

## 2022 Wagyu Branded Beef Competition

The Australian Wagyu Association (AWA) is proud to present the 2022 Wagyu Branded Beef Competition.

The highly regarded Wagyu Branded Beef Competition seeks to promote excellence in Wagyu beef production in three categories providing an opportunity for producers to benchmark their product.

To showcase the leading brands of Australian Wagyu, entries can compete in Fullblood, Crossbred and Commercial categories.

Entry Forms are now available and will close on Friday 11 February 2022.

### [COMPLETE AN ENTRY FORM NOW](#)

Once your entry information has been received, checked, and accepted, we will be in contact with additional entry information and deadlines.

## ENTRY DETAILS

### Entry fees

Entry fees are payable on receipt of invoice and non-refundable once entry is accepted by the Australian Wagyu Association. All prices listed are inclusive of GST. The AWA will invoice you for the classes you have entered.

Classes 1, 2 and 3 - \$500 (inc GST) per entry

### Delivery of Exhibits

Entries in Classes 1, 2, and 3 to be delivered to Prime Cut Meats, 7 to 11 March 2022.

### Delivery Address

Attn: Laurie Marguglio

Prime Cut Meats

12 Steel Place, Morningside QLD 4174

Phone: 07 3399 1390

Attn: Laurie Marguglio Phone Laurie on 07 3399 1390 or mobile 0412 527 575

### Judging

To take place on 15 March 2022

## Branded Beef Classes

### Class 1

Fullblood Wagyu 100% class

### Class 2

Open Crossbred Wagyu class

### Class 3

Commercial Wagyu Steak Class

Grand Champion Wagyu Brand

## COMPETITION ENQUIRES

### Ron Fitzgerald

Co-ordinator, AWA Branded Beef Competition - phone 0428 456 293 or [email](#)

### Emily Rabone

AWA Marketing and Communications Manager - phone 0437 388 481 or [email](#)

## GENERAL COMPETITION REGULATIONS AND ASSESSMENT CRITERIA

1. Exhibitors must be a member (Full Member or Associate Member) of AWA to be eligible to enter this competition. All members will be allowed to enter the competition, including AWA Board members. Any member entering a product into this competition shall not take part, in any way, in conducting the competition, viewing results or issuing awards.
2. Exhibitors must state on the "Application to Enter" form the classes to be competed for. The Stewards and/or Judges may move an entry to another class if it is deemed that the entry is "out of class".
3. Judging will be conducted by Judges appointed by the AWA. Sponsors for the BBC are invited to be part of the panel, as well as specialist chefs, food critics and members of the broader community. Judging will be "blind". All entries will be coded and at no time will any of the Judges be aware of the Brands or ownership of any of the samples (apart from the codes).
4. The exhibitor irrevocably consents to:
  - i. The AWA publishing or reproducing in any manner whatsoever any particulars or information in relation to their exhibits; the publication or reproduction may be in printed form or visual image through electronic means and/or the internet.

- ii. The AWA conducting any tests or analysis of any description upon the entries at the discretion of the AWA.
5. Presentation of Awards: details of the award ceremony will be confirmed early 2022.
6. AWA will not be responsible for any loss, damage to or mis-delivery of any entry.
7. Exhibitors agree to the publication of all competition results.
8. All award-winning entries must only use the Australian Wagyu Association medal/trophy designs. Artwork will be supplied to all prize-winning exhibitors.
9. Exhibitors of awards agree that all advertising, promotion, or labelling arising from Gold, Silver and Bronze awards will be issued to all exhibitors that have achieved the minimum score attributed to each award. These levels will be at the discretion of the judges for each class. Trophies will be awarded to all Gold Medal recipients.
10. A Grand Champion award will be issued to the entry gaining the highest overall points from within Classes 1, 2, and 3.
11. In each class, only one entry per individual brand is allowed.
12. All exhibits to become the property of the AWA.
13. Ageing – Exhibits in Classes 1, 2, and 3 must be no longer than 50 days aged at the time of judging. (e.g., no ageing prior to 25 January 2022)
14. **Classes 1, 2, and 3** - Each exhibitor is to supply 1 x whole Striploin of H.A.M. 2140 or 2141 or 2142 or 2143, together with a copy of the carton end panel from which the entered product originated.
15. **CLASS 3** (Commercial Wagyu Steak Class marble score 5-7)  
To be eligible for this class, entries must:
  - i. have been AUS-MEAT graded to be between marble score 5 and 7, graded between the 10<sup>th</sup>/11<sup>th</sup> and 12<sup>th</sup>/13<sup>th</sup> rib sites.
  - ii. be submitted in original carton with the label.
  - iii. have marble score on the label.
  - iv. be accompanied by a signed Statutory Declaration stating that the entry, carton, and label refer to the marble score grading on the label and that grading was conducted between the 10<sup>th</sup>/11<sup>th</sup> and 12<sup>th</sup>/13<sup>th</sup> rib sites.
16. All entries will be subjected to Digital Analysis by the Meat Image Japan Digital Camera between the 10<sup>th</sup>/11<sup>th</sup> and 12<sup>th</sup>/13<sup>th</sup> rib sites. Any entries that have a marbling percentage higher than the cut-off for marble score 7 will be excluded from class 3. Class 3 entries must have a minimum requirement of F1 Wagyu 50% content but higher content Crossbred Wagyu or Fullblood Wagyu may be entered as well. In addition, both pasture fed and grain fed entries are acceptable in this class.
17. Parentage for all exhibits must be provided, including sire and dam for entries in the Fullblood class, with sire to be provided for the Crossbred and Commercial classes if known, along with the breed or grade category of the female. AWA will take a DNA sample from each entry and this sample may be subjected to parent verification tests to ensure their Wagyu eligibility.
18. The award will include the year and class description of the award.

## **STRIPLOIN BONELESS BEEF**

Each exhibitor is to supply 1 x whole Striploin of H.A.M. 2140 or 2141 or 2142 or 2143, together with a copy of the carton end panel from which the entered product originated

### **Australian Handbook Number**

2140 = 3 Rib

2141 = 0 Rib

2142 = 1 Rib

2143 = 2 Rib

Striploin is prepared from a Hindquarter by a cut at the lumbosacral junction to the ventral portion of the Flank. The Flank is removed at a specified distance from the eye muscle (M. longissimus dorsi) at both cranial and caudal ends.

## **ENTRY REGULATIONS**

Every entrant is subject to the following Terms and Conditions upon submitting an entry into the competition.

1. I apply to enter the exhibits subject to the Terms and Conditions set out in the 2022 Wagyu Branded Beef Competition General Competition Regulations and Assessment Criteria; and
2. I agree to be bound by these Regulations; and
3. I certify that the information contained in my Application for Entry is true and correct to the best of my knowledge; and
4. I declare that the exhibit provided does represent accurately the class that it has been entered.
5. I will supply breeding information including parentage as requested by the AWA and consent to the AWA taking a DNA sample and conducting testing on this sample.