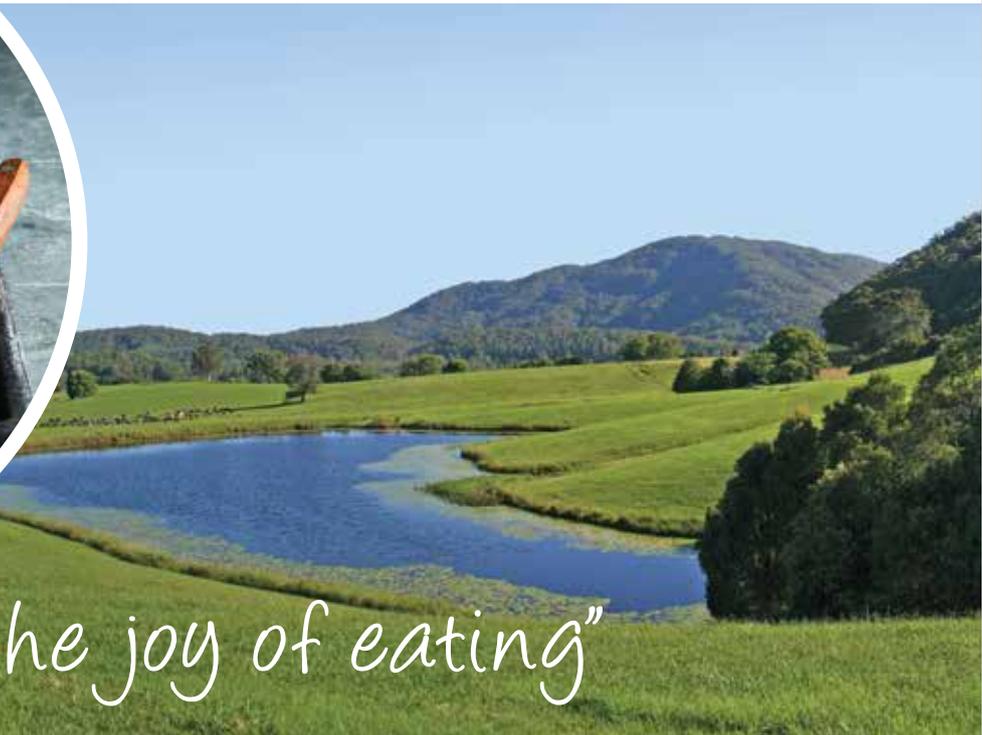




AUSTRALIA'S PREMIUM BEEF RANGE >



"the joy of eating"



OUR COMPANY >

NH Foods Australia is a wholly owned subsidiary of global corporation, NH Foods Ltd., a public listed company in Japan and a leader in the delivery of a wide variety of foods including fresh meats, seafood, dairy products, processed goods and health foods.

With over 43 years of experience in the Australian beef industry, beginning in 1978 as Nippon Meat Packers Australia Pty. Ltd., we have grown to become one of the largest beef production companies across the country.

In Australia we own and operate three large processing facilities which are strategically placed in prime cattle areas along the East Coast of Australia, specifically New South Wales (Wingham) and Queensland (Mackay, Oakey). The processing facilities are supported by one of the largest and most modern feedlot

operations in Australia, Whyalla Beef, also a division of the NH Foods Australia group.

Our processing facilities are acknowledged as industry leading operations for food safety and hygiene, and all carry accreditations that are recognised around the world.

Our motto is delivering the 'joy of eating' and since our inception, we've done just that. As a vertically integrated company we own and operate key steps of the supply chain including breeding (Wagyu), cattle selection (Wagyu), lotfeeding and processing. Our vast experience gives you the assurance you need that we never compromise on taste or quality and this ensures the highest safety standards for your peace of mind.





OUR SALES TEAM >

NH Foods Australia has grown from a small Sydney-based export trading office in 1978 to become one of the largest beef production companies in the country.

Our sales team is dedicated to serving our domestic and international customers with superior quality products and efficient service. Our aim is to provide each customer with a personalised experience and accommodate specifications in meat cuts and packaging. It is this attention to detail, product quality and knowledge that sets us apart.

