



Purveyor of Premium Imported Meats
Coastal Lamb, NZ
Mountain River Venison, NZ
Mountain River Elk, NZ
Kerwee Wagyu, AU

JD Trading Contact: John Diethelm (JD) / john@johndiethelm.com / Cell 310 683 6511

Attention : Serving California Butchers & Chefs & Caterers

Product Description: KERWEE Fresh & Frozen Wagyu From Australia 400 Day White Grain Finish. Affordable alternative to A5

Steaks Individually Cut & Portioned

Aged, FROZEN. Vacuum Sealed

NY Strip END 10 oz

Filet 6oz

TBone 20oz

Cowboy Bone In Ribeye Roast 3lb

Whole Fresh Cuts Marble Score 4+

Wet Aged - FRESH. Vacuum Sealed

10-14 lb FRESH 1 x NY Striploin

45-50 lb FRESH 36 x Short Ribs-Bone In

20-24 lb FRESH Bone In Ribeye 1 x 7 Rib

28-32lb FRESH Tenderloin, Runner On x 4

FREE DELIVERY

- Winner of the World Steak & Triple Crown Challenge 2019
- Highest quality tender meat with a rich and silky flavor at affordable Price Point
- HALAL Certified **NO** hormones, **NO** growth promotants **NO** GMOs
- Grass fed, then finished on a minimum of 400 days on white grain (**NO CORN**)

LIFE CYCLE: 0-9 Months Mothers Milk 9-18 Months weaned in Grass Pasture 18-30 Feed Lot Transition from Grass to Grain Diet 30-33 Months 400 Day White Grain Finish

GENETICS: 75% of Kerwee Wagyu cattle are pure wagyu (F4 or 93.75% Fullblood Wagyu content) or greater The balance are F1 (50% Wagyu), F2 (75% Wagyu) or F3 (87.5% Wagyu). The Australian Wagyu genetic pool is the most advanced outside of Japan because Australia were able to access Fullblood genetics directly from Japan in the 1990's; whereas all other countries have had to breed-up using hybrid breeds. In other word, Australia now has a nucleus Fullblood genetic pool to draw on.



Call or Text JD Cell 310 6836511 - All Orders subject to Stock Availability – Delivery By Mutual Agreement