

NEW ZEALAND SUPREME ANGUS

Hand-picked
Grain finished

Ocean Beef

BY ANZCO
FOODS

Ocean Beef's Angus cattle graze on pristine pastures for 18 months before being hand-picked for 135 days of grain-finishing, resulting in an unmistakable marbling and melt-in-your-mouth tenderness.



THE BIRTHPLACE OF SUPREME TASTE

Canterbury,
New Zealand





Ocean Beef is born from the unique natural environment of Aotearoa New Zealand.

Year-round, our exceptional Angus cattle benefit from the supreme conditions provided by this pocket-sized country.

Sea spray from the spectacular shores of the Pacific Ocean. A warm

salty breeze and fresh mountain water from the majestic ranges, our cattle roam free on New Zealand's lush green pastures

NEW ZEALAND



CANTERBURY

HAND-PICKED ^{to be} GRAIN FINISHED



As our cattle mature, only the finest are hand-picked for grain finishing at our coastal feedlot, New Zealand's largest grain finishing facility.

Naturally, our feed is certified free of hormones, genetic modification, prohibited materials and contamination.

The cattle are fed a carefully balanced diet of locally grown, additive-free grains to meet their nutritional needs and ensure optimal results with high-quality,

marbled meat. This grain diet consists of:

- Wheat, barley, maize silage, molasses, ryegrass and lucerne
- Essential minerals and vitamins

Covering 66 hectares of ground on a 600-hectare farm, the coastal Canterbury facility ensures exceptional health and wellbeing standards.



**ANGUS
BEEF**



**NO ADDITIVES
EVER**



**GRAIN
FINISHED**

FROM SPECTACULAR SHORES

for supreme
cuisine



Even in a country known for its quality red meat, Ocean Beef stands apart. From farm to table, we are proud of our exemplary quality standards to deliver you supreme beef.

We are independently audited and certified by the New Zealand Government's AssureQuality programme for food safety, environmental management, and quality systems.

Our cattle receive first-class treatment ensuring those in our care are healthy and in good condition.

All cattle are tagged so that each animal is traced back to the farm it came from, and our stock are processed under stringent regulatory standards for Halal meat.

Our attention to beef production quality is recognised globally. Ocean Beef has received prestigious Gold awards at the World Steak Challenge in 2019 and 2022.



PRODUCT OF
NEW ZEALAND



GRASS
FED



GRAIN
FINISHED



HALAL

The start
of your

CULINARY JOURNEY



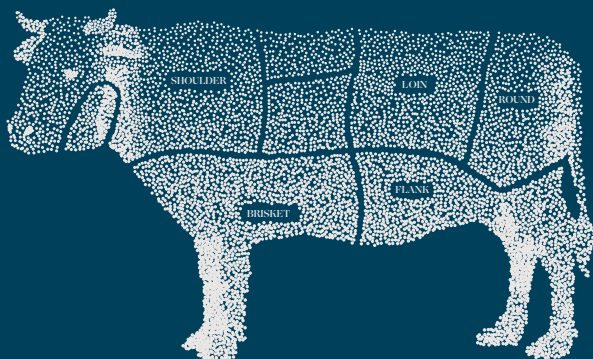
The greatest feasts come from
the finest ingredients, the ideal
environment and first-class care.



We've kept the finest, perfectly presented cuts for you.

Our unique blend of a grass-fed to grain finished diet gives our beef unmistakable marbling and melt-in-your mouth tenderness, with a mild, buttery flavour.

When you serve Ocean Beef, you taste the supreme results this combination provides.



ROUND

Inside Cap On
Flat
Eye Round
Knuckle
D-Rump
Tri-Tip
OFFAL
Tongue
Outside Skirt
Hanging Tender
Cheeks

SHOULDER

Chuck Roll
Chuck Rib
Chuck Tender
Oyster Blade
Bolar Blade
LOIN
Rib Eye
Striploin
Tenderloin

BRISKET

Navel End Brisket
Point End Brisket
Boneless Short Rib
Bone-In Short Rib

FLANK

Flank Steak
Flap Meat

For any enquiries
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