



YARDSTICK

The True Measure of Quality Australian Beef

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CRAFTED OVER FOUR DECADES WITH A MARBLE SCORE OF 2+, YARDSTICK SETS THE STANDARD FOR BEEF BY WHICH ALL OTHERS ARE MEASURED.

With every portion of Yardstick beef being tender, juicy and full of flavour, fine restaurants and specialty retailers around the world turn to Yardstick beef to satisfy.

Years of incremental gains, collating and acting upon the feedback from our customers from every corner of the globe, we are proud to deliver to you the culmination of our quest to truly set the benchmark by which all others are measured.

PRODUCT SPECIFICATIONS

Processing Facility	Dinmore EST 235, Beef City EST 170, Riverina EST 517
Feeding Regime	Grain Fed
Breed	Any
AusMeat Cipher	Steer (S)
Marble Score	2+
Meat Colour	1B-3
Fat Colour	0-3



A COMMITMENT TO QUALITY

Our highly skilled workforce understand the complex and precise nutritional and handling requirements to produce this exceptional grain fed beef product that is rich in marbling, full of flavour and tender in feel. Through an unrivalled network of cattle producers, Yardstick cattle are finished on specialty grain rations for a minimum of 100 days.

A resolute commitment to tight specifications, rigorous food safety, proven shelf life and unrivalled quality ensures Yardstick beef is regarded as some of the most consistent and reliable available.

www.yardstickbeef.com.au



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