
Meat Specialists

A wide-angle photograph of a vast, rolling green landscape. In the foreground, a herd of cattle, including black and brown cows, is scattered across a lush green field, some grazing. The field extends to a rocky coastline where waves are breaking. In the background, a range of blue mountains stretches across the horizon under a clear sky.

**Pure
Pristine
Quality**



We believe we have the best selection of meat brands that Australia can supply.



Our story

Sepia International was established in 1997 as a dedicated Food Provedore to the resort kitchens of the Maldives. Since then, we have expanded our horizons to the Seychelles and Mauritius. We concentrate only in supplying luxury resort kitchens.

We believe we have the best selection of meat brands that Australia can supply.

Our selection covers everything from the most exclusive Luxury Brands through to the needs of All Day Dining.

Our Supply Teams search Australia daily for the “best of the best” and our Packing Teams assemble the freshest produce for our daily airfreight uplifts, from our modern warehouse at Melbourne Airport.

Talk to our Procurement Team today about what you need. We promise to give you some inspiring suggestions.

Contents

Wagyu Beef	Robbins Island Wagyu	2
	Darling Downs Wagyu	3
	Stockyard Wagyu Black	4
	Kiwami by Stockyard	5
Angus Beef	Stockyard Gold	6
	Pure Black	7
	Platinum Angus	8
Grass Fed Beef	Cape Grim	9
	Bass Strait Beef	10
	Vintage Beef Company	11
Grain Fed Beef	Wanderer	12
Grass and Grain Fed Beef	Woodard Foods Australia	13
	Finest Beef	13
	Natural Beef	13
	Ralphs	14
	Tara Valley	14
Free Range Pork	Valenca Free Range Pork	15
Grass Fed Lamb	Woodward Australian Lamb	16
	Wagstaff Lamb	16
Seafood	Petuna Salmon	17
	Ōra King	18
	Regal Marlborough King Salmon	19
	Dinko Tuna	20
	Yarra Valley Caviar	21
Dry Goods	Koko Black	22
	Dandaragan Estate	23
	Cobram Estate	24
Stock	Stock Shop Co	25
	Bone Roaster	26

ROBBINS ISLAND

TASMANIAN WAGYU



It is highly prized by not only Chefs in Australia but also Europe and Asia, for its flavour, taste and marbling.



Robbins Island Wagyu

MB 7+

MB 9+

Robbins Island is a fourth-generation family fund property, producing Full Blood Wagyu (F6). Robbins Island geographically, is a small island off the north west coast of Tasmania. It has been owned by the Hammond family for many generations, where they have been breeding Wagyu for the Tokyo live cattle market, since 1993.

All of Robbins Island Wagyu cattle are F6. This means that both, the father and mother, are Purebred Wagyu. F6 indicates that six generations of Wagyu

have been bred to achieve Full Blood status.

F6 marbling is very different to F1. It is much finer. The mouthfeel of F6 is also different due to the smaller spacings of fat. The Hammond family undertakes extensive DNA testing, so that all of their cattle carry the "SoftFat Gene". The presence of this soft fat yields a melting point of the marbling, which is below body temperature, which is in the range of 28 - 35°. The result is a unique eating experience, where the intramuscular fat

melts in your mouth and immediately saturates the pallet with flavour.

The cattle are bred on Robbins Island are then finished for 500 days on grain. The Robbins Island Wagyu is packed in two grades: MB 7+ and MB 9+. We believe Robbins Island will become scarce, as its production is limited and demand is quickly growing as Chefs discover its value.



Darling Downs Wagyu™



The cattle are fed on grain for a minimum of 330 days.



Darling Downs Wagyu

MB 4-5

MB 6-7

MB 8-9

Darling Downs Wagyu is produced by the Australian Agricultural Company (AACo) which was established in 1824. AACo is Australia's largest integrated cattle and beef producer, and is the oldest continuously operating company in Australia.

Darling Downs Wagyu are raised on the expansive pastures of Northern Australia and spend a minimum of 330 days on grain, which helps the development of fine even marbling.

Northern Australia has been the home of the Darling Downs cattle for many years. Every bite of the pure Australian wagyu tells the story of our precious land.

Darling Down's cattlemen and women love what they do and take enormous pride in caring for the land and the animals.

Their dedication ensures that Darling Downs provides high-quality goodness you can count on. By honing their craft and building on their experience, Darling Downs deliver the most flavorful, tender and versatile wagyu.



**WAGYU
BLACK**



**Crossbred
Wagyu F1 50%
to Wagyu
Fullblood 100%**



Stockyard Wagyu Black

Red Label MB 4-5

Silver Label MB 6-7

Black Label MB 8-9



For centuries, the Japanese kept their Wagyu genetics under tight control, not releasing them to the world until the late 20th century. Wagyu beef cattle are now being bred and farmed in Australia to meet the international demand for this wonderfully succulent and tender beef.

Since 1994, Stockyard has been Australia's leading exporter of Wagyu beef. Stockyard Wagyu beef is derived from animals with genetics from Crossbred Wagyu F1 50% to Wagyu Fullblood 100%. The cattle are fed in their feedlot on a diet exclusively designed and managed by the nutritionist.

Stockyard Wagyu are independently graded and processed under our strict supervision to ensure production and quality specifications are met.

100% Australian grain-fed beef

Japanese Wagyu genetics

400+ day feeding programme

100% natural feed

Hormone and GMO free feed

Halal accredited

Individually graded using AUS-MEAT and MSA science



Caramel aroma, super tender, lasting juiciness, very enjoyable silky mouthfeel, buttery, sweet, earthy flavour, loads of umami.



Kiwami by Stockyard

MB 9+



Kiwami by Stockyard is their top-shelf Wagyu brand with a marble score of 9+.

Meaning 'outstanding excellence' in Japanese, this brand includes beef that has been hand-selected to give the most decadent eating experience. The beef in this brand is derived from cattle with Japanese Wagyu genetics and follows a two-step feeding program. First, they're pasture-raised up

until around 15 months of age and then they are finished on grain for a minimum of 400 days.

