

Australia's Finest Wagyu by **LOTTE**

We create better life with beef
supply chain management in Australia



LOTTE
INTERNATIONAL

LOTTE Group



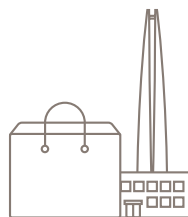
**LOTTE, a Lifetime Value Creator
that enriches the lives of all**

Business Areas

LOTTE continues to push further beyond and pursue innovation across the diverse areas of food, retail, tourism and chemicals to continuously offer the most up-to-date lifestyle for its customers. A life of greater convenience and delight paired with a flourishing future of shared growth for all. This is what awaits us in the future LOTTE aims to create.



Chemical



Shopping



Food



Hotel



Construction



Rental

Global Business

LOTTE Group is the fifth largest company in Korea with annual revenue of \$47 Billion USD. LOTTE is actively engaged in business in 30 countries, including in Asia, Europe and is expanding its operations throughout the Americas and in emerging economies.



Contents

LOTTE Group	2
LOTTE International	4
Sandalwood Feedlot	6
L'grow Wagyu	8
Loin Cuts	10
Primal, Sub-primal Cuts	12
Contact Information	20

LOTTE International



LOTTE International is a key company in LOTTE Group's food business

Since its foundation in 1974, LOTTE International has developed its business model through continuous improvement and innovation. We maximize value to our customers by creating supply chains for various agricultural products. We work every day to provide consumers with high quality, safe and reliable food that they can consume with confidence.



Livestock in Australia



We are the first Korean company in Australia that directly manages the entire beef production and distribution process. We are committed to providing our customers with safe and delicious beef. We are building recognition and value of our beef brand, L'grow, every year.

Fishery



We import high quality seafood products from various regions such as Southeast Asia, South America, Canada, and Russia to markets around the world. Lotte International directly manages the farms and distribution process to provide safe seafood products that customers can consume with confidence.

Grain grown in Korea



In order to provide the best rice to our customers, we directly manage the selection of raw materials, processing, packaging, and sales. We provide differentiated products such as convenient ready-washed rice.

Grain grown in Russia



We operate a 24,000ha farm in the Russian Maritime Region. We produce non-GMO soybeans and corn to provide the highest quality grains to our customers.

Sandalwood Feedlot



SANDALWOOD

LOTTE International owns and operates one of Australia's oldest and most awarded feedlots, 'Sandalwood'

Sandalwood Feedlot was established in 1989 and holds 16,000 head of cattle. It is run in conjunction with a 1,514 hectare of grazing and farming operation. Sandalwood Feedlot is located on Queensland's Darling Downs.

Business



Since the purchase of Sandalwood in 2019, we have continued to develop our expertise in producing high-quality beef. In addition to building recognition and value of our beef brand, L'grow, we also offer a range of custom feeding services. We work closely with our customers to achieve their feeding performance, carcass quality and financial goals.

ESG



We are committed to reduce our impact on the environment, environmental protection and conserve our natural resources for the benefit of current and future generations. We have implemented strategies to increase renewable energy usage and reduce methane gas emission through innovative feed additives.

Nutrition



We work with consulting nutritionists to ensure we meet the needs of our cattle and carefully adjust their feed to match their stage of growth. We use barley as the primary feed ingredient, together with wheat, protein meal, and high quality hay.

Animal Welfare



The facilities at Sandalwood Feedlot have been designed with animal comfort in mind. Every pen in the feedlot is under shade and has separate water and feed troughs. Cattle are monitored daily by our staff. We operate a hospital complex that is fully equipped for cattle treatment, and provides a low stress environment for recovery.

Investment



We continue to make investments to strengthen our beef supply chain in Australia. These investments include Wagyu genetics, feed production facilities, water resources, and cattle facilities and innovative IT projects.

L'grow Wagyu



Australian Wagyu raised by LOTTE

Wagyu is a breed of cattle that originated in Japan. It is recognized as the best beef in the world and called 'legendary beef' or the 'caviar of beef'.

The Wagyu beef produced by LOTTE in Australia is amongst the finest beef in the world and provides an unforgettable dining experience.



