

WAGYU FACT SHEET

- Wagyu (pronounced 'wag-you') is a breed of cattle native to Japan. The word literally means Japanese beef - "wa" means Japanese and "gyu" means beef.
- Many people have heard of Kobe beef, a type of Wagyu beef, which comes from the region of Kobe in Japan. Like Champagne in France, Wagyu beef is only called Kobe when it comes from that particular region.
- Wagyu is renowned for being highly marbled, which is what gives the beef its unique tender and buttery flavour.
- Wagyu beef is considered a healthy option too as it contains a high percentage of omega-3 and omega-6 fatty acid with its intense marbling, improving the ratio of monounsaturated fats.
- Wagyu cattle are fed for 600 days after weaning, more than double the time needed for other breeds.
- The beef doesn't need to be hung; ours will be slaughtered and packaged three days later, then sent straight off to the chefs.
- The marbling mechanism takes time to kick in unlike the traditional breeds. Wagyus marble front to back; the reverse of native breeds.
- They require a stress-free environment so they burn less fat and achieve the correct marbling.
- The feed is a vital part of this, to keep the animals calm and serene. A special "Highland Wagyu" blend was developed with a livestock nutritionist. The females' feed is supplemented with Omega 3 and Seaweed to improve condition and fertility.
- The bulls have a calm temperament and are easy to handle, however the cows can be flighty, particularly the mothers.
- They are extremely fertile, with some females producing 25 embryos per flush, more than four times the amount from other breeds.
- Wagyu calves cross suckle. This could be linked to the breed's low milk supply.
- Highland Wagyu calves born to Beef Shorthorn surrogates are around 30% bigger and stronger with more vitality than those born to native Wagyu mothers.
- The Wagyu mothers are extremely protective, forming a military standoff around their young when humans approach.
- We have genetics from the three main genetic lines of Wagyu cattle:

Tajima, which produces the ultimate marbling

Kedaka, which produces a bigger frame and a better milking ability

Fujiوشي, which is a middle ground between the two.

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**HIGHLAND
WAGYU**
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