



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: Shiga Prefecture, Japan

Cattle: Female Japanese Black (黒毛和種, Kuroge Washu)

Feed: Grain fed 600+ days

Available Grade: A5

Available Cuts: Prime Cuts & Secondary Cuts

We believe there is no better Japanese Wagyu to represent our company other than the coveted Omi Hime. Hailing from probably the most famous cattle producing prefecture in Japan, Shiga Prefecture. The produce hailing from Shiga, especially the cattle, are said to be of the highest standard due to the quality of this readily available water source of the largest freshwater lake in Japan, Lake Biwa.

Omi Beef is the oldest beef production in Japan with a history dating back over 400 years, far longer than any other wagyu brand in the country. There are credible accounts throughout history that Omi Beef was presented to the shoguns in the late 1500s during the unification of Japan thus has an ancient and honourable place in Japanese history.

Additionally, a significant feature of Omi Hime beef that sets it apart from other Japanese Wagyu is the fact that the meat only comes from female cows, as the name implies, 'Hime' itself in Japanese means 'Princess' which refers to a quality female cow. Even so, not all female cows can be called Omi Hime.

Yield Grade	Meat Quality Grade				
	5	4	3	2	1
A	A5	A4	A3	A2	A1
B	B5	B4	B3	B2	B1
C	C5	C4	C3	C2	C1



Japanese Wagyu Grading

- An important indicator for assessing the quality of Wagyu beef is the "grade" of the meat. For Japanese Wagyu, Grade "A5" is the highest. This assessment is endorsed by representatives of the 'Japan Meat Grading Association' and this system is an independent and universal system used to assess the quality of Japanese Wagyu meat.
- "Yield Grade" is marked with the letters from A to C, to judge how much high quality meat a cow produces and it excludes parts such as fat, skin and internal organs. The highest yield value grade that can be achieved is 'A'.
- The letter is then followed by a number between 1 and 5 - this judges "Meat Quality." Four criteria determine how high the quality level is - marbling, colour, brightness, meat texture, and meat fat quality.

IMPORT & DISTRIBUTION

LOGISTICS

- From Osaka 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 >).

Total days from slaughter to arrival: 14 days

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.

