

Bedrock Gourmet Meat Company has cemented its long standing relationship with **CAAB Certified Australian Angus Beef** enabling us to offer you the exceptional quality of the **CAAB range at highly competitive prices!**

## Discover the Secret!



### Featured CAAB products...

|   |           |
|---|-----------|
| Cube Roll 7 Rib 3.1+ Whole .....        | 27.90 /kg |
| Cube Roll 7 Rib 3.1+ Portion Cut .....  | 30.50 /kg |
| Rump D-Trim 5kg+ Whole .....            | 12.50 /kg |
| Rump D-Trim 5kg Portion Cut .....       | 16.90 /kg |
| Striploin 5-6kg 1 Rib Whole .....       | 22.90 /kg |
| Striploin 5-6kg 1 Rib Portion Cut ..... | 27.50 /kg |
| Tenderloin S/S off 1.8+ Whole .....     | 39 /kg    |
| Tenderloin S/S off Portion Cut .....    | 44.90 /kg |

To take advantage of this special pricing, please contact your representative or phone **1300 88 MEAT** For more information visit [bedrockmeat.com.au](http://bedrockmeat.com.au)



**Bedrock Gourmet Meat Company**, like CAAB, has strict product specification procedures in place to ensure Bedrock CAAB products are;

- 100% Australian Angus to a minimum of 75% Australian Angus
- Grain fed for a minimum 120 days
- Yearling
- Underpinned by MSA
- Minimum AusMeat Marble Score +1.

CAAB is Australia's leading brand of beef sold Australia wide and into more than 30 countries overseas, including Japan, Korea, USA, Dubai and Hong Kong, China.

CAAB is derived from Australian Angus cattle, synonymous with a world wide reputation for eating quality. Angus is the dominant breed in temperate Australia.

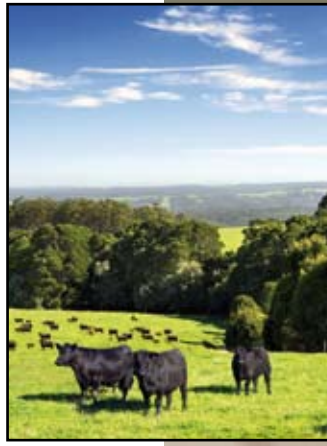
The Royal Brisbane Show, or the Ekka, through its Branded Beef Competition has recognised CAAB as being a supremely tender, juicy and flavoursome beef meal. Not only has CAAB been recognised by the Ekka, but it has also repeatedly been recognised by the Royal Agricultural Societies Fine Food Competition in Sydney. In fact, CAAB has earned a medal in Sydney every year since its first entry in 2005. CAAB is the only product to receive the prestigious Gold medal twice.

CAAB takes extra steps to ensure that your eating experience is second to none using MSA grading, the worlds best cut by cook grading system, where the animal is graded in order to determine eating quality by cut for a given cooking method ensuring your eating experience is maximised.

