WAGYU BRANDED BEEF COMPETITION

2021 RESULTS

#WorldsLuxuryBeef

AUSTRALIAN WAGYU ASSOCIATION™

The Wagyu Branded Beef Competition is a celebration for those in the industry

2021 COMPETITION OVERVIEW
WAGYU BRANDED BEEF COMPETITION

The Australian Wagyu Association is proud to present the results of the 2021 Wagyu Branded Beef Competition. This event is a celebration for those in the industry and the recognition that it needs continued support and acknowledgement for all the hard work that goes into producing the world's luxury beef.

COMPETITION ENTRIES

The success of the 2020 award ceremony broadcast was a highlight for the industry in a difficult year and gives confidence that the Wagyu Branded Beef Competition is well respected around the world. As a consequence, the 2021 Wagyu Branded Beef Competition will continue to be broadcast online, in a pre-recorded and live format, giving attendees at the WagyuEdge Annual Conference Gala Dinner and virtual viewers first hand knowledge of our winners.

The only branded beef competition supported by an independent breed representative organisation, the Wagyu Branded Beef Competition is an opportunity to benchmark brand owners against their peers.

Celebrating Fullblood, Crossbred and Commercial Classes, the competition seeks to promote excellence in Wagyu beef production for producers and brand owners.

The categories are:
1. Fullblood Japanese Black Steak
2. Open Crossbred Wagyu Steak
3. Commercial Wagyu Steak Marble Score 5-7

In addition to Gold, Silver and Bronze medals for each category, Champion awards are awarded to the highest scoring entry in each category. The highest scoring Category Champion will be presented the Grand Champion Award.

Wagyu beef is characterised by its large eye-muscle and unique high-quality fine marbling and characteristic umami flavour, giving an exceptional eating experience.

Judging of the Wagyu beef is based on five criteria: visual appeal (raw and cooked), juiciness, flavour, aroma and the physical sensation in your mouth. This year some of the best results were achieved within the Wagyu Branded Beef Competition, across all categories of entry, with the judges remarking at the consistently outstanding quality put forward.

JUDGES

Peter Lewis was appointed Chief Judge and Ron Fitzgerald was Chief Steward and Wagyu Branded Beef Coordinator. A panel of 18 judges were appointed and rotated around in a "cascading" system. As much as possible, the same judges are appointed each year. The judges consisted of sponsors, chefs, restauranteurs, food critics, producers, butchers and associated industry personnel.

Each entry was eaten by six judges with a potential total of 780 points possible per entry.

MEDAL CUT-OFFS

CLASS 1 Fullblood Japanese Black and
CLASS 2 Crossbred Wagyu Steak were set at:

Gold	80%	
Silver	75%	
Bronze	70%	
Total	780 points possible	

CLASS 3 (Commercial Steak MS 5-7) were set at:

Gold	70%	
Silver	65%	
Bronze	60%	
Total	780 points possible	

In conjunction with AWA representatives and under the Chief Steward's supervision, the following medals were awarded. As a result, there were thirteen Gold, thirteen Silver and five Bronze awarded.

WAGYU BRANDED BEEF COMPETITION
GOLD MEDAL
— 2021 —
WAGYU CLASS NAME

WAGYU BRANDED BEEF COMPETITION
SILVER MEDAL
— 2021 —
WAGYU CLASS NAME

WAGYU BRANDED BEEF COMPETITION
BRONZE MEDAL
— 2021 —
WAGYU CLASS NAME

PROTOCOLS AND JUDGING TERMINOLOGY
PROTOCOLS FOR ALL STEAK CLASSES

PREPARATION (the day before)

1. All exhibits will be checked off against the list. Any anomalies are to be immediately corrected with the exhibitor.

2. Each exhibit will be allocated a unique identification code. Each exhibit will require six inserts. To save time these inserts will need to be prepared earlier.

3. Each exhibit (Striploin) will be prepared separately to the same specification.

    a. The Striploin will be removed from its packing and the packing will be disposed of.

    b. 21mm steaks will be cut from the caudal end (rump end) until there is no evidence of the gluteus medius remaining. Each steak will be measured and cut 21mm thick.

    c. Then, 30cm shall be measured along the striploin and the striploin shall be dissected. Cutting back from that 30cm point, steaks shall be measured and cut 21mm thick. The first steak will be used for the visual assessment. It will be identified with the coded insert, overwrapped to allow to bloom for the next day, and placed in the refrigerator.

    d. The next two steaks will be used for cooking and taste assessment. They will be identified with the coded insert and vacuum packed.

    e. The next two steaks will used as backups. They will be identified with the coded insert and vacuum packed.

    f. The remaining pieces will be identified with an insert and vacuum packed. These pieces will be packaged and sent to either AWA office or the AWA Conference Venue for display, use and/or auction at the Conference (at the discretion of the AWA).

    g. All products will be stored appropriately in the refrigerator or freezer until judging day.

