



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



Awards



Sher Wagyu solidifies its position as the award winning ultimate eating experience with over 25 years of experience in perfecting the art of breeding and feeding the Wagyu Cattle. By adopting a Japanese style slow-growth ration, Sher Wagyu implemented a unique breeding system ensuring the cattle are raised under the highest standards of animal husbandry finishing the Cattle's grain-fed program with a nutritionally balanced ration **free from antibiotics, growth hormones and GM (Genetically Modified) ingredients**, developing exquisite marbling and the unique Sher Wagyu flavor ensuring a consistent quality product all year round. After decades of commitment, passion and focus, now over 14 countries taste the paddock to plate experience of Australia's delicious award winning Wagyu beef produced by the Sher family – With PT. Global Pratama Wijaya as the **exclusive** distributor for Indonesia.



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.

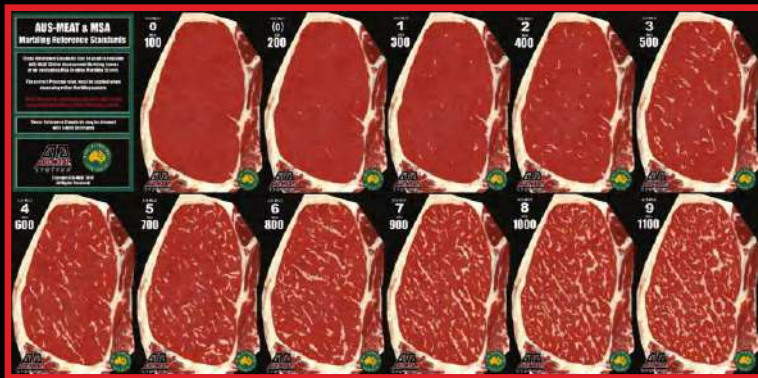
STORAGE & HANDLING

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.



AUSTRALIAN WAGYU GRADING

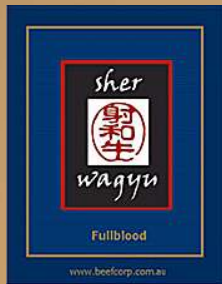


Marbling: Marbling is a fine-textured fat inside the muscle which increases taste, juiciness and tenderness. Marbling is assessed on a scale of 0-9 in the Ausmeat scoring system. Japanese scoring system acknowledge marble to MS 12, whilst Australian Sher Wagyu bodies that scores above MS 9 is rated as MS 9+.

Grading: Sher Wagyu beef is rated by accredited parties, 'Ausmeat' an Independent party that assess marbling scores (MS), flesh colour and fat colour to ensure objectivity in the grading system. The body is assessed between the 12/13 ribs, a site between the Striploin and Ribeye. All pieces from the body are then packaged under that marbling score even though different muscles may lay different levels & smoothness of marbling. For example, A Striploin from a MS 9 carcass may be more marbled than the Knuckle from the same carcass.

Fullblood Wagyu

- Fullblood cattle are 100% Wagyu with both sides of the pedigree traceable back to Japanese ancestors.
- Sher Wagyu use Tajima, Fujiyoshi & Kedaka bloodlines.
- Sher Wagyu Fullblood cattle are DNA registered.



BLUE LABEL

Fullblood
MS 8-9+
Luxury experience

Fullblood Label

100% Wagyu

Crossbred Wagyu & F1

- F1 means firsts cross Wagyu, or 50% Wagyu.
- Sher Wagyu F1 is from a Fullblood Wagyu bull mated with a Holstein cow.
- Wagyu x Holstein is traditional Japanese F1.
- Higher grade wagyu cattle (75-94%) are also used in the production of Sher Wagyu beef.



