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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



The Thomas family have been farmers for generations, and have a deep respect for the land. They understand that true quality in meat depends on attention to detail at every stage of the production journey. TFI operates multiple farms producing lambs and Angus Pure cattle located in Southern Australia and are backed by the latest farming practices. This region is home to some of the finest pastureland in the world, with lush flora and a temperate climate where their livestock can range freely and graze in an unspoiled, natural environment.

By operating farms that grow and produce our meat, TFI is able to stay in control of the entire quality journey. Our products are part of a strictly managed supply chain that puts attention to detail and consistent quality at the forefront of our processes. With these processes in place throughout the supply chain, our customers can be confident that their deliveries will be fresh, healthy, and the best quality every time.



# ACCREDITATIONS

Thomas Foods International focus is on **premium quality products, exceptional customer service, animal welfare & safety**. With their strict adherence to the highest accreditation standards, you can feel confident that you will receive the best quality meat every time. Maintaining high standards is critical to product consistency and integrity. Through continuous efforts to improve service to customers and our processes overall, TFI are certified to supply meat, seafood and fresh produce to any market in any corner of the world.



#### HALAL REGISTERED

We are registered to supply halal certified meat both domestically and internationally, supporting customers to reach this large and growing market.



#### AUS-MEAT ACCREDITED

Our establishments hold Aus-Meat accreditation & employ Aus-Meat accredited standards officers, ensuring we meet high quality product standards partnered with detailed specifications and descriptions to ensure total product compliance.



#### HACCP - CODEX ALIMENTARIUS

We are Hazard Analysis and Critical Control Point (HACCP) certified by Aus-Qual.



#### ANIMAL WELFARE GOVERNED BY AUS-QUAL

Our practices at each establishment meet the standards and guidelines for Animal Welfare as governed by the Department of Agriculture, Water Resources (DAWR).



#### MSA LICENSED

We are Meat Standards Australia (MSA) licensed to ensure consistency of eating quality across our beef and sheep meat.



#### US FDA REGISTERED

All our export processing facilities are accredited by USDA for export to the US.



Australian Government

Department of Agriculture and Water Resources

#### EXPORT LICENSED

Governed by Aus-Meat and the Department of Agriculture, Water and Resources (DAWR), all our establishments are licensed to export red meat globally.



#### BRC CERTIFIED

Our sites are BRC certified, guaranteeing the standardisation of quality, safety and operational criteria.





## 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.



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.



