



PREMIUM  
AUSTRALIAN  
BEEF.

# PRODUCT GUIDE.



[www.jacks creek.com.au](http://www.jacks creek.com.au)



# FROM OUR FAMILY TO YOURS.

Jack's Creek is a vertically integrated **FAMILY OWNED** and operated beef business. We pride ourselves on producing the best quality beef for you, your family and friends to enjoy time after time!

Only producing beef from top performing Wagyu and Angus cattle ensures that every product delivers an exceptional eating experience.

Jack's Creek is anything but standard. With care and precision applied across the complete supply chain, you can rest assured that every cut will be tender, juicy and packed with flavour.

**WELCOME TO JACK'S CREEK.**

# GENERATION



# ATIONAL



Back in the early 1850s the Warmoll family emigrated from Ireland to Australia. Landing in Sydney, NSW, they began to open butcher shops, serving the community with exceptional quality meat products. This was the beginning of Jack's Creek's link to fine foods.

The 1940s saw John Francis Warmoll break ground and begin farming in the fertile Liverpool Plains of Breeza, NSW. With a combination of rich black soil and consistent rainfall, the Breeza country was ideal for grain and pastoral production, which still operates to this day under the leadership of John Warmoll's son, Phillip.

The Jack's Creek name is derived from

the Big Jack's Creek Farm in Willow Tree NSW, purchased by the Warmoll family in the early 1980s. Nestled at the base of the Great Dividing Range, its lush, green, rolling hills benefit from year round rainfall and provide abundant feed for the Wagyu cattle that are bred there.

In 2008, Patrick Warmoll joined his father, Phillip, and uncle, David, in the Jack's Creek branded beef business. The Warmolls refined their expansion plans, bringing Black Angus cattle into the brand stable. This led to the development of a larger range of products being made available to existing customers, and the opportunity to extend the reach of Jack's Creek to countries all around the world.

# GRAIN FED BEEF



Quality beef begins in the paddock. It starts with the best genetics, a high quality breeding and growing environment, and humane raising standards, supported by complete traceability over the animals entire life.

All cattle spend the first part of their lives in a paddock with their breeding herd, during which time they are closely monitored for good health, and constant access to high quality pasture and clean water. The backgrounding stage allows Jack's Creek cattle to transition from a pasture-based diet to a high-energy grain ration when they are moved to a feedlot. Beef production is generally more

efficient in a feedlot as more beef can be grown using less land, feed and water, and generating fewer emissions and less manure.

Apart from producing consistent and great quality beef, grain feeding is regarded as a highly efficient option for producing beef for consumers and for maintaining a sustainable environment.

Jack's Creek only works with feedlots operating under the National Feedlot Accreditation Scheme, ensuring positive animal health and welfare outcomes, and practices that safeguard human health and antimicrobial stewardship.



# FLAVOUR IS KING



When looking for the best beef eating experience, flavour is the most important factor, and the presence of marbling (the visible 'flecks' of fat you see within the beef muscle, or intramuscular fat) is a great indicator of flavour, tenderness and juiciness.

Jack's Creek cattle are bred to generate marbling, and raised in feedlots operated to ensure the best eating result for our customers, with high-energy rations and close health management.

- ***Our Fullblood and Purebred Wagyu cattle genetics (of the famous Tajima bloodline) enhance the natural tendency of the Wagyu to generate marbling, with a focus on an even spread of fine marbling throughout the muscle.***
- ***Our Wagyu Cross cattle get the benefit of Wagyu genetics for marbling combined with the vigorous growth and "beefy" flavour of Angus.***

- ***Our Verified Black Angus cattle (Pure Angus genetics, verified by Angus Australia) guarantees a consistently high eating quality - well marbled with a strong flavour.***

In recognition of the quality of the beef produced by Jack's Creek, we were awarded the title of **World's Best Steak Producer** at the first two World Steak Challenge competitions, and have been consistently awarded in each event since then. In 2021, Jack's Creek was awarded **World's Best Grained Steak, World's Best Ribeye Steak and World's Best Fillet Steak**. Our Wagyu beef has also been recognised for its quality in the USA, receiving accolades in the 2021 Triple Crown Steak Challenge.





## JACK'S CREEK WAGYU

Experience the World's Best flavour. Our exclusive flagship product is intricately marbled, delivering a tender, melt in the mouth taste sensation that never disappoints.

<b>Cattle Type</b>	Pure Bred to Full Blood
<b>Lot Fed Period</b>	500 days grain fed
<b>Age at Slaughter</b>	30 - 34 months
<b>Carcase Weight</b>	380kg - 430kg
<b>Marble Score</b>	3 - 9+
<b>HGP Free</b>	YES



## JACK'S CREEK WAGYU X

Crossing the two most proven marbling breeds, Wagyu and Black Angus, our Wagyu Cross product is bred for flavour. Juicy and succulent, this beef is a truly unique eating experience.

<b>Cattle Type</b>	F1 to F3
<b>Lot Fed Period</b>	400 days grain fed
<b>Age at Slaughter</b>	28 - 30 months
<b>Carcase Weight</b>	400kg - 450kg
<b>Marble Score</b>	3 - 9+
<b>HGP Free</b>	YES



## JACK'S CREEK BLACK ANGUS

With up to a 5+ marbled score, our pure Black Angus beef is renowned for its consistently exceptional eating quality. Unleashing a powerful flavour every time – guaranteed.

<b>Cattle Type</b>	Verified Pure Black Angus
<b>Lot Fed Period</b>	180 days grain fed
<b>Age at Slaughter</b>	19 - 21 months
<b>Carcass Weight</b>	350kg - 400kg
<b>Marbled Score</b>	1 - 5+
<b>HGP Free</b>	YES



## JACK'S CREEK CLASSIC BLACK ANGUS

This 100% Black Angus beef delivers the strong flavour and consistently high quality that Australian beef is known for around the world. A great eating experience at an accessible price.

<b>Cattle Type</b>	Pure Black Angus
<b>Lot Fed Period</b>	130 days grain fed
<b>Age at Slaughter</b>	18 - 20 months
<b>Carcass Weight</b>	370kg - 420kg
<b>Marbled Score</b>	1 - 3+
<b>HGP Free</b>	NO



## JACK'S CREEK ANGUS

The perfect all round, everyday eating experience. Never settle for anything less. Our Angus beef's superiority is a result of its juicy, delicious and lasting flavour.

<b>Cattle Type</b>	Minimum 75% Angus
<b>Lot Fed Period</b>	120 days grain fed
<b>Age at Slaughter</b>	18 - 20 months
<b>Carcase Weight</b>	370kg - 420kg
<b>Marble Score</b>	1 - 2+
<b>HGP Free</b>	NO



# EXPERIENCE THE FLAVOUR.

Jack's Creek now directly exports to over 20 countries while also maintaining a substantial presence in the Australian domestic beef market.

Our beef is **EU accredited, Halal accredited** and our team is customer service focused and capable of offering flexible product selection for both retail and food service.

Our branded beef World's Best Steak Challenge wins are tribute to our no compromise, best of breed strategy we apply in the complete supply chain, from farmer to consumer.

We value the close relationships formed with customers through in-market collaboration to build our brands, as well as offering a customised suite of products to suit the customers needs.

We pride ourselves on continually seeking ways which will maximise results and shape sustainable long term relationships which has led to Jack's Creek becoming the globally recognised premium quality beef brand it is today.





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**T +61 (02) 5712 9800**

**E [sales@jacks creek.com.au](mailto:sales@jacks creek.com.au)**

**W [www.jacks creek.com.au](http://www.jacks creek.com.au)**