BLACK LABEL

Crossbred Wagyu
MS 8-9+
Premium experience



SILVER LABEL

Crossbred Wagyu
MS6-7
Delicious experience



RED LABEL

Crossbred Wagyu
MS4-5
Tasty experience

Black, Silver & Red Label

Crossbred Wagyu F1: Wagyu x Holstein

Higher grade wagyu cattle: F2 (75%), F3(88%) & Purebred (94%) are also used in the production of Sher Wagyu Crossbred beef. And are package under these labels according to marble score.



Niksán wagyu is the extended brand from Sher Wagyu tailored to cater ONLY for PT. Global Pratama Wijaya in Indonesian market.

Production

- Cattle are grazed on pastures until 18-20 months of age at approx 350-400 kg.
- Then finished on a Japanese style barley-based ration for a minimum of 400+ days and Fullbloods for 500+ days.
- Rations are **all natural and free from antibiotics, growth hormones** and is a slow growth ration for optimum health of the cattle.
- Wagyu is higher priced than regular beef as the long-term feeding contributes to high-cost of production.
- Fullblood Wagyu is luxury collection from Sher Wagyu beside the limited quantity, it also slower growing and have an extra 100+ days on the finishing ration.
- Cattle are processed at around 32-36 months of age at a liveweight of approx 700-850 kg.
- Sher Wagyu beef is Halal certificated.

CERTIFICATION

BEEFCORP

Beefcorp International Pty Ltd

PO Box 245 Ballan Victoria 3342 Australia

Phone: 61 3 5368 2345 Fax: 61 3 5368 2340

www.beefcorp.com.au ABN 41 121 003 754



Sher Wagyu Natural Feeds Certification

BRAND: Sher Wagyu

GMO's: This is to certify that the Sher Wagyu cattle are fed ingredients **free** from Genetically Modified Organisms.

ANTIBIOTICS: This is to certify that the Sher Wagyu cattle are fed ingredients **free** from antibiotics.

HGP's: This is to certify that the Sher Wagyu cattle are **free** from all Hormone Growth Promotants

This is guaranteed by Beefcorp International Pty Ltd.

Authorised by:

Nicholas S Sher

Managing Director
Beefcorp International Pty Ltd

Date: 05/09/2020

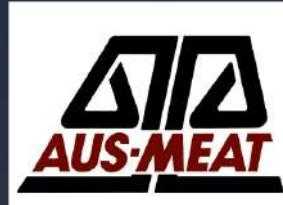


Certifications



Halal Certified

G & K O'Connors, Pakenham, Victoria, Establishment No. 1265 is Hala Certified



AUSMEAT- Establishment No: 1265& Non-Packer Exporter No. 2080

Cattle are processed at G & K O'Connors, Pakenham, Victoria. Ausmeat Establishment No:1265. Processing is supervised by AQIS veterinarians (Australian Quarantine & Inspection Service) and audited by Ausmeat.



Feedlot – NFAS No: 347

Feedlots are accredited with the NLAS: National Feedlot Accreditation Scheme. The cattle are grain fed for 400+ days on Beefcorp's specially formulated, all natural, Japanese style ration.



National Livestock ID System 3MBLJ053

Calves are tagged at birth with electronic identification and are registered on the Australian National Livestock Identification Scheme (NLIS) database with lifetime traceability. Whole of life data from date of birth, breeding, animal treatments, stock movements, weights and carcass data are recorded on all cattle.



