

# MELTIQUE

## BEEF

THE ORIGINAL  
SINCE 1984



## Meltique Beef Cube Roll

Meltique Beef Cube Roll is the ultimate grilling steak, its tender juicy full bodied flavour works perfect for steakhouse restaurants. The ratio of fat to red meat helps prevent the muscle fibres from drying out during any cooking method.

### Specifications

Raw Material:  
Cube Roll (AUSMEAT Cut Code 2244)  
Carton Weight:  
Catch Weight Approx. 10-15kg  
Packaging:  
Individual Vacuum Packaging  
Cooking method:  
Rib Eye Style for traditional steak  
house menus



### Serving Suggestions



Flame grilled



Beef bowl



Roast beef



Beef kebab

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## Meltique Beef Cube Roll

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

Delicious tender Australian Beef.

Consistent cooking quality.

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



## 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.

## Multiple Muscles Of Cube Roll

### Cube Roll contains three main muscles

The appearance will be different depending on where the cross section cut is made.



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\*“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.

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