

# BLACKMORE WAGYU BEEF

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## Clean and Green:

Blackmore Wagyu Beef cattle are fed natural rations, free of growth hormones and genetically modified grains.

### Introduction

Our natural rations ensure there is a correct balance of protein for growth and muscle development, and carbohydrates for quality and marbling.

The day the calf is born they receive a pro-biotic formula (similar to 'Yakult') to quickly introduce the healthy bacteria and organisms to the gut, to prevent any early set backs. The calf is reared on its mothers as natural as nature intended. David Blackmore believes that the natural immunities passed onto the calf from its mother's milk, gives the calf the most perfect start available. This method is in contrast to Japan, where the calf is weaned from its mother shortly after birth and raised in pens on milk supplements. The use of antibiotics is unfortunately necessary to combat problems due to these conditions. Japan does not have the open land space and the beautiful pastures that allow us to rear the precious Wagyu calf on its mother until 10 months of age, free of disease.

At 10 months of age the calf is weaned from its mothers and transferred to the Blackmore Wagyu property in Alexandra, Victoria. The Blackmore Wagyu farm is situated on the Goulburn River flats where the river leaves the mountains. The beautiful and healthy Victorian high country was specially selected to continue the natural and healthy growth of Blackmore Wagyu cattle. The farm is fully irrigated protecting the cattle from set backs due to seasonal fluctuations, such as droughts.

At 15 months of age, the cattle are transferred to an undercover feeding facility where they are pampered and fed the highly successful and very secret Japanese ration.

The cattle are fed for 500-600 days (compared to other domestic cattle 90-120 days) and have a controlled daily weight gain of 0.8kg compared to domestic cattle 1.8 to 2.4kg daily gain. The result of this is the composition of the meat and flavour is dramatically different to other cattle produced in Australia. Wagyu have about 70% monounsaturated fatty acids specifically oleic and stearic acid (*source: Texas AT&M University*). These monounsaturated fatty acids have two properties of importance to the meat. Firstly, they have a very low melting point (less than 7 degrees Celsius), which means that the beef literally "melts in your mouth". These results in the sweetest, most succulent beef you will ever taste.

Our Japanese style feed rations gives our beef the unique texture, tenderness and flavour that up until now, was only available in Japan.

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