PrimeSafe Licence No: P01167

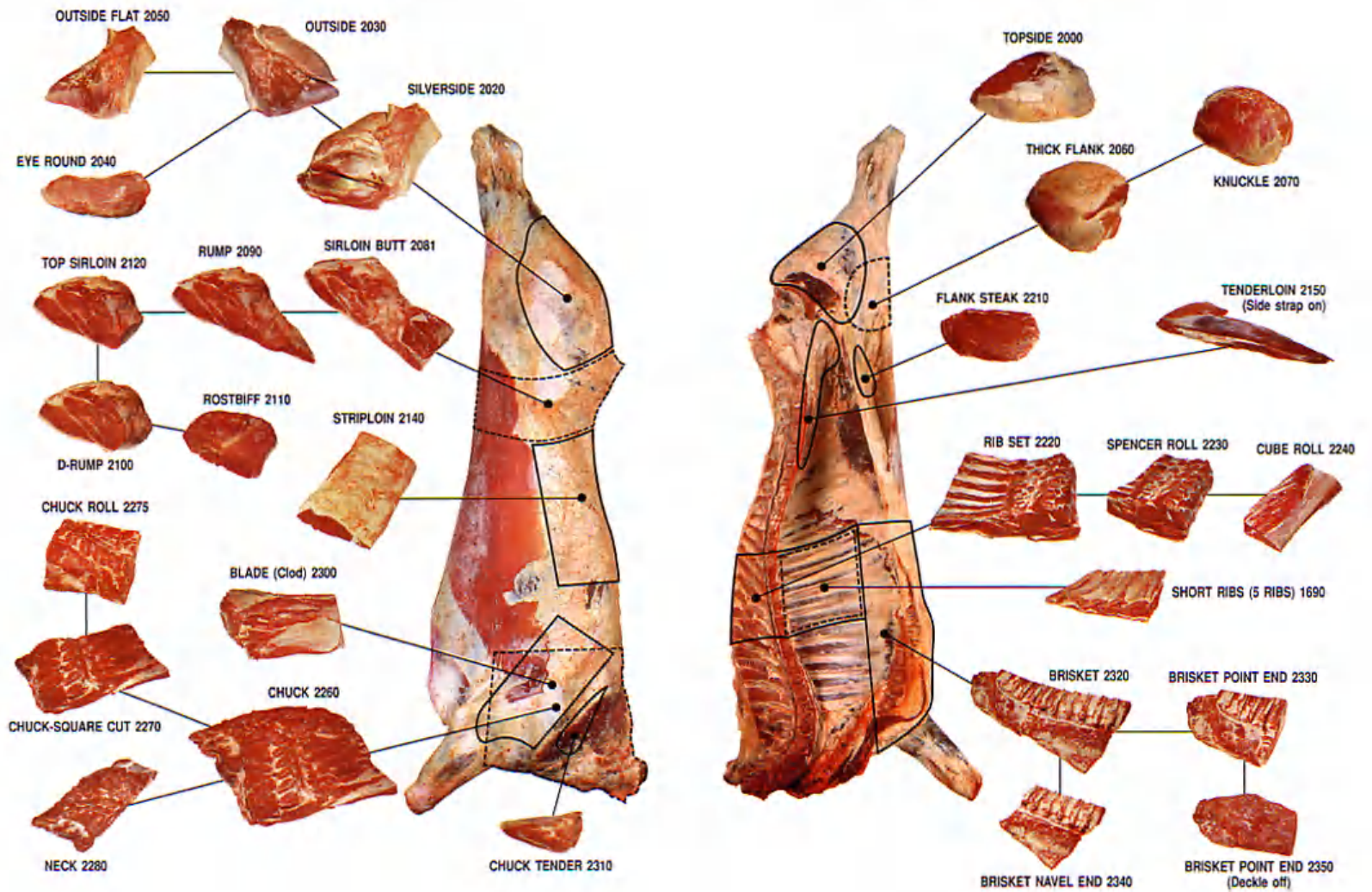
Beefcorp is committed to food safety and product quality. A HACCP food safety program for storage and distribution audited by DTS and licensed by PrimeSafe, Victoria.



Food Safety Management System HACCP – Certificate No: DTS17/0109

Storage – Establishment No: 17. Product is kept chilled in an export registered storage facility maintained under AQIS supervision.

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.