Independent AUS-MEAT graders individually assess Stockyard Wagyu carcasses for their excellence in fine marbling and those with the highest marble scores are carefully chosen.

Available only through our exclusive distribution partners.

100% Australian grain-fed beef

Japanese Wagyu genetics

400+ day feeding programme

100% natural feed

Hormone and GMO free feed

Halal accredited

Individually graded using AUS-MEAT and MSA science



**STOCKYARD
GOLD**



**Australia's
most awarded
branded beef!**



Stockyard Gold

Stockyard beef is raised in Australia's pristine environment and perfected for over 65 years, Stockyard Gold is Australia's choice in authentic Australian angus beef. Stockyard's long fed beef is derived from Angus cattle fed on a specially formulated high energy grain ration at Kerwee Feedlot.

The meat from Stockyard's Angus beef cattle is popular in fine-dining restaurants throughout the world and is renowned for its sensational taste and guaranteed tenderness.

Stockyard Gold has been a consistent medal winner at branded beef competitions held in Australia over the last 20 years. To guarantee taste, flavour and safety, Stockyard uses locally grown wholesome wheat, barley and sorghum.

Under Stockyard's AUS-MEAT verified "Natural Program", absolutely no growth promotants, antibiotics, animal by-products or genetically modified (GMO) feed products are used.

100% Australian grain-fed beef

Consistently premium quality

Minimum 200 days feeding programme

100% natural feed

Hormone and GMO free feed

Halal accredited

Individually graded using AUS-MEAT and MSA science



PURE BLACK

BARLEY FED ANGUS BEEF



Delivers a new standard in luxury through superior marbling & unrivalled tenderness.



Pure Black

MB 3-4

MB 5+

Pure Black Barley Fed Angus beef is grown in southern Victoria & Tasmania, regions renowned for abundant rainfall, clean air and a pristine environment.

Angus are MSA graded and known throughout the world for their ability to consistently produce the finest high quality beef. The superior meat quality of Angus cattle comes from their ability to lay down intramuscular marbling (taste) during

the finishing phase, together with excellent tenderness, texture, flavour, meat colour and fat colour.

All Black Angus beef carcasses are hung in a tender stretch method where the legs are suspended at a 90° angle, which limits the contraction of muscles during rigour mortis. This method especially benefits the hindquarter cuts. Each carcass of Angus weighs 380kg+.

Black Angus breed

No added hormones

Tenderstretched

Custom barley feed ration

MSA Graded

Carcase weight - 380kg+



**Superior
tasting Angus
beef everyday.**



Platinum Angus

The signature Grain Fed Platinum Angus beef is from Woodward's Foods produced in the rich fertile Murray Valley region of Victoria. The hand selected Angus cattles are raised on the highest level of nutrition to give you Australia's finest quality Angus beef on the market. Platinum Angus is MSA graded and has high marble scores to ensure that beef is tender, and full flavour.

At all stages of livestock handling, Woodward is committed to the protection of the overall wellness and well-being of the livestock, including living conditions, veterinary care and proper handling. Australia is one of the world leaders in high-quality beef and lamb production, with a relatively disease-free status. To maintain this organic structure it is committed to the stringent guidelines, systems and procedures including livestock

identification and traceability, food safety, animal health, and surveillance, feeding and slaughter practices. These measure guarantee meat safety, product integrity, market access and bio-security purposes.



Australia's
finest grass
fed beef



Cape Grim



Third Party Audited & Assured

Cape Grim is from the Greenham family abattoir in the north-west of Tasmania and hosts the world's most pure air. Cape Grim is on the 40° of latitude, where the 'Roaring 40s' winds transverse the globe.

It is also where, one of 12 meteorological stations around the world, monitor pollution levels. Cape Grim records the lowest reading in the world. As you can imagine, clean air results into clean rain. This then produces clean grass and then very clean beef.

The other outstanding attribute of Cape Grim beef is that it naturally achieves Marble Scores of MB 2+ and MB 4+ - all on grass feeding! This is most usual, as to achieve this level of marbling, most beef needs to be finished on grain. So if your guests want something unique including the world's cleanest beef, with the taste of grass and the luxury of natural marble scoring, then Cape Grim is perfect.

Hormone free

Antibiotic free

GMO free

British breed beef only

Graded to four & five star MSA tenderness grades

Naturally marbled for maximum juiciness and flavour

Humanely & Sustainably grown

Bass Strait

— PURE SOUTHERN BEEF —



39°S - The world's best latitude for grass fed beef.



Bass Strait Beef



Bass Strait separates Australia from the island of Tasmania on the South. Its coastlines fall at the latitude where drenching rain, warming sun and salt-water winds combine to create climatic perfection for growing tender grass-fed beef.

Bass Strait cattles are 100% grass fed. The cattle are peacefully raised on natural rye grasses and clover without the need of antibiotics or hormone growth promotants.

Bass Strait Beef employs a 'Natural State Hanging Method' - All Bass Strait Beef carcasses are hung in a way that follows the natural anatomical position of cattle. As a result of this muscle stretching, cuts like Rump and Porterhouse can achieve optimal eating quality.

- 100% Grass Fed
- No antibiotics ever
- No added hormones
- Free range
- GMO free
- The ultimate environment

THE
VINTAGE BEEF
COMPANY



Luxurious marbling with a developed, grass-fed flavour from vintage cattle.



Vintage Beef Company

Reserva MB 2+

Galicana MB 3+

The Matriarch



The Vintage Beef aims to produce beef from older cattle in the Spanish Galician style.

This meat is richer and fuller than the traditional softer meats that Australia is known for.

It offers Chefs something very special to excite and treat their foodie guests. The meat is produced from British and European breeds and are not processed until they are at least 60 months – more than twice the age of regular cattle.

Because the cows are older, the meat has a rich, developed grass fed flavour alongside superb marbling.

