



*“From our land to your home,  
we are proud to share this  
piece of our heritage with you.”*

*Blair & Josie Angus*

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*Angus by Name – Angus by Nature*



*The smell of crisp,  
unadulterated air.*

For 80 000 generations people had a connection with our food that was the closest possible.

Today, for more than half the world's population that is not the case.

Angus Pastoral Company is about bringing that *connection* back for you.

## *A connection with*

**The land on which it  
was raised...**

Australia is a land of wide horizons and vast cattle stations.

From the crystal clear waters and natural beauty of our nursery, "Carpentaria Downs" to the fertile floodplains of "Kimberley" our country forms the essence of our beef.

*The taste of a  
wide brown land.*



Over 400 000 acres of prime cattle country in Central and North Queensland, nestled between the Great Barrier Reef and the rugged outback.

The Angus family have a passion for the land.

No need for fertilizers or chemicals.

Angus by name - Angus by Nature.

**The cattle that  
produced it...**

Our beef is years in the making.

Decades of selections, years of nurturing each animal, months of finely adjusted nutrition and finally weeks of ageing comes down to one moment of savouring.

Flavour is the reward of patience. Maturity gives our beef deep flavour and enhanced marbling.



*The exquisite red of a  
never-ending sunset.*

A consistent flavour that is defined by the unique and pristine environment in which these cattle were raised. Flavour that gives this beef a sense of place.

In the Angus family animal welfare is not a “certifiable process.” It is a tradition, a culture and a way of life. A respect gained through generations of working with cattle every day.

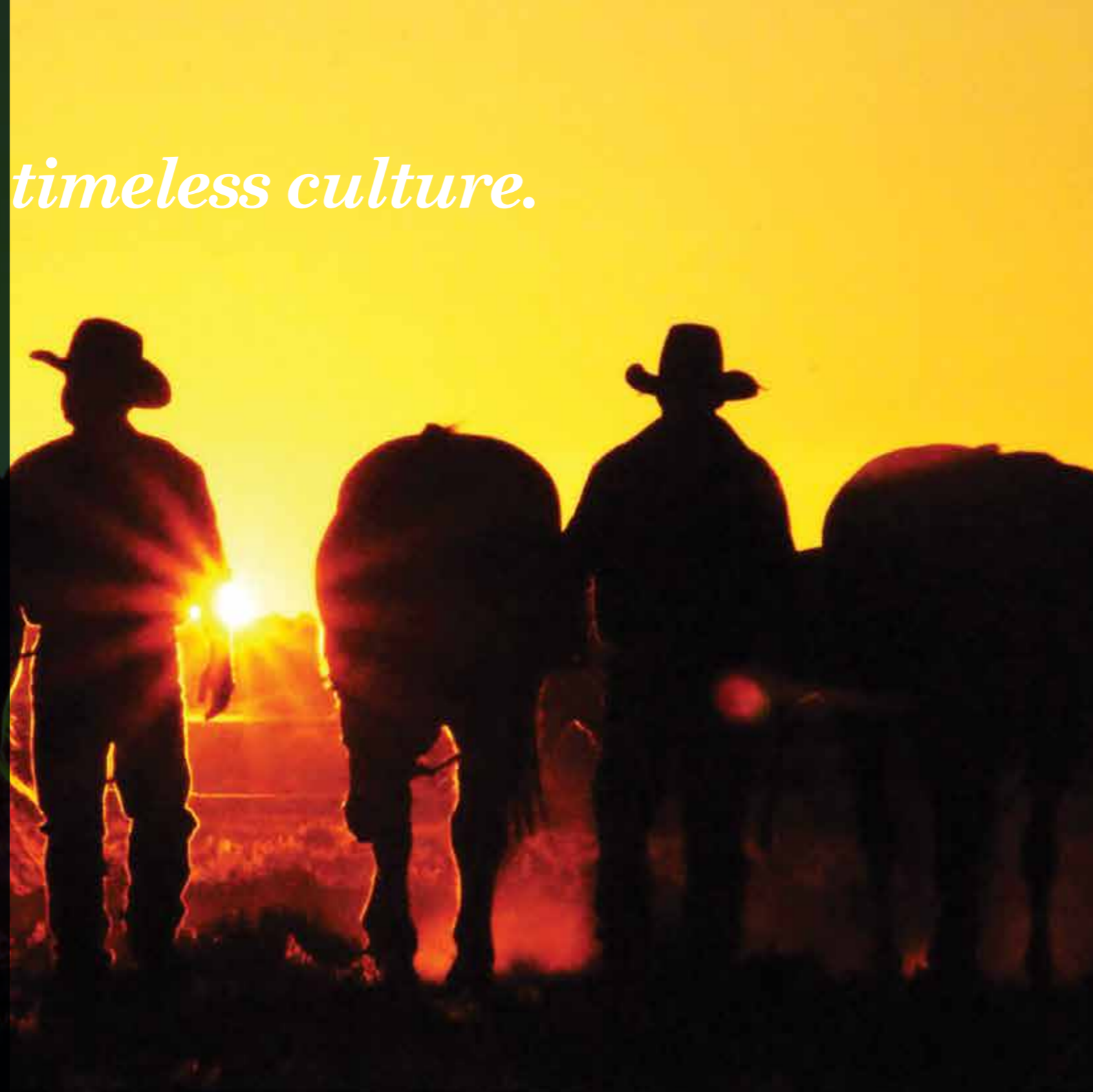
Cattle willingly following a stockman on his horse just because they understand is just one of the marks of respect between man and animal.

# *The touch of a timeless culture.*

Breeding world class beef doesn't just come down to being Angus or lot fed for a certain number of days.

Animals are selected over generations for the fineness of their hair to predict the fineness of texture in the meat.

Skilled cattlemen develop the breeding herd to deliver the same cut size and shape, time after time.



**The people who nurtured it....**

The strength of our company is that the cattle come first. We don't follow the latest trend or fashion.

We don't simply blend cattle from far and wide into branded cartons on a production line.

Angus Pastoral Company is authentic.

Each carton is not just a pretty picture, it is a stamp of commitment from cattlemen and women with a true passion for their product.

Reflections of dedication to excellence from the very source.

At Angus Pastoral Company, we say in every sense Australia because this is beef that awakens the senses.

Distinct in flavour, succulent to the palate, Angus Pastoral company presents beautifully on the plate – juicy, tender and vital, offering a fullness of body and colour that is unique to the global market place.

From humble beginnings supplying a local butcher shop to a global market place the Angus Family are proud to stand behind our beef.



In Europe we have chosen a company that has the same dedication to excellence to be the exclusive distributor of Angus Pastoral Company. Patrick Burgers at the beef company is a person that understands the meaning of “handle with care”.

The Beef Company has a focus on our core values of quality, responsibility and trust. Matching a great steak with a great experience,

The Beef Company offers a level of service and expertise in delivery that is second to none.

*Angus Pastoral Co.  
In every sense Australia.*