

JACK'S CREEK WAGYU SPEC SHEET

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Jack's Creek has led the field as one of the first Australian companies to breed, grow, feed, process and market Wagyu beef

Jack's Creek Wagyu beef is derived from 75% or higher genetic content Wagyu cattle. The Wagyu are bred and grown in the prime agricultural areas of the Liverpool Plains in Northern New South Wales and the Darling Downs in South East Queensland. All the cattle are raised free range for the first part of their lives in a natural clean environment, grazing on the abundance of natural grasses in Eastern Australia.

Our Wagyu are grain fed for 500 days with no added hormones on a specially designed diet of feed grains to

generate the unique and highly marbled characteristics of Wagyu beef.

Jack's Creek Wagyu cattle are slaughtered and processed under contract at the Northern Co-operative Meat Company (NCMC), Est. 239 which operates under strict Australian Quarantine and BRC Global Quality Assurance Standards. These certifications underpin the beefs quality, safety and provide fundamental protection for the end consumer.

PRODUCT SPECIFICATION

Product Description	*S* FLANK STEAK MW/VAC WAGYU JC4-5		
Product Code	221171		
Customer	Vestey Benelux		
Breed	Wagyu	Refrigeration Statement	Chilled
Days on Feed	500+	Aging Requirements	None
HAM Ref. Code	2210	Bone-In or Boneless	Boneless
NAMP Ref. Code	N/A	Pack Type	MW/VAC
Category	*S*	Fat Depth	0mm
Marble Score	4-5	Soaker Pad	Yes
Meat Colour	1A-3	Piece Per Bag	2
Fat Colour	0-3	Bags per Carton	8
Carton Lid	Jack's Creek Wagyu	Pieces per Carton	16
Bag Type	Jack's Creek Wagyu	Avg. Piece Weight	1.5kgs
Expiry Days	150 Days	Avg. Carton Weight	24kgs

DESCRIPTION

IMAGE

Flank Steak is prepared from a Thin Flank and is the flat lean fleshy portion of the M.rectus abdominus and is further prepared by stripping the serous membrane and connective tissue from the muscle.