COOKING PROTOCOLS

1. Cooking exhibits will be removed from the refrigerator 15 minutes before cooking commences.

2. The cooking of exhibits will be done as per the order sheet which will be prepared and in a random order.

3. Each exhibit will follow this protocol:

    a. Four vacuum-packed bags containing a single steak representing four different entries will be removed from the refrigerator 15 minutes prior to cooking.

    b. After 15 minutes, these four steaks will be placed in the sous-vide bath which will be maintained at 62^0c for exactly 15 minutes.

    c. The steaks will be removed from their bags and placed on the flat grill for 1.15 minutes either side. A Waldorf flat grill (or similar) will be set on a "medium" dial setting to achieve an instant loud sear and the exhibit will be maintained on the first side for 1.15 minutes then turned for another 1.15 minutes on the other side. Care will be taken that the coded insert remains with its correct steak throughout the process.

    d. The steaks will be removed from the grill and placed on the warming tray for 5 minutes.

    e. The steaks will then be prepared by;

        i.   Removing the m. multifidi dorsi.

        ii. Removing the medial, lateral, dorsal and ventral edges.

        iii. Cutting the steaks (lengthwise - dorsal to ventral) into two x 2.0cm strips and then cutting these strips into four x 2.0cm pieces.

        iv. Placing 2 pieces on each plate and distributing to the judges.

    f. The result of Item "d" in the preparation above left 2 packs of the same copies of the entries to be cooked. The first pack will be cooked in numerical order and then the second pack will be cooked in reverse numerical order following the above protocols.

JUDGING PROTOCOLS

1. A panel of 18 judges shall be nominated.

2. A "Palate-Setter" (traditionally a Marble Score 5 Wagyu striploin) shall be used as the first sample to allow the judges to correlate their scores. All 18 judges shall be allocated the first sample.

3. Each consecutive entry shall then be judged by 6 judges. Each entry in the first pack shall be judged by 3 judges until they are all completed and then a different 3 judges shall judge the same entry in the second pack. A "cascading" form of judging shall be used. Judges 1-3 shall judge sample 2, judges 4-6 will initially judge sample 3 but later in the process shall judge the second sample 2 etc.

4. The judges will be offered a new exhibit each 6-10 minutes.

5. The judges will be provided a pre-formatted sheet of paper to complete for each exhibit.

6. Each judge will be asked to provide a score for:
   a. Tenderness (out of 30 points)
   b. Flavour (out of 30 points)
   c. Juiciness (out of 10 points)
   d. Overall liking (out of 30 points)

7. Stewards will collect each sheet from the judges and enter the results into the excel model.

8. Any anomalies in the judging sheets are to be corrected immediately.

VISUAL PROTOCOLS

1. The visual exhibits will be removed from the refrigerator 45 minutes before judging.

2. The samples will be removed from their packaging and placed on an appropriate plate and let sit to bloom.

3. The exhibits will then be sent to the judging table for assessment.

4. Each judge will be asked to score each exhibit on their visual assessment out of 30 points.

5. Stewards will collect each sheet from the judges and enter the results into the excel model.

6. Any anomalies in the judging sheets are to be corrected immediately.

THE AWARDS

1. The excel model will calculate each judges' score for each exhibit. Each exhibit will receive a total accumulated score from six judges.

2. The MLA (or AWA) will audit the judging sheet and the model for any anomalies.

3. The AWA Stewards, MLA/Chief Steward and/or the Chief Judge will then agree on the cut off levels for each Gold, Silver and Bronze for each class. This information will remain confidential until the award presentation.

4. The AWA Stewards, MLA/Chief Steward and/or the Chief Judge will then agree on the highest scoring entry (from **Classes 1, 2, & 3**) which will then become the **Grand Champion**. This information will remain confidential until the award presentation.

**WAGYU
BRANDED
BEEF
COMPETITION**

JUDGING TERMINOLOGY

TENDERNESS

The reaction of the mouth to the physical quality of the food. Includes tensile resistance and product mouth feel. Will be influenced by marbling, the firmness and texture of the beef, as well as the connective tissue.

