

## Our Quality Assurance System and Safety

- ✓ D.A (Department of Agriculture) approved HACCP Systems and Approved Arrangement control Hokubee Australia.
- ✓ AUSMEAT and BRC accredited.
- ✓ Our Meltique Beef method is patented in Japan, Australia, New Zealand and Taiwan.
- ✓ Meltique Beef is available as a certified HALAL product.
- ✓ All products are Micro-tested in our on-site Laboratory. We also test for 0157 e.coli on all of our Meltique Beef products.
- ✓ All product produced is Organoleptic-tested before load-out to end user.
- ✓ Hokubee Australia's Export Factory Registration/Establishment Number is 429 as per our AUSMEAT accreditation listing.

**MELTIQUE**  
**BEEF**

\*"Emulsion for processed meat and processed meat using the emulsion."

Patentee No. in Australia 783154  
Patentee No. in New Zealand 516414  
Patentee No. in Japan 3585848  
Patentee No. in Taiwan 293863

\*Meltique Beef is not Wagyu or Grain-fed and cannot be sold under these descriptions.

# MELTIQUE

# BEEF

**THE ORIGINAL**  
**SINCE 1984**



## Company History

- Meltique Beef was first developed by Hokubee in 1984.
- Hokubee are the pioneers of value adding natural soluble beef tallow into leaner grass-fed animals.
- Meltique Beefs creation is from technology developed in our Japanese head R&D department in Hokkaido.
- Meltique Beef production in Australia makes use of consistent high quality export grade raw material in conjunction with our Japanese technology.



A unique Beef product maintaining all the flavour and tenderness Australian Beef is famous for.

**HOKUBEE AUSTRALIA PTY LTD**

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**HOKUBEE**

**HOKUBEE CO.LTD (JAPAN)**

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### Meltique Beef Striploin

Raw Material: Striploin, AUSMEAT Cut Code 2140  
 Carton Weight: Catch Weight. Approx. 10-15 kg  
 Packaging: Individually Wrap  
 Our best selling product perfect for all kinds of restaurant and catering uses.



### Meltique Beef Loin Fillet

Raw Material: Striploin, AUSMEAT Cut Code 2140  
 Carton Weight: Catch Weight. Approx. 10-15 kg  
 Packaging: Individually Wrap  
 A highly versatile beef product for catering. Perfect for restaurants right through to portion control catering.  
 \*Please note Loin Fillet is made from Striploin (AUSMEAT No.2140) and therefore re-sellers cannot use the description Tenderloin.



### Meltique Beef Cube Roll

Raw Material: Cube Roll, AUSMEAT Cut Code 2244  
 Carton Weight: Catch Weight. Approx. 10-15 kg  
 Packaging: Individually Wrap  
 Rib Eye style for traditional steak house style menus.  
 A great full-flavoured product.



### Meltique Beef Rump

Raw Material: D Rump AUSMEAT Cut Code 2100  
 Carton Weight: Catch Weight. Approx. 10-13 kg  
 Packaging: Individual Vacuum Packaging  
 Variety of different cuisines and cooking methods.  
 Individually hand shaped to ensure consistent size and shape.



### Meltique Beef Flapmeat

Raw Material: Flap Meat, AUSMEAT Cut Code 2206  
 Carton Weight: Catch Weight. Approx. 8-11 kg  
 Packaging: Individual Vacuum Packaging  
 Primarily Karubi style BBQ, Yakiniku and Korean style BBQ.



### Meltique Beef Thick Skirt

Raw Material: Thick Skirt, AUSMEAT Cut Code 2180  
 Catch Weight, Approx 7-10 kg  
 Packaging: Bulk Pack  
 For Japanese Yakiniku Style or Korean style BBQ Restaurant.  
 Natural shape with excess fat and sinew removed.



## Meltique Beef

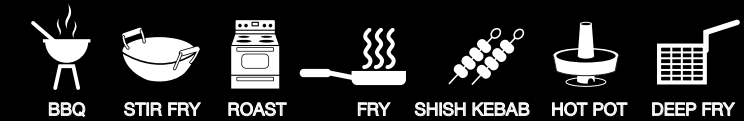
- ✓ Consistent
- ✓ Reliable
- ✓ Tender
- ✓ Safe
- ✓ Australian
- ✓ Cost effective

Delicious tender Australian Beef, suitable for all cooking styles.

Consistent cooking quality for the repeatable catering requirements of today's commercial kitchens.

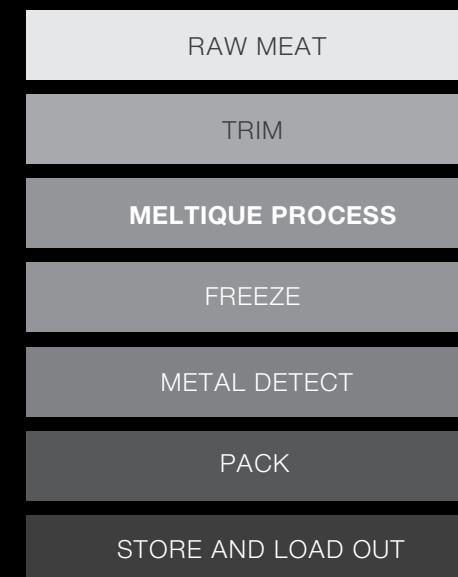
Safe, clean Australian Beef products, consistent in quality and price.

Convenience, Meltique Beef remains tender and juicy even after cooling and re-heating.



## Process

Our method perfects the traditional French 'larding' process and applies it successfully to a range of frozen beef products at a very competitive price.



Export grade raw materials sourced from approved Australian abattoirs that meet our strict quality standards.

All defects are removed. Fat and silver skin is trimmed to a specified requirement.

Our process ensures that all the juices are retained so the full flavour profile of the beef is consistently delivered.

Highly trained staff physically check each individual piece for any defects.

The highest standards of hygiene and quality assurance are maintained through our fully equipped company laboratory.