Prime Cuts



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

Available Marbling:

- Cuberoll FB 9
- Cuberoll MB 9+
- Cuberoll MB 8/9
- Cuberoll MB 6/7
- Cuberoll MB 4/5
- Cuberoll MB 4 (Niksan)



Average loaf weight:
6kg

Approximate Dimensions:
Length: 50cm
Width: 17cm

Approx. Fat/Waste/Trimming Percentage :
7% (Full trim)



Steak Cut



Shabu Slice



Yakiniku

Striploin

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)



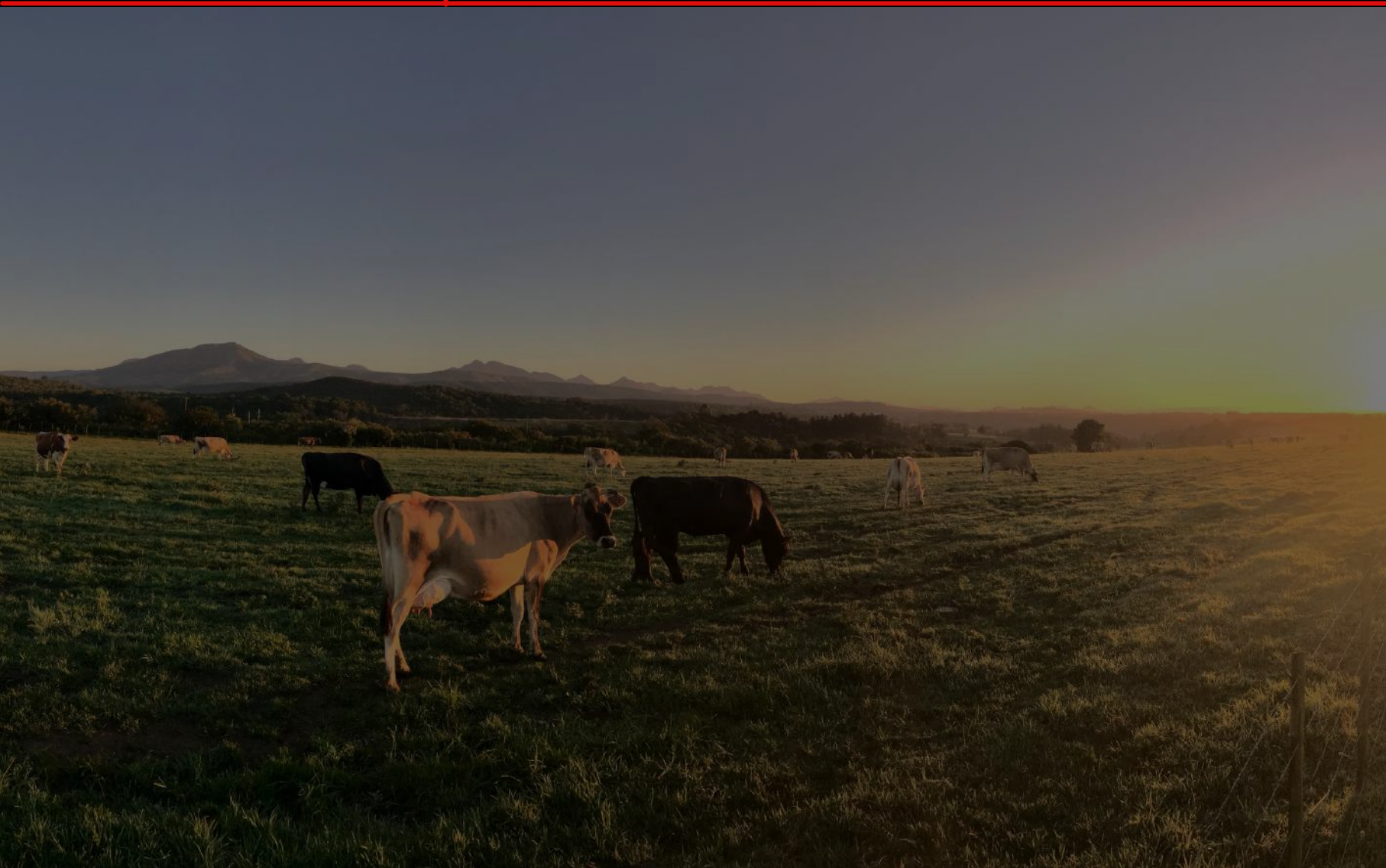
Average loaf weight:
3kg

Approximate Dimensions:
Length: 60cm

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



Steak Cut



A photograph showing several pieces of marbled red meat, likely beef, wrapped in clear plastic and resting on a wooden cutting board. In the background, there are green onions and fresh herbs. The text "Secondary Cuts" is overlaid in white with a red underline.