DESCRIPTORS: *chewy, enjoyable-chewy, fibrous, granular, greasy, mushy, silky, tender, textureless, tough, very-tender, other.*

JUICINESS

The impression given from the release of the meat's water holding capacity on first eating defines the juiciness. The melted marbling in highly marbled beef will be a major contributor to this but will also include the consumer's saliva. The salivation response will be tempered by aroma and hunger.

DESCRIPTORS: *very-dry, dry, slightly-dry, initial juiciness, very juicy, lasting juiciness.*

FLAVOUR

There are five taste receptor groups; sweet, salt, bitter, sour and the Japanese term 'umami' (which means beefy, savoury, brothy or delicious). There are up to 880 volatile compounds of different chemical classes reported in cooked beef.

DESCRIPTORS: *beany, bitter, buttery, caramel, cereal, chemical/medicinal, citrus, clean and fresh, creamy, dairy, earthy, fatty, fishy, herbal, kerosene, livery, low, putrid, metallic, nutty, popcorn, rancid, rich, rounded, salty, soapy, sour, stale, sweet, toasty, umami, other.*

AROMA

The perception of the volatile characteristics of food as perceived by receptors primarily in the nose.

DESCRIPTORS: *beefy, caramel, cardboard, cereal, citrus, sulphury, fishy, medicinal/chemical, herbaceous, putrid, stale, musty, livery, kerosene/solvent, low/faint, toasty, popcorn, fresh, floral, pungent, other.*

CLASS ONE
FULLBLOOD JAPANESE BLACK STEAK

CHIEF STEWARD	Ron Fitzgerald
	Wagyu Branded Beef Competition Coordinator
CHIEF JUDGE	Peter Lewis, Director, Way With Words
JUDGING PANEL	Each entry judged by 6 of the 18 judge panel in this class

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CLASS SPONSOR

EXHIBITOR / BRAND	CLASS 1 RESULTS	DIGITAL IMAGE & JUDGES COMMENTS
STONE AXE By Stone Axe Pastoral STONE AXE ORIGINAL AUSTRALIAN FULL BLOOD WAGYU **Breeder** Stone Axe Pastoral **Sire** N/A **Dam** N/A **Wagyu content** Fullblood 100%	**SCORE** 713 **Digital Marbling** 54% **Digital Marbling Fineness** 75.1 **Eye Muscle Area** 99 cm² **Approx. days on feed** 350 **Approx. age at slaughter** 32-34 months **Feed ingredients** Proprietary ration. **Target market % Domestic** 50% **Export** 50% **Target carcase wt. range** 430-450 kg **Processor** John Dee Pty Ltd	WAGYU BRANDED BEEF COMPETITION **CHAMPION** — 2021 — FULLBLOOD JAPANESE BLACK WAGYU BRANDED BEEF COMPETITION **GOLD MEDAL** — 2021 — FULLBLOOD JAPANESE BLACK Unbelievable richness, complex flavours of sweetness, dairy and cereal, melt in your mouth juiciness with an exquisite tender and silky finish.
SIGNATURE SERIES By Mayura Station Mayura Signature Series FULL-BLOODED WAGYU BEEF 和牛肉 **Breeder** Mayura Station **Sire** ADBFA0139 **Dam** CRIDFD0017 **Wagyu content** Fullblood 100%	**SCORE** 711 **Digital Marbling** 53% **Digital Marbling Fineness** 89.0 **Eye Muscle Area** 127 cm² **Approx. days on feed** 270 **Approx. age at slaughter** 26 months **Feed ingredients** Mayura proprietary blend includes, cereal hay, wheat and corn with special ingredient Mayura chocolate feed. **Target market % Domestic** 40% **Export** 60% **Target carcase wt. range** 440 kg **Processor** G & K O'Connor	WAGYU BRANDED BEEF COMPETITION **GOLD MEDAL** — 2021 — FULLBLOOD JAPANESE BLACK A superb example of Wagyu, with abundant visible marbling, fine beefy flavour that is tender with lasting juiciness - bliss.
FUTARI WAGYU By Irongate Wagyu 二人 FUTARI™ FULLBLOOD WAGYU BEEF Western Australia **Breeder** Irongate Wagyu **Sire** N/A **Dam** N/A **Wagyu content** Fullblood 100%	**SCORE** 653 **Digital Marbling** 36% **Digital Marbling Fineness** 61.9 **Eye Muscle Area** 84 cm² **Approx. days on feed** 250 **Approx. age at slaughter** 28 months **Feed ingredients** Rye/kikuyu pastures, barley, oats, wheat rolled pellets & silage/hay/straw mix. NFAS ration barley, oaten hay, silage, lupins, special supplement, vegetable oil. **Target market % Domestic** 35% **Export** 65% **Target carcase wt. range** 400-450 kg **Processor** V&V Walsh Est. 686	WAGYU BRANDED BEEF COMPETITION **GOLD MEDAL** — 2021 — FULLBLOOD JAPANESE BLACK Wonderfully tender and lasting silky mouth feel, with a natural sweetness and pleasant aromas.
INFINITE By Rangers Valley INFINITE FULL BLOOD WAGYU **Breeder** Sunland Cattle Co **Sire** EXLFC0127 **Dam** SUNFH0312 **Wagyu content** Fullblood 100%	**SCORE** 636 **Digital Marbling** 41% **Digital Marbling Fineness** 73.4 **Eye Muscle Area** 95 cm² **Approx. days on feed** min. 500 days **Approx. age at slaughter** 44 months **Feed ingredients** Wheat Barley Corn silage. **Target market % Domestic** 15% **Export** 85% **Target carcase wt. range** 450 kg **Processor** John Dee Pty Ltd	WAGYU BRANDED BEEF COMPETITION **GOLD MEDAL** — 2021 — FULLBLOOD JAPANESE BLACK Very tender and rich, clean flavour that is well balanced with visible marbling and excellent mouth feel.

