MULWARRA®
EXPORT
PTY. LTD.

Quality
Consistency
Reliability

OUR COMPANY

WHO WE ARE

Mulwarra Export is a reliable supplier of quality Australian meat and meat products, seafood, game meat, specialty cheese, charcuterie and other specialty food items. Since 1997 we have been supplying five star hotels, restaurants, retailers and airline caterers, and we now supply to more than 35 countries.

WHAT WE DO

We lead the foodservice supply sector by servicing leading hotels and restaurants in diverse markets with quality products. We establish long term partnerships with key distributors to service end users in a timely manner on a consistent basis.

HOW WE DO IT

We have established long term relationships with key partners along the supply chain in select regions in Australia. This allows Mulwarra to source premium product with consistent quality throughout the year.

BEEF

MULWARRA PREMIUM BLACK ANGUS BEEF

Sourced from selected Black Angus cattle, Mulwarra Premium Black Angus Beef is a slightly marbled and characteristically flavoursome grass fed product.

Grown in Australia's south eastern Gippsland region, all cattle enjoy nutrient-rich pastures and high quality feed year round, as well as a stress free environment which guarantees the most tender beef.

All cattle are bred and raised under free range conditions overseen by strict protocols that focus on the animal's welfare. This ensures the best growing conditions resulting in a consistently tender product.

MULWARRA GRAIN FED BEEF

Mulwarra supplies quality grain fed beef sourced from accredited feedlots in eastern Australia. Cattle are fed between 100 to 120 days on a natural grain ration and finished to stringent specifications which ensure superior and consistent quality.

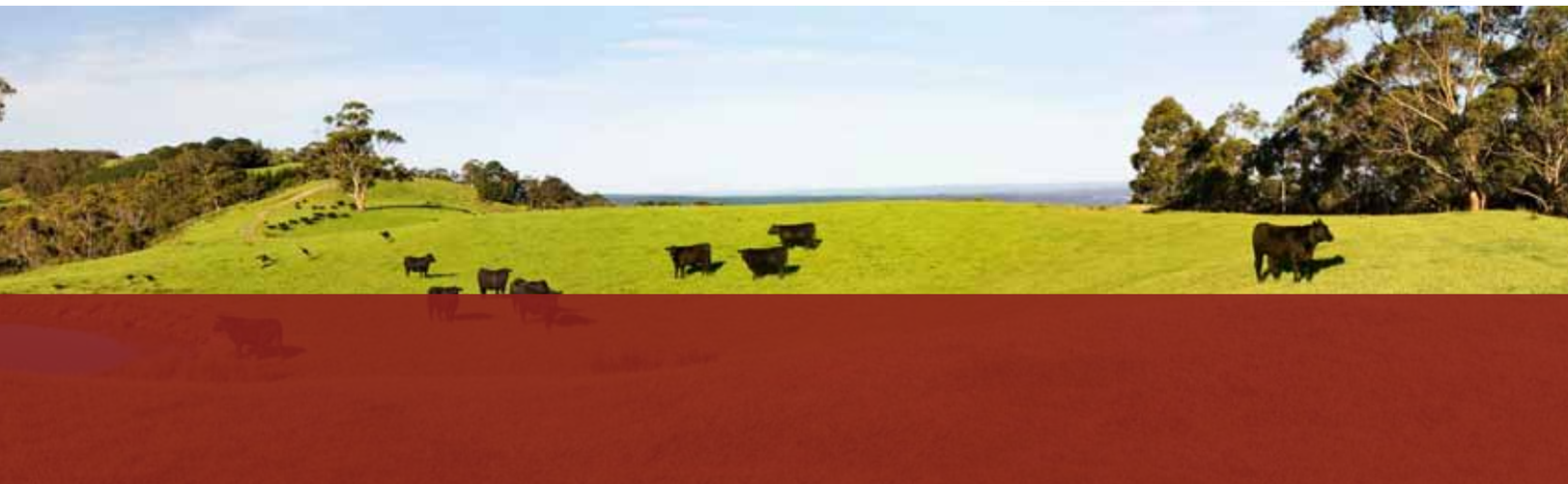
In addition Mulwarra also supplies minimum 150 day grain fed Black Angus beef to customers on a program basis.

MULWARRA GRASS FED BEEF

Mulwarra supplies quality free range grass fed beef sourced from Australia's premier cattle regions in the eastern states of Victoria and New South Wales.