All of the meat is 100% Grass Fed and Certified by the third party audited Greenham Never Ever program. It is graded into three categories: Reserva MB 2+, Galicana MB 3+, and The Matriarch.

British and European Breeds

At least 60 months old

100% Grass Fed

Hormone Growth Promotant (HGP) Free

Marbling MB2+ (3+ Reserve Available)

Natural State Hanging Method (Hip Hung)



The combination of barley and a free-range environment



Wanderer

MB 2-3

MB 4+



Wanderer's feeding regime of barley in combination with a free-range pasture environment strikes the perfect balance to deliver a modern farming system designed with high animal welfare in mind to create a new standard in consistency and produce year-round quality beef.

Wanderer's cattle roam free in paddocks and also have access to barley through an innovative, mobile feeding system.

This approach provides a relaxed environment with the highest animal welfare standards in mind.

Its unique modern farming method achieves year-round quality and consistency in marbling and tenderness.

Free range

Certified Humane

Unique farming method of a combination of barley and a free range environments

NO intensive feedlots

Natural State Hanging Method (Hip Hung)



Woodard Foods Australia

Woodward Foods is a fifth-generation family abattoir in Swan Hill, which is situated in the iconic and world-renowned Murray Valley River region, northwest of Victoria. It has been farming, producing and distributing the finest

quality beef and lamb across Australia since 1888.

It's cattle and lamb forage naturally and freely across open pristine Australian pastureland to ensure the taste quality of the meat.

Woodward's "paddock to plate" promise means it owns and operates assets across the supply chain, including a network of farms, feedlots and livestock. This ensures the consistency to deliver exceptional quality and an authentic product every time.



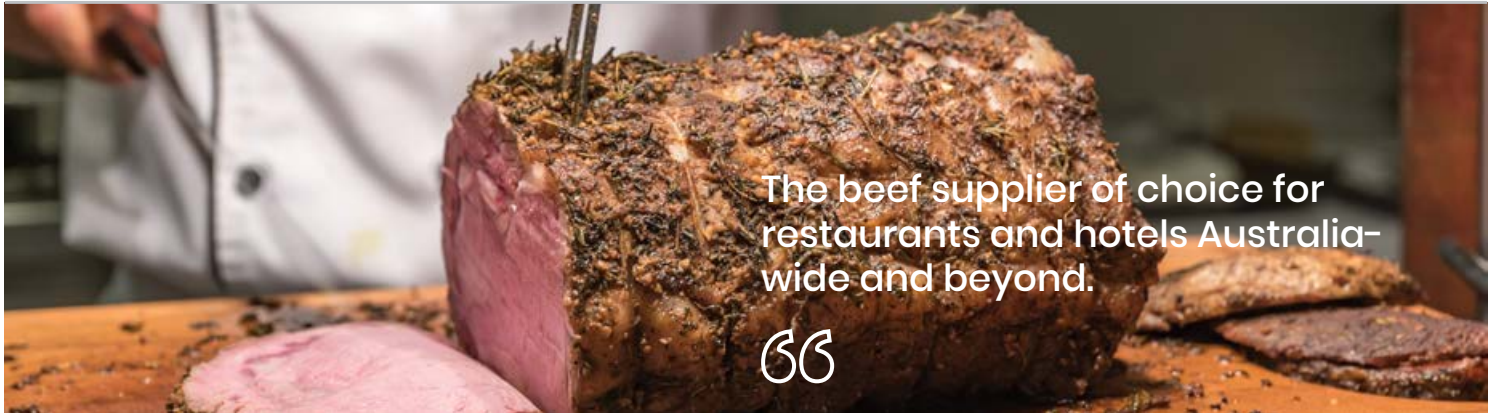
Finest Beef

Australian Finest Beef is bred from British cattle to ensure the highest quality taste and eating experience. Woodward Foods Finest Beef cattle are grass fed, finished on grain and MSA graded to uphold the lean, well-loved texture and flavour to those who know and love their beef.



Natural Beef

Natural Beef has no added hormone growth promoters and its cattle are free to roam on lush pastures grazing on pure and natural Australian grasslands. Woodward Foods Natural Beef is HGP free with no added hormone growth promoters to ensure the purest, highest quality grass-fed beef.



The beef supplier of choice for restaurants and hotels Australia-wide and beyond.



Ralphs

Ralphs is a second-generation abattoir in cool climate Victoria, producing an outstanding value for money range of grass fed beef. Ralph's Beef

is grown naturally and sourced directly from the lush pastures fed by the Goulburn River - a major inland river in Victoria.

The beef is perfect for resort All Day restaurants.

Its signature quality for All Day and Buffet restaurants in PRS cipher. All products are carefully packed according to Halal requirements.



Tasty juicy tender experience



Tara Valley

Tara Valley is a registered brand of Pacific Meat Sales, a 100% family owned and operated Australian business.

Tara Valley natural grass fed beef is selected from farms located across Victoria in the Goulburn valley, Western Districts, Victorian Highlands, Gippsland, and the Surf Coast regions.

Grass-fed cattle produce a naturally flavoursome beef. All of the beef is from British Breeds and is YG Young Beef. Perfect for buffets and carvery.



The pork is bred in healthy, natural environments using large open paddocks.



Valenca Free Range Pork

Valenca Free Range Pork is 100% Australia free range certified premium pork sourced from a select group of high welfare Australian pork growers with the best practice in both breeding and care of their pigs. Natural grains like wheat and barley are purchased from Australian farms and incorporated into their feeds.

The pigs are bred in healthy, natural environments using large open paddocks and are able to express their natural behaviour.

This includes being able to socialize by running, playing and generally expressing their naturally inquisitive nature outdoors.

The free range system allows every pig to choose its own ideal environment with minimum intervention. In winter as well as being outdoors they have straw based shelters to keep warm with fresh feed and water. In summer as well as being outdoors they have wallows or misted shelters to keep cool with fresh feed and water.

