



GAMEKEEPERS
MEAT & GAME SPECIALISTS

Exclusive Victorian
Wholesale Agent



ICON

X B W A G Y U

ICON XB WAGYU

SPECIFICATIONS

SHORT LOIN 1 RIB:

HAM CODE:	1552	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF SHORT LOIN	CUT TYPE:	SHORT LOIN
CATEGORY	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONE - IN	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:	50MM TAIL, 25MM FAT TRIM, CHIME & FEATHER BONES RETAINED	LID:	ICON XB WAGYU
		PIECE PER BAG:	1

MARBLING

Available in: MB4-5, MB6-7, MB8-9

SHORT LOIN 1552

Short Loin is prepared from a Hindquarter by a straight cut at the junction of the lumbar and sacral vertebrae to a point cranial to the tuber coxae to the ventral portion of the Flank. The Thin Flank is removed at a point cranial to the tuber coxae and approximately 50mm to 75mm from eye muscle (M. longissimus dorsi) and running parallel to the body of the vertebrae to the specified rib.



WICSL - ICON XB Wagyu Shortloin - 1 Rib



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SPECIFICATIONS

BEEF PREPARED RIB 7:

HAM CODE:	1602	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF PREPARED RIB PIECES TOMAHAWK 7 RIB	CUT TYPE:	RIB SET
CATEGORY:	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONE - IN	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:	220MM BONE FROM EYE MUSCLE, BEVEL TAIL FAT TO 25MM, INTERCOSTALS RETAINED	LID:	ICON XB WAGYU
		PIECE PER BAG:	1

MARBLING

Available in: MB4-5, MB6-7, MB8-9

RIBS - PREPARED 1601

Ribs Prepared is prepared from a Forequarter after the removal of the Brisket (item 1643) and Chuck Square Cut. Short Ribs portion is removed at a distance of 75mm from the M. longissimus dorsi at the loin (caudal) end, parallel with the vertebral column to the specified rib. The body of the vertebrae (chine) is removed exposing the lean meat but leaving the spinous processes (feather bones) attached.



WICOPR - ICON XB Wagyu Ribs - prepared 7 Ribs



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SPECIFICATIONS

BEEF RUMP CAP:

HAM CODE:	2091	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF RUMP CAP	CUT TYPE:	RUMP
CATEGORY:	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONELESS	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:	10MM FAT TRIM. EDGES BEVELLED	LID:	ICON XB WAGYU
		PIECE PER BAG:	1

MARBLING

Available in: MB4-5, MB6-7, MB8-9

RUMP CAP 2091

Rump Cap is prepared from a Rump (item 2090) by removal of the cap muscle (M. gluteobiceps) along the natural seam.



WICRC - ICON XB Wagyu Rump Cap



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SPECIFICATIONS

D-RUMP:

HAM CODE:	2100	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF D-RUMP	CUT TYPE:	RUMP
CATEGORY:	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONELESS	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:	10MM FAT TRIM, UNDERCUT RETAINED	LID:	ICON XB WAGYU
		PIECE PER BAG:	1

MARBLING

Available in: MB4-5, MB6-7, MB8-9

D-RUMP 2100

D-Rump is prepared from a Rump (item 2090) by the removal of the tail (Flank) by a cut following the natural seam between the M. tensor fasciae latae and the M. gluteus medius removing all of the tail from the lateral surface.



WICRU - ICON XB Wagyu D-Rump



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SPECIFICATIONS

ROSTBIFF:

HAM CODE:	2110	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF ROSTBIFF	CUT TYPE:	RUMP
CATEGORY:	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONELESS	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:	UNDERCUT REMOVED	LID:	ICON XB WAGYU
		PIECE PER BAG:	1

MARBLING

Available in: MB4-5, MB6-7, MB8-9

ROSTBIFF 2110

Rostbiff is prepared from a Rump (item 2090) by the removal of M. tensor fasciae latae, M. gluteobiceps and the M. sacrocaudalis along the natural seam. The periosteum and associated fats are removed.



WICRB - ICON XB Wagyu Rostbiff



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SPECIFICATIONS

BOTTOM SIRLOIN TRIANGLE (TRI TIP):

HAM CODE:	2131	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF TRI TIP	CUT TYPE:	RUMP
CATEGORY:	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONELESS	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:	TRIM TO SILVER SKIN	LID:	ICON XB WAGYU
		PIECE PER BAG:	2

MARBLING

Available in: MB4-5, MB6-7, MB8-9

TRI TIP 2131

Bottom Sirloin Triangle Tip (Tri-Tip) is the portion of the triangle shape muscle (M. tensor fasciae latae) separated from the Rump (item 2090) along the natural seam between the M. tensor fasciae latae and the M. gluteus medius muscles.



WICTT - ICON XB Wagyu Tri Tip



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SPECIFICATIONS

STRIPLOIN 1 RIB:

HAM CODE:	2142	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF STRIPLOIN 1 RIB	CUT TYPE:	SHORT LOIN
CATEGORY:	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONELESS	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:	10MM FAT - 1 RIB, 25MM TAIL - SINUE EDGE LIGHTLY BEVELLED	LID:	ICON XB WAGYU
		PIECE PER BAG:	2

MARBLING

Available in: MB4-5, MB6-7, MB8-9

BEEF STRIPLOIN 1 RIB 2142

Striploin is prepared from a Hindquarter by a cut at the lumbosacral junction to the ventral portion of the Flank. The Flank is removed at a specified distance from the eye muscle (M. longissimus dorsi) at both cranial and caudal ends.