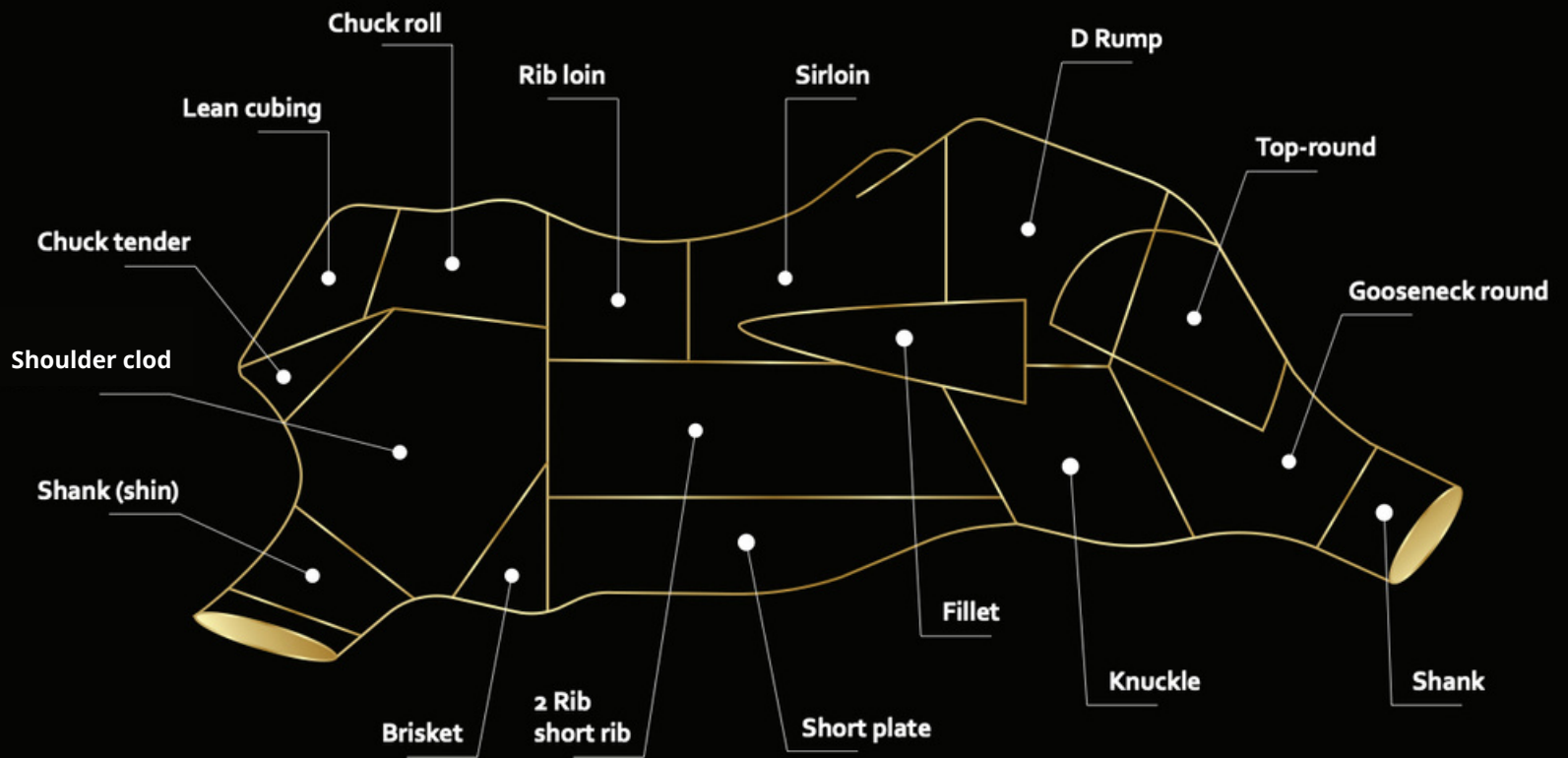
STORAGE & HANDLING

IMPORTANT DISCLAIMER

- 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.

Chillers should be maintained between -5Celsius to 2Celsius, Freezers should be maintained between -20Celsius to -30Celsius.

Japanese Beef Cuts Chart



Certifications

Available upon request



Halal Certified



Third party beef grading accreditation



Antibiotic, Hormone & GMO free



'Hime' Certification



Nose print certificate

CUBEROLL



A Cuberoll is widely considered as one of the highest grade cut with plenty of fine marbling and fat that is evenly distributed throughout the meat which results in an exceptional umami flavor.

Average loaf weight:
approx. 6kg

Approximate Dimensions:
Diameter- 17cm
Length (front to back)- 30cm

Fat Percentage:
15%- 20%

Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@250gr/Vacuum pack or tray

STRIPILOIN



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

Average loaf weight:
approx. 6kg

Approximate Dimensions:
Diameter- 17cm
Length (front to back)- 30cm

Fat Percentage:
15%- 20%

Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@250gr/Vacuum pack or tray

TENDERLOIN



PT. GLOBAL PRATAMA WIJAYA

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.

Average loaf weight:
approx. 5kg

Approximate Dimensions:
Diameter- 13cm
Length (front to back)- 63cm

Fat Percentage:
30%

Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@ 250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@ 250gr/Vacuum pack or tray

BRISKET



PT. GLOBAL PRATAMA WIJAYA

Brisket is a cut from the breast or lower chest part from the cattle with layers of balanced lean meat and fat with a firmness to the bite similar to meat from the rib section.

Average loaf weight:
13kg

Approximate Dimensions:
Length (Front to Back): 60cm

Fat Percentage:
40% (full trim)

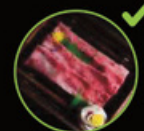
Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@ 250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@ 250gr/Vacuum pack or tray

CHUCK SET






PT. GLOBAL PRATAMA WIJAYA

The Chuck Set is one of the larger sets of beef from the cattle. It has a considerably high amount of marbling along with a great flavour. Due to its fine grain and deep umami flavour it is the optimal cut to slice thinly for use in a yakiniku or sukiyaki dish.

