

Bass Strait

— PURE SOUTHERN BEEF —



39°S

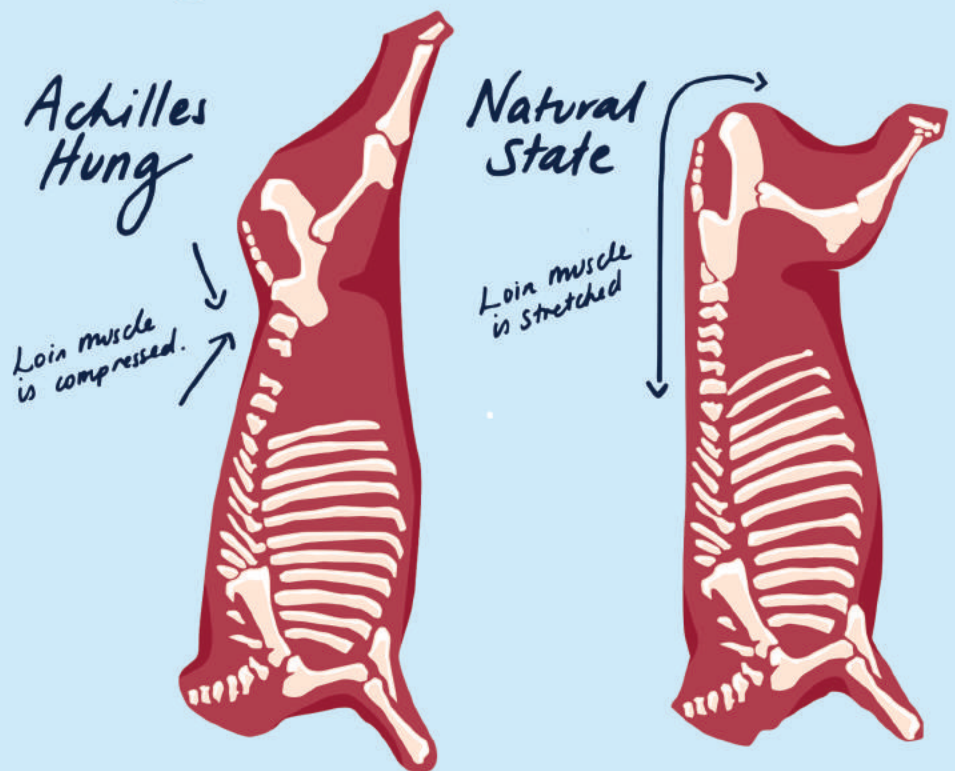
The world's best latitude for grass fed beef.

Naturally aligned hanging for improved tenderness.

The 'Natural State Hanging Method' or Tenderstretching is an alternative means of hanging the carcass during chilling. While carcasses are traditionally hung by the heel (Achilles tendon), tenderstretch carcasses are hung from the hip bone.

Natural State hanging improves meat tenderness by positioning the body in its natural state to promote muscle elongation and superior tenderness.

The tenderstretch effect varies by muscle, with the eating quality of most hindquarter cuts improved.



The major benefits will come in the hindquarter cuts, especially the Rump, Striploin, T-Bone, Inside, Knuckle, Outside Flat, Eye Round and to a lesser extent the Cube Roll.

In particular your customers should see some enormous gains in the Striploin and Rump.

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*Meets the Humane Farm Animal Care Program standards, which include nutritious diet without antibiotics, or hormones, animals raised with water, resting areas, sufficient space and the ability to engage in natural behaviors.





Code	Cut	Spec
2150SY	Tenderloin	6/4.5# Avg. ~ 27# CS
1602SY	Export 7 Rib	3/12# Avg. ~ 36# CS
2170SY	Butt Tender	15/2# Avg. ~ 30# CS
1602ST	Tomahawk Rack	4/7# Avg. ~ 28# CS
2242BS	Ribeye	3/9# Avg. ~ 27# CS
1552SY	Shortloin	3/11# Avg. ~ 33# CS
1688SY	Short Rib	6/6# Avg. ~ 36# CS
2143SY	Striploin	2/12# Avg. ~ 24# CS
2190SY	Outside Skirt	16/1.8# Avg. ~ 28.8# CS
2266SY	Chuck Tail Flap	20/1.6# Avg. ~ 32# CS
2206SY	Flap Meat	12/2.5# Avg. ~ 30# CS
20914BR	Rump Cap (Coulotte)	6/3# Avg. ~ 18# CS
2131SY	Tri Tip	16/2# Avg. ~ 32# CS
2210SY	Flank	20/1.6# Avg. ~ 32# CS
2180SY	Hanging Tender	14/1.8# Avg. ~ 25.2# CS
2110SY	Top Sirloin	5/7# Avg. ~ 35# CS
2091SY	Rump Cap (Coulotte)	10/3# Avg. ~ 30# CS
2303SY	Flat Iron	6/5# Avg. ~ 30# CS
2205SY	Inside Skirt	16/1.8# Avg. ~ 28.8# CS
2001SY	Top Round	3/11# Avg. ~ 33# CS
2350SY	Brisket	4/7# Avg. ~ 28# CS
2302SY	Bolar Blade Shoulder Clod	4/11# Avg. ~ 44# CS
2070SY	Knuckle	4/11# Avg. ~ 44# CS
2040SY	Eye of Round	8/5# Avg. ~ 40# CS
2275SY	Chuck Eye Roll	3/15# Avg. ~ 45# CS
2050SY	Outside Flat	4/11# Avg. ~ 44# CS

Bass Strait Reserve

Code	Cut	Grade	Spec
15524SY	Shortloin	3+	3/12# Avg. ~ 36# CS
2143BR	Striploin	3+	3/10# Avg. ~ 30# CS
2242BR	Ribeye	3+	3/9# Avg. ~ 27# CS
2150BR	Tenderloin	3+	6/4.5# Avg. ~ 27# CS
16884BR	Short Rib	4+	6/7# Avg. ~ 42# CS
16024BR	Export 7 Rib	4+	2/15# Avg. ~ 30# CS

100% GRASS FED
 NO ANTIBIOTICS EVER
 NO ADDED HORMONES
 NATURAL STATE HANGING METHOD
 FREE RANGE
 GMO FREE
 CERTIFIED HUMANE