- Certified SQF Quality
- Certified Livestock Welfare
- Consulted by Scolexia animal health & welfare consultancy
- No added hormones
- Free from chemical residues & growth stimulants
- Natural feed
- Organic Waste
- High Bio Security



Woodward Australian Lamb

Award-winning Australian Lamb are raised on free to roam pastures, free of hormone growth promoters and a key source of iron, vitamin B12 and protein. Woodward Foods Australian Lamb is unparalleled in quality.

It is ideal for roasting, glazing or creating mouth-watering dishes for your customers. It's quality where you can taste the difference.



Wagstaff Lamb

Wagstaff is a 4th generation lamb processor in cool climate Victoria. This is a very high quality grass fed lamb, respected and highly sought after, throughout the world.

Its meat is HGP free, with all cuts tailored to AusMeat specifications.



**Smooth and mild flavour
with a delicate texture**



Petuna Salmon



Petuna is a privately-owned Tasmanian company established in 1949. The company is committed to producing the highest quality, sustainably sourced seafood whilst responsibly maintaining the welfare of the fish and the environments.

Petuna was the first company in the world to achieve Best Aquaculture Practice (BAP) accreditation for two species in a marine environment – Atlantic Salmon and Ocean Trout. They come from the

remote west coast of Tasmania, where the cool wilderness waters of the Franklin-Gordon Rivers collide with the salt water of the Great Southern Ocean.

Petuna Atlantic Salmon has a smooth and mild flavour with a delicate texture. Rich in Omega 3 it is healthy as well as versatile, and can be barbequed, baked, poached, smoked or served raw as sashimi. Petuna Atlantic Salmon is a delicious accompaniment to any meal occasion.

Petuna Ocean Trout is also referred to as 'Wagyu of the sea'. With its vibrant intense colour, purity of flavour, and luscious marbling; it has a creamy succulent texture which is velvety.

ŌRA KING®



Wagyu of
the Sea



Ōra King

 New Zealand King Salmon



Ōra King is New Zealand King Salmon's unique breed of King salmon designed for culinary excellence.

New Zealand King Salmon's classical breeding programme has produced nine generations of King salmon, creating over 100 distinct salmon families, chosen so that only the finest examples – with the most appealing taste, texture, colour and size – are carried forward to the next generation.

Through this programme the company has created a unique breed, called Ōra King, genetically distinct from any other King salmon found in New Zealand or the world.

Often being referred to as the 'Wagyu of the sea', The naturally high oil content in Ōra King salmon can be seen in the striking marbled fat lines within the bright orange flesh, instantly drawing comparison to Wagyu.

Ōra King has a vibrant flesh colour and high fat content which gives it the rich, buttery and melt in the mouth texture that chefs around the world love.



MARLBOROUGH
KING SALMON

A rare and unique species known for its exceptional quality and taste



Regal Marlborough King Salmon

 New Zealand King Salmon



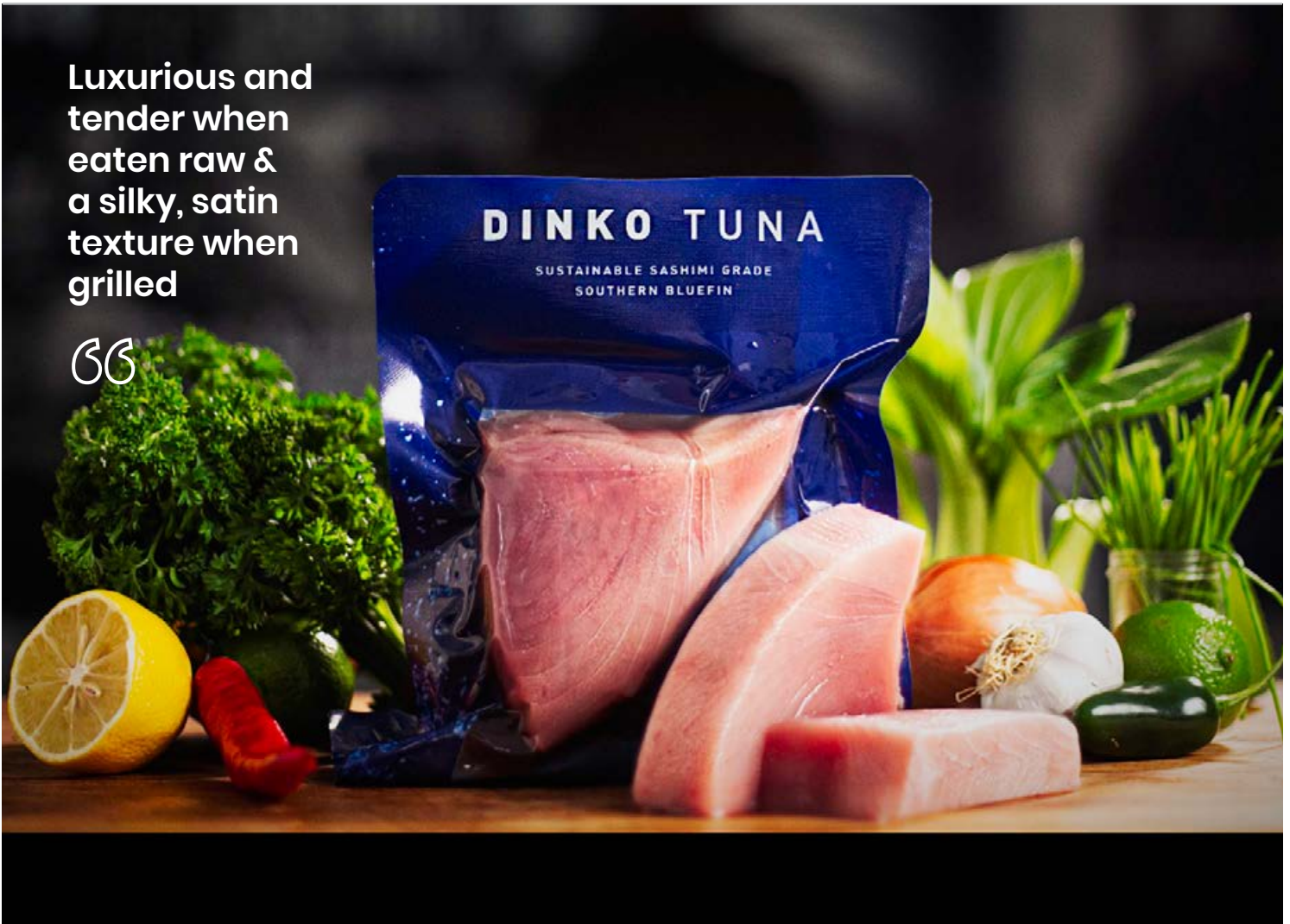
Regal Marlborough King Salmon is New Zealand King Salmon. The salmon are raised in the crystal clear waters of New Zealand's Marlborough Sounds and are known for their incredible flavour, colour, texture and healthy Omega-3 fatty acids. It's the unique mix of currents, water quality and temperatures, the 'merroir', that elevates Regal King salmon above the rest.