Secondary Cuts

Bolar Blade

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, thin-sliced or chopped into strips for stir-fry dishes.



Average loaf weight:
5kg

Approximate Dimensions:
Length: 30cm

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

Available Marbling:
Bolar Blade MB 6/9



Shabu Slice



Yakiniku

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



Average loaf weight:
3kg

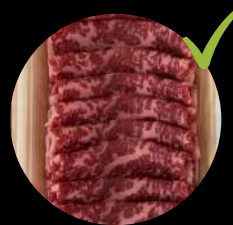
Approximate Dimensions:
Length: 35cm
Width: 14cm

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

Available Marbling:
Oyster Blade MB 6/9



Steak Cut



Shabu Slice



Yakiniku

Brisket Point - End

Point End Brisket is the front end from the breast area. Although just one muscle, it has two different cuts, the Point End being favoured by BBQ extraordinaires because it is where the famous "Burnt Ends" come from.

Available Marbling:
Brisket PE MB 6/9



Average loaf weight:
6kg

Approximate Dimensions:
Length: 60cm
Width: 25cm

Approx. Fat/Waste/Trimming Percentage :
35% (Full fat trim)



Shabu Slice



Whole Cut

Brisket Navel - End

The Navel End is more square shaped than the point end brisket and slices up more neatly. Same as the point end brisket, this cut can be cooked low and slow. or also sliced thinly for hot pot cooking

Available Marbling:
Brisket NE MB 6/9



Average loaf weight:
4kg

Approximate Dimensions:
Length: 50cm
Width: 35cm

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



Shabu Slice



Whole Cut

Chuck Eye Roll

Chuck Eye Roll 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.

Available Marbling:
Chuck Eye Roll MB 6/9



Average loaf weight:
7kg

Approximate Dimensions:
Length: 60cm
Width: 25cm

Approx. Fat/Waste/Trimming Percentage :
20% (Full fat trim)



Steak Cut



Shabu Slice



Yakiniku

Chuck Rib Meat

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.

Available Marbling:
Chuck Rib Meat MB 6/9



Average loaf weight:
3kg

Approximate Dimensions:
Length: 30cm

Approx. Fat/Waste/Trimming Percentage :
35% (Full trim)



Yakiniku

Chuck Tail 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.

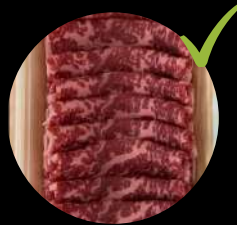


Average loaf weight:
3kg

Approximate Dimensions:
Length: 10cm
Width: 25cm

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

Available Marbling:
Chuck Tail Flap MB 6/9



Shabu Slice



Yakiniku

Chuck Tender

This large primal comes from the shoulder area and yields cuts known for their rich, beefy flavour. Features roasts ideal for slow-cooking. It is one of the more economical cuts of beef with a good amount of fat and gristle in it —yet this is what makes this cut of beef so flavorful



Average loaf weight:
2kg

Approximate Dimensions:
Length: 25cm
Width: 10cm

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

Available Marbling:
Chuck Tender MB 6/9



Shabu Slice



Slow cook cuts

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



Average loaf weight:
6kg

Approximate Dimensions:
Width: 30cm

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

Available Marbling:

Drump MB 6/7

Drump MB 4/5



Steak Cut



Shabu Slice



Yakiniku

Rump Rostbiff

The Rostbiff is prepared from the Rump by removal of the Rump Cap along the natural seam. The Rostbiff contains very little subcutaneous fat. The flavours of this cut come to life when roasted. The chuck contains a mix of meat, fat and connective tissue that when braised or stewed is flavoursome and tender.