Origin: South Australia

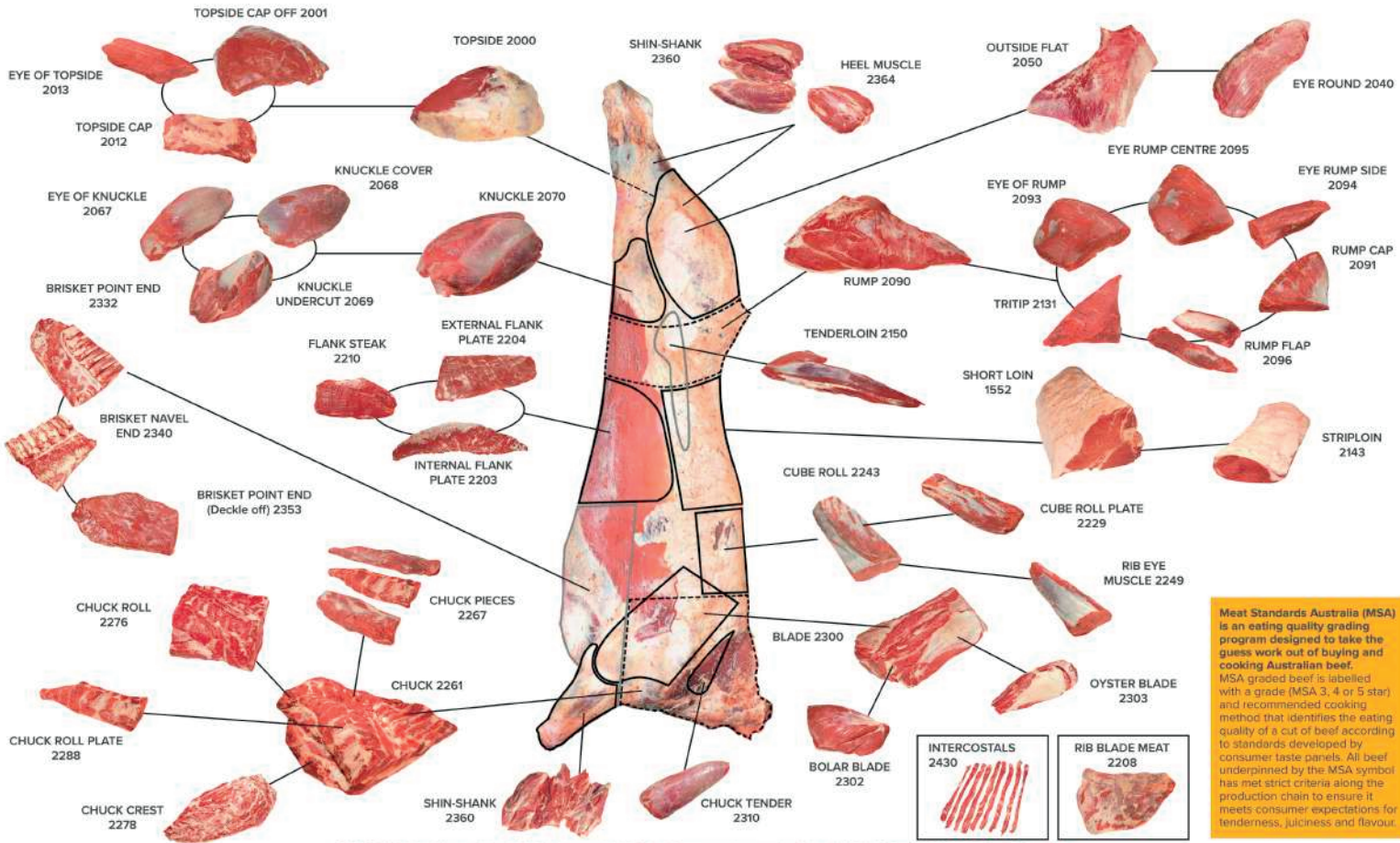
Cattle: Purebred Black Angus

Feed: Grain fed 200+ days

Available Grade: GF 200+

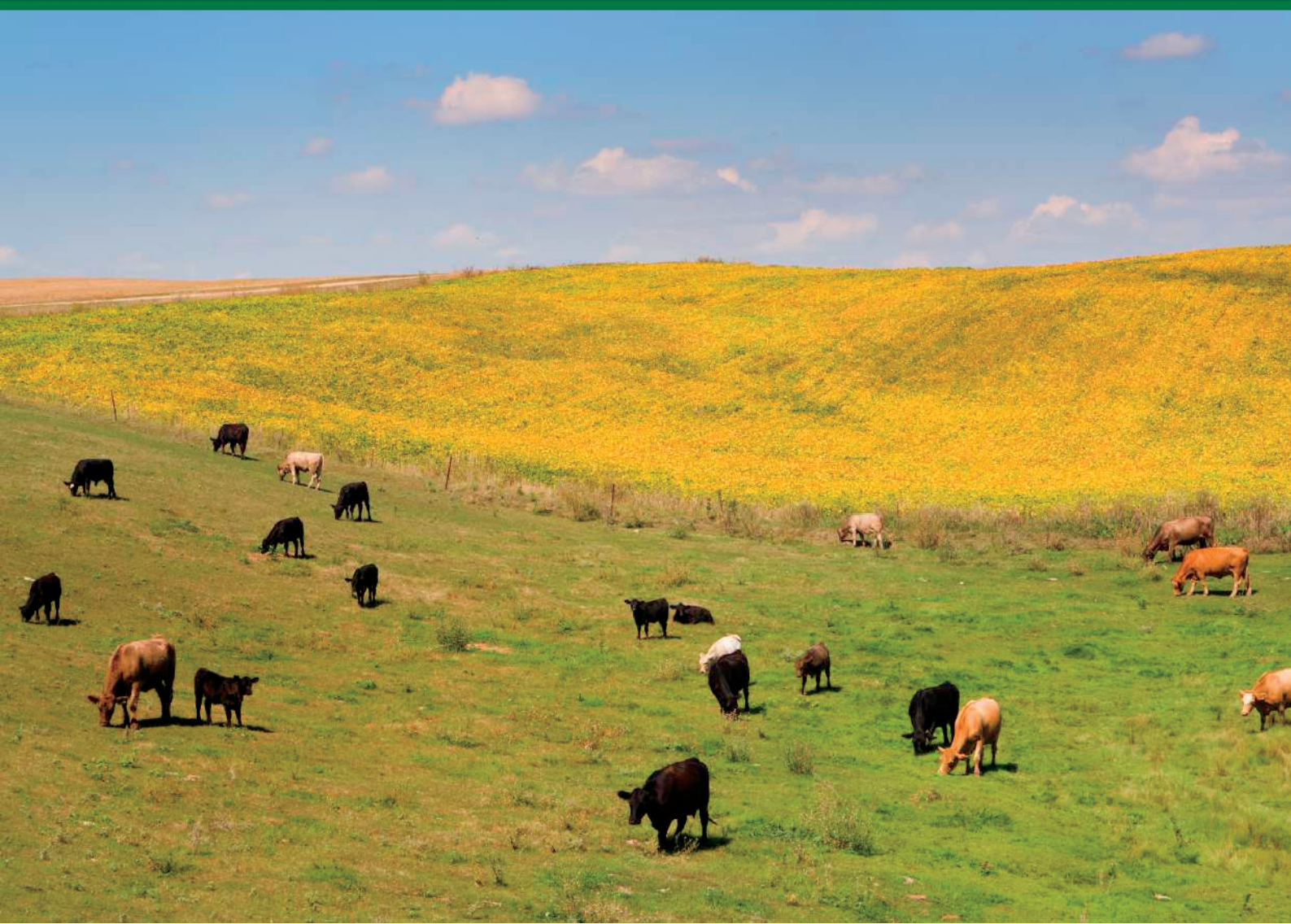
Available Cuts: Prime Cuts & Secondary Cuts