Regal salmon is not only quick and easy to prepare, its versatility makes it suitable for every meal occasion. Regal salmon is available in a wide variety of fresh salmon cuts, as well as convenient 'ready to cook' options. In addition, there is an extensive range of smoked salmon products including cold smoked slices and wood roasted fillets.

The New Zealand King Salmon industry received the Monterey Bay Aquarium Seafood Watch Green/Best Choice rating, the first marine-farmed salmon to achieve this rating.



Luxurious and tender when eaten raw & a silky, satin texture when grilled



Dinko Tuna

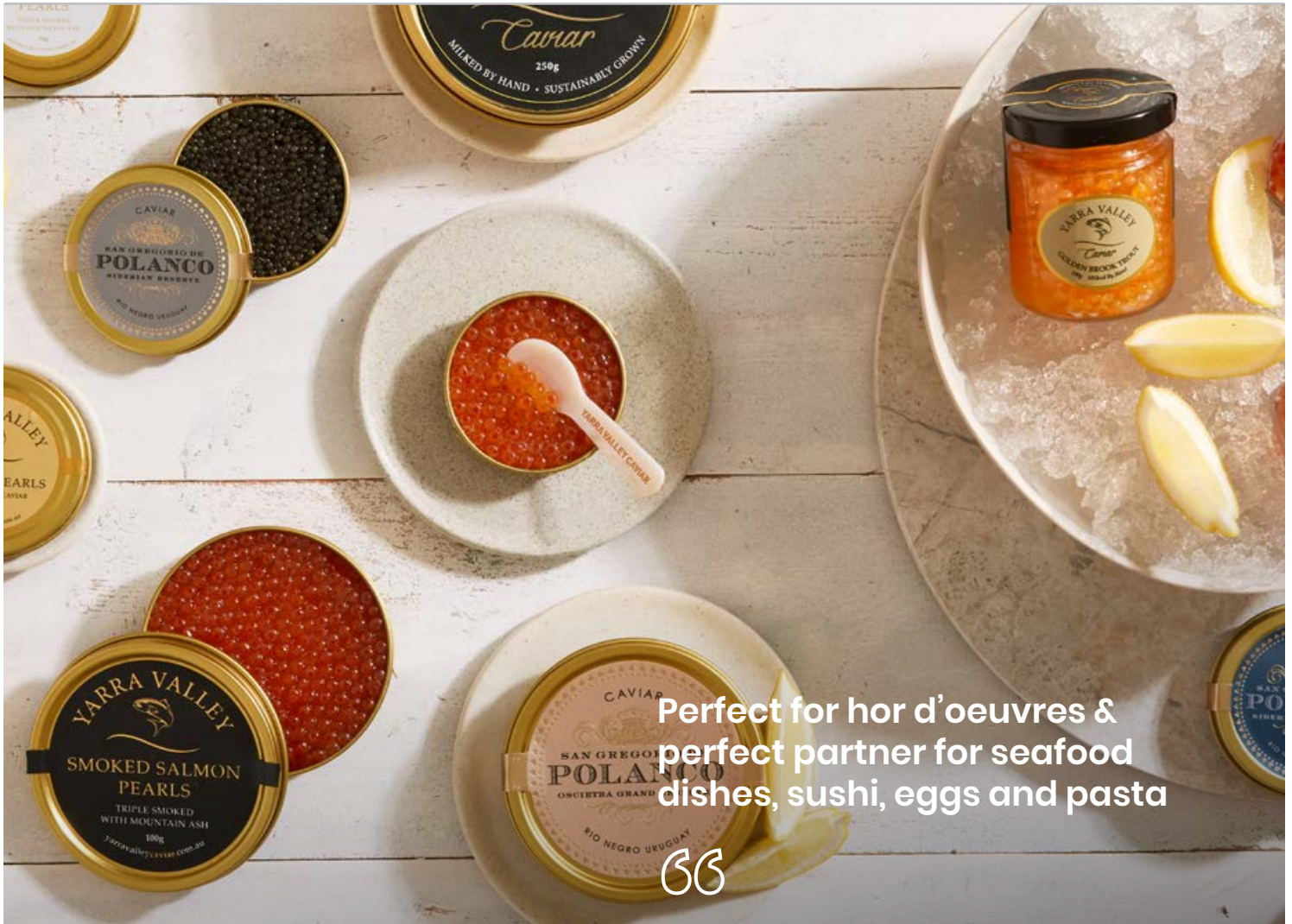


Dinko Seafoods is a family-owned and operated seafood business that has been a pioneer in the Port Lincoln tuna industry since 1966. Its premium seafood products are harvested from the pristine waters of the Eyre Peninsula – home to 70% of South Australia’s total seafood catch.

The company’s innovative super freezing technology locks in the superior quality of freshly caught tuna to preserve its ocean fresh flavour and texture.

