

THE FINEST CUT



WHY BUY AUSTRALIAN RED MEAT?

Australia is the largest red meat exporting country in the world and provides the highest quality products underpinned by world leading food safety, sustainability, traceability and animal health and welfare standards. Across the entire supply chain, the Australian red meat industry operates under independently audited Quality Assurance programs that have been developed by industry and the Australian government. Australia is free of all major endemic disease, including BSE and Foot and Mouth Disease, to support this status Australia has a mandatory “whole of life” traceability program - the National Livestock Identification System, to ensure world class biosecurity, food safety and product integrity. The Australian red meat industry invests many millions of dollars in animal welfare, sustainability, environmental and food safety innovations so we can bring world leading products to your market.

ABOUT US

Samex Australian Meat Company is a highly respected export company based in Adelaide, South Australia. Established in 1978 we export red meat to over 50 countries globally. Samex also has strategically placed offices in China and Egypt.

We have a fully integrated team working across sales, documentation, finance and shipping giving us a total supply chain management focus to meet the requirements of our global customers. Our business was founded on the export of sheep, lamb and goat, rapidly expanding to include beef and poultry as well as a full range of game and offal. Through our extensive supplier network, Samex has the ability to source quality Australian seafood, dairy and wine. Samex has the capability of “Triangle Trading” purchasing products in foreign countries in South America and Europe and on-selling to a third-party country.

Whether you are looking for commodity frozen red meat for further processing through to high quality chilled lamb and beef for retail and foodservice, Samex has the expertise and extensive supply

network to deliver globally. Samex works closely with the Australian Government and Australian industry councils to ensure we are at the forefront of market access issues, new opportunities and government regulations.

Samex global customers include:

- Wholesalers/Distributors
- Importers
- Foreign governments through tender processes
- Retail
- Foodservice
- Further Processors/Manufacturers





BEEF

Through our extensive supply chain, Samex sources high quality grassfed, natural beef through to heavily marbled grainfed beef for wholesalers/ distributors, restaurants and retail customers globally and can supply frozen bulk commodity shipments for customers in the further processing and manufacturing industries.

SAMEX HALAL ASSURANCE

Samex is a major exporter of meat products to Muslim markets. We offer Halal certified meat that has been slaughtered by registered Muslim slaughtermen in accordance with Islamic rites under the supervision of the Australian government. In Halal meat production, certification through Islamic organisations and the Australian government is extremely important in delivering product integrity to our international customers.

The Australian Government Authorised Halal Program (AGAHP) ensures maintenance of Halal status and segregation of product after carcasses are declared Halal by Muslim slaughtermen. The Australian Government's Department of Agriculture is responsible for the approval of all authorized Halal meat programs and monitors all aspects of the program on a daily basis. This includes security, the issue of Halal stamps and the signing of export and domestic transfer certificates.



Many buyers favour the leaner product raised naturally on Australia's premium grasslands, while others may prefer beef that has been fed on high-energy feed over a specified number of days. All of which can be delivered to your facility either by sea or air freight.

The Australian beef industry has a long history of providing products of the highest quality, safety and integrity resulting in one of the world's highest animal health and welfare statuses. Vacuum sealed chilled Australian beef can achieve up to 120 days' shelf life from production under optimal storage conditions, this is due to the highest standards of hygiene employed by our processing plants in accordance with government regulations.

LAMB

Samex specialises in the supply of premium lamb sourced from some of Australia's best lamb producing areas.

Australian lamb is an all-natural product, free of artificial additives and hormone growth promotants. By working closely with producers Samex can maintain a consistent and sustainable supply throughout the year to ensure we are meeting the high expectations of our customers.

Customers have the option of ordering shipments of whole carcasses in various weight ranges, to fully processed primal cuts. Our six-way cut carcasses are popular as they allow an extra 40 per cent storage space in sea freight containers, which reduces shipment and cold storage costs.

Samex caters for all market requirements from vacuum-packed and chilled premium lamb for supermarkets and specific cuts for foodservice, to individually frozen product for further processors, manufacturers and wholesalers.

Our high quality chilled lamb primals cuts are vacuum sealed to maintain freshness and to ensure extended shelf life. Samex guarantees 75 days from production on chilled products while Australian industry standards has been set at 12 weeks from production under optimal storage conditions.



SHEEP

Samex is among Australia's top exporters of sheepmeat (mutton), supplying more than one million carcasses to all parts of the world every year.

We have established markets in North America, Asia, Africa, the Middle East and the Caribbean. We are also a European Union quota holder, producing a range of mutton products in line with the EU's import specifications.

Our extensive supply base for sheep means we can deliver on customers preferences and requests and provide product to suit regional needs, this incorporates meeting specific fat score requirements including minimum and maximum carcass weights.

Customers have the option of ordering shipments consisting of whole carcasses packed in poly-stockinette bags to fully processed primal cuts. Our six way cut carcasses are popular as they allow an extra 40 per cent storage space in sea freight containers, which reduces shipment and cold storage costs. All Samex meat products are processed and shipped according to your local import and hygiene requirements.



**WE PRIDE OURSELVES
ON THE QUALITY OF
MEAT WE SUPPLY**





GOAT

Samex founded the goat export industry in Australia in the 1980s, and has remained the leading exporters of goat meat since it was established.