Average loaf weight: 6 kg
Approximate Dimensions: Length (Front to Back): 20cm
Fat Percentage: 30%

Recommended Processing

-  **Steak Cut**
Standard packaging: Vacuum packed per individual pieces
-  **Yakiniku Cut**
Standard packaging: @250gr/Vacuum pack or tray
-  **Shabu Slice**
Standard packaging: @250gr/Vacuum pack or tray

KNUCKLE



PT. GLOBAL PRATAMA WIJAYA

Knuckle is a relatively low-fat cut and is quite tender despite its name. The meat is not at all fatty and has a pleasantly mild flavour making it very delicate for the palate.

Average loaf weight: 6kg
Approximate Dimensions: Length (Front to Back): 30cm
Fat Percentage: 25%

Recommended Processing

-  **Steak Cut**
Standard packaging: Vacuum packed per individual pieces
-  **Yakiniku Cut**
Standard packaging: @250gr/Vacuum pack or tray
-  **Shabu Slice**
Standard packaging: @250gr/Vacuum pack or tray



近江姫和牛

OMI HIME WAGYU

From a range of Omi cows, we can only call a few 'Omi Hime' if it fits the highest standard of the mentioned criteria. It is said, not only in Japan, that the meat obtained from heifers is naturally sweeter, making Omi Hime more flavoursome than other Japanese Wagyu from steers (male cows). The tenderness, fat colour, melting point, and above all, the cleanliness of the fat are revered even in Japan.

EYE ROUND



PT. GLOBAL PRATAMA WIJAYA

This cut of meat comes from the outer thigh of the cow. It is a wellmusclcd cut with very little fat. Very ideal for making stews or stir fry dishes.

Average loaf weight:	Approximate Dimensions:	Fat Percentage:
3kg	Length (Front to Back): 35cm	10%

Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@250gr/Vacuum pack or tray

RUMP



PT. GLOBAL PRATAMA WIJAYA

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 soughtafter lean cuts.

Average loaf weight:	Approximate Dimensions:	Fat Percentage:
6kg	Length (Front to Back): 30cm	25%

Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@250gr/Vacuum pack or tray

SHORT RIBS MEAT



PT. GLOBAL PRATAMA WIJAYA

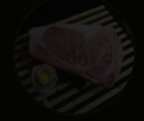
This cut is located around the abdominal bones of the cattle. It tends to be well-marbled and with a rich flavour while producing a sweet umami with a delicate aroma from the fat which is what this cut is prized for.

Average loaf weight:
1,5kg

Approximate Dimensions:
Length (Front to Back): 35cm

Fat Percentage:
30%

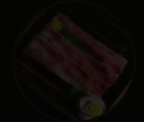
Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@250gr/Vacuum pack or tray

TOP SIDE



PT. GLOBAL PRATAMA WIJAYA

The Topside is a very versatile cut of beef. It is lean yet finely marbled beef with a delicate composition of lean meat and fat resulting in a distinct flavor. This cut is ideal for thin sliced processing i.e shabu-shabu/sukiyaki and also stir fry dishes.

Average loaf weight:
4kg

Approximate Dimensions:
Length (Front to Back): 40cm

Fat Percentage:
20%

Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@250gr/Vacuum pack or tray



近江姫和牛

OMI HIME WAGYU

"Only females that qualify as well as 'virgins' enter the Omi Hime category"

TRITIP



PT. GLOBAL PRATAMA WIJAYA

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.

Average loaf weight:
3kg

Approximate Dimensions:
Length (Front to Back): 30cm

Fat Percentage:
30% (full trim)

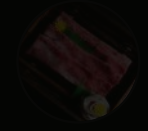
Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@250gr/Vacuum pack or tray

SHANK



PT. GLOBAL PRATAMA WIJAYA

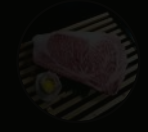
Shank comes from the lower leg area. It has a deep flavour due to the leg being a heavily exercised muscle which gives it a unique and distinct flavour.

Average loaf weight:
2,5kg

Approximate Dimensions:
Length (Front to Back): 30cm

Fat Percentage:
20%

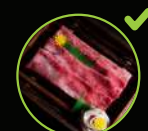
Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@250gr/Vacuum pack or tray

SHORT PLATE

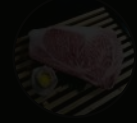


PT. GLOBAL PRATAMA WIJAYA

Short plate has a distinct texture which can be characterized by its rich flavour. It includes a cut known as the flank steak with a proportionate distribution of meat and fat.