## BEEF PRIMAL AND SUB-PRIMAL CUTS



Meat Standards Australia (MSA) is an eating quality grading program designed to take the guess work out of buying and cooking Australian beef. MSA graded beef is labelled with a grade (MSA 3, 4 or 5 star) and recommended cooking method that identifies the eating quality of a cut of beef according to standards developed by consumer taste panels. All beef underpinned by the MSA symbol has met strict criteria along the production chain to ensure it meets consumer expectations for tenderness, juiciness and flavour.

© COPYRIGHT Meat & Livestock Australia. All rights reserved. Visit MSA website at [www.mia.com.au/msa](http://www.mia.com.au/msa) Phone: 1800 111 672 Fax: 1800 999 672 Released: March 2018



# Australian beef cuts

## 1 Beef Shin



## 7 Beef Striploin



## 2 Beef Silverside/Topside



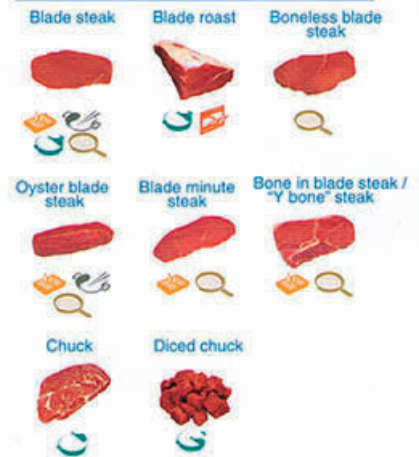
## 8 Beef Cube Roll



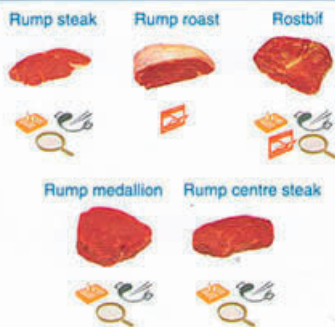
## 3 Beef Knuckle



## 9 Beef Blade/Chuck



## 4 Beef Rump



## 5 Beef Tenderloin



## 6 Beef Skirt

Skirt (diced or rolled and seasoned)