Dinko’s Southern Bluefin Tuna is ocean fresh, wild caught and sustainably harvested. Rich in flavour and luxurious in texture, Southern Bluefin Tuna is highly prized for its superior culinary quality.

The Southern Bluefin Tuna is the largest tuna fish of the ocean. The tuna meat ranges in colour from deep red to pink. Its luxurious creamy texture is especially prized in sashimi.



Perfect for hor d'oeuvres & perfect partner for seafood dishes, sushi, eggs and pasta



Yarra Valley Caviar



Yarra Valley Caviar is an export approved boutique fresh water aquaculture farm located at the base of the Rubicon River in the Yarra Valley region of rural Victoria.

Yarra Valley Caviar is Australia's premiere producer of hand milked 100% Australian grown Atlantic Salmon, Rainbow and Brooke Trout Caviar. Yarra Valley Caviar sustainable growing techniques and

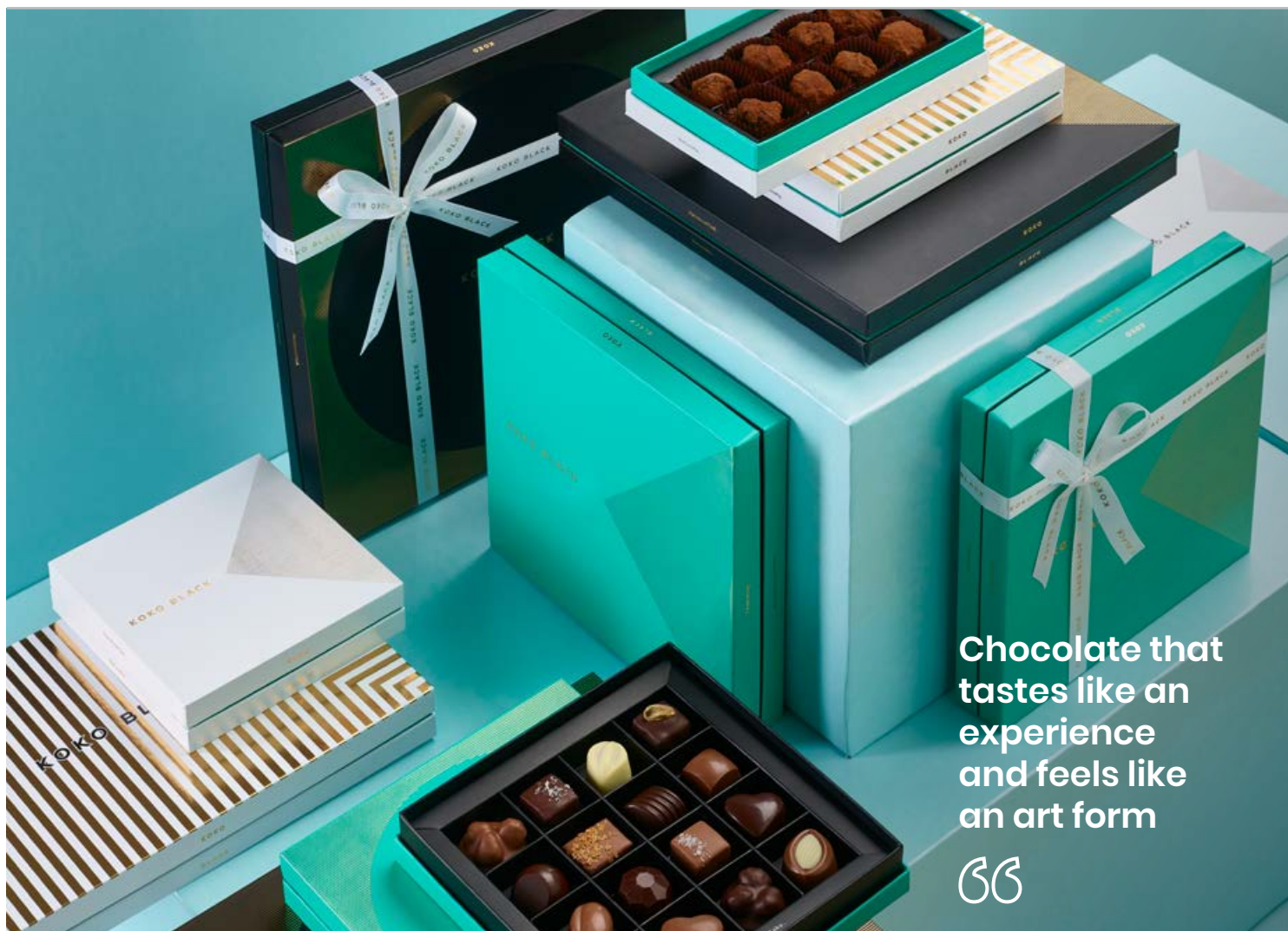
ethical fish husbandry practices are world class and backed by BAP (best aquaculture practice) certification built on the four pillars of sustainability: food safety, environmental, social welfare and animal health and welfare.

Yarra Valley Caviar is an industry leader – not only is it Australia's only producer of freshwater Atlantic Salmon, it pioneers a natural approach to rearing

and roe extraction, demonstrating a staunch belief in humane practices.

Yarra Valley Caviar continues to impress Australia's best chefs and industry judges, featuring on menus in top restaurants and collecting a string of accolades at the Sydney Royal Fine Food Show, the Delicious Produce Awards and the Australian Food Awards.

KOKO BLACK



Chocolate that
tastes like an
experience
and feels like
an art form



Koko Black

Every chocolate crafted by Koko Black has its own unique personality and story. Chocolate that isn't just a hit of cocoa, but a little dose of magic. Chocolate that tastes like an experience and feels like an art form. In 2003, Koko Black's flagship store opened in Melbourne's iconic Royal Arcade and today you'll find Koko Black stores across Australia in Melbourne, Sydney, Adelaide, Perth and Canberra.