All cattle are sourced according to strict guidelines, focusing on quality and consistency and categorised as Select Beef, Young Prime Beef or Prime Steer Beef grades according to individual customer requirements.

Sourcing from a number of regions allows for a careful selection of cattle from areas experiencing favourable seasonal conditions. This flexibility ensures customers receive a product with outstanding eating quality and characteristic flavour in every shipment.



WAGYU

MULWARRA WAGYU BEEF

Mulwarra supplies quality Wagyu beef with marble scores of up to 9+ (the highest recognised score in Australia) as individual loin cuts or full sets.

All cattle are produced under an exclusive program with Security Foods in a controlled production system which allows full traceability from paddock to plate.

Animals are sourced from selected farms in Victoria and New South Wales. After being reared on natural pastures, cattle are introduced onto balanced natural grain rations for at least 500 days to achieve optimal weights and marbling.

From birth all cattle are handled, fed and treated according to strict animal welfare guidelines in a non-stress environment without any exposure to antibiotics or Hormone Growth Promotants. This ensures maximum tenderness and a fine textured beef with a unique flavour.

- Full product traceabilty from paddock to plate
- Hormone Growth Promotant free
- Japanese Agricultural Standards accredited

Quality Wagyu beef with marble scores of up to 9+.

MULWARRA LAMB

Mulwarra Lamb is a quality, reliable and consistent premium product. All lambs are sourced from the pristine green pastures of Australia's southern state of Victoria, using only second cross lambs bred solely for meat production. These produce consistent and quality cuts with an outstanding eye muscle on racks and loins.

Mulwarra lamb is processed by two of Australia's foremost establishments, with animals sourced directly from leading grower groups, which ensures a regular and consistent supply throughout the year.

Mulwarra Lamb is packed under stringent quality assurance systems using the most advanced equipment. Foremost standards ensure the most accurate grading.

Mulwarra targets a specific carcase weight range of 22-26kg and offers flexibility in packing according to market and customer requirements, such as precise weight ranges on premium cuts.

- Sourced from meat breed lambs only
- Hormone Growth Promotant free
- Targeted specifications
- Processed under leading technological standards

Premium quality lamb produced from second cross lambs bred for meat production.

VEAL

MULWARRA VEAL

Mulwarra supplies a quality, tender and truly pink veal sourced from the Northern Rivers region of New South Wales. Here, calves are raised exclusively for veal production under ideal conditions.

Although in Australia the term veal is used to specify cuts from carcases of up to 150kg, Mulwarra supplies selected veal from carcases weighing up to 110kg, ensuring a consistent light coloured product.

Cuts are selected according to AUS-MEAT's colour V1 or V2 grades (the two lightest grades out of 5) and can be packed to specific weight ranges.

All our veal is selected from dedicated producers who grow healthy calves under strict animal welfare guidelines and excellent nutritional conditions.

The result is an outstandingly tender meat, with a pink colour and a light white fat cover.

Australian veal from calves raised under excellent conditions.

SEAFOOD

Mulwarra supplies live and fresh seafood sourced directly from reliable growers and fishermen across Australia. This is the result of long term relationships within the Australian seafood industry.

Some of the quality products we are able to regularly supply include:

- Tasmanian Ocean Trout
- Tasmanian Atlantic Salmon
- Tasmanian and South Australian Pacific Oysters
- Blue Mussels
- Freshwater Rainbow Trout
- Yellowtail Kingfish
- South Australian King Prawns
- Barramundi
- Southern Rock Lobster

Petuna™

BY PETER & UNA ROCKLIFF

Mulwarra works closely with Petuna Seafood as their export partner, supplying the Petuna brand around the world.

Petuna is Tasmania's largest multi-species seafood supplier, operating from the pristine Southern Ocean in one of the world's finest coastal environments on the Tasmanian west coast.

Petuna's Tasmanian Ocean Trout and Atlantic Salmon are both recognised throughout the world as a fresh and healthy premium option. Petuna's Ocean Trout Confit by celebrity chef Tetsuya Wakuda is believed to be one of the most photographed dishes in the world.

Petuna's award winning Ocean Trout (*Oncorhynchus mykiss*) are selectively bred, expertly nurtured and gently taken from one of the world's most pure environments.

Petuna's environmental and social responsibility commitment is backed by its Best Aquaculture Practice Certification, a standard that only sustainable Salmon and Ocean Trout farms can attain.

