



Bullys Beef & Other Meats  
A.B.N 12 804 501 130  
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## **BULLYS BEEF & OTHER MEATS COMPANY PROFILE**



Bullys Beef & Other Meats is 100% family owned and operated South Australian Cattle and Lamb Company. As owner operators we treat our animals with dignity, care and respect enabling us to produce quality animals without human interference we are second generation producers and specialise in Angus Cattle & White Dorper Sheep meat for human consumption.

We humanely raise grass / pasture fed Beef and Lamb in the Upper South East of South Australia

on our 5000 acre property "Caloundra Station".

Our Cattle and Sheep are free to roam in the pastures eating a mixture of Lucerne, Rye Grass, Clover and Veldt grass. These food stuffs are naturally occurring and Lucerne being planted by us. Our animals are 100% Grass-Fed (organic) – As Certified under PCAS (Pasture Certified Assurance System)

We do not use any hormone growth promotants. – As Certified under PCAS (Pasture Certified Assurance System)

We do not use anti-biotics. – As Certified under PCAS (Pasture Certified Assurance System)

We are members of the MLA – Meat & Livestock Australia, Australian Angus Society, Primary Producers SA (South Australia) we are an LPA/NVD accredited farm and our stock is easily tracked by our NLIS tags for our cattle and our sheep. Our meat is MSA (Meat Standards Australia) graded and accredited which is a guarantee to produce consistently tender meat and unforgettable eating experience. We are proudly members of FoodSA, where our lamb was the selected dish of the day at a recent 'thinkfood' exhibition, Retailers meet the Producer's day in April 2014.

Bullys Beef & Other Meats is Aus-Meat Accredited, is PCAS Certified 100% Grass-Fed Organic Certified (Pasture Certification Assurance System). Bullys Beef & Other Meats is export registered with the Australian Government. We are working towards ISO Accreditation, we have passed the preliminary and written audits and are awaiting the physical Audits, where they attend our property.

We produce Angus Cattle and White Dorper Lambs to supply the growing Australian Market and all our animals are export ready. Both these breeds provide exceptional quality lean and nutritious meat to our buyers. Being grass-fed (organic) produces meat that is naturally lower in fat and healthier to the consumer, a meat of preference on supermarket shelves.



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Our Angus Cattle have been born and bred on our property for over 50 years and with the successful introduction of our White Dorper Sheep 3 years ago. The Angus and the White Dorper sheep live harmoniously together roaming the property, consuming natural foodstuffs till they become market ready.

We offer a continuity of supply, with our ability to irrigate our pastures to keep our cattle at a constant weight in times of low rainfall. We are dedicated producers who will have the animals and the consumer's best interest at heart.

We offer the opportunity of supply with consistency of demonstrated best practice in our farming management, breeding and production of quality animals to take to the consumer market. This is demonstrated by our certification with AUS-MEAT approval of Export Accreditation and PCAS (Pasture Certified Assurance System) 100% Grass-fed Organic, with no growth promotants and anti-biotic free.

Our property is bordered by Ngarkat National Park and Onion growers thus preventing any accidental cross breeding and any human contact unless necessary. Our animals are calm and are fed by naturally growing native grasses and or Lucerne which is planted by us; we do not use the feedlot method of fattening with grain as this can change the taste of the meat in the animals. It also confines animals to 'fenced areas' and we find this stresses the animal and can cause meat to cut dark. Our animals are free to roam our paddocks with limited restrictions.

We can control where our animals go, to ensure they are ethically treated and go to accredited food processors and we sell to other farmers who wish to breed Angus cattle. We have had contracts with Coles Australia, do home deliveries into South Australian homes – direct from paddock to the plate and are expanding our networks to include the export market.

Thank you for the opportunity and look forward to meeting your requirements, please do not hesitate to contact us if you wish to sample our product and or ask a question.

**Robyn Verrall**

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