Average loaf weight:
4kg

Approximate Dimensions:
Length: 30cm

Approx. Fat/Waste/Trimming Percentage :
0% (Lean meat)

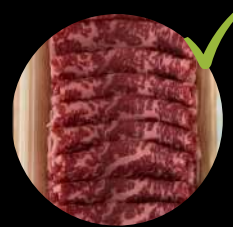
Available Marbling:

Drump MB 6/7

Drump MB 4/5



Steak Cut



Shabu Slice



Yakiniku

Short Ribs 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

Topside

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:
9kg

Approximate Dimensions:
Width: 30cm

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

Available Marbling:
Topside MB 8/9



Shabu Slice



Yakiniku

Trip tip

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: 25cm

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

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



Steak Cut



Yakiniku

Flank Steak

Flank steak is a lean, and flavourful cut of beef that benefits from the tenderising effects 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)

Available Marbling:
Flank Steak MB 6/9



Steak Cut



Yakiniku

Flap Meat

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

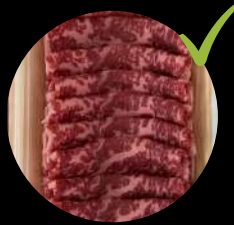
Available Marbling:
Flap Meat MB 6/9



Average loaf weight:
2.5kg

Approximate Dimensions:
Length: 40cm

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



Shabu Slice



Yakiniku

Inside Skirt

Skirt steak is a cut of beef steak from the plate. It is long, flat, and prized for its flavor rather than its tenderness. This cut does well when cooked at a maximum doneness of Medium

Available Marbling:
Inside Skirt MB 6/9



Average loaf weight:
1kg

Approximate Dimensions:
Length: 60cm

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



Steak Cut

Intercostals

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:
1kg

Approximate Dimensions:
Length: 45cm

Available Marbling:
Intercostals MB 6/9



Diced Cut or Skewers Cut

Ribeye Cap

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:
1kg

Approximate Dimensions:
Length: 20cm

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

Available Marbling:
Ribeye Cap MB 6/9



Steak Cut



Yakiniku

Eye Round

A lean and flavorful cut, the eye of round roast comes from the round primal. It is mostly used for smoking, slow cooking, and making roast beef. When cooked slowly in an environment that allows it to retain its moisture, this cut is juicy and tender



Average loaf weight:
2kg

Approximate Dimensions:
Length: 25cm
Width: 10cm

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

Available Marbling:
Eye Round MB 6/9



Whole cut

Outside Flat

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:
2kg

Approximate Dimensions:
Length: 60cm

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

Available Marbling:
Outside Flat MB 6/9



Steak Cut



Yakiniku

Bone-In Cuts



Op-Ribs

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.



Average loaf weight:
10kg

Approximate Dimensions:
Length: 60cm

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

Available Marbling:

Op-Ribs MB 8/9

Op-Ribs MB 6/7

Op-Ribs MB 4/5



Steak Cut

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.



Average loaf weight:
12kg

Approximate Dimensions:
Length: 60cm

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

Available Marbling:

Shortloin MB 8/9

Shortloin MB 6/7

Shortloin MB 4/5



T-bone (without tenderloin)



Porterhouse (with tenderloin)

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



Average loaf weight:
5kg (3-bone loaf)