GAME AND POULTRY

MANDAGERY CREEK VENISON

Mulwarra supplies premium venison through a strong partnership with Mandagery Creek Australian Farmed Venison.

Mandagery Creek produces a lean and subtle venison that is an exciting, accessible and healthy alternative red meat. Mandagery Creek grows and selects deer in New South Wales and Victoria which are processed between 18 to 30 months of age.

All deer is produced under quality assurance programs that cover production from paddock to plate. All stock is free range, free of antibiotics and Hormone Growth Promotants.

POULTRY

Mulwarra supplies fresh and frozen poultry as either whole birds or as bone in or boneless cuts, making it an exceptionally versatile range of products.

All chicken from Mulwarra is Australian bred, raised free to roam and cared for according to strict Australian standards. Mulwarra also offers premium certified free range chicken on request.

Mulwarra prides itself on its chilled poultry export expertise and its reliable cold chain process which allows us to confidently ship chilled fresh chicken to international customers.

GOATMEAT & GAME

Mulwarra supplies premium goatmeat bred solely for meat production such as boer goats, which are renowned for their superior growth rates and muscle development.

Mulwarra supplies goatmeat in a range of carcase sizes to suit individual customer requirements.

Mulwarra is also able to supply other game meats such as Kangaroo, Ostrich, Emu and Crocodile in season.

CHARCUTERIE AND DAIRY

AIR DRIED MEAT

Mulwarra supplies a range of quality Australian charcuterie items under premium brands such as Spiess Australia.

Spiess Australia was established in 1996 as a wholly owned subsidiary of Albert Spiess Pty Ltd (Schiers, Switzerland).

Traditional Swiss recipes, with a modern climate controlled production environment and quality Australian beef and lamb produce consistent air dried products including: Air Dried Beef Bresaola, Air Dried Lamb Prosciutto, Air Dried Beef Grisciutto, Air Dried Wagyu Beef, Beef Salami and Basturma.

In addition to Spiess, Mulwarra also works with other specialty Australian charcuterie producers.

SPECIALTY CHEESE

Mulwarra supplies a range of gourmet cheese from specialist producers of sheep, goat, buffalo and cow milk. This range offers customers an exceptional variety of the finest cheese, which can be consolidated and shipped to our international customers.

Meredith Dairy is a specialist farmhouse dairy located in the southern Australian state of Victoria. Sheep and goats are milked year round producing milk of a consistent quality. With this Meredith produces exceptional cheese based on traditional French farmhouse methods.

As a result of the premium inputs used, such as blue spores from caves in Auvergne and Languedoc in southern France, Meredith cheese products are unique in flavour, texture, and aroma.

Mulwarra supplies Meredith's full range of sheep and goat milk products, including favourites such as Meredith Marinated Goat Cheese and Meredith Sheep Milk Yoghurt.

QUALITY ASSURANCE

STRICT GRADING SYSTEMS

All Mulwarra product is graded through leading quality assurance systems, focusing on producing a safe and consistent product.

Mulwarra products adhere to strict production standards which take into account all aspects that affect eating quality along the supply chain – from paddock to plate.

FOOD SAFETY

Mulwarra's products are produced in accordance with strict Australian food safety standards and export accreditation requirements. These include limits and tolerances on additives, product traceability and independent industry audits.

Mulwarra prides itself on its expertise in cold chain management, working closely with key operators along the supply chain to ensure optimal product temperature conditions throughout the journey.

HALAL

Mulwarra is able to supply a range of products produced in accordance with Halal standards and provide Halal certificates issued by government approved Islamic organisations.

All Australian Halal products are processed under the Australian Government Supervised Halal program, according to strict Islamic law.

ETHICAL RESPONSIBILITY

Mulwarra believes strongly in sourcing products from environmentally friendly and sustainable production systems.

All Mulwarra meat is from animals that are grown, fed and handled according to strict animal welfare practices and processed in a stress free environment.

WE SUPPORT OUR CUSTOMERS

MULWARRA EXPORT PTY. LTD.
ABN 65 079 120 415

Email: mulwarra@mulwarra.com.au
Tel: +61 2 9415 1499
Fax: +61 2 9415 1141

Level 18, Tower A, The Zenith, 821 Pacific Highway
Chatswood, NSW 2067, Australia

www.mulwarra.com.au