

Grass fed beef

raised on the glorious hinterland of the Manning Valley

WINGHAM BEEF EXPORTS



the Manning Valley
...naturally!



Australian Premium Brands, Inc.
300 Pacific Coast Hwy, Suite 406
Huntington Beach, CA 92648
Ph: 714-376-0216
Email: Andrew@apbbeef.com



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Manning Valley Naturally is award winning beef. Our product has won Gold Medals in multiple Australian Fine Food judging competitions. Judges have noted clarity of flavour, juiciness and tenderness as the benefits of our product. We achieve this outcome by sourcing young cattle and following strict specifications on breed, marbling, and eating quality.

- Grass Fed
- Raised without added growth hormones or antibiotics
- Traceability from the paddock to the plate.
- Naturally marbled for flavour
- Produced from British breeds of cattle
- Graded for taste and consistency
- Vacuum packed for long shelf life
- Sourced from Young cattle only



Meat Standards Australia (MSA) is the world's only consumer based eating quality grading system. All Beef underpinned by the MSA guarantee has met strict criteria to ensure it meets consumer expectations for an experience that delivers a consistent quality.



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Our Grass fed beef is raised on the glorious hinterland of the Manning Valley, situated centrally on Australia's East Coast. Where lush pastures grow on deep fertile soils, where cattle graze on the rolling hills in the way nature intended. This is how we produce world class beef, raised without added growth hormones or antibiotics, with marbling that ensures your meat is succulent, tender and full of flavour.