CLASS ONE
FULLBLOOD JAPANESE BLACK STEAK

CHIEF STEWARD	Ron Fitzgerald
	Wagyu Branded Beef Competition Coordinator
CHIEF JUDGE	Peter Lewis, Director, Way With Words
JUDGING PANEL	Each entry judged by 6 of the 18 judge panel in this class

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CLASS SPONSOR

EXHIBITOR / BRAND	CLASS 1 RESULTS	DIGITAL IMAGE & JUDGES COMMENTS
CONNORS WAGYU By Direct Meat Company **Breeder** Macquarie Downs **Sire** SMOFL00001 **Dam** BDWFJ0264 **Wagyu content** Fullblood 100%	**SCORE** 631 **Digital Marbling** 39% **Digital Marbling Fineness** 65.4 **Eye Muscle Area** 87 cm² **Approx. days on feed** 516 **Approx. age at slaughter** 32 months **Feed ingredients** Barley, corn, hominy, barley straw Riverina Feedlot supplement energro oil. **Target market %** **Domestic** 10% **Export** 90% **Target carcase wt. range** 440 kg **Processor** Stanbroke	WAGYU BRANDED BEEF COMPETITION GOLD MEDAL — 2021 — FULLBLOOD JAPANESE BLACK Juicy burst of buttery flavour and caramel aroma with silky and abundant fine marbling.
CARRARA 640 By Kilcoy Global Foods **Breeder** Arubial Pty Ltd **Sire** Fullblood **Dam** Fullblood **Wagyu content** Fullblood	**SCORE** 631 **Digital Marbling** 47% **Digital Marbling Fineness** 74.7 **Eye Muscle Area** 127 cm² **Approx. days on feed** 550 **Approx. age at slaughter** 36 months **Feed ingredients** Grain ration. **Target market %** **Domestic** 50% **Export** 50% **Target carcase wt. range** 440 kg **Processor** Kilcoy Global Foods	WAGYU BRANDED BEEF COMPETITION GOLD MEDAL — 2021 — FULLBLOOD JAPANESE BLACK Extremely buttery and creamy flavour, tender and silky with lasting juiciness.
KIWAMI By Stockyard Beef **Breeder** Braelea Pastoral **Sire** SMOFM0155 **Dam** MCKFH0747 **Wagyu content** Fullblood 100%	**SCORE** 608 **Digital Marbling** 33% **Digital Marbling Fineness** 58.1 **Eye Muscle Area** 106 cm² **Approx. days on feed** 400 **Approx. age at slaughter** 38 months **Feed ingredients** White grains. **Target market %** **Domestic** 15% **Export** 85% **Target carcase wt. range** 420 kg **Processor** John Dee Pty Ltd	WAGYU BRANDED BEEF COMPETITION SILVER MEDAL — 2021 — FULLBLOOD JAPANESE BLACK Tender and juicy with a delightful buttery flavour, a lovely eating experience with obvious marbling.
MASTER SELECTION By Mort & Co **Breeder** W R Bultitude **Sire** N/A **Dam** N/A **Wagyu content** Fullblood 100%	**SCORE** 588 **Digital Marbling** 34% **Digital Marbling Fineness** 63.2 **Eye Muscle Area** 77 cm² **Approx. days on feed** 450 **Approx. age at slaughter** 36 months **Feed ingredients** Mort & Co specially designed Wagyu ration. **Target market %** **Domestic** 0% **Export** 100% **Target carcase wt. range** 440 kg **Processor** Grantham	WAGYU BRANDED BEEF COMPETITION SILVER MEDAL — 2021 — FULLBLOOD JAPANESE BLACK Pleasantly tender, fine texture with toasty beef aroma, buttery flavour and initial juiciness.