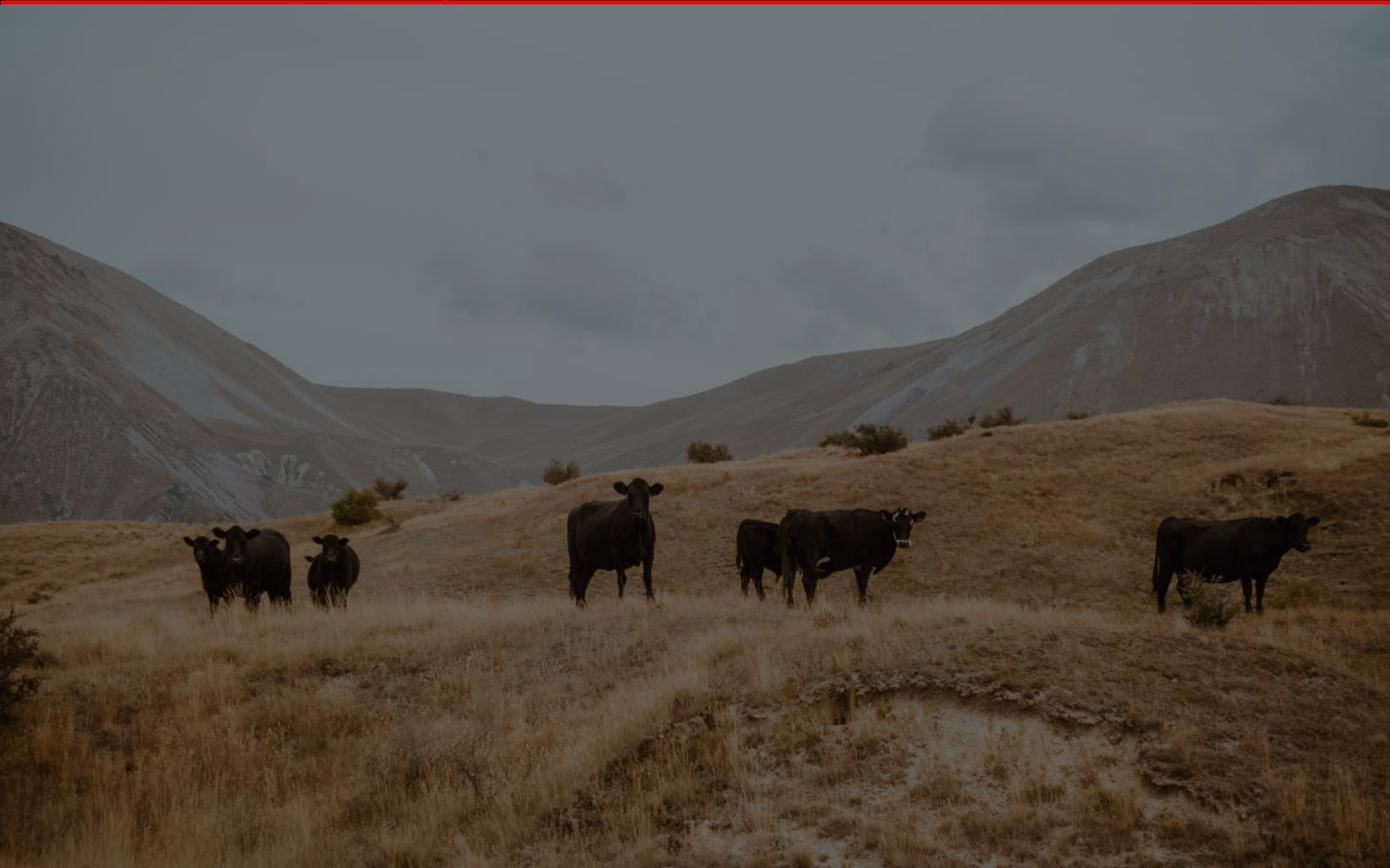
Approximate Dimensions:
Width: 20cm

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

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



Steak Cut



PACKAGING

TRAY



18.5cm x 18.5cm



16.5cm x 11.5cm



18.5cm x 15cm



18cm x 12.5cm



22.5cm x 15cm



22.5cm x 15.5cm



24.5cm x 11cm

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.