



EXCELLENCE
THROUGH
PERSISTENCE

PRODUCT CATALOGUE

OUR STORY

Established in 2009, PT. Global Pratama Wijaya's strength is to supply superior quality red meat products to food services companies across Indonesia. All producers - either from Australia or Japan - are hand picked and consist of licensed and certified leading farms with solid experience. Placing customers trust and satisfaction at the pedestal, Global Pratama Wijaya has worked relentlessly to bring the facilities and resources to the next level. Global Pratama Wijaya is reflection of an emerging company with tremendous passion and persistence.





Origin:

Ballan Victoria, Australia

Cattle:

Tajima, Fujiyoshi and Kedaka

Feed:

Grain fed 400+ days

Available Grade:

F1 MB 4/5 – 9+ & Fullblood 9+

Available Cuts:

Prime Cuts & Secondary Cuts





IMPORT & DISTRIBUTION

LOGISTICS

Total days from slaughter to arrival: 14 days

- From Victoria to Jakarta, Soekarno Hatta airport air flown chilled in less than 24 hours.
- 'Rush Handling' to Global Pratama Wijaya's storage upon arrival (chiller room < -5 degree Celsius >).

DELIVERY

JABODETABEK

Monday- Saturday

We provide delivery 6 days a week with a fleet of modern temperature controlled vehicles.

- 1 x 24 hours delivery system, products delivered to customers in a temperature controlled chiller van
- Temperature check before departure from the warehouse and after arrival at the customer's premises.
- PT. Global Pratama Wijaya tracking system to monitor the delivery status.

OUTSIDE JABODETABEK

Bandung, Java Island, Bali, Lombok and some cities in Sumatra, Sulawesi and Borneo.

- Up to 3 days delivery depending on the distance
- Packed in Styrofoam and insulated with dry ice
- Delivery using trusted cargo companies.

STORAGE & HANDLING

Chillers should be maintained between -5 Celcius to 2 Celcius. Freezers should be maintained between -20 Celcius to -8 Celcius.

- Check to see that the order matches the invoice (number of boxes, etc., and list of product names have driver and receiver sign off).
- Ensure all packages are still sealed and not damaged.
- Check the temperature of the delivery truck storage area (was it cold on arrival?).
- Sort the meat products immediately to their correct storage coolers.
- Ensure the meats are kept as far apart as possible from fish and poultry.
- Ensure the meat products are not placed near the doors of the respective chiller or freezer storage area as fluctuating temperatures may increase the rate of oxidation within the meat.

CERTIFICATION



CERTIFIED HUMANE

When you see the Certified Humane Raised and Handled® label on a product you can be assured that the food products have come from facilities that meet precise, objective standards for farm animal treatment.



Third Party Audited & Assured

NEVER EVER BEEF PROGRAM

The Greenham Never Ever program began in 2012 to meet the growing demand for beef that could satisfy three key pillars for consumers: 100% grass fed | No grains – ever, No antibiotics – ever, No Hormone Growth Promotants (HGPs) - ever.



NON GMO PROJECT VERIFIED

Non-GMO Project - Bass Strait Beef was the first Australian food brand to be certified by the USA based NON-GMO Project protocol.