### LEGEND



## 10 Beef Brisket

Rolled Brisket



## 11 Beef Other

Diced beef      Beef stirfry strips      Beef mince



# 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



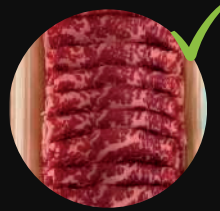
**Average loaf weight:**  
6kg

**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

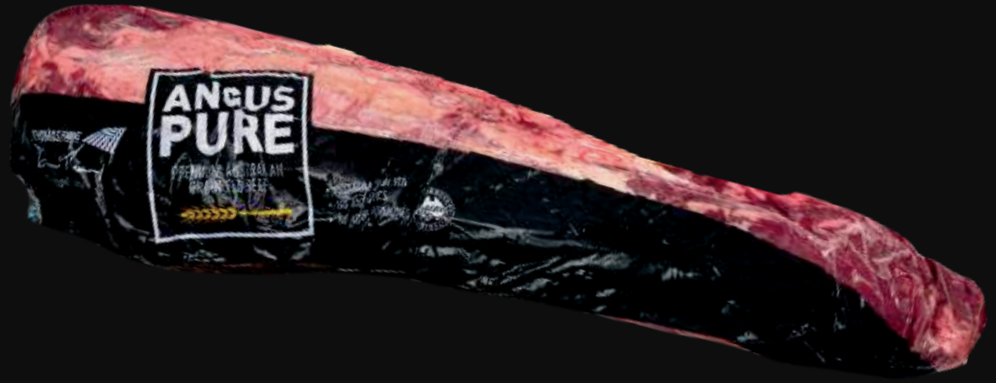


# Tenderloin

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.



Steak Cut



**Average loaf weight:**  
3kg

**Approximate Dimensions:**  
Length: 60cm

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

# 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



Steak Cut



Shabu Slice



Yakiniku



**Average loaf weight:**  
3kg

**Approximate Dimensions:**  
Length: 35cm  
Width: 14cm

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

# Flank

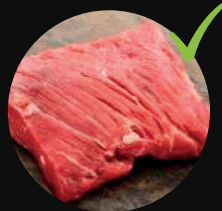
Flank steak is a lean, and flavourful cut of beef that benefits from the tenderising effects of a marinade. It is best cooked medium rare and thinly sliced at an angle across the grain of the meat.



**Average loaf weight:**  
2kg

**Approximate Dimensions:**  
Length: 35cm

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



Steak Cut



Yakiniku

# Chuck Rib

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:**  
3kg

**Approximate Dimensions:**  
Length: 30cm

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



Yakiniku

# Short rib meat

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)



Yakiniku

# Flap Meat

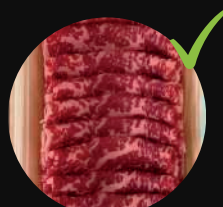
Flap steak is a great and inexpensive steak for the grill. It's cut from the bottom sirloin butt, about the same region where the tri-tip comes from. The flap steak, takes on a seasoning or marinade well and is best cooked on a high, dry heat, either grilled or broiled



**Average loaf weight:**  
2.5kg

**Approximate Dimensions:**  
Length: 40cm

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



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 :**  
20% (Full fat trim)



Steak Cut



Shabu Slice



Yakiniku

# 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



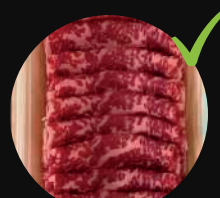
**Average loaf weight:**  
6kg

**Approximate Dimensions:**  
Width: 30cm

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



Steak Cut



Shabu Slice



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



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

**Approximate Dimensions:**  
Width: 20cm

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



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



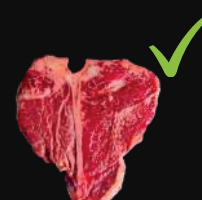
**Average loaf weight:**  
12kg

**Approximate Dimensions:**  
Length: 60cm

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



T-bone (without tenderloin)



Porterhouse (with tenderloin)

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



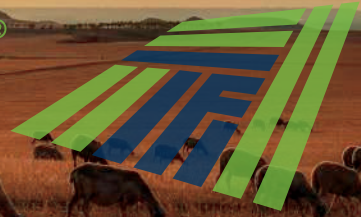
*Lamb Catalogue*





# THOMAS FOODS<sup>®</sup>

INTERNATIONAL



## WORKING WITH AUSTRALIA'S BEST PRODUCERS

Through our years of experience, TFI has forged relationships with Australia's best lamb producers. We look for industry-leading farm management systems, strict animal welfare protocols, and carefully managed food safety standards.

Thanks to these valued relationships with local producers who share our passion for high quality products and safety, we are able to perfect livestock that suits a broad range of specifications and requirements year round.

