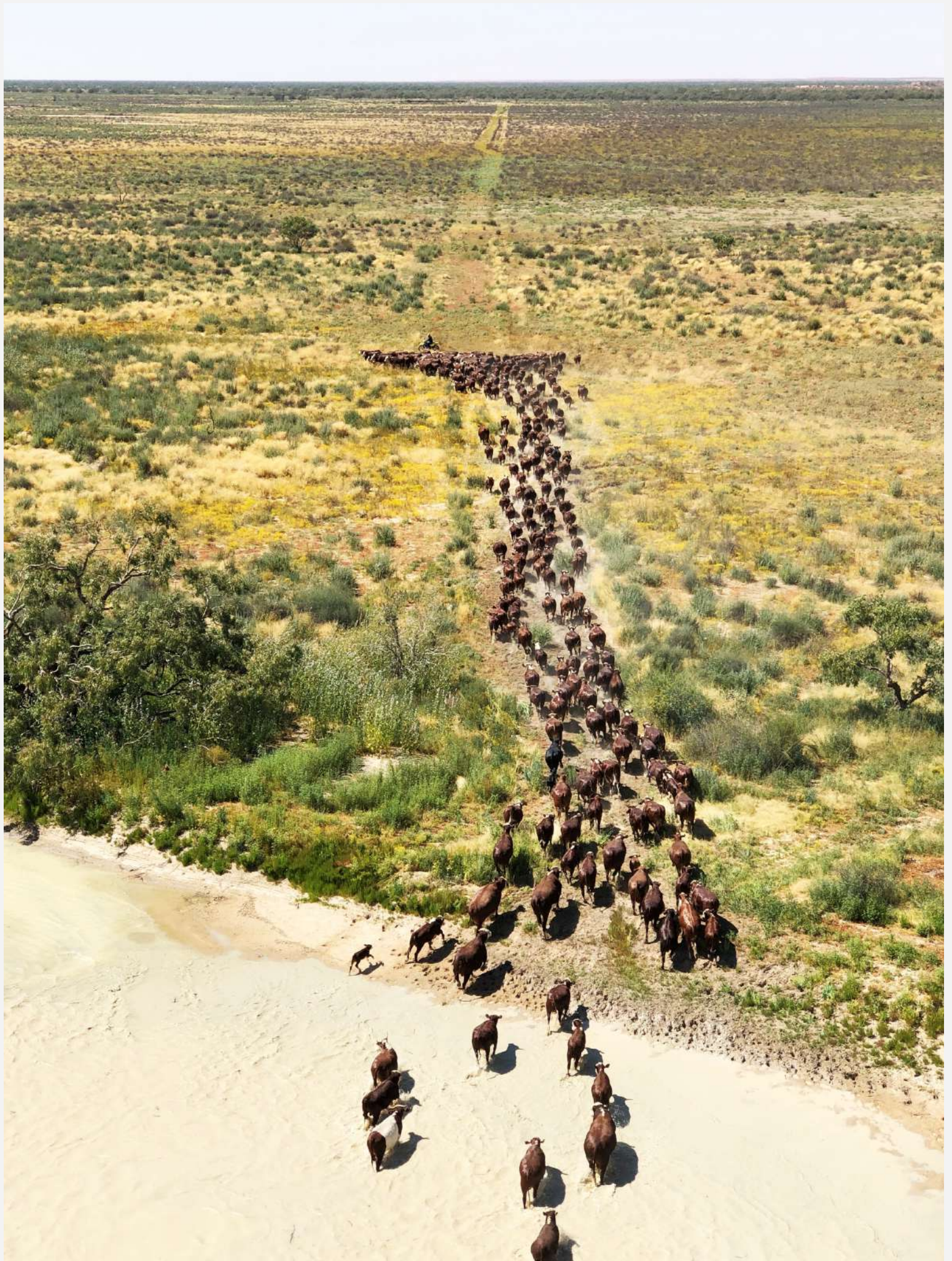




Product Catalogue







From properties that have been virtually organic forever.

