



Global Meats Pty Ltd proudly introduces our Southern Highlands Branded Beef, Veal & Lamb program.

A thoughtfully selected exclusive range of quality products raised in select pristine environments located in Australia.

Working directly with our farmers, Southern Highlands Branded products have been designed to deliver a consistent, safe and quality eating experience every time.



Together Global Meats Pty Ltd founding directors have over 50 years combined experience in sourcing, producing and exporting Australia's meat products around the globe.

Committed to providing a level of service and support that exceeds our customers expectations. We are a solutions based company and will work with your team to create a portfolio of products to meet all

end user demands. We offer both product and consultative services relating to all things Meat. Experienced in exporting to over 30 countries with a strong and reliable understanding of all country specific requirements involved in the export of meat. We pride ourselves on delivering a high-level of personalized customer service, along with an informed and on-time reliable supply.



Southern Highlands Grassfed Angus

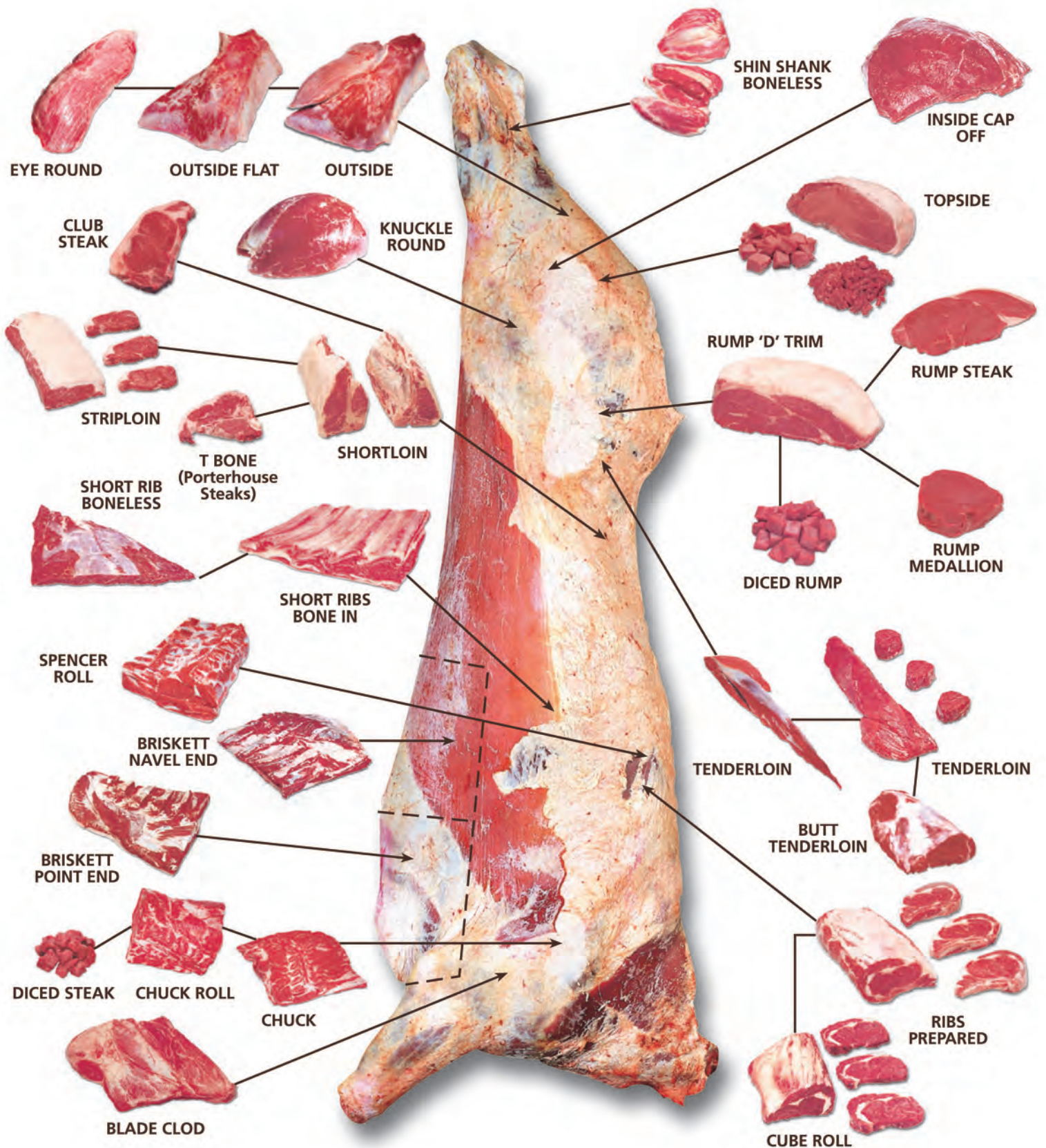
Southern Highlands Grassfed Angus Beef is raised on Currabubula farms situated at the southern end of the New England region of New South Wales. The region stretches from the rolling hills of Currabubula station onto the prime agricultural lands known as the Liverpool Plains. The area is famous for rich chocolate fertile soils which produce high quality grasses and forages that lend themselves to exceptional breeding conditions that in turn result in an Angus Beef product that is tender, juicy and tastes like beef used to.