Average loaf weight: 4,5kg
Approximate Dimensions: Length (Front to Back): 50cm
Fat Percentage: 35%

Recommended Processing



Steak Cut
 Standard packaging:
 Vacuum packed per individual pieces



Yakiniku Cut
 Standard packaging:
 @250gr/Vacuum pack or tray



Shabu Slice
 Standard packaging:
 @250gr/Vacuum pack or tray

OYSTER BLADE



PT. GLOBAL PRATAMA WIJAYA

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.

Average loaf weight: 4kg
Approximate Dimensions: Length (Front to Back): 35cm
Fat Percentage: 15%

Recommended Processing



Steak Cut
 Standard packaging:
 Vacuum packed per individual pieces



Yakiniku Cut
 Standard packaging:
 @250gr/Vacuum pack or tray



Shabu Slice
 Standard packaging:
 @250gr/Vacuum pack or tray

RIBEYE CAP



PT. GLOBAL PRATAMA WIJAYA

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.

Average loaf weight: 1,5kg
Approximate Dimensions: Length (Front to Back) : 20 cm
Fat Percentage: 10%

Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@ 250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@ 250gr/Vacuum pack or tray

RUMP CAP



PT. GLOBAL PRATAMA WIJAYA

Picanha is one of the best value propositions for Japanese Wagyu Beef. With unique distinct flavor as a result of the beautiful intramuscular fat making it more tender and flavorful.

Average loaf weight: 6kg
Approximate Dimensions: Length (Front to Back) : 30cm
Fat Percentage: 25%

Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@ 250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@ 250gr/Vacuum pack or tray

BOLAR BLADE



PT. GLOBAL PRATAMA WIJAYA

Bolar Blade is taken from the beef shoulder and makes an excellent pot roast. This cut is tender and particularly delicious when roasted, cut into steaks, thinsliced or chopped into strips for stir-fry dishes.

Average loaf weight:
6kg

Approximate Dimensions:
Length (Front to Back) :30 cm

Fat Percentage:
25%

Recommended Processing



Steak Cut
Standard packaging:
Vacuum packed per individual pieces



Yakiniku Cut
Standard packaging:
@250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@250gr/Vacuum pack or tray

INTERCOSTALS



PT. GLOBAL PRATAMA WIJAYA

Intercostals are also known as Rib Finger Meat (coming from between the ribs). These cuts may be generated from any portion of the carcass that contains rib bones.

Average loaf weight:
2,5kg

Approximate Dimensions:
Length (Front to Back) :30 cm

Fat Percentage:
35%

Recommended Processing



Dice Cut
Standard packaging:
@250gr/Vacuum pack or tray



Yakiniku Cut
Standard packaging:
@250gr/Vacuum pack or tray



Shabu Slice
Standard packaging:
@250gr/Vacuum pack or tray

PACKAGING

TRAY



22.5cm x 15 cm



19.7cm x 17.2 cm

VACUUM PACKS

AVAILABLE DIMENSIONS:

- 20cm x 70cm
- 50cm x 90cm
- 20cm x 50cm
- 16.5cm x 25cm
- 25cm x 55cm
- 30cm x 60cm
- 30cm x 40cm
- 40cm x 60cm
- 20cm x 25cm
- 18.7cm x 30cm

FEATURES & SPECIFICATIONS

- Constrains purge and product movement
- Effortlessly preserves freshness and extends shelf life of product
- Freezer ready package, suitable for retail and e-commerce distribution
- Efficiently package beef products of assorted sizes, portions and quantities
- Customize and choose from various bottom carrier options, such as rigid trays, flexible or semi-rigid bottom webs or cardboards
- Optimize vacuum pump strength to meet a range of production environments i.e air tight vacuum, sealed vacuum etc.

DISCLAIMER:

Vacuum packed meat can change their color rapidly - even though the product is still safe, wholesome - and well within their shelf life. Vacuum sealers help preserve foods by taking out the oxygen thereby prevent oxidation from occurring which results in the meat turning into a brownish color. However, when taken out of the vacuum pack and left in a room temperature, the meat will gradually turn into a lighter shade.

Color change alone does not mean the product is spoiled. The most potent indicator of spoilage is an off odor. A spoiled product also can be sticky or tacky to the touch, or it may be slimy. If meat has developed these characteristics, please contact your sales PIC and we will cater to the issue immediately.