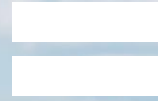




The best of Australia



**AUSSIE
BEEF, LAMB
& GOAT™**



Fun facts on Australia



28 Million



>70 Million



>30 Million



Image Credit: The Australian Government. Source: <http://www.anbg.gov.au/maps/aust-usa-map.jpg>

Why Australia?

1



Australia has the ideal environment to raise livestock

2



Australia's red meat industry is focussed on sustainability

3



Australia is a world leader for food safety

4



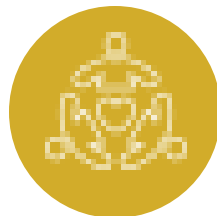
Available Australian red meat product categories

5



Australia has the world's best meat grading system

6



Australian farming practices and red meat are trusted by consumers around the world

Australia has the ideal environment to raise livestock



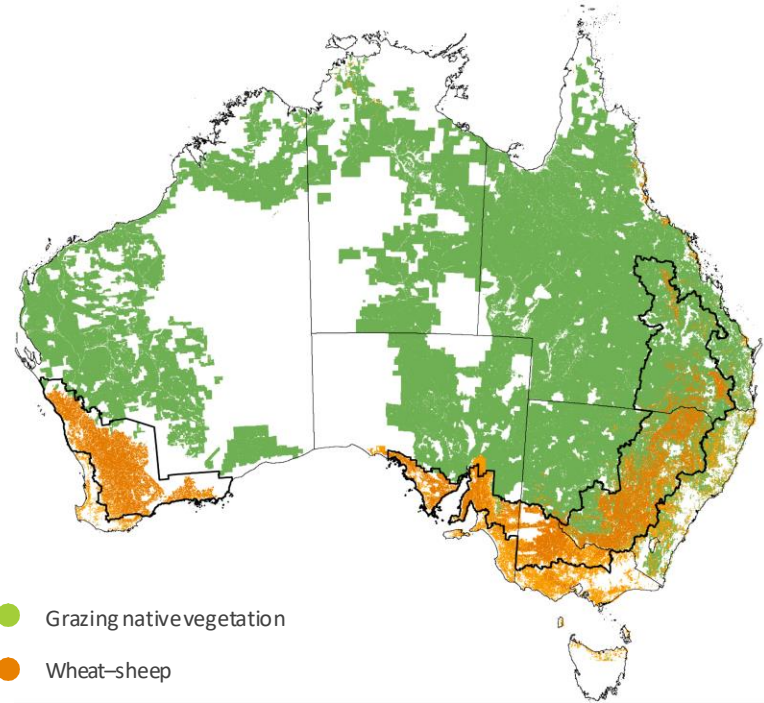
Our climate and systems
mean livestock are raised
on **natural pastures**



Wide open spaces to roam



We can produce and
supply grass fed products
year-round



- Grazing native vegetation
- Wheat-sheep
- Other uses



Australian Beef
Sustainability
Framework



SHEEP
SUSTAINABILITY
FRAMEWORK



Beef and sheep sustainability frameworks



Best Animal Care



Environmental Stewardship



Economic Resilience



People and the Community

Shipping is the most efficient form of transport



<5%

Less than 5% of life cycle
greenhouse gas emissions,
water and energy use come
from transport



Grassfed beef

Grassfed beef comes from animals that have spent their entire lives grazing on grass.

Grain fed beef

Grain fed beef comes from animals that graze on grass for most of their lives and then **transition to grain-based diets.**

The ration may contain:

- wheat, oats, rye, barley and sorghum
- Protein, such as sunflower and lupins
- vitamins and minerals, probiotics



RED MEAT, GREEN FACTS



Scan the QR code for
more information on
Red Meat Green Facts,
Australian Good Meat

AUSSIE BEEF & LAMB

ON THE MENU



"The Aussie Beef & Lamb program offers great tasting, grass fed and natural products that were raised and produced humanely."
-Alexander Ong, Director of Culinary Excellence, UMass Dining

A GUIDE FOR COLLEGE AND UNIVERSITY DINING SERVICES

CONTENTS

The guide offers valuable insights into culinary research and development, procurement best practices, and innovative student engagement strategies for college and university dining programs.

