

WHY CHOOSE WAGYU

Sustainably farmed in Darling Downs, Queensland, Australia. Our Premium Australian Wagyu is produced by Stockyard Beef specifically for the American market, and is the most awarded grain fed wagyu beef in Australia. Each carcass is carefully graded following the Meat Standards Australia quality system to determine a grade score that includes level of tenderness, juiciness and flavor.

Operating under strict animal welfare, cattle are grass fed, then finished on a minimum of 400 days on white grain - Australian barley and wheat (no corn). This allows for a slower growth to allow each animal to have a strong bone structure to support their body mass. This high quality feeding practice is the secret to a more evenly distributed marbling, which gives the meat it's high quality taste.

FEEDING PROGRAM

Specialist Japanese nutritionists have been engaged to design a high-energy nutritious diet consisting of Barley and Wheat to increase digestibility for our Premium Grade Australian Wagyu. No "yellow grains" (corn) are used in the feeding process. Our Australian Wagyu Steaks are all HGP (Hormone Growth Promotant) Free.

Grain feeding achieves consistent beef eating quality; lipid cells in the muscle are filled which produces marbling. This ensures the meat is juicy and tender. The grain ration provided to our cattle ensures a desirable flavor profile that can be experienced in every bite.



From left to right:

Ribeye 8+ BMS; Ribeye 6-7 BMS; Ribeye 4-5 BMS