



A MESSAGE FOR OUR CUSTOMERS

We would like to thank you for your ongoing support and to share a small but important update from the team here at Black River Beef.

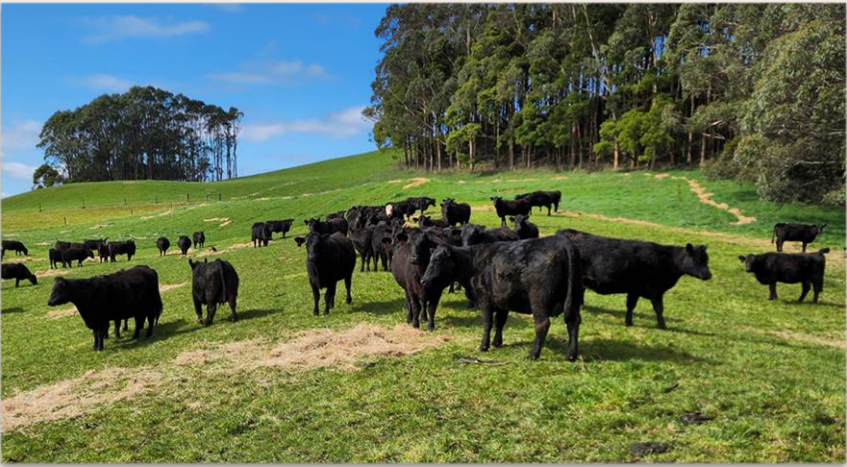
We are quietly proud to release our first small batch of Wagyu grass-fed beef. It has been produced with the same care and attention we bring to all our cattle, and we have done our best to honour the quality our customers have come to expect.

While this season has brought some of the driest and most challenging weather we have experienced since starting in North West Tasmania, we remain committed to raising our cattle with integrity and care — even in tough conditions.

All our beef is independently verified through the **Farmers Door** auditing system, which tracks on-farm practices and provides a transparent record from paddock to plate. It's one small way we aim to build trust and stand behind what we produce.

Your support helps make this possible, and we are genuinely grateful. We know there are many choices out there — thank you for continuing to back small, regional producers like us.

Mark & Milly
Black River Beef



FEATURED UPDATE



Our partnership with **Farmers Door** strengthens our focus on sustainability.

As one of Tasmania’s pioneering beef producers to implement full traceability, Black River Beef is leading the way in building consumer confidence.

Through blockchain verification and on-farm data tracking, customers gain a clear, accurate view of how our beef is produced — from the farm to the table.



SCAN THE QR CODE
Explore the story behind your beef.