WICPH- ICON XB Wagyu Striploin - 1 Rib



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SPECIFICATIONS

TENDERLOIN SIDE STRAP OFF:

HAM CODE:	2160	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF TENDERLOIN SIDE STRAP OFF	CUT TYPE:	SHORT LOIN
CATEGORY:	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONELESS	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:	SIDE STRAP OFF - POCKET FAT OUT - TRIM TO SILVER SKIN	LID:	ICON XB WAGYU
		PIECE PER BAG:	1

MARBLING

Available in: MB4-5, MB6-7, MB8-9

TENDERLOIN SIDE STRAP OFF 2160

Tenderloin is prepared from the Hindquarter and is removed in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The side strap muscle (M. psoas minor) remains attached. Tenderloin (item 2150) is further trimmed by the removal of the side strap (M. psoas minor).



WICTDR - ICON XB Wagyu Tenderloin



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SPECIFICATIONS

CUBE ROLL (RIB EYE ROLL) 7 R:

HAM CODE:	2243	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF CUBE ROLL	CUT TYPE:	RIB SET
CATEGORY:	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONELESS	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:	7 RIB CUT IN HALF	LID:	ICON XB WAGYU
		PIECE PER BAG:	1

MARBLING

Available in: MB4-5, MB6-7, MB8-9

CUBE ROLL (RIB EYE ROLL) 224

Cube Roll is prepared from a Forequarter (item 1063) and consists of the M. longissimus dorsi and associated muscles underlying the dorsal aspect of the ribs (caudal edge of the 4th rib to the 13th rib inclusive).



WICSF - ICON XB Wagyu Cube Roll



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SPECIFICATIONS

BRISKET POINT END 5 RIB - DECKLE OFF:

HAM CODE:	2350	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF POINT END BRISKET D/OFF	CUT TYPE:	BRISKET
CATEGORY:	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONELESS	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:	5 RIB, DECKLE OFF 10MM FAT TRIM	LID:	ICON XB WAGYU
		PIECE PER BAG:	1

MARBLING

Available in: MB4-5, MB6-7, MB8-9

BEEF POINT END 5 RIB - DECKLE OFF 2350

Brisket Point End Deckle Off is prepared from a Brisket (item 2323) by the removal of the Navel End portion following the caudal edge of the specified rib. The Deckle is removed from the Point End along the natural seam together with associated fat and intercostals. The fatty tissue located between the pectoral muscles is completely removed.



WICPEB - ICON XB Wagyu Brisket Point End



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SPECIFICATIONS

BEEF INTERCOSTAL LONG:

HAM CODE:	2430	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF INTERCOSTAL LONG	CUT TYPE:	INTERCOSTALS
CATEGORY:	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONELESS	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:	LONG PIECES, HEAVY FAT TRIMMED, APPROX 2KG PER BAG	LID:	ICON XB WAGYU
		PIECE PER BAG:	1

MARBLING

Available in: MB4-5, MB6-7, MB8-9

INTERCOSTALS 2430

Intercostal muscles are derived from and in between the ribs of the Hindquarter and Forequarter. Specific primals can also be used to prepare Intercostals. Where a complete (or portion) of the intercostal muscle is packed, the specification must describe the method of identifying that portion as being incomplete i.e. portion, pieces, small etc.



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WICINT - ICON XB Wagyu Intercostals

PARADIGM
FOODS

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AUS - MEAT Specifications

BEEF TONGUE SWISS CUT SPECIAL TRIM:

HAM CODE:	6025	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF INTERCOSTAL LONG	CUT TYPE:	SWISS CUT
CATEGORY:	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONELESS	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:		LID:	ICON XB WAGYU
		PIECE PER BAG:	1

MARBLING

Available in: MB4-5, MB6-7, MB8-9

BEEF TONGUE 6025

Derived from a Tongue Short Cut – Special Trim (Item 6020) - the hyoid bone is removed.



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WICTO- ICON XB Wagyu Tongue - Swiss Cut

PARADIGM
FOODS

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AUS - MEAT Specifications

BEEF CHEEK MEAT (PAP OFF):

HAM CODE:	6060	HALAL:	YES
PRODUCT DESCRIPTION:	BEEF CHEEK PAPILLAE OFF	CUT TYPE:	OFFAL
CATEGORY:	F1 WAGYU	REFRIGERATION:	CHILLED
FED TYPE:	GRAIN	PACKING SPEC:	IW/VAC
BONE STATUS:	BONELESS	BRANDED INSERT:	PARADIGM INSERT
PRODUCT PREPARATION:	PAPILLAE REMOVED, TRIM TO SILVERSKIN	LID:	ICON XB WAGYU
		PIECE PER BAG:	2

MARBLING

Available in: MB4-5, MB6-7, MB8-9

BEEF CHEEK MEAT - PAPILLA OFF 6060

Cheek - Papillae Off is prepared by the removal of the lips (mucous membrane of the mouth) from the conical papillae. Excessive fat is removed.



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WICCH - ICON XB Wagyu Cheek Meat

PARADIGM
FOODS

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