

SCOT OF THE SOUTH



Top of the line Australian Black Angus cattle are raised in the Darling Downs and Liverpool Plains of Eastern Australia. The cattle graze on open pastures for 12 months and are then introduced to a specialised feeding program of top-quality grain for a minimum of 150 days.



CODE	PRODUCT
SCR5	Scot of the South - Australian Black Angus Scotch Fillet MB5
SCTF5	Scot of the South - Australian Black Angus Chuck Tail Flap MB5
SCT0	Scot of the South - Australian Black Angus Tomahawk MB5
SFL5	Scot of the South - Australian Black Angus Flank MB5
SPEB	Scot of the South - Australian Black Angus Brisket MB5
SPO5	Scot of the South - Australian Black Angus Porterhouse MB5
SRB5	Scot of the South - Australian Black Angus Roast Biff MB5
SRC5	Scot of the South - Australian Black Angus Rump Cap MB5
SREY	Scot of the South - Australian Black Angus Rib Eye MB5
SSR5	Scot of the South - Australian Black Angus Short Rib MB5
STT5	Scot of the South - Australian Black Angus Tri Tip MB5
SPOBI5	Scot of the South - Australian Black Angus Porterhouse On The Bone MB5

All cuts subject to availability.

Superior eating quality

The combination of 100% Australian Black Angus genetics, expert graziers and the specialised feeding program have resulted in a perfect balance of superior marbling, tenderness, juiciness and flavour in every single piece.

Best practice animal welfare

From the paddock to the plate, the best practices are employed for animal welfare, handling, feeding and transport.

The production and processing facilities have been designed and developed to the highest environmental and animal welfare standards. The cattle are antibiotic free and there is a zero-use policy for added hormone growth promotants.

Contact Us:

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BLACK ANGUS

scotblackangus.com