MSA - MEAT STANDARDS AUSTRALIA

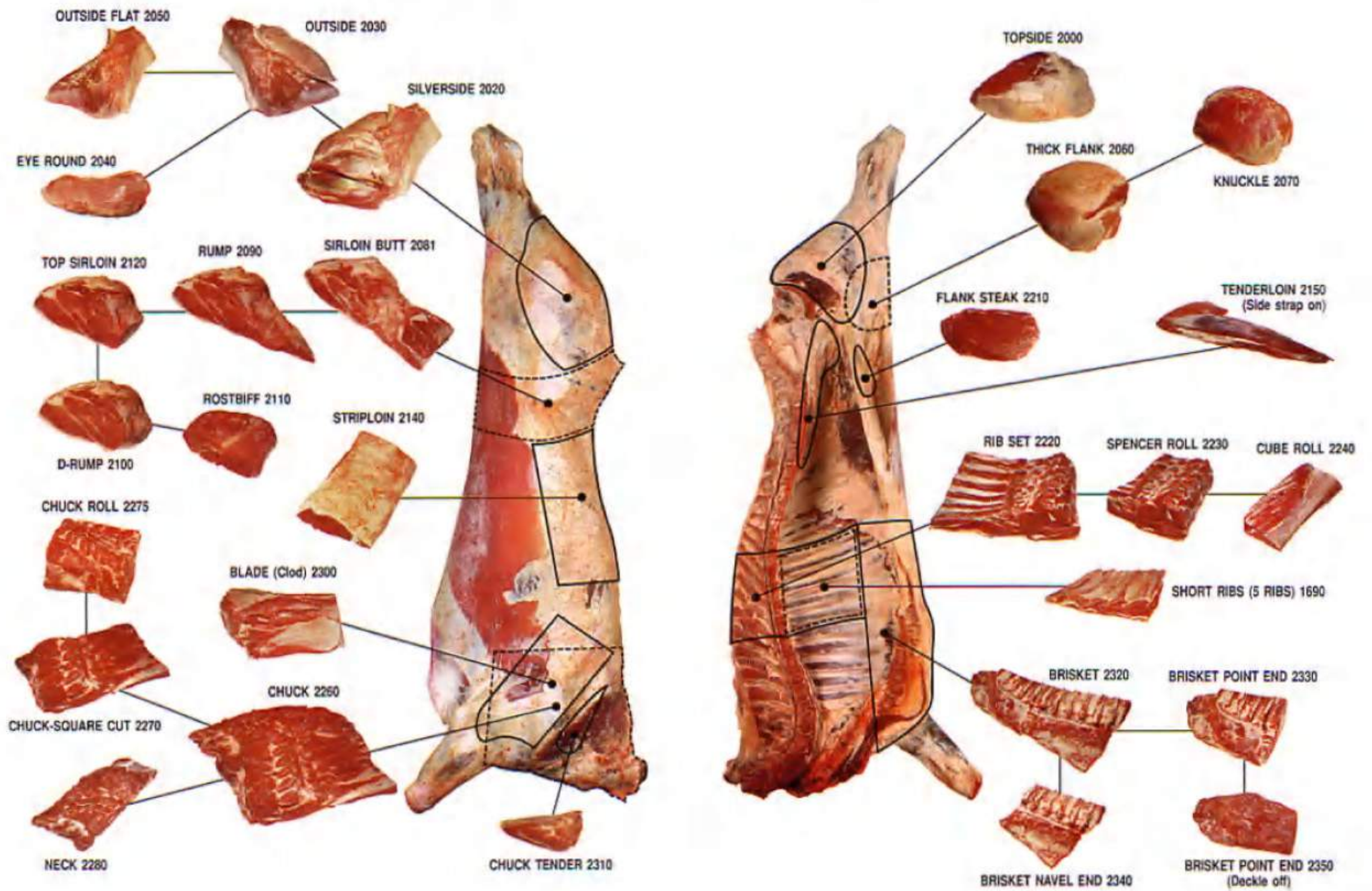
Meat Standards Australia (MSA) was developed by the Australian red meat industry to improve the eating quality consistency of beef. The system is based on almost 800,000 consumer taste tests by more than 114,000 consumers from 11 countries and takes into account all factors that affect eating quality from the paddock to the plate.



USDA PROCESS VERIFIED

All Bass Strait Beef & Meat Standards Australia trademarks and programs have been approved for use in the USA by the USDA.

BEEF PRIMAL CUTS



The size of a primal cut depends mostly on the size of an animal. Therefore, compared with a smaller animal, a larger animal will generally produce larger primal cuts.

RIBEYE MB3+

This cut of meat is located behind the shoulder blades. It is a rare cut, with a low yield per cow, and its rich umami (Japanese savory taste) is best enjoyed through yakiniku. However, it is also frequently served in other various forms as well

Available Marbling:
Ribeye Cap MB 6/9



Average Loaf
Weight: 1kg

Approximate Dimensions:
Length: 20cm

Approx.
Fat/Waste/Trimming
Percentage:
4% (Full fat trim)



STEAK CUT



YAKINIKU

STRIPLOIN MB3+

Regarded as the best cut from the loin section with a fine and mesh-like marbling appearance with a rich and full-bodied flavour that spreads throughout the entire palate.

Available Marbling:
Striploin FB 9
Striploin MB 9+
Striploin MB 8/9
Striploin MB 6/7
Striploin MB 4/5
Striploin MB 4 (Niksan)



Average Loaf
Weight: 6kg

Approximate Dimensions:
Length: 50cm
Width: 19cm

Approx.
Fat/Waste/Trimming
Percentage:
30% (Full fat trim)



STEAK CUT



SHABU SLICE



YAKINIKU

TENDERLOIN

Tenderloin is the most tender cut from a beef, while only making up to about 3% of entire whole cattle. Prized for its balanced and elegant taste with moderate fat content in comparison to the other prime cuts.

Available Marbling:

Tenderloin FB 9

Tenderloin MB 9+

Tenderloin MB 8/9

Tenderloin MB 6/7

Tenderloin MB 4/5

Tenderloin MB 4 (Niksan)



Average Loaf

Weight: 3kg

Approximate Dimensions:

Length: 60cm

Approx.

Fat/Waste/Trimming
Percentage:

10% (Full trim)



STEAK CUT



DRUMP

This cut is connected to the end of the Striploin. It is a large section of lean meat that runs from the cow's hips to its rear. The meat has a tender and flavourful characteristic with a fine grain. This is one of the most sought-after lean cuts

Available Marbling:
Drump MB 6/7
Drump MB 4/5



Average Loaf
Weight: 6kg

Approximate Dimensions:
Length: 30cm

Approx.
Fat/Waste/Trimming
Percentage:
30% (Full fat trim)



STEAK CUT



SHABU SLICE



YAKINIKU

CHUCKTAIL FLAP

Cut from the section near the short rib, the chuck tail flap is sectioned from the chuck roll (shoulder) of the cattle with a lot of beefy flavour from the juicy short rib.