Based in Sydney, the export sales division can assist with any sales or support query you may have in regard to our:

- Australian Wagyu brands (Wild Rivers Purebred Wagyu, Oakey Premium Wagyu)
- Verified Black Angus beef brand (Angus Reserve)
- Premium grassfed brands (Manning Valley Naturally, Nature's Fresh Natural Beef)
- General commodity grainfed and grassfed beef products

Worldwide sales are made through the NH Foods Australia head office in Sydney and with assistance through the global sales network of NH Foods Ltd.

We look forward to hearing from you.



OUR BRANDS >

We are committed to providing you the very best pasture to plate experience. With our experience in Wagyu, grainfed and grassfed beef production, you can be assured we provide complete traceability from our paddock to your plate as we work closely with our select family of cattle producers. We utilise the Meat Standards Australia (MSA) grading system – the world's leading eating quality process – which is also a United States Department of Agriculture (USDA) process-verified program. You can trust that tenderness, juiciness and flavour is guaranteed with every taste of our beef. When you are dedicated to the joy of eating premium Australian beef, our brands are for you.

TRUE AUSSIE BEEF

True Aussie is a brand created by Meat & Livestock Australia (MLA). It is used to promote Australian red meat within international markets. It is based on key attributes that differentiate Australian red meat: our unique raising environment and climate; stringent quality and integrity systems; and sharing Australian lifestyles and quality red meat with the world. NH Foods Australia is a proud True Aussie Beef partner.



follow our brands   



Manning Valley Naturally is Australia's most awarded grassfed beef brand. Where the coastline meets the countryside, is where you'll find the Manning Valley. A region that was founded on agriculture, it's renowned worldwide for fresh produce, and this is where our cattle graze amongst lush pastures and fertile soils.

- 100% grassfed
- Never treated with antibiotics
- Never treated with hormone growth promotants (HGPs)
- Meat Standards Australia grading system used

manningvalleynaturallybeef.com.au



From the heart of Australia, we bring you the finest pasture fed beef that nature intended. Free to roam open pasture, our cattle are carefully selected to meet the highest eating quality. Quite simply, there's nothing artificial – it's Nature. And it's Fresh.

- 100% pasture fed
- Never treated with antibiotics
- Never treated with hormone growth promotants (HGPs)
- Meat Standards Australia grading system used (USDA process verified program)

naturesfreshnaturalbeef.com.au



Wild Rivers

PUREBRED WAGYU

In 1818, explorer John Oxley went in search of new farming lands. He traversed from west to east, climbing steep rugged ranges. One night he and his expedition camped by a river. Writing in his journal he noted this new area as being the finest open country with 'running waters; on every hill a spring and in every valley a rivulet'. Today within those ranges you'll find our Purebred Wagyu grazing where the wild rivers run.

- Never treated with hormone growth promotants (HGPs)
- 350 days grainfed (minimum)
- Marble score 8+
- F4 or 93%+ Wagyu content
- EU accredited beef available

wildriverswagyu.com.au

OAKEY PREMIUM WAGYU

Oakey Premium Wagyu, due to its high marbling content, is renowned for outstanding eating quality and because of its fine texture, you are assured 'melt-in-your-mouth' flavour. Raised in the cooler climates of Australia, it's sourced using the two most proven marbling breeds – Fullblood Wagyu and Angus beef – to create an award-winning brand.

- Never treated with hormone growth promotants (HGPs)
- 300 days grainfed (minimum)
- Marble score 3 to 8+
- F1 Wagyu
- EU accredited beef available

oakeypremiumwagyu.com.au



ANGUS® RESERVE

BLACK ANGUS BEEF

Angus Reserve is Australia's Largest Verified Black Angus Beef brand. Raised on some of the richest agricultural lands, our Black Angus suits a variety of markets and customer palates. All are finished on an exclusively formulated grainfed diet comprising wheat, corn and barley. The result is a leading award-winning Black Angus beef product unmatched for taste, guaranteed for tenderness and full of flavour.

