



Boutique Beef

Bringing together the finest producers + processors of Australian meat for global consumption. The Boutique Beef Program launched by the Powersource Group is the first of its kind.



WWW.BOUTIQUE-BEEF.COM.AU



ABOUT POWERSOURCE GROUP



HISTORY:

Launched in 2006, the Powersource Group has flown under the radar, preferring to focus on gaining invaluable experience within the cut throat world of international trade.

15 years on + millions of tons later - the Powersource Group is now one of the leading procurement and global trade experts within Australia.

Guided by Katherine + her team, Powersource Group is unlimited in its ability to deliver success at scale.

KEY FACTS:

- ✓ International Trading Since 2006
- ✓ Experts in Australian Beef Export
- ✓ Experts in Australian Lamb Export
- ✓ Multi-Generational Experience in a Multitude of Trade Verticals
- ✓ Global clientele in Asia, Middle East, Americas + Oceania





WAGYU SUPPLY



BLACK ANGUS SUPPLY

PROGRAM OVERVIEW



ANGUS SUPPLY



TOP-TIER PROCESSING

Powersource Group has assembled the best in breed producers + processors of Australian Wagyu, Black Angus + Angus at a price point suitable for all international markets.

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WAGYU (MB 6-9+) - CERTIFIED FULL BLOOD



AVAILABILITY:

Supply is launching in Sept-21, min 1x container PO's required in order to secure allocation of stock.

PO's + cleared funds for 30% deposit down required - 70% final payment on production of shipping documentation.

PRICING:

Available on submission of LOI.



BLACK ANGUS (MB 2-5) - GRAIN FED (150+)



AVAILABILITY:

Supply is launching in Sept-21, min 1x container PO's required in order to secure allocation of stock.

PO's + cleared funds for 30% deposit down required - 70% final payment on production of shipping documentation.

PRICING:

Available on submission of LOI.

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ANGUS (MB 1-3) - GRAIN FED (150 DAYS)



AVAILABILITY:

Supply is launching in Sept-21, min 5x container PO's required in order to secure allocation of stock.

PO's + cleared funds for 30% deposit down required - 70% final payment on production of shipping documentation.

PRICING:

Available on submission of LOI.

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SUPPLY &
PROCESS
PARTNERS



AUSTRALIA'S BEST IN BREED ASSEMBLED:

The Powersource Group has leveraged 15+ years of Australian beef export to put together 5x of the most elusive, top-tier supply & processing partners that Australia has to offer.



SUPPLY & PROCESS PARTNER - ACC (1620)



Norm Lee and his family established Leeson Pty Ltd in 1960 and purchased their first cattle station, Brindley Park, in 1968. Trevor and Keri Lee later formed Australian Country Choice (ACC).

Today, the ACC Group exists as the world's largest family-owned, vertically integrated cattle and beef supply chain organisation.

Our whole-of-chain operations include seedstock production, cattle breeding, backgrounding, farming and lot-feeding to beef primary processing and multi-specie further processing, value-adding, retail packing and distribution.

Our group of companies is dedicated to the best practice supply of high-quality meat products to domestic and export markets.



WWW.ACCBEEF.NET.AU

WWW.BOUTIQUE-BEEF.COM.AU



SUPPLY & PROCESS PARTNER - G&K O'CONNOR



For three generations the O'Connor family has been sourcing the finest quality beef from Gippsland, grazing on what is undeniably Australia's most prized environment for producing premium beef.

Entirely free range cattle, they are raised on a natural diet of Gippsland's pure pastures, without any artificial growth hormones and tested free of antibiotics. They are the best Angus and Hereford cattle breeds, flourishing in the crisp fresh air, pristine water and nutrient rich pastures.



WWW.OCONNORBEEF.COM.AU

WWW.BOUTIQUE-BEEF.COM.AU



SUPPLY & PROCESS PARTNER - GREEN MOUNTAIN



Greenmountain Group acquired the Coominya processing facility in 2006 and Greenmountain Food Processing commenced a slaughter and boning operation at the site in 2007.

In purchasing the Coominya processing facility, the company committed to maintaining and improving the plant to meet modern food safety, environmental and OH+S standards. The site currently holds BRC, AUS-MEAT, McDonald's, HACCP, Woolworth's accreditations and is licensed to export to most global markets.



WWW.GREENMTN.COM.AU

WWW.BOUTIQUE-BEEF.COM.AU



SUPPLY & PROCESS PARTNER - STANBROKE

STANBROKE

Stanbroke is a family owned Australian integrated beef and cattle company.

At Stanbroke our aim is to consistently provide the finest quality beef to our valued customers. We achieve this by owning and managing each step of the beef production process. By utilising the pristine environment of our cattle stations and combining this with our state of the art production facilities, we constantly deliver the highest quality, tender, flavoursome beef chefs demand.

We offer a full range of Grain and Grass-fed beef categories and export to over 35 countries globally.



WWW.STANBROKE.COM

WWW.BOUTIQUE-BEEF.COM.AU



SUPPLY PARTNER - MACKA'S BLACK ANGUS



The story of Macka's Australian Black Angus Beef started back in 1884 where Archie Mackenzie, who was raised by his two aunts, began running cattle in the Port Stephens area of New South Wales in Australia.

Running cattle was in Archie's blood and the quest to produce the highest quality cattle became his passion. Archie passed the property, and the passion, down to his son Bruce Mackenzie who runs the property today with his only son, Robert.

Macka's is now heading into the 5th generation with Robert's two boys, James and Jack, both now working within the family operation.



WWW.AUSTRALIANANGUSBEEF.COM.AU

WWW.BOUTIQUE-BEEF.COM.AU



SUPPLY PARTNER - KING RIVER MEAT



KING RIVER
AUSTRALIAN MEAT EXPORTS

King River represents the Kemp family and the Rich family who have formed a strategic collaboration to specialise in wagyu beef production for the export market. We have built production systems around this business model to achieve optimum results. When our Wagyu beef bears the name King River, you can be assured that we are proud of this product.

Through years of acquiring specific Wagyu genetics with traits such as high fertility, good temperament, excellent carcass weight and primal eating quality by a high marbling content - the families have built a business model to ensure the finished product is "fit for a King".



WWW.KINGRIVER.COM.AU

WWW.BOUTIQUE-BEEF.COM.AU





NEXT STEPS

1. Completion of NCNDA as supplied by PSG
2. LOI to be submitted by buyer for quotation
3. Pricing + allocation advised by PSG
4. Proof of cleared funds for initial deposit (30%)
5. FCO supplied by PSG for buyer vetting
6. SPA to be signed off by client
7. Order processed + shipping docs provided
8. 70% final payment required for stock loading





My team & I appreciate your time and greatly look forward to working hand in hand for mutual prosperity.

"Friendship is a long & beautiful journey; all great friendships start with a trusted first step"
- Anonymous

Katherine Naixin