



TSBE Food Leaders Australia present Darling Downs Beef Battle™

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Darling Downs Beef Battle 2023

TSBE Food Leaders Australia is proud to present the 2023 Darling Downs Beef Battle, where our region's best beef brands go head-to-head on August 31 showcasing their brand and superb product to 500 attendees.

With the competition now in its sixth year, Darling Downs Beef Battle is a fantastic celebration of Darling Downs Beef and a wonderful opportunity for industry to gather and acknowledge our leading grain fed brands.

We are excited to again welcome Meat and Livestock Australia Business Manager and Corporate Executive Chef Samuel Burke as our celebrity chef.

Unlike previous years, the 2023 competition will have two categories awarded on the night. The Darling Downs Beef Battle has been 100% scrutinised by an exclusive panel of expert international judges last night and the Darling Downs Beef Battle People's Choice is judged by you, the audience, tonight.

Both awards are judged by sampling a blind taste test from each brand and a score attributed to the product via an online voting system according to the pre-determined criteria.

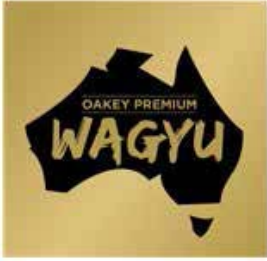
#DDBB23



Beef Battle 2022

Meat the Producers

Oakey Premium Wagyu



www.nh-foods.com.au

Since 1988, we've been driven to create premium Australian Wagyu that's also accessible and attainable. We believe Wagyu is one of life's great joys and being able to deliver a supremely rewarding eating experience is at the centre of everything we do. That's why over 40 years ago, we challenged ourselves to transform Australian Wagyu with our leading F1 crossbreeding programs. With innovation firmly embedded in our DNA, our team works tirelessly to produce Oakey Premium Wagyu so that we can guarantee our marbling... always. Confidence. Performance. Reliability. With Oakey Premium Wagyu you get all three. So what are you waiting for?

Stanbroke

STANBROKE



DIAMANTINA
AUSTRALIA'S PREMIUM BEEF
WAGYU

www.stanbroke.com

DIAMANTINA WAGYU (Long Grain Fed) is sourced from the finest Japanese Wagyu genetics. Cattle are raised on natural grasses for most of their lives before moving to a tailored, long-fed grain program at the Stanbroke Feedlot. This produces the exceptional flavour, high marbling and tenderness that the best Wagyu beef is famous for.

Diamantina Wagyu represents the finest quality that will satisfy even the most discerning beef aficionado. Stanbroke are back to defend their crown after winning the last three "Darling Downs Beef Battles" in a row.

Mort and Co



mortco.com.au

Driven by a desire for quality and an aptitude for innovation, Mort & Co has rapidly diversified its vertically integrated beef supply chain to welcome a range of complementary businesses. Each entity is aligned to strengthen core lot feeding offerings and thoughtfully contribute to a greater segment of the agricultural industry.

Darling Downs Beef Battle entry

Master Selection



Master Selection personifies excellence and is the epitome of the paddock to plate journey. Raised on some of the nation's richest pastures and grainfed for 400 days in the world-class Grassdale Feedlot, Master Selection branding is reserved for only the purest marbled wagyu.

Master Selection delivers an exceptional experience for the most fastidious beef connoisseur.

People's Choice entry

The Phoenix



The Phoenix name has been reserved for the highest quality F1-F3 marbled wagyu beef. Sourced from some of Australia's finest Wagyu herds the cattle are raised in pristine pastures before spending 365+ days on grain at Mort & Co's world-class feedlots.

Australian Country Choice



1620

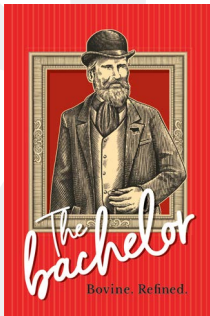
AUSTRALIAN
PREMIUM BEEF

www.accbeef.net.au

Australian Country Choice (ACC), your premier partner for meat products in both domestic and international markets. Our commitment to best-practice supply shines through our comprehensive operations, covering everything from cattle breeding, backgrounding, and lot feeding to beef primary processing and multi-specie further processing, value adding, retail packing, and distribution.