This business was built on processing free range goat, which is characteristically lean and highly popular in North America, Asia and the Caribbean.

The Australian goat industry from the farm to processing plant implements the highest levels of animal welfare, integrity and traceability systems, developed by industry in partnership with the Australian government to ensure Australian goat is of the highest standards.

Samex continues to produce both free range and farmed goat meat, which is sold under our own brands as well as those of key suppliers. Sourcing goat meat from around Australia means we are not reliant on any one supply source, which can often be affected

by Australia's extreme weather conditions. Samex can continuously meet the supply requirements of its clients no matter the time of year or unforeseen circumstances.

The demand for goatmeat is increasing as the world population grows and traditional and ethnic consumers migrate across the globe. Samex is well placed to export all grades of goat meat including skin on and skin off, burnt goat as full carcass or 6 way cut as well as further processed items.

FANCY MEATS / OFFAL

Samex supplies a full range of beef and sheep offal products trimmed to the specific requirements of customers in different global markets.

We are Australia's largest exporter of offal to Asia and a major supplier to The Middle East, Africa, Russia and other world markets. Our product is sourced from key producer nations, including Australia, New Zealand, Europe, North America and major South American suppliers.

This large supplier network means we can provide all types of offal and packaging systems according to each customer's market needs, including chilled or frozen, vacuum packed, individually or multi wrapped product.

Our products are harvested from animals slaughtered and prepared under stringent hygiene regulations according to the exacting standards laid down by local health and quarantine authorities.

In Australia this means the offal is inspected by government officers before and after the washing and trimming process, the entire product is packed and temperature controlled within two hours of the animal's slaughter. Samex also works closely with import authorities to ensure the product complies with local import requirements. For example, offal exported to the European Union is certified to be derived from animals entirely free of hormonal growth promotants.





CAMEL

The acquisition of the Peterborough (South Australia) abattoir which specialises in camel processing has enabled Samex to become the largest exporter of camel meat in the world.

The Peterborough facility is a fully accredited export registered abattoirs operating under Australian Government supervision. Samex has invested heavily in the Australian Camel Meat Industry and recognises the role it can play in supplying the many markets that require camel meat as part of their daily diet. All Samex Camel meat is Halal certified and processed from free range, chemical free livestock making it a completely natural product.

Samex is the sole supplier of Camel Meat to the United States where it has been developing the market in conjunction with a local importer since 2008. Samex now export more than 300 Metric Tonnes of camel meat to that destination every year. Samex have also developed markets for Camel Meat in The Middle East, Africa, Europe and Asia where our product has quickly been recognized for its quality and reliability.

POULTRY, GAME AND SEAFOOD

Samex is always looking to expand its offer to our global customers and has the unique ability to source many varied species of proteins sourced from Australia's leading producers and manufacturers.

Samex can offer a full range of poultry, game and seafood products ranging from chicken, hen & turkey, to kangaroo, donkey, emu and rabbits (other game meats are available upon request). Samex has expanded its offer to now include quality Australian and South Pacific seafood products to export.

Samex is a key trading partner of major Australian poultry, game and seafood processors and through our progressive thinking and expansion has become a one stop shop for Australian proteins.





MATILDA'S NATURAL AUSTRALIAN LAMB

Matilda's Natural Australian Lamb is a high quality, chilled all-natural product; pasture raised with no added hormones and raised without antibiotics, underpinned by animal welfare certification. A pure product from a pure environment.



Matilda's Natural Australian Lamb is sourced from ranchers in Southern Australia dedicated to high standards of animal welfare and sustainable ranching systems, Matilda's Lambs are raised on open pastures in an unspoiled environment. Our lamb is graded at the processing facility to ensure only the very best are selected, the cuts are then vacuum sealed for freshness and shipped to you as a chilled product (never frozen), allowing the product to age naturally. Matilda's Natural Australian Lamb is available in a full range of well-trimmed cuts suitable for retail and food service outlets.

✓ PASTURE RAISED

Matilda's Natural Australian Lamb is produced in Southern Australia and is a pasture raised product; our sheep are grazed in open pastures and grasslands (paddocks) for their entire life. This means our lambs receive the substantial percentage of their feed and nutrients from open pastures.

✓ NATURAL

Matilda's Natural Australian Lamb does not contain artificial ingredients or additives; all products have been minimally processed.



✓ NO ADDED HORMONES

The use of Hormone growth promotants for sheep and lamb production in Australia is prohibited.

✓ NO ANTIBIOTICS

It is not industry practice to use antibiotics in lamb production in Australia unless a lamb is showing signs of illness. Lambs that have been treated with antibiotics because of illness are excluded from the Matildas Natural Australian Lamb program.

✓ ANIMAL WELFARE CERTIFICATION

Livestock welfare on the ranch has been developed by Animal Health Australia, industry and state and federal governments and is governed by legislation. The AAWS is an independently audited, USDA recognised certification program used by Australian livestock processors to demonstrate compliance with industry best practice animal welfare standards.

For more information on Matildas Natural Australian Lamb, go to: www.matildas.com.au

RED MEAT FOOD IMAGES COURTESY
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TRADEMARK OF MEAT & LIVESTOCK
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