Southern Highlands Grainfed Beef

Southern Highlands Grainfed Beef from Moonya farms comprised of 100% sustainably sourced Australian cattle. Our cattle are pasture fed for the majority of their lives on neighbouring properties until they are at a suitable weight to begin a rationed diet. Utilising the services of a world-renowned animal nutritionist, the cattle are finished on a specialised grain mix which was designed specifically to improve attributes such as marbling, fineness and improved eating quality. All cattle assigned to the Southern Highlands Grainfed Beef brand are fed at the Coonamble Feedlot, which is located in central New South Wales, an eastern state of Australia which is certified as a class-one feedlot by the Australian Lot Feeders Association (ALFA), and the NFAS scheme. With perfect texture, colour, taste and marbling, the Southern Highlands Grainfed Beef out-performs within the boutique grainfed Australian beef sector. Maintaining control of the supply chain from paddock to plate ensures an enjoyable and consistent eating experience every time.

BEEF





Southern Highlands Wagyu Beef

Originating from Japanese bloodlines, Southern Highlands Wagyu Beef offers the complete range of light to very heavily marbled, succulent tasting beef.

Ranging in marble score from 4 up to 9+, it is ideally suited to both food service and retail customers. The Southern Highlands Wagyu Beef is processed at export Halal approved abattoirs which are fully licensed for International markets.

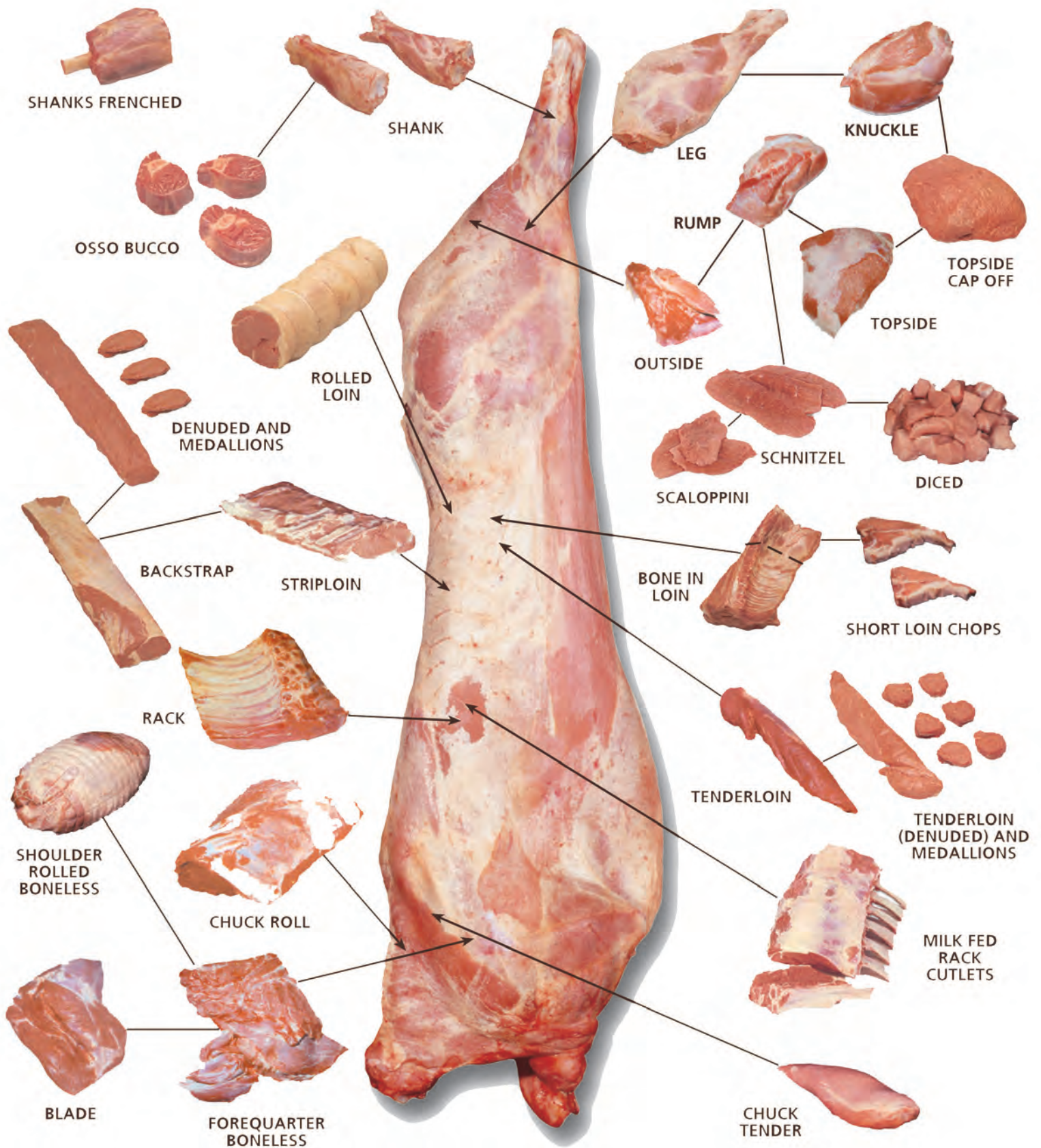


Southern Highlands Veal

Southern Highlands Veal is raised around Australia's premium vealer growing pastures known as the Northern Rivers of New South Wales and along the Australian Eastern seaboard.

The veal is deliciously pink in colour and succulent and juicy in taste. We offer a very personalized production aligned specifically to meet individual client requirements all year round.

VEAL





Southern Highlands Lamb

Southern Highlands Lamb is raised and produced in a fully integrated system. The lambs are bred and sourced in Victoria and Southern NSW, and finished off on Junee/Wagga local farms. The pastures they are finished on are grown on the farm and maintained by the farms own water supply.

The Lambs are all bred specifically to be eaten as "table meat" rather than as "wool" producing animals. The lambs are all 2nd cross and produce a very high eating quality. We can offer a full range of cuts tailor made to meet your client's requirements.



LAMB

