

TripleB - Burns' Biodynamic Beef



TRIPLE B BIODYNAMIC BEEF has something of a cult following these days and has been wowing consumers at various markets for the past 7 years.

What makes it so special and stand apart from any other organic beef ?

The TripleB farm is comparatively small and will always remain so, as we are determined to keep life manageable and have complete control. We have refused requests to send meat to Sydney & Melbourne and believe in the Food Mile diet. The animals are treated humanely with respect and dignity from beginning to end and most importantly, our two properties are certified biodynamic.

Our Story

We began farming soon after arriving in Australia in 1979 with a background in office work in London, literally looking for "The Good Life". Ten years ago we started practising biodynamics after Liam attended a weekend workshop at the BD Farm Paris Creek – a revelation and major life changing experience. The farm has been certified with NASAA for the past 8 years and undergoes an inspection annually, giving consumers peace of mind that all is as it should be. Liam makes all his own compost and BD preparations and these are sprayed or spread across the paddocks at various times of the year feeding the microbes in the soil. This feeds the grasses and cereals and then the cattle, which is why the meat contains all the necessary minerals and vitamins including Omega 3s.

Liam transports animals in a dedicated trailer to a small abattoir and ensures that they are treated correctly. The carcass is then hung for two weeks before being cut into primal joints for collection. A disused dairy on the farm has been converted and approved by Meat Hygiene Authority as a packing room and Madeleine prepares and packs the meat for market.

Try TripleB

TripleB beef regularly features on Simon Bryant's menus and Simon's mentor Cheong Lieuw once commented that our rump steak was the best he'd ever tasted – a rare honour.

We sell 10kg boxes; individual packs; preservative free mince; gluten/preservative free sausages and nitrate free corned beef on Thursday fortnightly exclusively at the **Organic Corner Store Market**, corner of Harrow and Brighton Roads, Somerton Park and encourage advance orders.

Please don't hesitate to contact us, and check out our website for more information:

Email us

Call us

Check our website

LIKE us

madeleine@triplebbiodynamicbeef.com.au

8537 0544 / 0448 026 310

www.triplebbiodynamicbeef.com.au

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The TripleB Philosophy - happy, healthy grass fed cows



Come to the market, try the meat, buy the T-shirt!



The TripleB 10kg box - a great way to buy



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