

Ausmeat #6200

Consisting of superficial and deep flexor tendons and surrounding fibrous tissue of the Fore and Hind feet, tendons can be prepared and described as a specific portion of the skeletal structure. For example, achilles tendon, flexor tendon.



THYMUS GLAND

Ausmeat language

Ausmeat #6110

Thymus Gland is also known as sweetbread or throatbread, and is derived from young animals, it is pale and lobulated. The glands are positioned in the neck area on each side of the trachea. The Thymus Gland is trimmed of surrounding fat and connective tissue.



TONGUE – SHORT CUT SPECIAL TRIM

Ausmeat language

Ausmeat #6020/V6515

Tongue short cut special trim is derived from the short cut variation of the tongue, and prepared by removing the fat from the ventral surface of the tongue and the top of the epiglottis as is specified between buyer and seller.



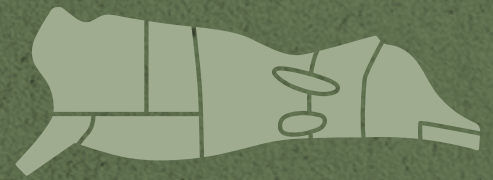
TONGUE ROOT

Ausmeat language

Ausmeat #6040

The tongue root is derived from the tongue long cut, and consists of the soft tissue surrounding the throat organs.

CO-PRODUCTS



TONGUE ROOT FILLET

Ausmeat language

Ausmeat #6045

Tongue root fillet are derived from the tongue root, by removing the muscles from each side of the root.



TONGUE – SHORT CUT

Ausmeat language

Ausmeat #6010/V6520

The tongue short cut is prepared from the long cut by removing the larynx (the tip of the epiglottis should remain attached) and the tongue root is removed directly below the hyoid bones, and the membrane between the epiglottis and the tongue (glosso-epiglottic fold) is retained undamaged. Salivary glands are removed.



TONGUE – SWISS CUT SPECIAL TRIM

Ausmeat language

Ausmeat #6030

Derived from the tongue short cut special trim, the hyoid bone is removed.



TRIPE – HONEYCOMB

Ausmeat language

Ausmeat #6152

The honeycomb (aka reticulum) is derived from tripe scalded.

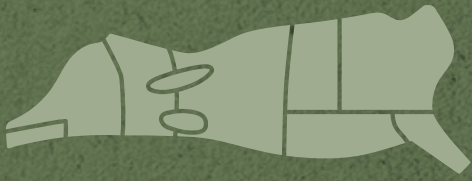


TRIPE – SCALDED

Ausmeat language

Ausmeat #6150

Prepared from raw tripe and the mucous membrane is removed by scalding with hot water.



CO-PRODUCTS



TRIPE PIECES – RAW UNSCALDED

Ausmeat language	Ausmeat #6151
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Tripe pieces are the remaining portions of tripe after the removal of the pillars and honeycomb.



TRIPE PIECES – SCALDED

Ausmeat language	Ausmeat #6153
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Tripe pieces are the remaining portions of the tripe scalded after the removal of the pillars and honeycomb.



TRIPE – RAW UNSCALDED

Ausmeat language	Ausmeat #6140
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The tripe raw unscalded is prepared from raw tripe and includes the paunch (rumen) and the honeycomb (reticulum). Tripe is prepared in a manner to avoid cutting the rumen pillars. The tripe is rinsed clean to remove any paunch content, leaving the brown/black mucous membrane intact. The external surface is trimmed of fat deposits.



BRISKET BONE

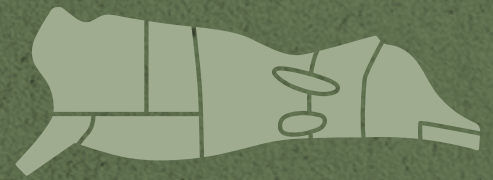
Ausmeat language	Brisket Bone(6499e)
Alternate naming	N/A
Packing options	Bulk Pack
Carcase yield	3.55%
Cut weight range	6.0 - 6.7Kg
Pieces/kg per ctn	22.0Kg



VERTEBRAE BONE

Ausmeat language	Vertebrae Bone (6499e)
Alternate naming	N/A
Packing options	Bulk Pack
Carcase yield	1.25%
Cut weight range	1.7 - 2.3Kg
Pieces/kg per ctn	24.0Kg

