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EXCELLENCE  
THROUGH  
PERSISTENCE

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# PRODUCT CATALOGUE

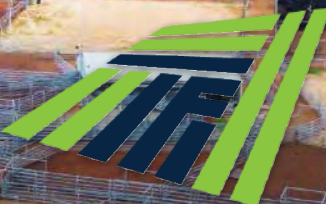
## OUR STORY

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.





# THOMAS FOODS<sup>®</sup> INTERNATIONAL



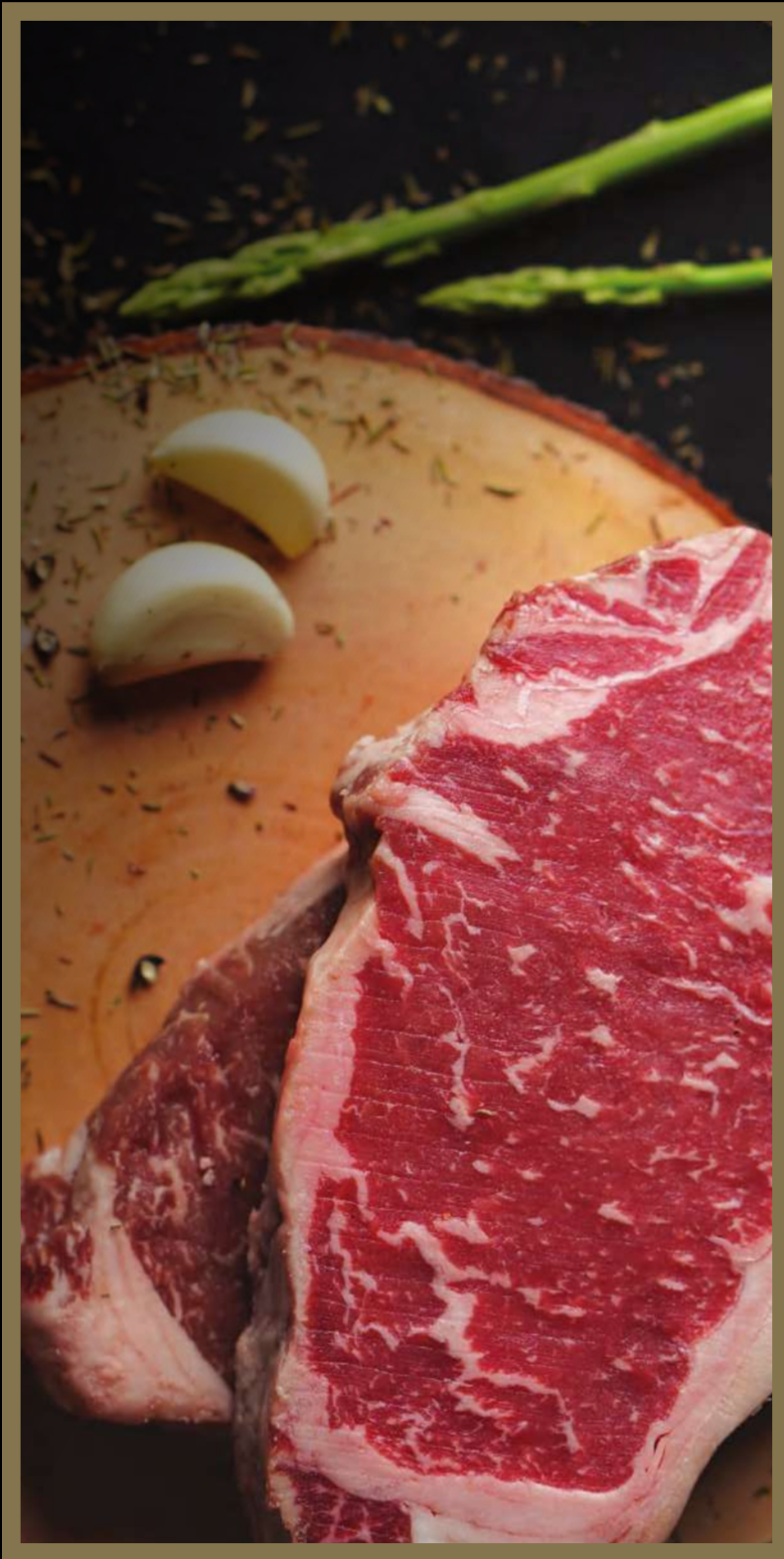
Thomas Foods International (TFI) is Australia's largest family-run meat processing company. Founded in 1988, the company processes an average of 120,000 sheep and goats and 5000 cows per week. TFI operates in its national market as well as more than 85 overseas destinations with its Lamb & Angus Pure beef being one of their best products.

**ANGUS  
PURE**  
PREMIUM BEEF



With a reputation for being consistently flavoursome and tender, Angus beef is one of the most sought-after beef breed in the world. Angus Pure has taken this reputation a step further. In response to consumer demand for naturally farmed premium beef, they developed the Angus Pure brand where its cattle are raised in the lush grazing regions of Southern Australia, and are antibiotic and hormone growth promotant free.

Angus Pure signature feeding program is tailored to harness every ounce of energy and protein from locally sourced, GMO-Free wheat and barley, setting its Grain Fed beef apart. Combined with strong commitment to quality & conditions that allow the prime Angus cattle, with their superior genetics, to reach their full potential, the result is a consistent & well marbled Angus Pure Grain Fed beef.



