

Pasture Fed Organic Black Beef landed in South East Asia from Downunder



WHAT DOES “GRASS-FED” ACTUALLY MEAN IN NEW ZEALAND?

With a diet of rich grass animals grow Strong, Healthy and Lean. The meat that is produced has a consistently delicious, distinctive flavour - the mark of red meat as it naturally should be. It's leaner, more finely textured and nutritionally better for you. Compared to being grain-fed, grass-fed meat is lower in saturated fat, and higher in vitamins A and E, conjugated linoleic acid and omega-3 fatty acids.



New Zealand
BEEF



PRODUCT OF NEW ZEALAND

Plate to Pasture

- Grass-fed, pasture raised beef
- Healthy & Graded for Eating Quality
- Hand-selected by Master Graders
- Aged with care, at least 21 days
- Lean, trimmed and boneless cuts
- 100% Made of New Zealand
- 100% HALAL certified by HALAL NEW ZEALAND



Tender & Healthy

We take pleasure to introduce **TOP THREE TENDER CUTS:**

- #1 Tenderloin
- #2 Ribeye
- #3 Sirloin

Averaged Thirteen Months Slaughtered Beef Meat is almost like Veal Meat that enables **SUPER TENDER MEAT TEXTURE**



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