CO-PRODUCTS



CHUCK BONE

Ausmeat language	Chuck Bone (6499e)
Alternate naming	N/A
Packing options	Bulk Pack
Carcase yield	0.97%
Cut weight range	1.4 - 1.9Kg
Pieces/kg per ctn	23.0kg



BACK RIB

Ausmeat language	Back Rib (1697)
Alternate naming	NIL
Packing options	MW/VAC Or Layer Pack
Carcase yield	0.61%
Cut weight range	1.2 - 1.7Kg
Pieces/kg per ctn	20.0Kg



BODY FAT

Ausmeat language	Ausmeat #6221
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Body fat is derived from a bovine carcass, and is prepared by removing the fat overlying specific regions of the body. Body fat is predominantly subcutaneous or selvedge fat but can include intramuscular fat.



DIAPHRAGM MEMBRANE

Ausmeat language	Ausmeat #6270
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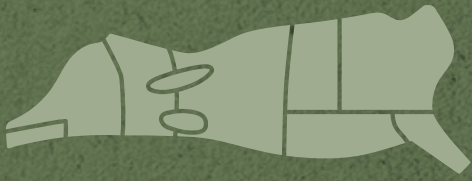
Diaphragm membrane is the fascia with pleura and peritoneal covering. Membrane may contain small amounts of muscular pillars and associated fat.



MEMBRANE

Ausmeat language	Ausmeat #6272
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Membrane is the sheath of connective tissue that forms an envelope for muscles or organs. Types of membrane located within the muscular system. Outer thing serous membrane (perimysium) stripped from the muscle surface (eg. Flank Steak, Tenderloin). Thick fascia membrane is silver fascia lining covering muscles groups. (eg. Striploin, silverside). Other membrane is Peritoneum and Pleura.



CO-PRODUCTS



NECK BONES

Ausmeat language

Ausmeat #6222

Neck bone consists of the seven cervical vertebrae. The muscular portion along the lateral side is removed. The neck can be further processed by whizard trimming to remove meat portions after the boning process.

OMASUM

Ausmeat language

Ausmeat #6150A/6154

The solid spherical part of the stomach, the Omasum contains numerous thin muscular folds or 'leaves' covered by horny papillae. Known as the 3rd stomach, the Omasum is positioned between the Abomasum and the Reticulum and covered by a lesser caul fat.

BEEF BONES

Ausmeat language

Ausmeat #6499E

Beef bone is prepared from a bovine carcass and will comprise various portions of the body skeletal. Descriptions may include reference to general area of the carcass where the bone is situated e.g. Leg, pelvic, back, knee cap, alternatively the name of the bone may be used e.g. Femur, Tibia, Aitch, Patella, Cervical Vertebrae.



TIBIA



FEMUR



HUMERUS



ULNA-RADIUS



RETAIL-READY

Our retail-ready formats can come chilled or frozen in a variety of packaging formats to ensure maximum freshness and life on shelf for our customers.

We use the latest technologies to ensure our lamb and beef products are packaged and delivered to export markets in the same high-quality condition they leave our state-of-the-art cold storage facility.

We offer Modified Atmosphere Packaging, Skin Packaging and Vacuum Packaging in formats including Cryovac, Thermoform, Darfresh and Tray with Overwrap.

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 Roasting

 Pan Fry

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 Slow Cook

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 Further Processing

LAMB



BURGER - BEEF AND LAMB



Ausmeat language	Beef And Lamb Burger
Alternate naming	N/A
Packing options	IW/OVERWRAP, MAP
Unit weight range	500g
Units /kg per ctn	16 units
Shelf life chilled /frozen	14 days Chilled



BUTTERFLIED LAMB LEG MINT



Ausmeat language	Butterflied lamb leg - mint
Alternate naming	N/A
Packing options	IW/VAC,THERMO
Unit weight range	700 - 900g
Units /kg per ctn	8 pieces
Shelf life chilled /frozen	28 days Chilled



BUTTERFLIED LAMB LEG PLAIN



Ausmeat language	Butterflied lamb leg
Alternate naming	N/A
Packing options	IW/VAC,THERMO
Unit weight range	700 - 900g
Units /kg per ctn	8 pieces
Shelf life chilled /frozen	28 days Chilled



