

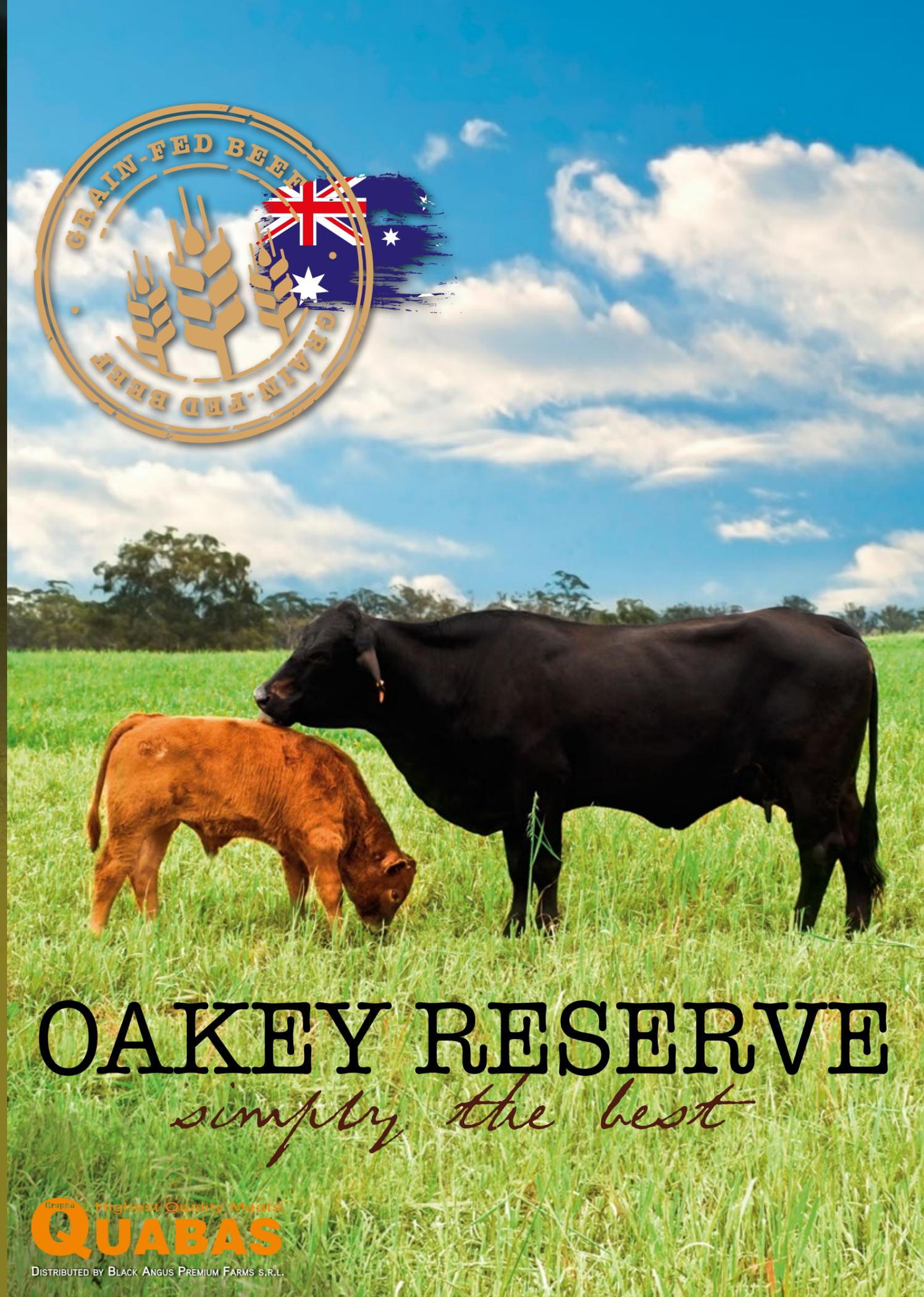


Gruppo Highest Quality Meats  
**QUABAS**

Imported and distributed by:

**Black Angus Premium Farms s.r.l**

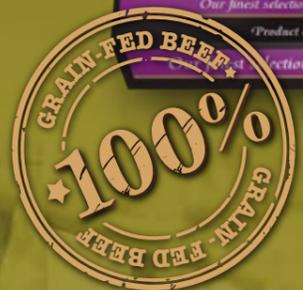
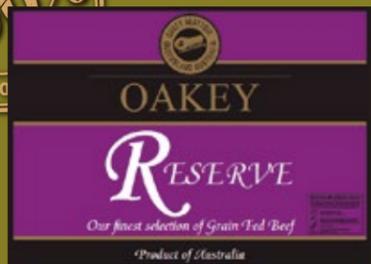
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**OAKLEY RESERVE**

*simply the best*

Gruppo Highest Quality Meats  
**QUABAS**  
DISTRIBUTED BY BLACK ANGUS PREMIUM FARMS S.R.L.



## Oakey Reserve

Oakey abattoir is one of Australia's largest and most advanced beef processing plants supplied by Whyalla feedlot. Specialized in processing high quality grainfed cattle, its products distinguish by tenderness, marbling and unique flavour.

### The Cuts Oakey Reserve

1. Chuck tender
2. Top blade
3. Bolar blade
4. Chuck eye roll
5. Chuck flap meat
6. Flank steak
7. Flap meat
8. Short ribs
9. Ribeye
10. Striploin
11. Shortloin
12. Tomahawk
13. Tenderloin chain off
14. Topside cap off
15. Silverside/flat
16. Eyeround
17. Knuckle
18. Heart of rump
19. Picanha
20. Tritip/maminha

### Whyalla Feedlot

Since its inception in 1989, the modern Whyalla feedlot, perfectly integrated in the environment, has become a leader in the Australian Grainfed beef industry.



### Why Choose The Oakey Reserve Products



#### 100% VEGETARIAN DIET

For 130 days at least, our cattle is fed by a diet containing grain and cereals.



#### 100% WHYALLA FEEDLOT

JAS accreditation; Feedlot accreditation by Ausmeat; certifications ISO 9001, ISO 14001, ISO 4801 and ISO 22000.



#### OUR CATTLE

Our cattle is mainly sourced from British breeds such as Angus, Hereford, and Murray Grey.



#### CERTIFIED QUALITY

Marel traceability system follows our products from stable to plate.



#### OUR PRODUCTS

Tenderness, marbling and flavour of Oakey beef are the result of years of experience in providing beef to the most selective markets worldwide.



#### SHELF LIFE

Oakey Reserve guarantees 140 days of shelf life.

