



WOODWARD
FOODS AUSTRALIA

Five generations.
Dedicated to perfection since 1888.



Since 1888, five generations of the Woodward family have dedicated their lives to bringing customers the best quality meat product.

Henry Robert Woodward I, was a butcher in the gold rush at Wathalla, in the high country North East of Moe, Victoria. Meat & livestock has always been in the Woodward family.

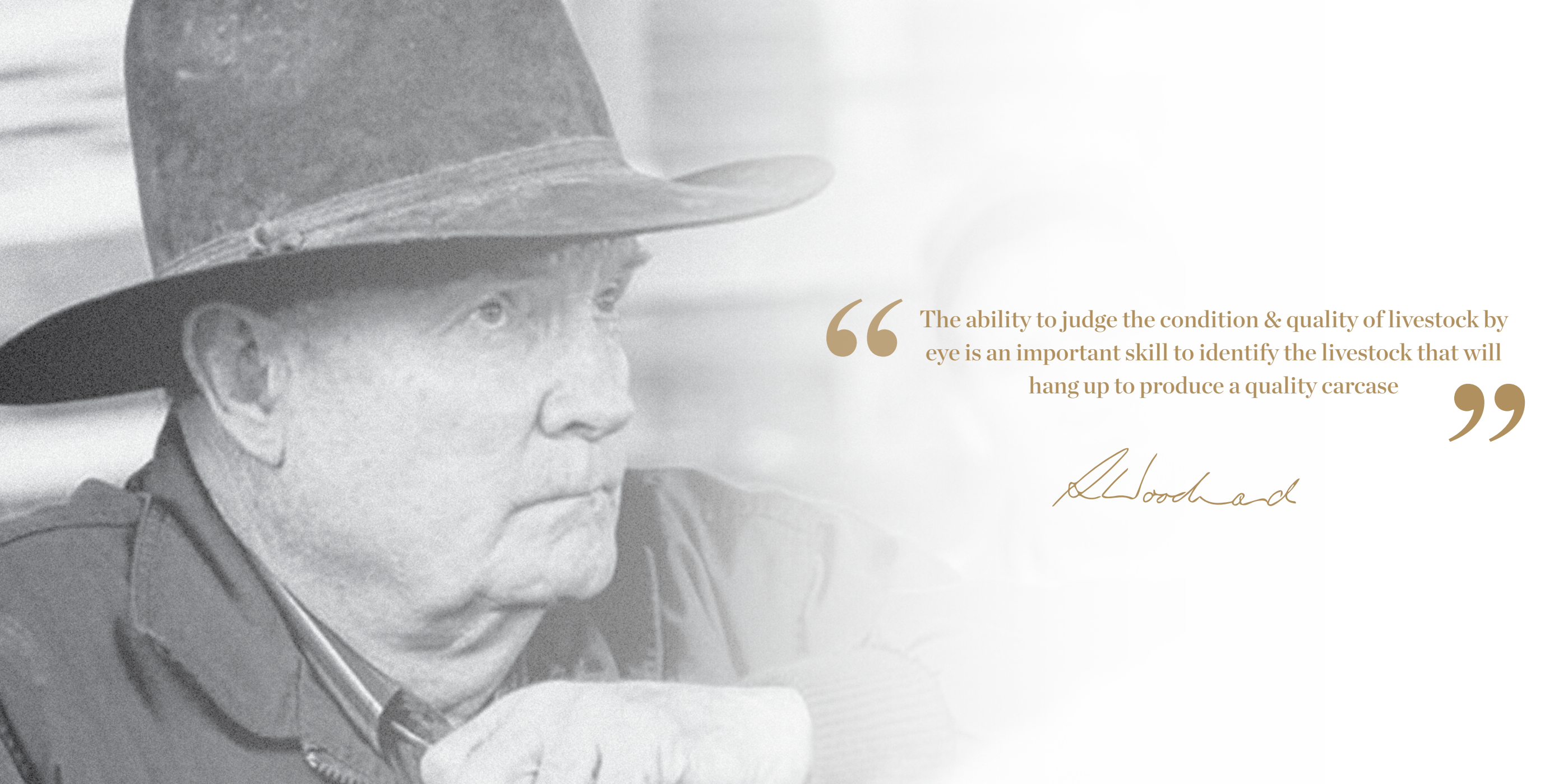


Henry Robert Woodward I

When Robert H. Woodward founded a local meat processing business at the tender age of 16, servicing the Swan Hill area and surrounds, little did he know the seed of the legacy he had planted.