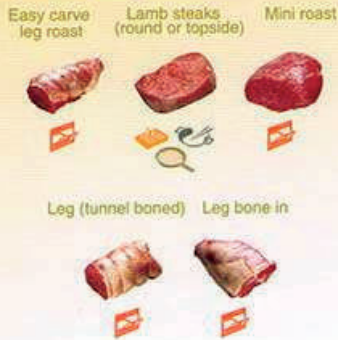
## HIGH QUALITY LAMB TO SUIT EVERY PREFERENCE

Australian lamb is known around the world as flavoursome, versatile and natural. TFI has built an enviable reputation for delivering consistently premium quality lamb, sourced from some of Australia's most pristine pastureland. With an eye on consumer preference trends and our uncompromising commitment to quality, TFI ensures the best chilled or frozen lamb can be enjoyed by families around the world.



# Australian lamb cuts

## 1 Lamb Leg



## 2 Lamb Chump



## 3 Lamb Tenderloin



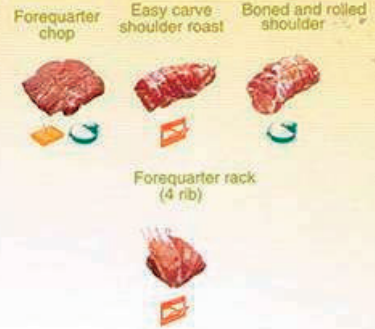
## 4 Lamb Shortloin



## 5 Lamb Loin



## 6 Lamb Forequarter



## 7 Lamb Shank



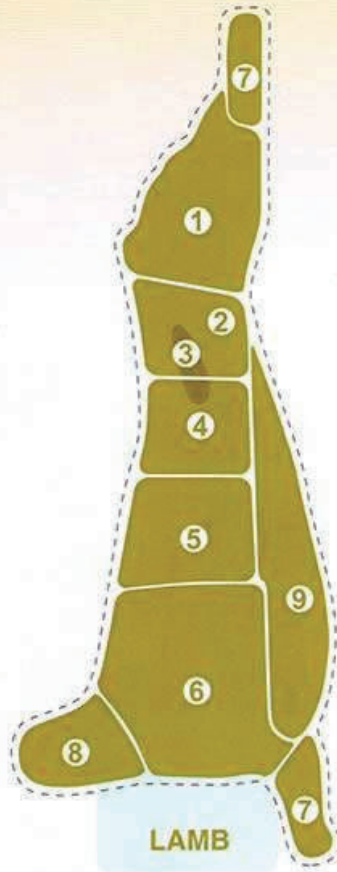
## 8 Lamb Neck



## 9 Lamb Party Rack



## 10 Lamb Other



### LEGEND





# Lamb Leg

Lamb Leg is a large, lean, and tender cut and can be used whole or subdivided into smaller cuts, which can be usually cooked using dry heat methods, such as roasting



**Average loaf weight: 3kg**

**Approximate Dimensions: Length: 30cm**



Whole Cut



Thin Slice

# Lamb Rack

Rack of lamb is a section of eight ribs with the loin meat attached, the same cut as bone-in prime rib of beef



**Average loaf weight: 1kg**

**Approximate Dimensions: Length: 20cm**



Whole Cut



Frenched Cut



Per-Bone

# Lamb Shank

Lamb shank is a super-simple, cheaper cut that goes a long way. Taken from the lower part of the back legs, there is a lot of collagen in the shank, which, when cooked slowly, gives the meat a lovely soft, melting texture, making this another cut that's perfect for stews and slow-cooking



**Average loaf weight: 0.8kg**

**Approximate Dimensions: Length: 18 cm**



Whole Cut

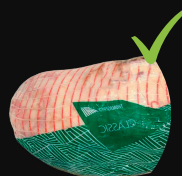
# Lamb Shoulder

This large cut from the top front leg of the lamb has lots of lean juicy meat, the bone and generous marbling keep the meat juicy and the flavour intense.



**Average loaf weight: 3 kg**

**Approximate Dimensions: Length: 25cm**



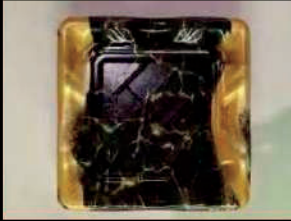
Whole Cut



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.