BUTTERFLIED LAMB SHOULDER GREEK SOUVLAKI



Ausmeat language	Butterflied shoulder - Greek Souvlaki
Alternate naming	N/A
Packing options	IW/VAC,THERMO
Unit weight range	700 - 900g
Units /kg per ctn	8 pieces
Shelf life chilled /frozen	28 days Chilled



BUTTERFLIED LAMB SHOULDER HERB AND GARLIC



Ausmeat language	Butterflied shoulder - Herb and Garlic
Alternate naming	N/A
Packing options	IW/VAC,THERMO
Unit weight range	700 - 900g
Units /kg per ctn	8 pieces
Shelf life chilled /frozen	28 days Chilled



BUTTERFLIED LAMB SHOULDER SAVOURY MUSTARD



Ausmeat language	Butterflied shoulder - Savoury Mustard
Alternate naming	N/A
Packing options	IW/VAC,THERMO
Unit weight range	700 - 900g
Units /kg per ctn	8 pieces
Shelf life chilled /frozen	28 days Chilled



BUTTERFLIED LAMB SHOULDER TANDOORI



Ausmeat language	Butterflied shoulder - Tandoori
Alternate naming	N/A
Packing options	IW/VAC,THERMO
Unit weight range	700 - 900g
Units /kg per ctn	8 pieces
Shelf life chilled /frozen	28 days Chilled



MINI ROAST - HERB AND GARLIC



Ausmeat language	Mini Roast - Herb and Garlic
Alternate naming	N/A
Packing options	IW/VAC,THERMO
Unit weight range	1.1kg - 1.3kg
Units /kg per ctn	8 pieces
Shelf life chilled /frozen	28 days Chilled

LAMB



FOREQUARTER CHOPS



Ausmeat language	Lamb Forequarter Chops
Alternate naming	Ausmeat #4991
Packing options	MW/DARFRESH
Unit weight range	250 - 450g
Units /kg per ctn	8 units
Shelf life chilled /frozen	18 days Chilled



LAMB CUTLETS



Ausmeat language	Lamb Cutlets
Alternate naming	Ausmeat #4756
Packing options	IW/DARFRESH
Unit weight range	200 - 400g
Units /kg per ctn	8 units
Shelf life chilled /frozen	18 days Chilled



LOIN CHOPS - LAMB



Ausmeat language	Lamb Loin Chops
Alternate naming	Ausmeat #4880
Packing options	MW/DARFRESH
Unit weight range	300 - 500g
Units /kg per ctn	8 units
Shelf life chilled /frozen	18 days Chilled



MINCE - LAMB - 80CL



Ausmeat language	Lamb Mince
Alternate naming	Ausmeat #5260
Packing options	IW/VAC, MAP, THERMO
Unit weight range	1kg
Units /kg per ctn	20 pieces
Shelf life chilled /frozen	14 days Chilled



LAMB STRIPS - GREEK SOUVLAKI



Ausmeat language	LAMB STRIPS
Alternate naming	N/A
Packing options	IW/VAC THERMO
Unit weight range	450 - 550g
Units /kg per ctn	10 units
Shelf life chilled /frozen	24 days Chilled



LAMB RIBS - SMOKY BBQ



Ausmeat language	LAMB RIBS
Alternate naming	N/A
Packing options	IW/VAC THERMO
Unit weight range	750g
Units /kg per ctn	10 units
Shelf life chilled /frozen	24 days Chilled

BEEF



ANGUS BEEF BURGER



Ausmeat language	Angus Beef Burger
Alternate naming	N/A
Packing options	IW/OVERWRAP, MAP
Unit weight range	500g
Units /kg per ctn	16 units per carton
Shelf-life chilled/frozen	14 days Chilled



BEEF AND LAMB BURGER



Ausmeat language	Beef and Lamb Burger
Alternate naming	N/A
Packing options	IW/OVERWRAP, MAP
Unit weight range	500g
Units /kg per ctn	16 units per carton
Shelf-life chilled/frozen	14 days Chilled



BEEF BURGER



Ausmeat language	Beef Burger
Alternate naming	N/A
Packing options	IW/OVERWRAP, MAP
Unit weight range	500g
Units /kg per ctn	16 units per carton
Shelf-life chilled/frozen	14 days Chilled