CLASS ONE
FULLBLOOD JAPANESE BLACK STEAK

CHIEF STEWARD	Ron Fitzgerald
	Wagyu Branded Beef Competition Coordinator
CHIEF JUDGE	Peter Lewis, Director, Way With Words
JUDGING PANEL	Each entry judged by 6 of the 18 judge panel in this class

zoetis

CLASS SPONSOR

EXHIBITOR / BRAND	CLASS 1 RESULTS	DIGITAL IMAGE & JUDGES COMMENTS

BLACK DIAMOND
By Direct Meat Company

Breeder Macquarie Downs

Sire CCOFG0113
Dam BDWFC1356
Wagyu content Fullblood 100%

SCORE 577
Digital Marbling 38%
Digital Marbling Fineness 66.3
Eye Muscle Area 91 cm^2

Approx. days on feed 450
Approx. age at slaughter 31 months
Feed ingredients Balanced nutritional formula including barley and corn hominy.

Target market %   Domestic 10%
Export 90%
Target carcase wt. range 440 kg
Processor Stanbroke

WAGYU BRANDED BEEF COMPETITION
BRONZE MEDAL
— 2021 —
FULLBLOOD JAPANESE BLACK

Creamy and juicy, a pleasant eating experience with lovely aroma and marbling.

WAGYU BRANDED BEEF COMPETITION

CLASS TWO
OPEN CROSSBRED WAGYU STEAK

BOVINE DYNAMICS
FEEDLOT VETERINARY & NUTRITION CONSULTANTS

CHIEF STEWARD	Ron Fitzgerald Wagyu Branded Beef Competition Coordinator
CHIEF JUDGE	Peter Lewis, Director, Way With Words
JUDGING PANEL	Each entry judged by 6 of the 18 judge panel in this class

CLASS SPONSOR

EXHIBITOR / BRAND	CLASS 2 RESULTS	DIGITAL IMAGE & JUDGES COMMENTS
CONNORS WAGYU By Direct Meat Company CONNORS WAGYU BEEF **Breeder** ITS CATTLE CO **Sire** ITSV582 **Dam** Angus **Wagyu content** F1	**SCORE** 689 **Digital Marbling** 45% **Digital Marbling Fineness** 69.0 **Eye Muscle Area** 78 cm² **Approx. days on feed** 390 **Approx. age at slaughter** 36 months **Feed ingredients** Barley, corn, hominy, barley straw and feed supplement. **Target market %** **Domestic** 20% **Export** 80% **Target carcase wt. range** 440 kg **Processor** Stanbroke	WAGYU BRANDED BEEF COMPETITION CHAMPION — 2021 — COMMERCIAL WAGYU MS 5-7 WAGYU BRANDED BEEF COMPETITION GOLD MEDAL — 2021 — OPEN CROSSBRED WAGYU STEAK Wonderful well balanced rich and clean beefy flavour with lasting juiciness, tenderness and abundant fine marbling.
MASTER SELECTION By Mort & Co MASTER SELECTION **Breeder** Chiconi Grazing Co. **Sire** N/A **Dam** F3 **Wagyu content** F3	**SCORE** 671 **Digital Marbling** 42% **Digital Marbling Fineness** 70.0 **Eye Muscle Area** 108 cm² **Approx. days on feed** 470 **Approx. age at slaughter** 36 months **Feed ingredients** Mort & Co specially designed Wagyu ration. **Target market %** **Domestic** 0% **Export** 100% **Target carcase wt. range** 440 kg **Processor** Grantham	WAGYU BRANDED BEEF COMPETITION GOLD MEDAL — 2021 — OPEN CROSSBRED WAGYU STEAK Amazingly tender, lasting juiciness with a subtle creaminess and beef aromas, a beautiful eating experience
OKAN WAGYU By Pardoo Beef Corporation ŎKAN WAGYU Australian Premium Beef **Breeder** Pardoo Beef Corporation **Sire** N/A **Dam** F4 **Wagyu content** F4	**SCORE** 646 **Digital Marbling** 40% **Digital Marbling Fineness** 63.9 **Eye Muscle Area** 88 cm² **Approx. days on feed** 420 **Approx. age at slaughter** 36 months **Feed ingredients** N/A **Target market %** **Domestic** 5% **Export** 95% **Target carcase wt. range** 400-420 kg **Processor** John Dee Pty Ltd	WAGYU BRANDED BEEF COMPETITION GOLD MEDAL — 2021 — OPEN CROSSBRED WAGYU STEAK Silky and tender, enjoyable light beefy flavour with a rich lasting juiciness leaving a pleasant mouthfeel.
POLL WAGYU By Poll Wagyu POLL WAGYU THE FUTURE **Breeder** Poll Wagyu **Sire** IMJFAJ2810 **Dam** Purebred **Wagyu content** Purebred	**SCORE** 644 **Digital Marbling** 44% **Digital Marbling Fineness** 83.0 **Eye Muscle Area** 120 cm² **Approx. days on feed** 450 **Approx. age at slaughter** 36 months **Feed ingredients** Flaked barley. **Target market %** **Domestic** 20% **Export** 80% **Target carcase wt. range** 420 kg for heifers **Processor** Greenhams Tasmania.	WAGYU BRANDED BEEF COMPETITION GOLD MEDAL — 2021 — OPEN CROSSBRED WAGYU STEAK Silky and tender with a beautiful burst of rich, delicate buttery caramel flavour that lasts.

