

# 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 a targeted 150 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 <sup>to be</sup> 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



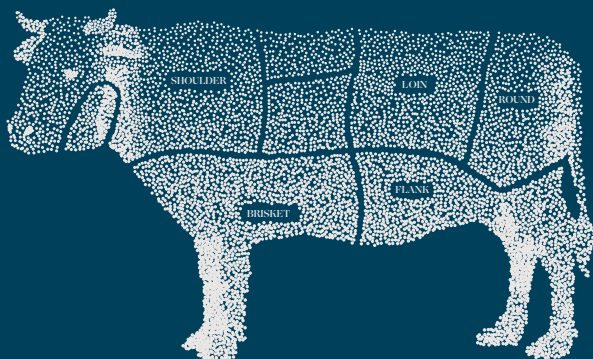
The greatest feasts come from  
the finest ingredients, the ideal  
environment and first-class care.



# 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  
Ribeye  
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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