

PROCESSING

Harvey Beef, Western Australia's largest beef processor operates a large state-of-the-art facility in the lush, rolling foothills of the Darling Ranges just 3km from the township of Harvey, 140km south of Perth. We also operate the Harvey Industries Processing Centre (HIPC) a boning facility in Fremantle, Western Australia.

Our Fremantle Boning facility offers us the flexibility to undertake special programs and orders, specifically related to trim and high quality chilled products for our international customers, without interruption to our ongoing scheduled daily production.

OUR CATTLE

Harvey Beef cattle are raised in the clean green paddocks of Western Australia and their welfare is tracked and managed throughout their lives through the National Livestock Identification Scheme (NLIS) tracking program. Cattle are also fed in fully accredited feedlots. British and European breeds are carefully selected to provide lean, yet tender and tasty meat, ensuring a consistently high quality product is delivered from paddock to plate.

The geographical isolation, vigorous protection by the Australian Quarantine and Inspection Service (AQIS) and the Western Australian Department of Agriculture; mean our cattle are raised in an enviable disease free environment that ensures the delivery of a finished product that is Naturally Tender, Tasty and Healthy.

QUALITY ASSURANCE

Quality Assurance and food safety are the highest priority for Harvey Beef. Our innovative processing procedures and a focus on Food Safety and Hygiene, meet the highest production standards, resulting in premium products for enjoyment by consumers around the world.

- Harvey Beef has an onsite microbiological laboratory accredited by the Commonwealth Government National Association of Testing Authorities (NATA)
- Harvey Beef's Quality Assurance System exceeds all Australian Health Standards under our Hazard Analysis and Critical Control Point (HACCP) system that is regularly monitored.

This high level of Quality Assurance means Harvey Beef has attained many globally recognized standards including:

- USDA Approval
- JAS Accreditation
- MSA/EQA – to guarantee eating quality
- Halal Religious and cultural criteria
- Ausmeat A+ accreditation
- Exceeds ISO standards under AQIS
- HACCP Quality Assurance.

Combining these with cattle sourced from certified producers allows Harvey Beef to develop dedicated programs that meet and exceed specific customer requirements on a full range of chilled and frozen beef and beef offal items.