With over 100 chocolates and counting - the Koko Black range is complex, indulgent and always adventurous. Originating from the finest Belgian couverture chocolate, each individual chocolate is meticulously handcrafted in Melbourne, using premium natural ingredients.

Koko Black is proud to be an Australian company and strives to use local ingredients in its chocolate, such as Tasmanian leatherwood honey and Australian grown nuts. Its chocolates are free of artificial additives, artificial colours and flavours - something that's rare in the chocolate world. Koko Black's creations are suitable for vegans, and all are suitable for lovers of nature.



Accentuate the flavor without overpowering it



Dandaragan Estate



Dandaragan Estate offers only the finest Ultra Premium Extra Virgin Olive Oils (EVOO). Premium quality olives are grown and harvested under the ideal Mediterranean-Type climate found at the Moore River region in Western Australia since 1846. The pristine environment of Australia goes hand in hand with its strong reputation for the production of quality food and agriculture.

Dandaragan Estate oils come from olives grown in the Moore River region and harvests its own olives for blending into its award winning EVOO. Dandaragan Estate's farm is famous for its reputable farming and quality produce. They follow organic practices and are free from chemical application.

Extra virgin olive oil should be an essential ingredient in every cook's kitchen. Whether baking, sautéing, grilling, dressing or making soups and stews, adding EVOO to the mix enhances the flavor of the food and endows it with health benefits the vast majority of other cooking oils simply can't provide.



**Australia's No. 1
selling olive oil**



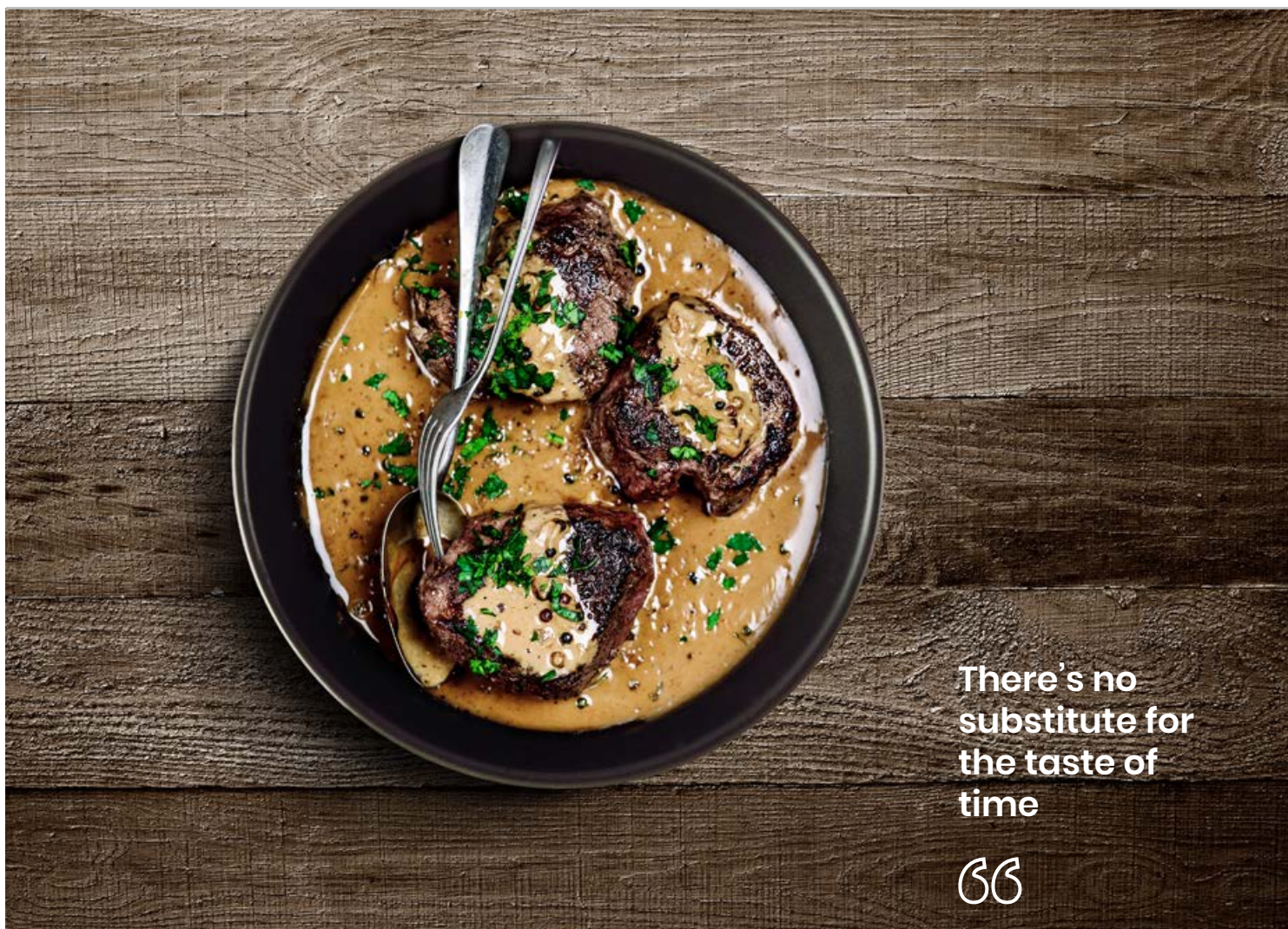
Cobram Estate



Cobram Estate is Australia's largest Australian extra virgin olive oil brand. Over more than 20 years the company has grown to become the market leader in the Australian olive industry and a global leader in sustainable olive farming with operations in Australia and the USA and a portfolio of premium brands.

Cobram Estate is also exported to a further 14 countries including New Zealand, Japan, Singapore, Taiwan, and Malaysia, and is amongst the world's most awarded olive oil brands, winning over 420 awards including Best in Class trophies and Gold Medals at the New York International Extra Virgin Olive Oil Competition.