Our 1620 Beef Brand upholds the values ACC has built over its 60+ years of operation, focusing on our unwavering dedication to delivering consistent quality branded beef to our consumers. Sourced and raised throughout ACC's fully integrated supply chain, our beef is available 52 weeks a year, ensuring a reliable and unique experience for our valued customers.

JBS



The Bachelor - Bovine. Refined.

The Bachelor is a premium Black Angus beef product that delivers a consistently tender, juicy and rich flavoured eating experience every time. Relying on our dedicated producer network, we source the best Black Angus cattle available produced at Beef City Queensland's own fully integrated feedlot and processing facility located on the Darling Downs by JBS Australia, the cattle are finished on specially formulated grain rations, to deliver the eating quality expected with a marble score of 2+ and 3+.



www.jbssa.com.au

The Grove Premium Australian Beef



THE GROVE

www.thegroveonline.com.au

For 114 years and five generations we as a family have been breeding Shorthorn Cattle at Condamine on the Western Darling Downs, quietly and consistently working toward our goal of Quality Beef and more of it.

With the addition of superior waygu genetics over our shorthorn females we have lifted our quality to another level.

Our story is quite simple, in that it revolves around consistency and dedication to the goal. Our cattle are all fed in our feedlot and in turn we provide the grain, silage and hay for this part of the operation.

We are proud of our story and our product.

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mazars



WHO WE WORK WITH

Landowners aiming to maximise property value with transparent agreements that are clear about projects objectives and impacts, counter-parties and future proceeds.

Corporations concerned about their impact with a desire to meet ESG directives but cautious of greenwashing and wanting a trusted partner who can minimise risk of potential reputational damage.

Intensive agriculture operators requiring access to international markets, while minimising operational costs and complexity through a single trusted source for advisory and implementation.

Investors seeking to deploy capital with triple-bottom-line returns in a transparent market with a reliable partner on the ground.



what

We deliver expertise and solutions for your requirements through technology, streamlined processes, Australian based team including scientists, mapping experts, agricultural and carbon specialists, ecologist, project managers, renewable energy experts, and property specialists.



we

Regardless of your location or complexity of your property or project requirements, our team can lead you to understand opportunities available for you and the ESG options.



do

For energy, carbon and biodiversity projects we can help you for your property on the project options, project registration, delivery, reporting, funding, ongoing compliance and claiming of Australian Carbon Credit Units (ACCUs) through the Emissions Reduction Fund (ERF).

Rangers Valley



rangersvalley.com.au

Rangers Valley is one of the worlds most respected premium marbled beef producers. Based in the pristine environment of the New England Tablelands of Australia and owned by the Marubeni Corporation of Japan, we specialise in long fed pure Black Angus and Wagyu cattle.

Darling Downs Beef Battle entry

Infinite, Full Blood Wagyu, MB9, 500+ days on feed



INFINITE
FULL BLOOD WAGYU

With a reputation steeped in history, the great full blood Wagyu breed has entered the Rangers Valley portfolio of brands as INFINITE. Tradition plus innovation safeguards its elegance and integrity. HGP free, we feed our Full Blood Wagyu a minimum of 500 days using a vegetarian grain ration specially designed to maintain health and encourage a slow growth high marble score. Rangers Valley has been distinguished as the name behind premium marbled beef for both the Australian and export markets, and producing exceptional marbled beef is the result of our passion and experience throughout the entire supply chain. The Rangers Valley cool climate and slow growth philosophy means the new Infinite Full Blood Wagyu cuts reach untold heights.

People's Choice entry

Black Market, Black Angus, MB5, 270 days on feed

BLACK
MARKET

This is marbled beef like no other. An elite product with marbling scores of 5 and above from 100% verified pure Black Angus steers. Grain fed for a minimum of 270 days and carefully selected by Rangers Valley's in-house team, the supply of Black Market is seasonal and elusive. Gracing menus from Sydney to Sweden, Black Market beef is highly prized the world over.

Stockyard



www.stockyardbeef.com.au

Stockyard Beef began as one couple and small beginnings over half a century ago, to a multi-generational family business dedicated to bringing people together over an outstanding piece of beef. The business breed, raise and feed premium grain-fed Wagyu and Angus cattle from its properties at Jondaryan, on the famous Darling Downs and at Glen Innes, in New South Wales. The Stockyard branded beef can be found in award winning restaurants, leading hotels and amongst family and friends here in Australia and in over 16 international markets.