Driven by a passion for livestock and hunger to improve the quality of meat, the business grew, acquiring several cattle stations across three states and a distribution company, Murray Valley Meat Trading Company.





“ The ability to judge the condition & quality of livestock by eye is an important skill to identify the livestock that will hang up to produce a quality carcass ”

A Woodhead

Robert Woodward's distinctive story - his family, their journey and passion is the pride of the business today.

With Swan Hill origin, situated along the iconic Murray Valley River region, formerly Swan Hill Abattoir, the business now pays homage to its roots and marks its evolution with the launch of its new brand and line of products under Woodward Foods Australia.

Testament to their product quality Woodward Foods' have received numerous honours including 2016 Champion Australian Meat Trophy at the RASV Australian Food Awards.





Armed with a genuine
'paddock to plate' offering thanks
to its unique integration and
backed by five generations of
expertise in the meat industry, the
products developed a reputation
among butchers and independnt
retailers for unwavering
consistency and quality.

Our vertically integrated supply chain is one of a kind. We are passionate about breeding and raising quality livestock on our pastoral properties across South Eastern Australia. Genetics, nutrition, welfare and husbandry of livestock is key to ensuring quality meat product.

We operate a state of the art further processing plant for fresh value added and ready to cook products for wholesale and consumes. We are committed to supplying a quality product to domestic and international markets long term.

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Finest Beef

MSA graded and has a well-loved texture and flavour from its carefully balanced grass fed foundation, combined with grain assisted feed in some cases, to produce a consistently flavoursome and delicious eating experience.



Natural Beef

Raised on rich pastures grazing on pure Australian grassland, 100% grass fed, free to roam and free from any hormone growth promoters for a nutrient rich, lean and wholesome meat for everyone to enjoy.



GRASS
FED | HGP
FREE



Prime Lamb

MSA graded, nurtured by grazing on pastures and free of hormone growth promoters.

It's quality where you can taste the difference. At this years prestigious RASV Australian Food Awards Prime Lamb was awarded the 2016 Champion Australian Meat Trophy as well as the recipient of the Best in Class medal and the winner of a Gold medal in the Branded Lamb category.



Our commitment

From paddock to plate, our processes uphold the highest standards in every aspect for product and service.

This extends our greater communities, as we recognise the importance of supporting charities and organisations, we have launched the Woodward's Foods Happy Paddock. This is a fund where both the company, customers and employees can together contribute to a group of nominated charities.





Murray Valley Meat Company

Proud to offer fresh Australian beef, lamb and pork direct from the factory. Our consistent and quality supply of fresh carcass and carton beef, lamb and pork is your assurance of our commitment to your business. The Woodward Foods collection of products including Finest Beef, Natural Beef, Prime Lamb as well as Long River Pork, are sure to appeal to your shoppers to enjoy time after time. We are pleased to deliver the premium standard of consistency and superior quality to our customers every time - Freshness and ultimately taste and texture is guaranteed!

Sharing our passion for quality
Australian meat with the world

As a family business we are dedicated to ensuring customer service equal in standard and consistency to our produce. We are proud to offer our finest quality beef and lamb to international markets, facilitating the enjoyment of pure Australian meat across the world. As a five-generation strong family business, quality is a cornerstone of our value system. Our export team of highly skilled individuals has an in-depth understanding of door to door service requirements by our export customers. Our team of expert global export staff is always on hand to secure you the right type of meat at the right price for your requirements.



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