Cobram Estate's olive trees started as clippings from their groves in Regional Victoria. The best of these clippings are transported to the nursery in Lara, Victoria, where they are tended to and nurtured until they're ready to be planted at the groves. After around 3 years, their olives are then harvested, pressed and bottled into the Cobram Estate Extra Virgin Olive Oil that we all know and love!



There's no
substitute for
the taste of
time

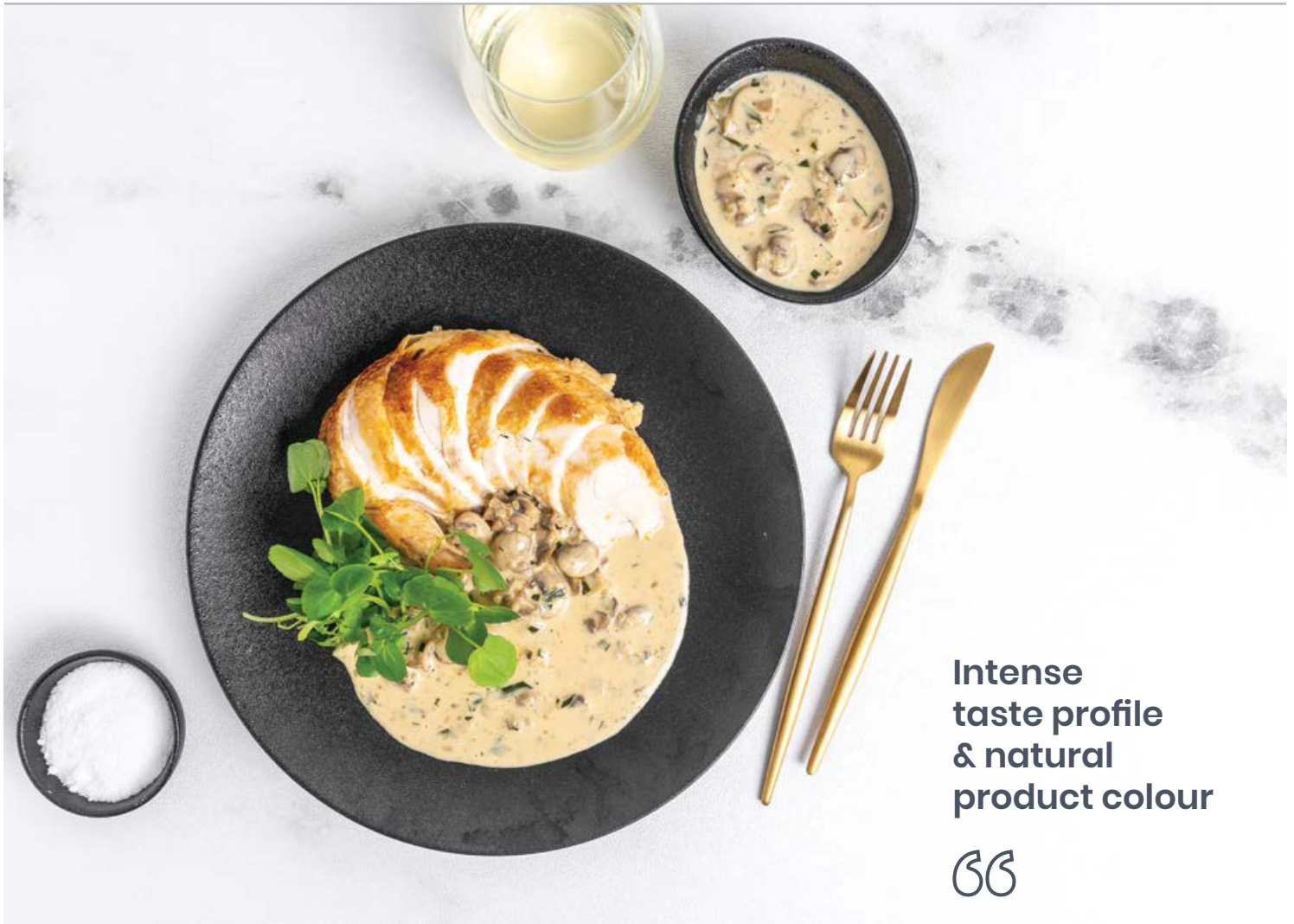


Stock Shop Co

Stock Shop Co. products are made in Mount Maunganui, one of Aotearoa's small seaside towns, where the surf is world-class, and the farmlands and orchards thrive in the warm climate. Its stocks, glaces, jus, and sauces are all made using slow-simmering methods in the traditional way, because you simply can't beat it. There truly is no substitute for the taste of time.

Using New Zealand sourced ingredients, including roasted bones, greenshell mussels, vegetables, herbs, and spices, Stock Shop Co. creates high-quality products that save culinarians hours of preparation and cooking time.

Today, globally renowned chefs from around the world use Stock Shop Co. products in their signature dishes as well as every day creations. Famed for its balanced umami flavours, the company continues to proudly produce connoisseur-quality products with a silky smooth consistency.



**Intense
taste profile
& natural
product colour**



Bone Roaster

Since 2007 the Bone Roasters mission has been to produce premium quality stocks and stock reductions that offer consistency, the finest ingredients and are cost effective for the customers. The complete range of Bone Roasters products are produced using real bones and only the very best ingredients, ensuring its products maintain an extremely high standard of quality.

Cooked in traditional open kettles, its products are made with care and attention to detail. Bone Roaster's products are slowly simmered ensuring the maximum amount of real flavour is absorbed from each of the ingredients, resulting in an intense taste profile and natural product colour.

Bone Roaster range is produced then frozen to maintain freshness and consists of Veal, Beef, Red Wine and Chicken Stocks.

Australian Made
and Owned

Gluten Free

Frozen for 100% freshness

Sepia International Pty Ltd
Suite 1, First Floor
7 International Square
Tullamarine 3043
Australia

Tel +613 9334 2268
Fax +613 9334 2267
Email: info@sepia.com.au
Web: www.sepia.com.au