OBE organic cattle are raised in the pure heart of Australia with ancient landscapes that have been essentially untouched by chemicals for millions of years. OBE Organic producers manage vast farms, up to 1 million acres in size, sustainably and ethically. Cattle are free to roam and choose their own diet from hundreds of species of seasonal native



The most respected name in organic beef.

OBE Organic beef gives you a premium quality product you and your customers can count on. As Australia's first and oldest organic beef exporter, we have earned a reputation as a respected and reliable producer of healthy, great tasting organic beef. And in an increasingly crowded market, OBE Organic beef is truly distinctive. Not only does our grassfed organic beef have an amazing provenance story your customers will love, OBE Organic is experienced, responsive and sustainable.

Owned by farmers so passionate about organic production, they formed their own company.

Our beef is sourced from artisan farmers who have been raising cattle the way nature intended for generations: no chemicals, no pollutants, no hormones, nothing except a shared commitment to letting nature produce the world's best organic beef. We began in the 1990s after a group of out-back farmers came together to form a company dedicated to the production of organic beef: OBE Organic. As Australia's first certified organic beef company, we have been helping people live better, healthier lives for over 20 years.



Delivery & Packaging

Product Attributes

- Certified USDA & NASAA Organic
- Free from antibiotics, chemicals, added hormones, GMOs
- Grass fed
- Healthy
- Unique provenance story

Company Attributes

- Sustainable
- Farmer owned
- Experienced, collaborative team
- Consistent weekly production
- Delivery by air or sea, chilled or frozen

Your OBE Organic beef will be delivered in our branded cartons.

An end panel label on the carton provides you with product and traceability information.



All OBE Organic beef is vacuum packed. Vacuum packing removes air and oxygen from the packaging, which assists in the preservation of meat and improvement of meat quality due to the lack of oxygen around meat that promotes bacterial growth.

Options for vacuum packing are:

Individually wrapped:

Most commonly used on larger primal cuts.



Multi wrapped:

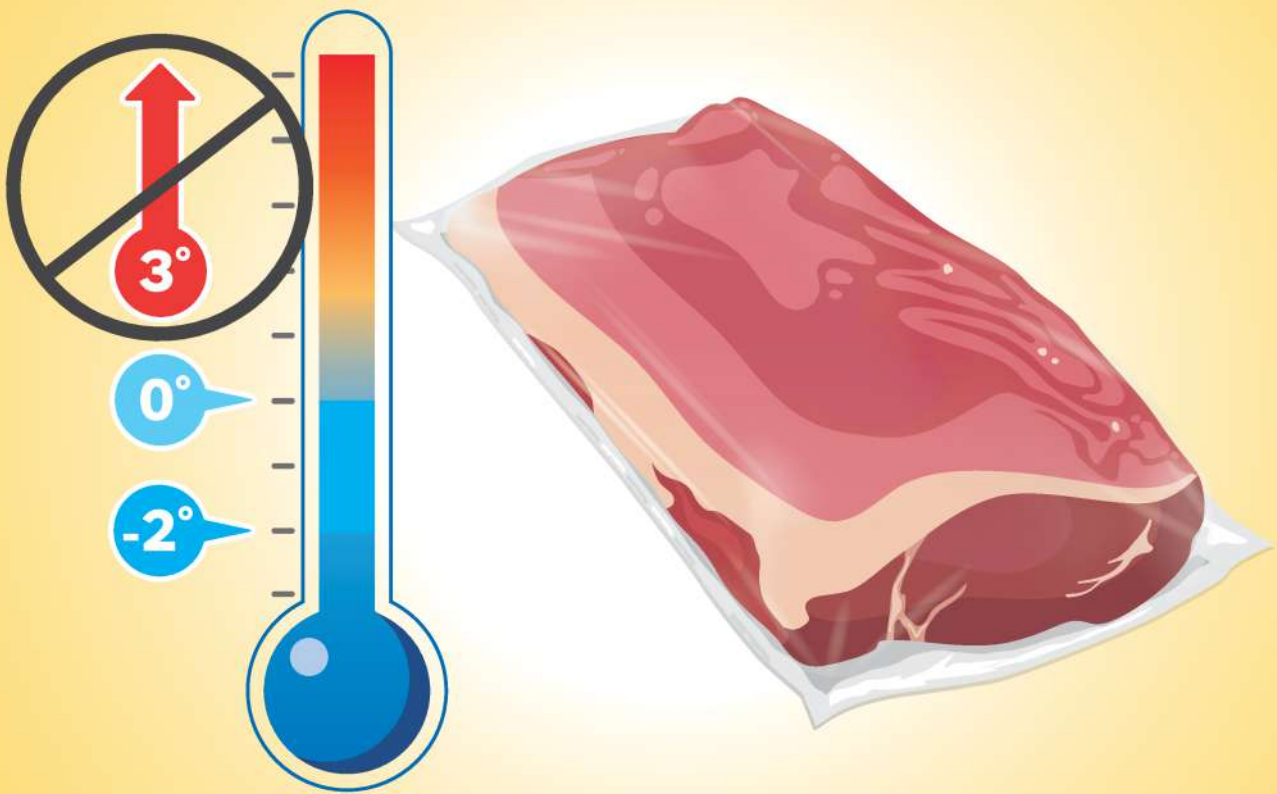
Two or more cuts in a single bag. Most commonly used for small cuts.



