



Limestone Ridge

RANGE FED WAGYU

“It may have taken 26 million years to create the Limestone Coast, but good things are worth the wait.”

PREMIUM FULLBLOOD WAGYU



GLOBAL
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RANGE-FED FULL BLOOD WAGYU

Limestone Ridge Wagyu is a range fed, full blood Wagyu product produced in the pristine environment of South Australia. Our Wagyu bloodlines are pure, just like our pastures and our passion for producing high quality beef.

Cattle are free to roam and graze on the historic limestone ridges, each with their own story. Our finishing area is located on a soldier settler block known as the rifle range, famous for its long sweeping ranges.

These rolling ridges are rich in calcium and natural minerals essential for producing sweet and nutritious grasses. The result is a highly refined, finely marbled product which is rich and succulent, characterised with deep earthy flavours.

Limestone Ridge Wagyu is produced on pasture and grain assisted to ensure a consistently high quality eating experience.



Limestone Ridge Wagyu
is HGP and chemical free