Darling Downs Beef Battle entry

Kiwami by Stockyard



Stockyard called it 'kiwami' because it means 'outstanding excellence' in Japanese. And it's exactly that. With impeccable Japanese Wagyu genetics, kiwami by Stockyard is grain-fed for over 400 days then hand-selected to ensure the most decadent of eating experiences. From the first delicate mouthful of baked shortbread and creamy nutty tones, kiwami by Stockyard is a tapestry of umami to savour long into the night.

People's Choice entry

Stockyard Gold



Known for its wonderfully succulent and tender beef, Stockyard Gold is Australia's most decorated Angus beef. It's little wonder, as we have tasted here tonight, the sweetness of butterscotch and creamy nutty tones leave a lasting impression. Stockyard Gold is the ultimate choice for the beef master who values quality and flavour above all else.

John Dee



www.johndee.com.au

John Dee Warwick is home to many of the world's leading beef brands and is considered the benchmark in processing for high-quality Grain Fed beef.

Through a collaborative approach with each of our highly regarded service operators we work continually to improve the craft of premium beef production. This dedicated approach to quality is also reflected in our own branded products. Our flagship "Diamond Dee" brand that was first developed for the Japanese market over 35 Years ago continues to be enjoyed by discerning clientele worldwide.

Over time Diamond Dee has evolved to embrace subtle changes in our customers tastes, whilst maintaining John Dee's renowned quality control and shelf life.

- Diamond Dee Blue (250d+ Grain Fed Angus MB:4+)
- Diamond Dee Black (300d+ Grain Fed Wagyu MB:6+)

Both brands have been developed to provide a product suitable for all markets and all cooking styles. John Dee consciously chooses to work with other family owned and run businesses to source the best cattle to produce outstanding beef that will be the centrepiece of any culinary sensation.

As we say at John Dee for all our brands,
"Expect the Best"



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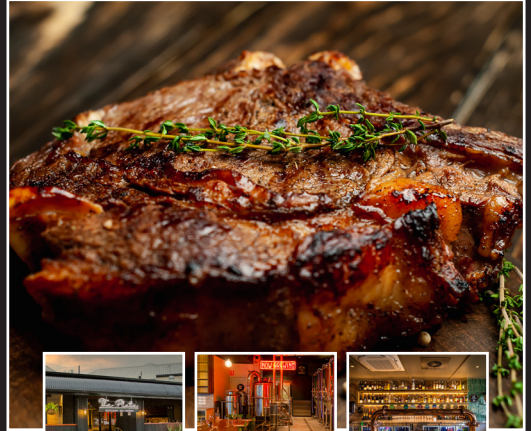
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www.thepaddockbutchery.com.au



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www.theplaterestaurant.com.au



Beef Battle 2022 winner Stanbroke



Beef Battle 2022

Wearing Memories Wine Merchants



Wearing Memories import and distribute luxury beverages, all of which are uniquely chosen by business owner and accredited sommelier, Kiron Barui. When selecting a beverage from the WMWM range, the buyer can have confidence that their selection will be enjoyed by all. Wearing Memories are providing the following beverages for the 2023 Darling Downs Beef Battle

- Wearing Memories Prosecco
- Chateau Maine Gazin Prestige 2019
- Chateau Maine Gazin 2018
- Chateau Maine Gazin Rose 2020



Rose 2020

Produced and bottled organically at the Chateau under nitrogen with a screw cap for Australia Merlot harvested early and lightly pressed before fermentation in a concrete vat.

Tasting note

'Brilliant colour with a very pale hue and peach reflections, intense fruity notes of candy, strawberry, raspberry and citrus zest, with aromas of banana and yellow peach.'

Rouge 2018

Hand picked grapes matured in concrete vats for merlot (88%) and in French oak barrels Cabernet Franc (7%) and Petit Verdot (5%)

Tasting note

'A deep garnet wine with aromas of morello cherry and ripe black fruit enhanced with toasted notes. The palate is supple and powerful with aromas of forest fruits, silky tannins and a vanilla finish with a minty tip.'

Prestige 2019

Selection of merlot blended with a large influence of cabernet Franc and Petit verdot French oak for 12 months to 40% of the blend.

Tasting note

'Intense red with purple reflections, this prestige cruve from Chateau Maine Gazin presents itself in the most beautiful way. Notes of cherry, blueberries and undergrowth are supported by subtle hints of brioche and spices'





Event Partners



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