# ANGUS PURE

PREMIUM BEEF

**Origin:** South Australia

**Cattle:** Purebred Black Angus

**Feed:** Grain fed 200+ days

**Available Grade:** GF 200+

**Available Cuts:** Prime Cuts & Secondary Cuts



## CERTIFICATIONS



Third party beef grading  
accreditation



Antibiotic, Hormone  
& GMO free



Halal Certified



# 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

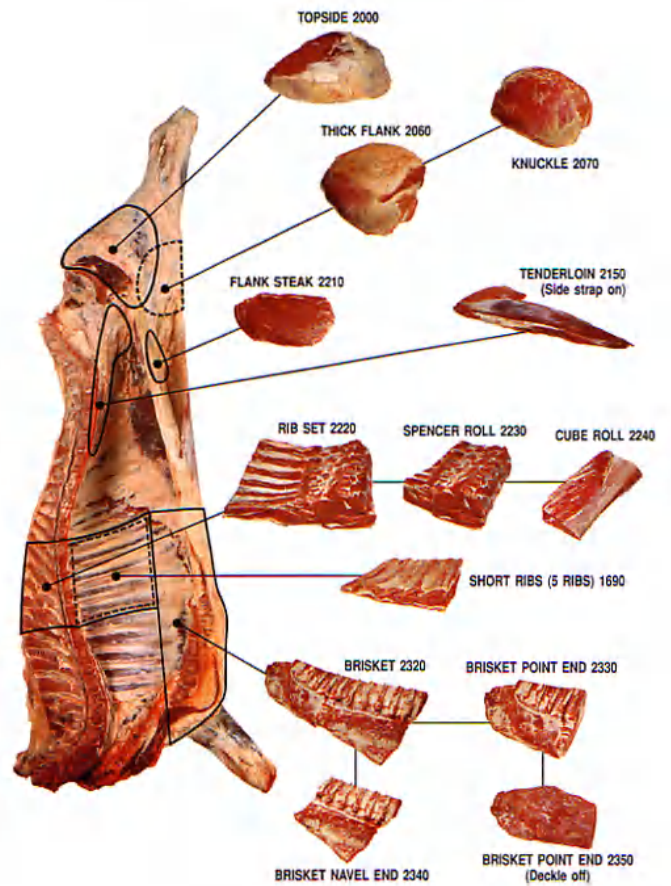
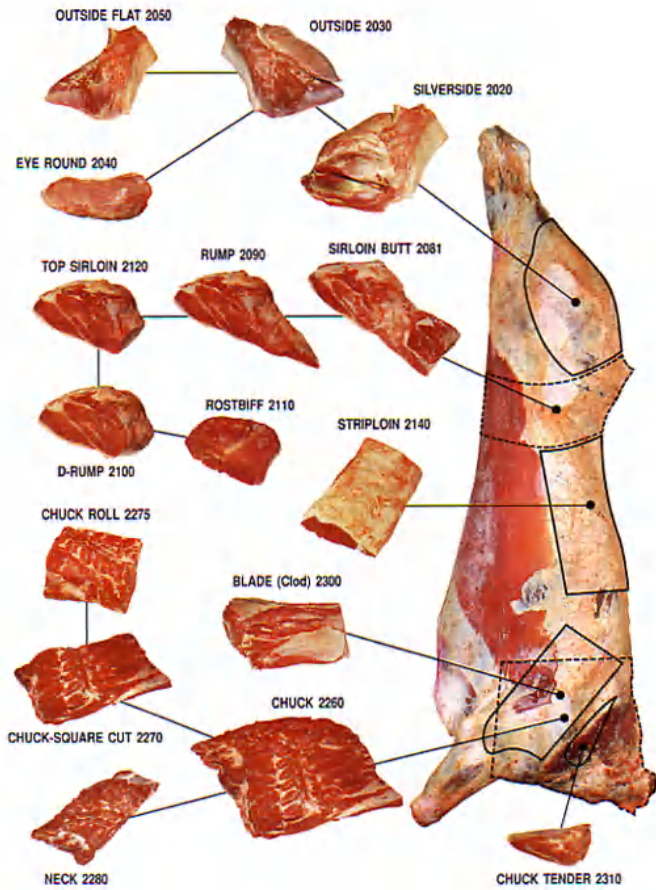
Chillers should be maintained between -5 Celcius to 2 Celcius. Freezers should be maintained between -20 Celcius to -8 Celcius.

- 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.

# BEEF PRIMAL CUTS

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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.

# 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:**  
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.



**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.



**Average loaf weight:**  
3kg

**Approximate Dimensions:**  
Length: 60cm

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



Steak Cut

# 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:**  
6kg

**Approximate Dimensions:**  
Length: 50cm  
Width: 19cm

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



Steak Cut



Shabu Slice



Yakiniku



# 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.



**Average loaf weight:**  
6kg

**Approximate Dimensions:**  
Length: 60cm  
Width: 25cm

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



Steak Cut



Shabu Slice



Yakiniku

# Drump

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)



Steak Cut



Shabu Slice



Yakiniku

**THOMAS** **FOODS**<sup>®</sup>  
INTERNATIONAL



## LAMB CATALOGUE



# Lamb Leg



Average loaf weight: 3kg

Approximate Dimensions: Length: 30cm



Whole Cut



Thin Slice

# Lamb Rack



Average loaf weight: 1kg

Approximate Dimensions: Length: 20cm



Whole Cut



Frenched Cut



Per-Bone

# Lamb Shank



Average loaf weight: 0.8kg

Approximate Dimensions: Length: 18 cm



Whole Cut

# Lamb Shoulder



Average loaf weight: 3 kg

Approximate Dimensions: Length: 25cm



Whole Cut



Thin Slice

# 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.