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LAMB BRAISED PARMENTIER

A comforting casserole dish featuring tender lamb, sautéed mushrooms, and layers of creamy mashed potatoes.

STRATEGIC PROCUREMENT AND OPERATIONAL EXCELLENCE



Strategic procurement is essential for success in the college and university dining segment. Delivering products on time and at a fair price is vital for maintaining excellence in any sized operation.

When we began sourcing Aussie Beef for our program, we utilized the capacity of our on-campus warehousing operation to handle bulk shipments of grass-fed, antibiotic-free beef burgers and stir-fry strips. Over time, we expanded our offerings to include lamb products as well. By operating at high volume, we achieved cost savings through drop shipping—working with our prime grocery vendor, Performance Food Group, to develop a logistics plan that enabled direct shipments from manufacturers to our campus warehouse.

In addition to direct shipments and partnerships with vendors like Performance Food Group, US Foods, and Sysco, secondary suppliers play a critical role in ensuring

reliable distribution. Having multiple sourcing partners protects operations from stock shortages, while redistribution partners like DOT Foods support seamless supply chains for your primary vendors.

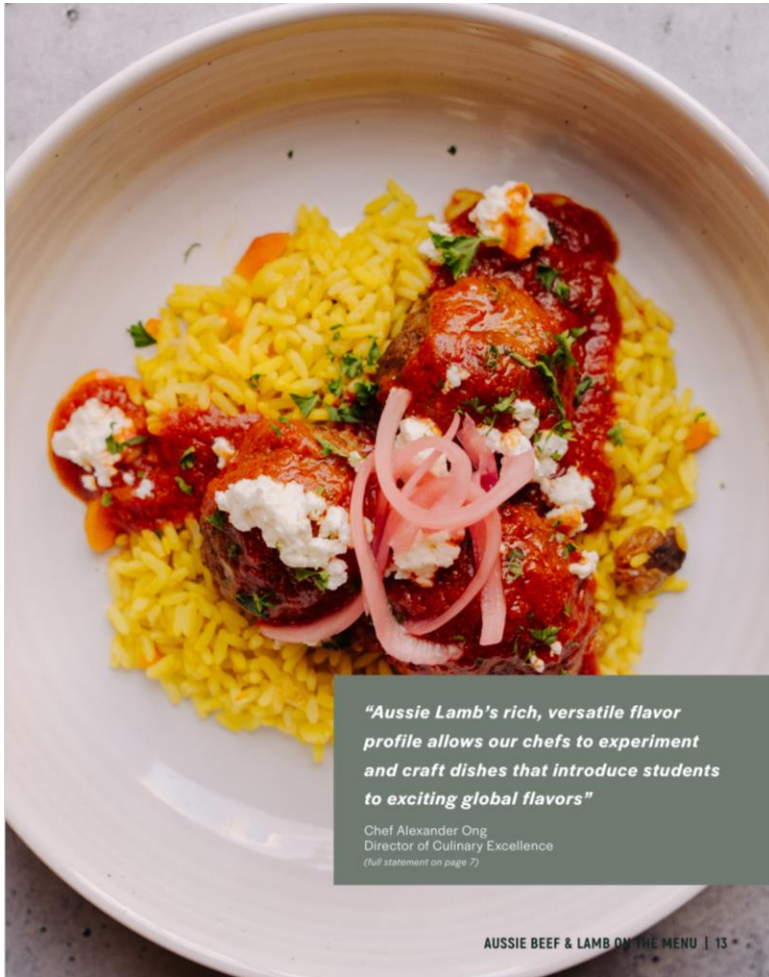
SOURCING FLEXIBILITY AND CULINARY INNOVATION

Sourcing from Aussie Beef & Lamb producers offers flexibility, with numerous effective strategies available. By thinking strategically about long-term outcomes, you can achieve exceptional results.