- 150 days grainfed (minimum)
- Marble score 2+ to 5+
- Meat Standards Australia grading system used
- EU accredited beef available

angusreserve.com.au

OUR CATTLE >

Australia enjoys an outstanding international reputation for the quality and health of our cattle. It is one of the few countries in the world free from both bovine spongiform encephalopathy (BSE) plus foot-and-mouth disease (FMD).

Australian cattle producers are recognised around the world for their animal husbandry and farm management skills. Genetics are at the forefront of advancements in production efficiency of the livestock industry as well as farm and pasture improvements together with water management. Australian farmers are amongst the most progressive across the world in these vital areas.

Focused on the highest possible food safety standards, with traceability and quality assurance systems through the supply chain, the cattle industry in Australia is built largely by family owned producers committed to delivering world-class beef.

Over half of the national herd is located in the eastern states. Bos Taurus cattle originated in Europe and are often referred to as 'British breeds' and include Angus, Hereford, Shorthorn, Charolais, Simmental and Murray Grey. Angus, the best known Bos Taurus breed has remarkable adaptability and quality genetics. Wagyu is a Japanese breed of cattle and are also classified as Bos Taurus. Australia now has the largest Wagyu

herd outside Japan with 80-90% of domestic production exported. Wagyu is unsurpassed for its marbling which leads to tender, juicy beef with rich flavours.

Our livestock team purchases a wide range of cattle from the best producers throughout the eastern states of Australia to meet the precise requirements of each production specification. Our breeds include Wagyu, Black Angus, Angus, Hereford, and other main British breeds, along with certified EU cattle which make up our award-winning and superior Wagyu, grain and grassfed brands.

BREEDING / FEEDLOTING / PROCESSING / MARKETING & SALES





OUR FACILITIES >

1978 - Nippon Meat Packers Australia is established in Sydney. Operating solely as an export trade office, it laid the foundations for what has become one of Australia's largest beef production companies, NH Foods Australia.

1987 - Whyalla Beef feedlot is acquired; Nippon Meat Packers implements its vertically integrated system of production and marketing of chilled and frozen beef overseas.

1987 - Oakey Abattoir Holdings is acquired, now known as Oakey Beef Exports

1994 - Thomas Borthwick & Sons is acquired.

1994 - Wingham Beef Exports is acquired.

1997 - Beef Producers Australia is registered.

WHYALLA BEEF PTY LTD

Recognised as one of the largest and most modern feedlots in Australia and responsible for managing two of the group's cattle breeding properties: Scheelite (King Island, Tasmania) and Millbank (New England area, New South Wales). Located on the border of New South Wales and Queensland, current head of cattle capacity is 55,000 with a license for expansion to 75,000. The feedlot turns off in excess of 120,000 per year. Our F1 Wagyu breeding program begins at Scheelite, whilst our Purebred Wagyu breeding herd is maintained at Millbank. Both the F1 and Purebred Wagyu programmes ensure consistent supply of cattle to the feedlot.

- National Feedlot Accreditation Scheme (N.F.A.S.)
- Livestock Producer Assurance (LPA)

Oakey Beef Exports Pty Ltd

- Wagyu, grainfed and grassfed beef
- Capacity to process 1,500 head / day
- EU high-quality beef (HQB) and EU grainfed beef
- Halal certified
- USDA certified
- China certified
- British Retail Consortium (BRC) global standards accredited



Thomas Borthwick & Sons (Australia) Pty Ltd

- Grainfed and grassfed beef
- Capacity to process 1,000 head / day
- EU high-quality beef (HQB) and EU grainfed beef
- Halal certified
- USDA certified
- British Retail Consortium (BRC) global standards accredited



Wingham Beef Exports Pty Ltd

- Grainfed and grassfed beef
- Capacity to process 700 head / day
- EU high-quality beef (HQB) and EU grainfed beef
- Halal certified
- USDA certified
- China certified
- British Retail Consortium (BRC) global standards accredited





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