4 FACTORS TO GOOD MEAT

* Genetics or breed
* Feed
* Husbandry
* Slaughter

The quality of the beef will be compromised if any one of these factors are neglected.

**Our “field to fork” (provenance) principles have become an integral part of good cooking and good eating. Knowing the source and origin, the breed, the feed and the farmer gives us confidence that we are serving our customers the very best.**

**The variances in beef are becoming more evident from time of year, period of ageing, breeds, age of the animal and stress during the harvest process.**

*In an ideal world we would eat only beef reared on Grass, but with the question of sustainability the development of exceptional grain-fed beef graces our tables.*

*\* Common practice is still to finish the grass-fed beef on grain, to build a decent covering of fat needed for the dry ageing process.*

Good husbandry and great beef can easily be ruined with poorly executed slaughter.

The well-being of the animal is important and the harvest should be done in such a way as to limit the stress and therefor effect the quality of the meat. (Stress releases hormones into the muscle of the animal – adrenalin)

Signs of stress:

* Acidic meat
* Pale beef
* Pappy texture
* Dark red spots (burst blood capiliaries)
* Beef that cannot be aged – remains tough

SLOW GRADUAL CHILLING OF THE CARCASS will prevent COLD SHORTENING (dry tough meat)