



# VACUUM PACKAGING & WET AGING OF CHILLED BEEF

All JBS beef primals are packaged in vacuum packaging which is a method of packaging that removes air from the package prior to sealing. Vacuum packaging of beef under chilled conditions remains an effective measure for extending shelf life and for control of foodborne pathogens such as preventing the growth of bacteria.

Wet ageing is a process that occurs as the muscle fibres in meat are slowly broken down in a chilled, vacuum-sealed bag, completely devoid of oxygen. Naturally occurring enzymes continue to act in the meat resulting in a slow breakdown of the proteins that make up the muscle fibres. This leads to the muscle fibres being weakened and, as a result, aged beef tends to be more tender. The appearance of beef does not change with wet ageing, as the breaking down of the muscle fibres happens on a microscopic level.

**Research has shown that wet ageing can improve eating quality over time.**

The rate of ageing slows over time with most improvement occurring in the first 21 days.

For our export markets, our chilled beef undergoes this journey as it is shipped to the customer, naturally aging to reach its peak while in transit. The moisture is maintained, eating quality enhanced and there is zero weight loss due to dehydration as there is with dry aging.

## Aged Frozen

Frozen Beef that is first aged, provides the eating quality benefits of wet aged beef, with additional frozen shelf life advantages. Whilst there is limited capacity to chill beef on site prior to freezing so volumes are restricted, for loin cuts there are considerable benefits to aged frozen beef.

Where JBS chilled vacuum packaged boneless beef products are subsequently frozen, we will support this product for a total of 730 days (inclusive of chilled and freezing environments) from the production date as shown on the carton label. This support is provided that the product remains secure in its original JBS packaging, has been frozen to  $-18^{\circ}\text{C}$  and has remained in a storage environment operating at a consistent temperature of  $> -18^{\circ}\text{C}$  until it is required to be used by the customer.

It is important to note that once JBS chilled vacuum packaged boneless beef product has been frozen, it must remain in its frozen form and is no longer able to be traded as chilled vacuum packaged boneless beef.