THE RIGHT CHILLER TEMPERATURE FOR A LONGER SHELF LIFE

The ideal temperature to store meat in the chiller is between -2°C and 0°C .

Storing meat at temperatures higher than 0°C will reduce the shelf life of chilled Australian beef and lamb.



TRUE AUSSIE[®] BEEF & LAMB
لحم بقري وحملان استرالي اصيل



Forequarter



PRODUCT CLOD
H.A.M 2300



PRODUCT BOLAR BLADE
H.A.M 2302



PRODUCT - OYSTER BLADE
H.A.M - 2303



PRODUCT - PETITE TENDER
H.A.M - 2306



PRODUCT - CHUCK TENDER
H.A.M - 2310



PRODUCT - BRISKET POINT END
H.A.M - 2330



PRODUCT - BRISKET POINT END -DECKLE OFF
H.A.M - 2350



PRODUCT - BRISKET NAVEL END
H.A.M - 2343



PRODUCT - BRISKET DECKLE
H.A.M - 2326



PRODUCT - NECK MEAT
H.A.M - 2280



PRODUCT - CHUCK ROLL
H.A.M - 2275 *FULL CHUCK AVAILABLE



PRODUCT - CHUCK EYE ROLL
H.A.M - 2268



PRODUCT - CHUCK TAIL FLAP
H.A.M - 2266



PRODUCT - OP RIBS PREPARED (BONE-IN)
H.A.M - 1602



PRODUCT - CUBE ROLL
H.A.M - 2243



PRODUCT - CUBE ROLL HALF CUT
H.A.M - 2243



PRODUCT - INTERCOSTALS
H.A.M - 2430



PRODUCT - CHUCK SHORT RIB (BONE-IN)
H.A.M - 1631



PRODUCT - CHUCK RIB MEAT
H.A.M - 2640



PRODUCT - SHORT RIB (BONE-IN)
H.A.M - 1688



PRODUCT - SHORT RIB MEAT
H.A.M - 2465

Hindquarter



PRODUCT - FLANK STEAK