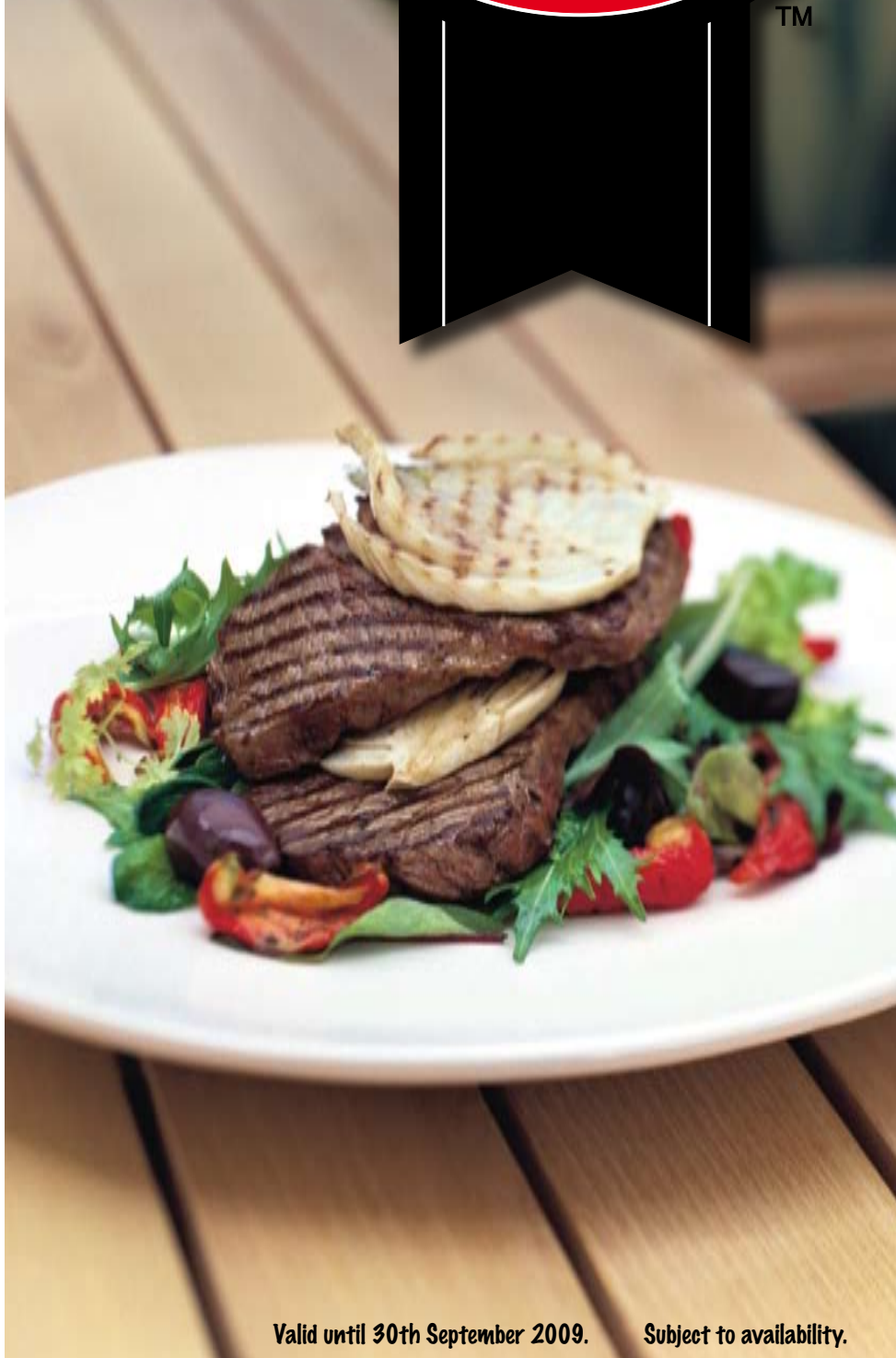
In addition to using MSA grading to guarantee consumer satisfaction for tenderness, juiciness and flavour. CAAB impose further specifications on the meat to ensure that your beef meal is of superior quality.

CAAB is aged for a minimum of 21 days on all cuts, excluding the Striploin which is aged for 28 days to ensure supreme tenderness, juiciness and flavour for your satisfaction. In addition CAAB has a minimum Marble Score of AusMeat 1, boasting an average of 2.5.

CAAB is produced with pride by farmers in Australia's richest grazing lands from Toowoomba to Tumbarumba, the Barossa to the Snowy Mountains. CAAB is raised on the finest pastures and finished on cereal grain for a minimum of 120 days to ensure you a delicious beef meal every time.



TM



Valid until 30th September 2009.

Subject to availability.

*The* **BEDROCK**  
*Gourmet*  
**MEAT COMPANY**  
The Chef's Choice!

**To order: 1300 88 MEAT**  
**Fax 3806 5457 • [www.bedrockmeat.com.au](http://www.bedrockmeat.com.au)**