

# BLACKMORE WAGYU BEEF

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## Famous Japanese Bloodlines:

Blackmore Wagyu uses genetics from the three most famous breeding strains - Tajima from Hyogo Prefecture, Fujiyoshi from Shimane Prefecture, and Kedaka from Tottori Prefecture - in Japan.

### **Itozakura (Fujiyoshi/Shimane) Line:**

Descendants of the sire Itozakura produce well-balanced cattle. This bloodline is associated with relatively good growth rates and meat quality. Itozakura bulls tend to pass on a propensity for large body size, and as a result produce large framed carcasses. However, the quality of marbling from this bloodline tends to be inconsistent when compared with Tajima strains, with a less refined flavour.

### **Tajiri (Tajima) Line:**

The Tajima line, descendants of the sire Tajiri, has outstanding genetic excellence of meat and high marbling beef, but in combination with smaller frame and low growth rates. This line is famous for cattle with good temperament. This is the bloodline that we use to produce the finest flavoured beef, with the most refined marbling. Japanese meat graders look for evenly dispersed fine marbling for their highest accolades. All of the Wagyu beef used to produce the Kobe and Matsuzaka brands is from Tajima bloodline.

### **Kedaka (Tottori) Line:**

The Kedaka line was formed in the Tottori Prefecture from descendants of the sire Kedaka. Typical characteristics of the line include good growth and larger frame.