CLASS TWO
OPEN CROSSBRED WAGYU STEAK

CHIEF STEWARD	Ron Fitzgerald Wagyu Branded Beef Competition Coordinator
CHIEF JUDGE	Peter Lewis, Director, Way With Words
JUDGING PANEL	Each entry judged by 6 of the 18 judge panel in this class

BOVINE DYNAMICS
FEEDLOT VETERINARY & NUTRITION CONSULTANTS

CLASS SPONSOR

EXHIBITOR / BRAND	CLASS 2 RESULTS	DIGITAL IMAGE & JUDGES COMMENTS
CARRARA 640 By Kilcoy Global Foods CARRARA 640 WAGYU **Breeder** Arubial Pty Ltd **Sire** N/A **Dam** N/A **Wagyu content** N/A	**SCORE** 617 **Digital Marbling** 37% **Digital Marbling Fineness** 69.4 **Eye Muscle Area** 115 cm² **Approx. days on feed** 550 **Approx. age at slaughter** 36 months **Feed ingredients** Grain ration. **Target market %** **Domestic** 50% **Export** 50% **Target carcase wt. range** 440 kg **Processor** Kilcoy Global Foods	WAGYU BRANDED BEEF COMPETITION — SILVER MEDAL — 2021 — OPEN CROSSBRED WAGYU STEAK Silky tenderness, juicy and lingering buttery flavour with fresh aromas.
JACK'S CREEK WAGYU By Jack's Creek JACK'S CREEK Origin of Australia WAGYU ★★★★★ **Breeder** JF Warmoll & Co **Sire** Goshu Base **Dam** Purebred **Wagyu content** Purebred	**SCORE** 617 **Digital Marbling** 37% **Digital Marbling Fineness** 73.0 **Eye Muscle Area** 114 cm² **Approx. days on feed** 511 **Approx. age at slaughter** 32 months **Feed ingredients** TMR. **Target market %** **Domestic** 10% **Export** 90% **Target carcase wt. range** 440 kg **Processor** Northern Co-Operative Meat Company	WAGYU BRANDED BEEF COMPETITION — SILVER MEDAL — 2021 — OPEN CROSSBRED WAGYU STEAK A robust buttery flavour, tender with a smooth texture and juicy finish.
MASTERBEEF MASTERBEEF™ **Breeder** Hamblin - Strathdale Wagyu **Sire** WKSFM0164 **Dam** F2 Charbray base unregistered cow **Wagyu content** F3	**SCORE** 616 **Digital Marbling** 38% **Digital Marbling Fineness** 65.2 **Eye Muscle Area** 76 cm² **Approx. days on feed** 419 **Approx. age at slaughter** 40 months **Feed ingredients** Darling Downs commodities. **Target market %** **Domestic** N/A **Export** N/A **Target carcase wt. range** 420-460 kg **Processor** John Dee Pty Ltd	WAGYU BRANDED BEEF COMPETITION — SILVER MEDAL — 2021 — OPEN CROSSBRED WAGYU STEAK Excellent aroma, soft umami-beefy flavour with consistent texture and light tenderness.
STOCKYARD BLACK By Stockyard Beef STOCKYARD FAMILY FARMING SINCE 1958 Premium Australian Beef **Breeder** Darren Hamblin **Sire** N/A **Dam** Purebred **Wagyu content** Purebred	**SCORE** 616 **Digital Marbling** 42% **Digital Marbling Fineness** 65.1 **Eye Muscle Area** 102 cm² **Approx. days on feed** 450 **Approx. age at slaughter** 31 months **Feed ingredients** White grains. **Target market %** **Domestic** 15% **Export** 85% **Target carcase wt. range** 420 kg **Processor** John Dee Pty Ltd	WAGYU BRANDED BEEF COMPETITION — SILVER MEDAL — 2021 — OPEN CROSSBRED WAGYU STEAK Abundant richness, great caramel flavour, with a fresh aroma. Silky pleasant mouth feel.

