

BUTCHERS of
DISTINCTION

JOSDALE

BLACK ANGUS

GRASS-FED
AUSTRALIAN
BEEF



JOSDALE BLACK ANGUS

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- Aged 18-36 Months
- No Added Hormones
- No Added Antibiotics
- 100% Traceable
- Farm Assured
- 100% Grass Fed / Finished
- Never Ever

AUS-MEAT GRADING:

- Meat Colour 1B to 3
- Fat Colour 0 to 3



AN AUSTRALIAN PIONEER VERIFIED BLACK ANGUS GRASS FED

Our Black Angus brand is named after one of the Australian beef industry's pioneers, Joe Catalfamo. Joe began his career in the meat industry as a butcher's apprentice before opening his own retail store in 1968, and later establishing Josdale Butchers in 1984.

Throughout his illustrious career Joe has owned and operated more than 30 retail stores, and is one of only a few people in the industry to expand into the slaughtering process in domestic and export markets.

He has also operated over 10 multi-species meat processing sites across Australia, including New South Wales, Victoria and Tasmania.

Today, Joe is the proud Executive Chairman of AMG, and still has the same level of passion for fine meat with which he began.

Josdale Black Angus cattle can be found roaming the lush green pastures of Victoria, a region internationally renowned for consistently producing high quality beef.

Working with trusted accredited farmers, we source naturally grass-fed Black Angus cattle, free from added antibiotics and added hormone growth promotants. Our processing facility is close by, with all meat produced in accordance with strict quality protocols and industry standards approved by Aus-meat in Australia and USDA in the US.

CONTACT

342 HAMMOND ROAD
DANDENONG VIC

T +61 3 8329 8500
F +61 3 9314 3141
SALES@AMG.COM.AU

PRODUCED BY

AUSTRALIAN MEAT GROUP
PTY. LTD.

DANDENONG
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