

KERWEE WAGYU

Family farmers and global suppliers of all natural premium grain fed Australian Wagyu beef - Hormone, Antibiotic and GMO Free

PRODUCT ORIGIN	Darling Downs, Queensland Australia
CATTLE BREED	Wagyu
GRADES / CUTS	Cube Roll (Rib Eye), Striploin (NY Strip Steak) & Tenderloin (Eye Fillet) and other primal cuts
MARBLE SCORE (BMS)	Kiwami (8+), Kerwee Silver (6-7), Kerwee Red (4-5)
SEASON	All year
PRODUCTION METHOD	Grain fed – minimum 400 days
SUSTAINABILITY	Sustainable farming practices – Kerwee Wagyu is certified hormone and growth promotant free and GMO free
PROCESSING	Processed in a “HACCP” & AQIS EXPORT certified facility
TRACEABILITY	Individual cartons can be traced back to cattle with complete life history
CERTIFICATION	National Feedlot Accreditation Scheme (NFAS No. 247) Accredited



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Why choose Kerwee Wagyu?

The Kerwee group is a vertically integrated family owned company and has complete control over their production systems, including:

1. **Breeding / Genetics:** Kerwee have implemented a continual improvement Wagyu breeding program using genetic selection to meet their desired Wagyu beef qualities of marbling, colour, taste and tenderness.

- 75% of Kerwee Wagyu cattle are pure wagyu (F4 or 93.75% Fullblood Wagyu content) or greater. The balance are F1 (50% Wagyu), F2 (75% Wagyu) or F3 (87.5% Wagyu).

2. **Diet / Feeding Program:** Kerwee engage specialist Japanese nutritionists to design a high-energy nutritious diet consisting of steam-flaked white grains (Barley and Wheat) to increase digestibility; roughage consisting of hay and straw, silage, brewers' grain, Digestible Distillers Grain (DDG); blended vegetable oil; plant-based protein meal; molasses, vitamins, minerals and trace elements.

Kerwee feed ingredients are all GMO (Genetically Modified) Free and verified under our 3rd party audited Ausmeat Natural Program.

Kerwee do not use "yellow grains" (Corn) because of the higher levels of vitamin A and Carotene. Vitamin A is an inhibitor to establish marbling in the muscle and carotene impacts on the quality and colour of fat.

Kerwee cattle are all HGP (Hormone Growth Promotant) Free. HGP's negatively impact upon marbling and meat quality.

Grain feeding achieves consistent beef eating quality;

- Those lipid cells in the muscle are filled which produces marbling.
- Marbling ensures the meat is juicy and tender.
- The grain ration Kerwee provides its cattle ensures a desirable flavour profile that can be experienced in every bite.

Kerwee implement a feeding program to ensure optimal growth, animal condition and health

3. **Family and Farming Practices:** Kerwee are family farmers with strong family values and customer centric focus embedded within our culture.

Kerwee implement the world's best farming practices to provide optimal care for our cattle, our environment, our people and community. Our state of the art feed-lot was designed by Temple Grandin and exceeds international animal welfare standards.

4. **Processing & Grading System:** Each carcass (average weight of 420kg / ~ 925lb) is graded using the rigorous Meat Standards Australia quality system (MSA Grade score is a composite of tenderness, juiciness and flavour) - the carcass standards include: marbling, weight, pH below 5.7, ossification (physiological maturity of cattle), carcass temperature, meat colour and fat colour.



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KERWEE (WAGYU AND ANGUS) CATTLE'S LIFE CYCLE

AGE (MONTHS)	LIFE CYCLE
0 to 6~9	Raised on milk from their mother
9 ~ 18	Calves are weaned from their mother and placed into back grounding country where they grow on grass pastures. This enables the calves to grow their frame and muscles in a natural environment so that they can support the weight of their muscles and fat whilst they are in the feedlot.
12~14	This is a critical time in animal's life as this is when the animal develops lipid (fat) cells within their muscles. It is important that the animal is on a raising plane of nutrition during this critical time. If they aren't, for example because of drought, Kerwee will intervene and bring them into our feedlot earlier so that we can provide them with the required balance nutrition during this time.
15 ~18	<p>Cattle are transported to the feedlot ranch where they spend approximately 30 days on pasture. This enables the cattle to recover from their journey and to socialise with other cattle that may have come from a different location. Cattle are social animals and therefore it is important that they are given an opportunity to sort out their social hierarchy before they are placed into the feedlot.</p> <p>Cattle are then placed into the feedlot where they receive a "starter" ration. This is a carefully planned process to transition the cattle from a grass diet to a grain diet by gradually decreasing the roughage component within the ration whilst increasing the proportion of grain. This generally takes approximately 21 days before the cattle are on a full ration. Our highly trained Stock Team and Feed Team closely watch cattle during this time.</p> <p>The Cattle remain on a grain ration for a specified time. They are fed twice a day (morning and afternoon) and have access to clean drinking water (sourced from Australia's great Artesian basin).</p> <p>Our Stock team walk through the cattle on horseback every day to check on their health and welfare. Any animals showing signs of illness are moved to our hospital pen where they are provide with extra care and attention.</p>
22~24	Angus cattle will finish their time on feed (Minimum 200 days on grain)
30~33	Wagyu cattle will finish their time on feed (Minimum 400 days on grain)