For food service directors nationwide, maximizing the value of every ingredient is a top priority. Aussie Beef & Lamb provide an excellent solution for those seeking to elevate menus with great-tasting, ethically sourced products.



AUSSIE BEEF & LAMB ON THE MENU | 17



"Aussie Lamb's rich, versatile flavor profile allows our chefs to experiment and craft dishes that introduce students to exciting global flavors"

Chef Alexander Ong
Director of Culinary Excellence
(full statement on page 7)



AUSSIE LAMB BRAISED PARMENTIER

Ingredients (100, 4 oz Servings)

Lamb Braised Parmentier

- 2 lb, 11 oz Mycoterra Oyster Mushrooms (Break 1" pieces)
- 2 lb, 11 oz Regular Grown Sliced Mushrooms
- 1 tbsp, 2 ½ tsp Canola Oil
- ¾ tsp Coarse Kosher Salt
- ¾ tsp Ground Black Pepper
- 1 pinch Fresh Chives (Chop Coarse)
- 2 ¾ tsp Thyme (Chop Coarse)
- 1 pinch Fresh Parsley (Chop Coarse)

Protein

- 8 lb, 13 ½ oz Braised Aussie Lamb
- 1 lb, 13 oz King Cut Gruyere Cheese (Grated)
- 8 lb, ½ oz Mashed Potatoes
- ½ tsp Paprika

Braised Lamb

- 5 lb, 2 oz Halal Aussie Lamb Stew Meat
- 1 tbsp, 1 ¾ tsp Coarse Kosher Salt
- 2 ¾ tsp Ground Black Pepper
- 2 tsp, 1 ¾ tsp Canola Oil
- 1 lb, 4 ½ oz Sauce Demi Glace de Veau (GF)
- 2 ½ cups, 1 tbsp Water
- ½ cup, 2 tbsp, 1 tsp Red Wine
- 3 tbsp, 2 ½ tsp Peeled Whole Garlic Cloves (Minced)
- 2 ½ tsp Thyme
- 1 tbsp, 2 ¾ tsp Bayleaves
- 1 pinch Rosemary
- 1 lb, 4 ½ oz Jumbo Yellow Onions (Diced ½")

Mashed Potatoes

- 7 lb, 12 oz Yukon Gold Potatoes
- 1 ¾ cups, 2 tbsp Heavy Cream
- 4 ¾ oz Solid Unsalted Butter
- 1 tbsp Coarse Kosher Salt
- 1 tbsp, ¾ tsp Ground Black Pepper

Method of Preparation:

Aussie Lamb Braised Parmentier

- Toss mushroom with canola oil, salt, pepper, and chopped herbs and place onto sheetpans
 - Roast until browned and tender
- Protein:**
- Place lamb, along with some of the braising liquid into decorative hotel pans and place mushrooms on top, then add a layer of shredded gruyere cheese
 - Top with mashed potatoes and sprinkle with paprika
 - Bake in a 325°F oven for 25-35 minutes or until internal temp is at least 160°F and the top is lightly browned

CCP- Hold hot potentially hazardous foods no more than 4 hours at 140°F (60°C) or above.

Braised Aussie Lamb

- Season lamb with salt, pepper and oil, sear in oven at 450°F for 20 minutes
- In braising pans, place lamb and all the other ingredients and cook covered for 3 hours (or until tender) at 325°F
- Remove thyme, rosemary, and bay leaves. Gently shred the lamb and leave it in the braising liquid

CCP- Cook roasts to 145°F (63°C) for 3 minutes.

CCP- Hold hot potentially hazardous foods no more than 4 hours at 140°F (60°C) or above.

Mashed Potatoes

- Peel potatoes and boil until tender.
- Heat cream with butter.
- Whip potatoes in mixer and add butter and cream.
- Season with salt and pepper.

CCP- Cook to an internal temperature of 165°F (74°C) or above for 15 seconds.