Genetics



Wagyu quality is determined from Genetics and Management. We work with a network of the best cattle breeders in Australia. Our cattle supply is managed by our Livestock Supply Chain Manager who is Australia's most experienced cattle buyer. We select the best genetics based on historical production results.

Synergy with AU/KOR Nutritionists



Our feed ration is designed through a collaboration of world class nutritionists from Australia and Korea. The diet of our cattle is divided into three stages - backgrounding, growing and finishing. In the early stages of feeding, we carefully manage the protein content of the feed to develop healthy cattle. In the late stages of feeding, we use high energy grain to produce the best marbling.

Customized Beef specification



To meet the needs of our customers, we customize our Wagyu beef cut specifications. Our beef Production Manager rigorously manages these specifications at contracted processing facilities.

Farm to Table with L'grow



We deliver the best beef to customers around the world through integrated beef supply chain management from farms to customer tables. We primarily supply L'grow Wagyu to LOTTE stores in Korea, but also service customers in Australia, Vietnam, Singapore, Hong Kong, and UAE.

Loin Cuts

Cube Roll

THE UNDOUBTEDLY MOST HIGH-PRIZED CUT

Cube roll is located between the chuck and the striploin over the back of the animal.

It is known for its softness and great flavor.



Oyster Blade

INTENSE MARBLING OF THE BUTCHER'S SECRET

Oyster blade lies just below the shoulder blade, and famous for intense marbling with a rich buttery taste. It provides various ways of cuttings, such as cutting into steaks, sliced for stir-fries or slow cooker.





Striploin

IDEAL PIECE FOR EVERY DISH

Striploin is cut from the short point with a boneless finish that is one of the most favorable cuts for steaks. It is known as a nice balance of satisfying flavorsome and tenderness.



Tenderloin

THE MOST TENDER AND SOFT CUT

Tenderloin is one of the most tender and soft cuts of beef which is located within the loin. It is recommended to be roasted and served by the whole or cut into individual steaks.



Primal, Sub-primal Cuts

Bolar Blade



Chuck Eye Roll



Chuck Rib Meat

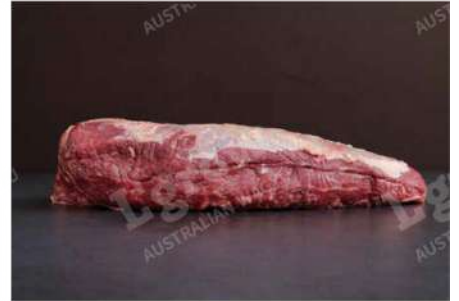


Chuck Tail Flap





Chuck Tender



Deckle



Eye Round



Flank Steak



Primal, Sub-primal Cuts

Flap Meat



Heel Muscle (Shin Shank B)



Inside Skirt



Karubi Plate





Knuckle



Neck Chain



Neck Meat



Outside Flat



Primal, Sub-primal Cuts

PE Brisket



Rib Cap Meat



Rib Fingers



Rostbiff





Rump Cap



Shin Shank A



Shin Shank C



Shin Shank D



Primal, Sub-primal Cuts

Shin Shank E & F



Short Rib Meat



Topside Cap Off



Tri Tip



F1-FB WAGYU
MIN. 400+ DAYS
GRAIN FED

AUSMEAT
MARBLE
SCORE 3-9+

NO ADDED
HORMONES

HALAL
ACCREDITED



LOTTE International

A 302, Yeongdong-daero, Gangnam-gu, Seoul
P + (82) 2 3459 9628 **E** meatsales@lotte.net
W www.lotteintl.com/en



@lgrowwagyu

Sandalwood Feedlot

A 201 Sandalwood Road, Irvingdale QLD 4405
P +(61) 7 4663 7739 **E** admin@sandalwood.au
W www.sandalwood.au

L'grow Wagyu

A Se 2 Level 3, 340 Adelaide Street, Brisbane QLD 4000
P + (61) 7 4663 7739 **E** meatsales@lotte.net
W www.sandalwood.au



@lgrowwagyu



@L'grow wagyu

