

Cloudbreak Lowlines & Eungella Beef



Mandy & Kell Tennent of CLOUDBREAK LOWLINES, proudly serving up EUNGELLA BEEF, are located west of Mackay, Central Qld. Offering Our PADDOCK to Your PLATE pasture fed, free range, hormone-free, Eungella Certified Lowline Beef. *'The highest quality sustainable beef cattle from our cool green hills at the top of the world'*

Here is what *Celebrity Chef Matt Golinski* said in June 2015 *"During a recent trip to the Whitsunday Region for the Farm to Plate Celebration Dinners I had the opportunity to sample Eungella Beef's grass-fed Lowline Beef. I was extremely impressed by the flavour, texture and consistency of their product and their obvious passion for their animals, and their industry. I would encourage anyone who gets the chance to try this premium product and support the people who produce it."*

We are offering sides of quality grass fed, tender and juicy pure Certified Lowline Beef, straight from our farm, processed by a quality country butcher, to your home – cryovaccinated in meal-sized portions, for your convenience. Selling Eungella Certified Lowline Beef direct to our customers means you know how our Lowline cattle are treated, from paddock to plate, assuring your family's food security and safety.

By selling Eungella Beef in bulk, we can keep our wonderful grass fed beef at a price families can afford. Following sustainable farming methods means our Eungella Lowline Beef is tender, delicious and good for you and your family, and good for the environment.

Our Eungella Beef is bred by us at Cloudbreak Lowlines, raised on lush pastures on the beautiful fertile Eungella hinterland west of Mackay. We do not use growth promotants.

Our Cloudbreak Lowlines cattle are happy, stress-free animals, which means better quality meat. Our meat is traceable by the history of the animal. Our cattle graze on predominately Kikuyu and Clover pastures, maximising nutrients, flavour and tenderness. Breeder cattle are DNA tested for tenderness and marbling. We use low stress cattle management techniques, and are licensed MSA producers.

Cloudbreak Lowline cattle are delivered by us directly to our country abattoir, hung and aged for 7 days, and processed to your requirements. We then deliver your Eungella Certified Lowline Beef directly to your home.

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