CCP- Hold hot potentially hazardous foods no more than 4 hours at 140°F (60°C) or above.

MOROCCAN KEFTA MEATBALLS WITH TOMATO-ONION SAUCE

Ingredients (100 Servings)

Moroccan Kefta Brochette

Base

- 10 lb Halal Ground Aussie Beef
- 2 lb, 8 oz Jumbo Yellow Onions (Minced)
- 5 oz Cilantro (Minced)
- 5 oz Fresh Parsley (Minced)
- 3 tbsp, 1 tsp Ground Turmeric
- 1 tbsp, 1 tsp Roma Cinnamon
- 3 tbsp, 1 tsp Ground Cumin Seed
- ½ cup, 1 ¾ tsp Paprika
- 1 tsp Coarse Kosher Salt

Garnish

- 5 oz Fresh Parsley
- 3 tbsp, 1 tsp Lemon Juice
- ½ cup, 2 tbsp Extra Virgin Olive Oil

Sauce

- ½ cup, 2 tbsp Canola Oil
- 2 lb, 8 oz Jumbo Yellow Onions (Sliced Thin)
- 2 lb, 8 oz Marinara Tomato Sauce
- 1 ½ oz Spices Ras Al Hanout*
- 1 tbsp, 1 tsp Roma Cinnamon
- ½ tsp Saffron
- 1 quart, 1 cup Water
- 7 ¼ oz Local Honey

Garnish

- 2 ¼ oz Fresh Parsley (Chop Coarse)
- ½ cup, 2 tbsp Cilantro (Chop Coarse)

*Spices Ras Al Hanout

- 1 tbsp, ½ tsp Roma Cinnamon
- 1 tbsp, 1 ¾ tsp Paprika
- 1 tbsp, 2 tsp Ground Cardamom
- 1 tbsp, 1 tsp Ground Turmeric
- 1 tbsp, 2 ¾ tsp Whole Cumin Seed

Method of Preparation:

1. Make Kefta:

- Combine Aussie Beef, onions, cilantro, parsley, and spices, and mix thoroughly. Portion into 2 oz and roll into an oval cylinder.
- Roast in 375°F oven until cook until cooked. Transfer to a decorative pan. Drizzle with lemon juice and olive oil. Garnish with parsley.

CCP- Cook ground meat to 155°F (68°C) or above for 15 seconds.

CCP- Hold hot potentially hazardous foods no more than 4 hours at 140°F (60°C) or above.

- For the Sauce, heat a pot over medium heat with the canola oil and add the onions. Saute until tender, about 1-2 minutes. Add the remaining ingredients and bring to a simmer and cook until the tomato sauce starts to thicken slightly.
- Place the cooked kefta onto decorative pans and pour the onion sauce over top
- Garnish with chopped parsley and cilantro

CCP- Cook to an internal temperature of 165°F (74°C) or above for 15 seconds.

CCP- Hold hot potentially hazardous foods no more than 4 hours at 140°F (60°C) or above.

Spices Ras Al Hanout: Combine and mix until uniform in appearance

NUTRITION APPENDIX



Diana Rodgers
RD of Sustainable Dish

Aussie Beef & Lamb are excellent options for health-conscious and flavor seeking college students. These meats offer high-quality protein and supply essential nutrients like B-vitamins, iron, and zinc, which are vital for supporting energy levels, cognitive function, and overall well-being—key concerns for students.

What's more, the versatility of Aussie Beef & Lamb products makes them perfect for a variety of ethnic recipes, from Mediterranean to Asian and beyond. This aligns with the trend of adventurous eating among younger generations, who enjoy trying exciting new dishes.

By opting for Aussie Beef & Lamb, you're not just treating their taste buds to premium flavors; you're making the smart choice for their nutrition, and tempting culinary exploration.

