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PRESS RELEASE

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3-IN-A-ROW FOR RANGERS VALLEY.

Rangers Valley Crossbred Wagyu Beef was awarded a Gold Medal in the Australian Wagyu Association Branded Beef Competition for the third consecutive year.

Rangers Valley crossbred wagyu beef has won a Gold medal in the Australian Wagyu Association (AWA) branded beef competition for the third consecutive year. The results were announced at the annual AWA conference held on the Gold Coast over the weekend.

Rangers Valley was awarded a Gold medal in the Wagyu Crossbred Class sponsored by Bovine Dynamics. The awards were announced during the Gala Dinner where over 250 people from all aspects of the wagyu industry attended. Other classes announced on the night were the Wagyu Fullblood 100% class, the pasture fed Wagyu class and the Gourmet Wagyu Sausage.

Rangers Valley began feeding crossbred wagyu over 15 years ago and is considered one of the pioneering feedlots in the Australian Wagyu industry. Now with over 10,000 head on feed and sold in over 16 countries around the world, Rangers Valley's crossbred wagyu is considered one of the leading brands in Australia. The continued success in this competition is an indication of the commitment to product quality that is at the heart of the Rangers Valley philosophy.

Rangers Valley own and operates a 32,000 head feedlot that is located in the New England region of New South Wales. It's the largest specialised long feeding feedlot in Australia. Rangers Valley beef is processed in Southern Queensland.

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Owned by the Marubeni Corporation of Japan since 1988, Rangers Valley specializes in Long fed Black Angus; Crossbred Wagyu and Niche Short Fed. The beef is processed in Warwick QLD and exported to over 20 countries around the world.