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RED

GRADE / CUT AND DESCRIPTION	PRODUCT CODE	NUMBER PIECES PER CTN	B/O = BONELESS	AVERAGE CTN WEIGHT (lb)
			B/I = BONE IN	
STRIPLOIN (NEW YORK STRIP), 1 RIB	6100 & 6101	2	B/O	28
BONE IN STRIPLOIN		2	B/I	35
RIB EYE, 7 RIB (1/2 CUT AND WHOLE PIECES)	6113 & 6111	4	B/O	31
TENDERLOIN (STRAP ON)		4	B/O	22
TOMAHAWK LONG BONE RIBS (3 AND 4 RIBS)	6116	2	B/I	30
EXPORT RIB (RIBS PREPARED)		2	B/I	28
SHORT LOIN, 1 RIB	6101	1	B/I	25
BUTT TENDERLOIN	6135	1	B/I	25
TOP SIRLOIN, CAP OFF (ROST BIFF)		4	B/O	38
COULOTTE (RUMP CAP)		8	B/O	35



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SILVER

GRADE / CUT AND DESCRIPTION	PRODUCT CODE	NUMBER PIECES PER CTN	B/O = BONELESS	AVERAGE CTN WEIGHT (lb)
			B/I = BONE IN	
STRIPLOIN (NEW YORK STRIP), 1 RIB	6102	2	B/O	28
BONE IN STRIPLOIN		2	B/I	35
RIB EYE, 7 RIB (1/2 CUT AND WHOLE PIECES)	6121 & 6112	4	B/O	31
TENDERLOIN (STRAP ON)	6134	4	B/O	22
TOMAHAWK LONG BONE RIBS (3 AND 4 RIBS)	6117	2	B/I	30
EXPORT RIB (RIBS PREPARED)	6139	2	B/I	28
SHORT LOIN, 1 RIB		1	B/I	25
BUTT TENDERLOIN		1	B/I	25
TOP SIRLOIN, CAP OFF (ROST BIFF)	6127	4	B/O	38
COULOTTE (RUMP CAP)	6120	8	B/O	35
FLAT IRON (OYSTER BLADE)	6125	8	B/O	22
FLANK STEAK	6130	4	B/O	33
TERES MAJOR (SHOULDER TENDER)	6132	8	B/O	33
SHOULDER CLOD (BOLAR BLADE) LATISSIMUS REMOVED	6124	2	B/O	28
CHUCK EYE ROLL	6123	2	B/O	30
TOP ROUND CAP OFF	6127	2	B/O	45
FLAP MEAT	6121	6	B/O	30
CHUCK RIB, 3 RIB, RIB 3, 4, & 5	6131	6	B/I	53
CHEEK MEAT (2 CHEEKS PER VACUUM PACK)	6087	20	B/O	48
CHUCK TENDER		12	B/O	35
NECK MEAT		6	B/O	30
BEEF BRISKET (POINT END BRISKET)		2	B/O	35
SHORT PLATE (NAVEL END BRISKET)		2	B/O	35
INSIDE SKIRT		12	B/O	30
EYE OF ROUND (EYE ROUND)		5	B/O	30
RIB FINGERS (10 PIECES PER VACUUM PACK)(INTERCOSTALS)	5998	6	B/O	33
DECKLE (2 PIECES PER VACUUM PACK)	6108	10	B/O	40
OUTSIDE ROUND (OUTSIDE FLAT)		2	B/O	45
KNUCKLE		3	B/O	30



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KIWAMI

GRADE / CUT AND DESCRIPTION	PRODUCT CODE	NUMBER PIECES PER CTN	B/O = BONELESS	AVERAGE CTN WEIGHT (lb)
			B/I = BONE IN	
STRIPLOIN (NEW YORK STRIP), 1 RIB	6104	2	B/O	28
BONE IN STRIPLOIN		2	B/I	35
RIB EYE, 7 RIB (1/2 CUT AND WHOLE PIECES)	6114	4	B/O	31
TENDERLOIN (STRAP ON)	6138	4	B/O	22
TOMAHAWK LONG BONE RIBS (3 AND 4 RIBS)	6118	2	B/I	30
EXPORT RIB (RIBS PREPARED)	6107	2	B/I	28
SHORT LOIN, 1 RIB		1	B/I	25
BUTT TENDERLOIN		1	B/I	25
TOP SIRLOIN, CAP OFF (ROST BIFF)	6137	4	B/O	38
COULOTTE (RUMP CAP)	6138	8	B/O	35
TOP ROUND CAP OFF		2	B/O	45
BEEF BRISKET (POINT END BRISKET)		2	B/O	35
SHORT PLATE (NAVEL END BRISKET)		2	B/O	35

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WAGYU FROZEN TRIMMING

GRADE / CUT AND DESCRIPTION	PRODUCT CODE	NUMBER PIECES PER CTN	B/O = BONELESS	AVERAGE CTN WEIGHT (lb)
			B/I = BONE IN	
FROZEN TRIMMING - 75CL	6013	N/A	B/O	60
FROZEN TRIMMING - 65CL	6013	N/A	B/O	60



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