H.A.M - 2210



PRODUCT - FLAP MEAT
H.A.M - 2206



PRODUCT - INSIDE SKIRT
H.A.M - 2205



PRODUCT - STRIPLOIN
H.A.M - 2142



PRODUCT - HALF CUT STRIPLOIN
H.A.M - 2142



PRODUCT - SHORT LOIN (BONE IN)
H.A.M - 1552



PRODUCT - BUTT TENDERLOIN
H.A.M - 2170



PRODUCT - TENDERLOIN
H.A.M - 2150



PRODUCT - TENDERLOIN STRAP OFF
H.A.M - 2160



PRODUCT - TENDERLOIN SIDE STRAP
H.A.M - 2165



PRODUCT - D-RUMP *VARIATIONS AVAILABLE
H.A.M - 2100



PRODUCT - TRI TIP
H.A.M - 2131



PRODUCT - ROSTBIFF
H.A.M - 2110



PRODUCT - RUMP CAP
H.A.M - 2091



PRODUCT - THICK FLANK
H.A.M - 2060



PRODUCT - KNUCKLE
H.A.M - 2070



PRODUCT - SILVERSIDE
H.A.M - 2020



PRODUCT - HEEL MUSCLE
H.A.M - 2364



PRODUCT - EYE ROUND
H.A.M - 2040



PRODUCT - OUTSIDE FLAT
H.A.M - 2131



PRODUCT - TOPSIDE
H.A.M - 2000



PRODUCT - TOPSIDE CAP OFF
H.A.M - 2001



PRODUCT - HIND SHANK (BONE-IN)
H.A.M - 1683



PRODUCT - SHIN SHANK HIND
H.A.M - 2360



PRODUCT - SHIN- SPECIAL TRIM A,B,D MUSCLES
H.A.M - 2020



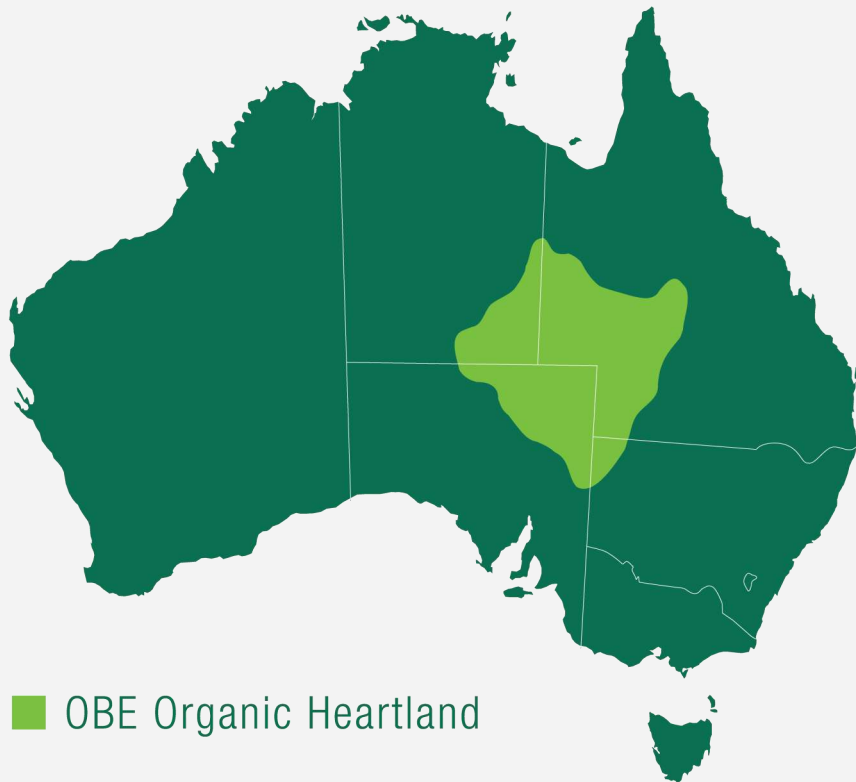
PRODUCT - SHIN SHANK FORE
H.A.M - 2360



PRODUCT - SHIN- SPECIAL TRIM C, E, F MUSCLES
H.A.M - 2365



PRODUCT - THIN FLANK MEAT
H.A.M - 2201



■ OBE Organic Heartland

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