CLASS TWO
OPEN CROSSBRED WAGYU STEAK

CHIEF STEWARD	Ron Fitzgerald Wagyu Branded Beef Competition Coordinator
CHIEF JUDGE	Peter Lewis, Director, Way With Words
JUDGING PANEL	Each entry judged by 6 of the 18 judge panel in this class

BOVINE DYNAMICS
FEEDLOT VETERINARY & NUTRITION CONSULTANTS

CLASS SPONSOR

EXHIBITOR / BRAND	CLASS 2 RESULTS	DIGITAL IMAGE & JUDGES COMMENTS
OMINO By Harmony Fine Foods **Breeder** JHW Paterson **Sire** N/A **Dam** Angus **Wagyu content** F1	**SCORE** 592 **Digital Marbling** 37% **Digital Marbling Fineness** 58.9 **Eye Muscle Area** 94 cm^2 **Approx. days on feed** 380 **Approx. age at slaughter** 30-34 months **Feed ingredients** Barley based ration. **Target market %** **Domestic** 0% **Export** 100% **Target carcase wt. range** 440-480 kg **Processor** G & K O'Connor	WAGYU BRANDED BEEF COMPETITION — SILVER MEDAL — 2021 — OPEN CROSSBRED WAGYU STEAK Delicate clean flavour, nice marbling with lasting juiciness and fine marbling mouth feel.
KIWAMI By Stockyard Beef **Breeder** Paraway Pastoral Co **Sire** N/A **Dam** N/A **Wagyu content** F1	**SCORE** 578 **Digital Marbling** 37% **Digital Marbling Fineness** 84.6 **Eye Muscle Area** 123 cm^2 **Approx. days on feed** 410 **Approx. age at slaughter** 31 months **Feed ingredients** White grains. **Target market %** **Domestic** 15% **Export** 85% **Target carcase wt. range** 420 kg **Processor** John Dee Pty Ltd	WAGYU BRANDED BEEF COMPETITION — BRONZE MEDAL — 2021 — OPEN CROSSBRED WAGYU STEAK Abundant richness, great caramel flavour, with a fresh aroma. An enjoyable chew with well rounded flavour and slight juiciness.
OPAL By Harmony Fine Foods **Breeder** JHW Paterson **Sire** N/A **Dam** Angus **Wagyu content** F1	**SCORE** 567 **Digital Marbling** 31% **Digital Marbling Fineness** 52.5 **Eye Muscle Area** 96 cm^2 **Approx. days on feed** 380 **Approx. age at slaughter** 24-30 months **Feed ingredients** Barley based ration. **Target market %** **Domestic** 20% **Export** 80% **Target carcase wt. range** 440-480 kg **Processor** G & K O'Connor	WAGYU BRANDED BEEF COMPETITION — BRONZE MEDAL — 2021 — OPEN CROSSBRED WAGYU STEAK Enjoyable mouth feel, tender with initial juiciness and a clean fresh, herbaceous and rounded flavour.