Available Marbling:
Chuck Tail Flap MB 6/9



Average Loaf
Weight: 3kg

Approximate Dimensions:
Length: 10cm
Width: 25cm

Approx.
Fat/Waste/Trimming
Percentage:
15% (Full fat trim)



SHABU SLICE



YAKINIKU

SHORTRIB BONE IN

Beef short ribs are a prized cut for slow cooking. Cooking them slowly breaks down the tough connective tissues and the meat becomes fall apart tender. And because they are beautifully marbled with fat, they are more succulent and juicy than other slow cooking cuts of beef such as chuck and brisket.



Average Loaf

Weight: 2.5kg

Approximate Dimensions:

Length: 10cm

Width: 25cm

Approx.

Fat/Waste/Trimming
Percentage:
8% (Full fat trim)



FULL CUT

SHORTRIB BONELESS

Wagyu Boneless Short Ribs are deliciously tender with a rich, meaty flavor. These beef ribs are cut close to the belly of the steer, resulting in melt-in-your-mouth texture. Their generous fat content makes them easy to cook or grill.



Average Loaf

Weight: 2.5kg

Approximate Dimensions:

Length: 10cm

Width: 25cm

Approx.

Fat/Waste/Trimming
Percentage:
8% (Full fat trim)

Available Marbling:
Short Ribs Boneless MB 6/9



YAKINIKU

TOMAHAWK

The tomahawk is carved from the beef rib – the same primal section as any other ribeye. It's a very thick (at least 2 inches) steak cut from ribs 6-12 on the rib primal. This cut will include the eye of ribeye and the ribeye cap

Available Marbling:
Tomahawk MB 8/9
Tomahawk MB 6/7
Tomahawk MB 4/5



Average Loaf
Weight:
5kg (3-bone loaf)

Approximate Dimensions:
Width: 20cm

Approx.
Fat/Waste/Trimming
Percentage:
10% (Full fat trim)



STEAK CUT

OPRIBS

OP Rib Fillet is rib fillet steak on the bone. It is best cooked on the grill or BBQ. Each OP Rib Fillet is packed as a single steak.

Available Marbling:
Op-Ribs MB 8/9
Op-Ribs MB 6/7
Op-Ribs MB 4/5



Average Loaf
Weight: 10kg

Approximate Dimensions:
Length: 60cm

Approx.
Fat/Waste/Trimming
Percentage:
10% (Full fat trim)



STEAK CUT

FLANK

Flank steak is a lean, and flavourful cut of beef that benefits from the tenderising effect of a marinade. It is best cooked medium rare and thinly sliced at an angle across the grain of the meat.



Average Loaf
Weight: 2kg

Approximate Dimensions:
Length: 35cm

Approx.
Fat/Waste/Trimming
Percentage:
5% (Full fat trim)



STEAK CUT



YAKINIKU

FLAPMEAT

Flap steak is a great and inexpensive steak for the grill. It's cut from the bottom sirloin butt, about the same region where the tri-tip comes from. The flap steak, takes on a seasoning or marinade well and is best cooked on a high, dry heat, either grilled or broiled



Average Loaf
Weight: 2,5kg

Approximate Dimensions:
Length: 40cm

Approx.
Fat/Waste/Trimming
Percentage:
15% (Full fat trim)



SHABU SLICE



YAKINIKU

Available Marbling:
Flap Meat MB 6/9

OYSTER BLADE

This cut of meat is located behind the shoulder blades. It is a rare cut, with a low yield per cow, and its rich umami (Japanese savory taste) is best enjoyed through yakiniku. However, it is also frequently served in other various forms as well

Available Marbling:
Oyster Blade MB 6/9



Average Loaf
Weight: 3kg

Approximate Dimensions:
Length: 35cm
Width: 14cm

Approx.
Fat/Waste/Trimming
Percentage:
15% (Full fat trim)



STEAK CUT



SHABU SLICE



YAKINIKU

SHORTLOIN

The shortloin consists of the striploin and tenderloin separated by a "T" shaped bone. Because of the heavy bone, it is not typically roasted whole, and can only be sliced into steaks (porterhouse steaks or T-bone steaks) with the help of a band saw.

Available Marbling:
Shortloin MB 8/9
Shortloin MB 6/7
Shortloin MB 4/5



Average Loaf
Weight: 12kg

Approximate Dimensions:
Length: 60cm

Approx.
Fat/Waste/Trimming
Percentage:
15% (Full fat trim)



T-BONE
(WITHOUT TENDERLOIN)



PORTERHOUSE
(WITH TENDERLOIN)

TRITIP

Packed with flavor, tender, and relatively lean, the tri-tip is cut from the bottom of the sirloin primal. A large boneless cut with extensive marbling, it's perfect for oven-roasting or grilling

Available Marbling:
Tritip MB 6/7
Tritip MB 4/5



Average Loaf
Weight: 3kg

Approximate Dimensions:
Length: 25cm

Approx.
Fat/Waste/Trimming
Percentage:
3% (Full fat trim)



STEAK CUT



YAKINIKU





Bass Strait

— PURE SOUTHERN BEEF —