BLADE STEAK



Ausmeat language	Blade Steak
Alternate naming	Ausmeat # 2302
Packing options	IW/DARFRESH
Unit weight range	250 - 600g
Units /kg per ctn	8 units
Shelf-life chilled/frozen	21 days Chilled



CHUCK STEAK



Ausmeat language	Chuck Steak
Alternate naming	Ausmeat #2270
Packing options	IW/DARFRESH
Unit weight range	250 - 600g
Units /kg per ctn	8 units per carton
Shelf-life chilled/frozen	21 days Chilled



DICED BEEF



Ausmeat language	Diced Beef
Alternate naming	Ausmeat #2070/2001
Packing options	MW/VAC, THERMO
Unit weight range	400 - 500g
Units /kg per ctn	8 units
Shelf life chilled /frozen	20 days Chilled



MINCE - BEEF - 85/90/95CL



Ausmeat language	Beef Mince
Alternate naming	Ausmeat #2580
Packing options	MW/VAC, THERMO, MAP
Unit weight range	500g - 1kg
Units /kg per ctn	8 units



OSSO BUCCO



Ausmeat language	Osso Bucco
Alternate naming	Ausmeat #1683
Packing options	IW/DARFRESH
Unit weight range	300 - 500g
Units /kg per ctn	8 units
Shelf life chilled /frozen	18 days Chilled

BEEF



OYSTER BLADE STEAK



Ausmeat language	Oyster Blade Steak
Alternate naming	Ausmeat #2303
Packing options	IW/DARFRESH
Unit weight range	300 - 500g
Units /kg per ctn	8 units
Shelf life chilled /frozen	21 days Chilled



PORTERHOUSE STEAK



Ausmeat language	Porterhouse Steak
Alternate naming	Ausmeat # 2140
Packing options	IW/DARFRESH
Unit weight range	250 - 500g
Units /kg per ctn	8 units
Shelf life chilled /frozen	21 days Chilled



ROAST BEEF



Ausmeat language	Roast Beef
Alternate naming	Ausmeat #2302
Packing options	IW/VAC
Unit weight range	1kg - 1.5kg
Units /kg per ctn	8 units
Shelf life chilled /frozen	



RUMP STEAK



Ausmeat language	Rump Steak
Alternate naming	Ausmeat # 2100
Packing options	IW/DARFRESH
Unit weight range	250 - 500g
Units /kg per ctn	8 units
Shelf life chilled /frozen	21 days Chilled



SCOTCH FILLET



Ausmeat language	Scotch Fillet
Alternate naming	Ausmeat # 2244
Packing options	IW/DARFRESH
Unit weight range	250 - 500G
Units /kg per ctn	8 units
Shelf life chilled /frozen	21 days Chilled



STIR FRY BEEF



Ausmeat language	Stir Fry Beef
Alternate naming	Ausmeat #2070/2001/2050
Packing options	MW/VAC, DARFRESH, THERMO
Unit weight range	400 - 500g
Units /kg per ctn	8 units
Shelf life chilled /frozen	20 days Chilled



T-BONE STEAK



Ausmeat language	Short Loin
Alternate naming	Ausmeat #1552
Packing options	IW/VAC, DARFRESH
Unit weight range	400 - 600g
Units /kg per ctn	8 units
Shelf life chilled /frozen	18 days Chilled

V&V WALSH IS A CRAIG MOSTYN GROUP COMPANY



CRAIG MOSTYN ● GROUP
FOOD & AGRIBUSINESS

OUR VISION

“To be the trusted source of food for families in Australia and around the world”.

OUR PURPOSE

To provide a sense of belonging where you can grow and develop with us as we aspire to provide high quality and ethical food for generations to come.

As a 100-year-old family-owned business we have cared for generations for our people, our customers, our animals and land to remain healthy and viable for future generations. In line with our company values and SEDEX commitments, we operate ethically and sustainably to ensure our employees, animal welfare, and environmental footprint are considered at every stage. We are working on delivery of a practical sustainability strategy that aims to ensure our social and environmental performance across the business meets the expectations of our customers, stakeholders and employees. This includes a focus on sustainable packaging, strong governance and sustainability reporting across our supply chain.

CONTACT US

We would be happy to talk you through any of our product and export offerings. If you are interested in discussing:

- a tailored meat program for your business
- having samples delivered or,
- want to know more about our delivery timeframes to your location

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