

# BLACKMORE WAGYU BEEF

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## Wagyu Traits:

Meat and fat colour, meat and fat texture, meat and fat softness, meat and fat flavour, are all obviously important but overlooked in most western breeding programs.

### Introduction

Most Western breeders have concentrated only on marbling scores in Wagyu carcasses. This is easily measured. Whilst Blackmore has bred for marbling (95% + are grading 9 or 9+, 9 being Australia's highest officially recognized score) Blackmore understood from his numerous study tours of Japan as many as 16 different beef quality traits are important when producing the best carcasses.

In Japan the top grade of beef is called A5. Marbling scores of 8 to 12 are required to fit into this criterion. It can be seen that marbling is not the "be all / end all" criteria that produces great carcasses. Marbling score 8 is being consistently achieved in Blackmore's program.



*Blackmore Wagyu beef with a marbling score of 9+.*

*Note lean beef (minimal seam and outside fat) and the super fine marbling.*

Meat and fat colour, meat and fat texture, meat and fat softness, meat and fat flavour, are all obviously important but overlooked in most western breeding programs. Other important traits measured are eye muscle size, eye muscle shape, consistent marble distribution in the eye muscle, fine marble distribution in the eye muscle, external fat thickness, seam fat thickness, rib thickness,

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consistent distribution of marbling throughout the body, carcass weight, average daily gain on feed and very importantly the age at slaughter.

Yield is strongly affected by some of these traits i.e. the percentage of weight live animal to carcass (dress weight) then the percentage of weight of a carcass to the primal cuts and useable beef (Retail Meat Yield). On a recent kill a group of Blackmore Wagyu Beef Fullblood cattle produced a yield of 65.69% compared to other breed averages of 53%.

Yield is measured in Japan by many of the above criteria and is reflected by the letters A down to C. Meat quality is also measured by many of the above criteria and is reflected by the number of 5 down to 1. The carcass grade is given to the lowest measurement after assessing each criterion. Read the Japanese Carcass Grading Standards available from the articles page on our website.

It was important for Blackmore to find out how to achieve these qualities. Some of it is based on folklore, some old wives tales, some gained from experience from trial and error, but most is backed by proven scientific research to back up results.

Whilst Blackmore has revealed for you the traits needed to produce the best Wagyu beef, as in Japan they are keeping the how and why a closely guarded secret. It has taken Blackmore many years of research, trial and error to find a consistent product that places Blackmore Wagyu at the forefront. Blackmore has embarked on an extensive breeding program to produce a breeding herd of unequalled quality.

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