

SIMPLY UNPARALLELED

Decadence has arrived. Carrara Wagyu is renowned for its marbling, inspired by the intricate, feathery patterns found in the world's finest marble – Carrara marble. With a buttery texture and intense flavour derived through first-class genetics, the multi-award winning Carrara Wagyu is an experience to savour.

Carrara Wagyu is brought to you by
Kilcoy Global Foods, a name respected for
delivering premium, quality Australian beef
to the world. Quality assurance is paramount
and is never compromised when working with
Carrara Wagyu. Owning the complete end to
end processing operations means total control
over all aspects of quality and safety, to deliver
an exceptional product every time.

## **OUR CERTIFICATIONS**



Certified









AUS-MEAT Accredited



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carrarawagyu.com







## THE STORY OF CARRARA

Carrara Wagyu is the result of a complex selective breeding program we embarked on with our trusted pastoralists, along with the proprietary grain feed for a minimum of 350 days. The goal: to deliver the best Australian Wagyu to your plate.

## AN EXPERIENCE THAT COMES FROM NATURE

Carrara Wagyu originates from some of the most pristine, nutrient-rich pastures in Australia, where our cattle are meticulously cared for in a low-stress environment and are free from added hormones. This delivers an incredibly rich flavour and buttery texture that can only be derived from nature.

## AN AWARD-WINNING BRAND



RANDED BEEF COMPETITION

GOLD MEDAL GOLD MEDAL

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BRANDED
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