CUMIN LAMB TACOS

Nutrient	Amount	%DV
Energy	76.8kcal	
Total Carbs	13.53g	4.90%
Fiber	1.86g	5.70%
Starch	9.38g	
Sugars	1.75g	
Added Sugars	1.4g	0.30%
Net Carbs	11.83g	
Fat	3.89g	6%
Monounsaturated	1.77g	
Polyunsaturated	86g	
Omega-3	13g	
Omega-6	58g	
Saturated	63g	4.20%
Cholesterol	0mg	
Protein	8.59g	
Alanine	12g	
Arginine	1g	
Aspartic acid	13g	
Cysteine	03g	
Glutamic acid	34g	
Glycine	07g	
Histidine	05g	
Hydroxyproline		
Isoleucine	06g	
Leucine	19g	
Lysine	06g	
Methionine	03g	
Phenylalanine	05g	
Proline	14g	
Serine	08g	
Threonine	07g	
Tyrosine	01g	
Valine	06g	
B1	08mg	6.80%
B2	11mg	6.50%
B3	2.63mg	16.40%
B5	00mg	1.90%
B6	15mg	8.90%
B12	90ug	37.60%
Choline	5.53mg	1%
Cofactor	8.96ug	1.70%
Vitamin A	83.75ug	7.10%
Alpha-carotene	229.82ug	
Beta-carotene	94.47ug	
Beta-cryptoxanthin	8.46ug	
Lutein-Zeaxanthin	67.42ug	
Lycopene	07ug	
Vitamin C	4.30mg	4.80%
Vitamin D	0.00u	
Vitamin E	63mg	4.20%
Vitamin K	2.56ug	8%
Calcium	29.73mg	2.30%
Copper	06mg	6.10%
Iodine	03ug	
Iron	1.19mg	6.60%
Magnesium	32.14mg	7.70%
Manganese	14mg	6%
Phosphorus	86.78mg	6.90%
Potassium	210.21mg	4.50%
Selenium	1.59ug	2.90%
Sodium	121.98mg	5.30%
Zinc	1.76mg	16%

LAMB BRAISED PARMENTIER

Nutrient	Amount	%DV
Energy	76.2kcal	
Total Carbs	8.43g	3.10%
Fiber	1.27g	4.00%
Starch	4.76g	
Sugars	1.18g	
Added Sugars	0g	
Net Carbs	7.02g	
Fat	3.69g	4.70%
Monounsaturated	03g	
Polyunsaturated	28g	
Omega-3	05g	
Omega-6	17g	
Saturated	1.89g	9.30%
Trans-Fats	1g	
Cholesterol	11.31mg	3.60%
Protein	3.18g	
Alanine	07g	
Arginine	06g	
Aspartic acid	21g	
Cysteine	01g	
Glutamic acid	24g	
Glycine	05g	
Histidine	03g	
Hydroxyproline		
Isoleucine	05g	
Leucine	06g	
Lysine	07g	
Methionine	03g	
Phenylalanine	05g	
Proline	05g	
Serine	05g	
Threonine	06g	
Tyrosine	02g	
Valine	04g	
B1	06mg	4.80%
B2	11mg	8.80%
B3	1.42mg	9%
B5	05mg	11.10%
B6	14mg	8.40%
B12	01ug	0.60%
Choline	16.12mg	2.90%
Cofactor	13.51ug	3.40%
Vitamin A	88.46ug	3.20%
Alpha-carotene	36g	
Beta-carotene	14.17ug	
Beta-cryptoxanthin	8ug	
Lutein-Zeaxanthin	28.30g	
Lycopene	02g	
Vitamin C	27.11ug	8.20%
Vitamin D	7.84ug	0.90%
Vitamin E	16mg	1.10%
Vitamin K	2.28ug	1.90%
Calcium	12.14mg	0.90%
Copper	11mg	12.40%
Iodine	1.31ug	0.60%
Iron	06mg	3.70%
Magnesium	12.74mg	3%
Manganese	1mg	4.60%
Phosphorus	50.62mg	4%
Potassium	296.34mg	5.50%
Selenium	1.75ug	3.20%
Sodium	163.14mg	7.10%
Zinc	23mg	2.70%

Thank you

Paul da Silva

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