CLASS THREE
COMMERCIAL WAGYU STEAK MS 5-7

CHIEF STEWARD   Ron Fitzgerald
Wagyu Branded Beef Competition Coordinator

CHIEF JUDGE   Peter Lewis, Director, Way With Words

JUDGING PANEL   Each entry judged by 6 of the 18 judge panel in this class

EXHIBITOR / BRAND	CLASS 3 RESULTS	DIGITAL IMAGE & JUDGES COMMENTS
OKAN WAGYU By Pardoo Beef Corporation **Breeder** Georgina Pastoral **Sire** N/A **Dam** F4 **Wagyu content** F4	**SCORE** 610 **Digital Marbling** 35% **Digital Marbling Fineness** 55.1 **Eye Muscle Area** 102 cm² **Approx. days on feed** 420 **Approx. age at slaughter** 36 months **Feed ingredients** N/A **Target market % Domestic** 15% **Export** 85% **Target carcase wt. range** 400-420 kg **Processor** John Dee Pty Ltd	CHAMPION — 2021 — COMMERCIAL WAGYU MS 5-7 GOLD MEDAL — 2021 — COMMERCIAL WAGYU MS 5-7 A delightful balance of clean flavours, fresh aroma and buttery tenderness with lasting juiciness.
CARRARA 640 By Kilcoy Global Foods **Breeder** Arubial Pty Ltd **Sire** N/A **Dam** Angus **Wagyu content** F1	**SCORE** 558 **Digital Marbling** 31% **Digital Marbling Fineness** 62.0 **Eye Muscle Area** 112 cm² **Approx. days on feed** 300 **Approx. age at slaughter** 36 months **Feed ingredients** Grain mix. **Target market % Domestic** 10% **Export** 90% **Target carcase wt. range** 400 kg **Processor** Kilcoy Global Foods	GOLD MEDAL — 2021 — COMMERCIAL WAGYU MS 5-7 Pleasant and robust beef flavour and aroma, good tenderness and very juicy.
STOCKYARD SILVER By Stockyard Beef **Breeder** Wally Rea (CW investments) **Sire** N/A **Dam** N/A **Wagyu content** F2	**SCORE** 554 **Digital Marbling** 34% **Digital Marbling Fineness** 63.5 **Eye Muscle Area** 106 cm² **Approx. days on feed** 402 **Approx. age at slaughter** 31 months **Feed ingredients** White grains. **Target market % Domestic** 15% **Export** 85% **Target carcase wt. range** 420 kg **Processor** John Dee Pty Ltd	GOLD MEDAL — 2021 — COMMERCIAL WAGYU MS 5-7 Incredible tenderness and fine texture with a strong beef flavour.
JACK'S CREEK By Jack's Creek **Breeder** JF Warmoll & Co **Sire** Goshu base **Dam** Purebred **Wagyu content** Purebred	**SCORE** 543 **Digital Marbling** 28% **Digital Marbling Fineness** 55.3 **Eye Muscle Area** 99 cm² **Approx. days on feed** 502 **Approx. age at slaughter** 31 months **Feed ingredients** TMR. **Target market % Domestic** 10% **Export** 90% **Target carcase wt. range** 440 kg **Processor** Northern Co-Operative Meat Company	SILVER MEDAL — 2021 — COMMERCIAL WAGYU MS 5-7 Nice texture and tenderness with well rounded flavour and beefy caramel aroma.

WAGYU BRANDED BEEF COMPETITION

CLASS THREE
COMMERCIAL WAGYU STEAK MS 5-7

CHIEF STEWARD	Ron Fitzgerald
	Wagyu Branded Beef Competition Coordinator
CHIEF JUDGE	Peter Lewis, Director, Way With Words
JUDGING PANEL	Each entry judged by 6 of the 18 judge panel in this class

HUGHES PASTORAL
GEORGINA PASTORAL

CLASS SPONSOR

EXHIBITOR / BRAND	CLASS 3 RESULTS	DIGITAL IMAGE & JUDGES COMMENTS
CONNORS WAGYU By Direct Meat Company CONNORS WAGYU BEEF **Breeder** Macquarie Wagyu **Sire** BDWFM0506 **Dam** Fullblood **Wagyu content** Fullblood	**SCORE** 535 **Digital Marbling** 29% **Digital Marbling Fineness** 52.5 **Eye Muscle Area** 105 cm^2 **Approx. days on feed** 430 **Approx. age at slaughter** 31 months **Feed ingredients** Barley, Corn, hominy, barley straw Riverina Feedlot supplement energro oil. **Target market %** **Domestic** 20% **Export** 80% **Target carcase wt. range** 440 kg **Processor** Stanbroke	WAGYU BRANDED BEEF COMPETITION SILVER MEDAL — 2021 — COMMERCIAL WAGYU MS 5-7 Tender and juicy, with toasty aroma and a sweet and pleasant flavour.
THE PHOENIX By Mort & Co THE PHOENIX **Breeder** Winnathoola Pastoral Co. **Sire** SMOFK0321 **Dam** British Cross **Wagyu content** F1	**SCORE** 534 **Digital Marbling** 26% **Digital Marbling Fineness** 45.8 **Eye Muscle Area** 80 cm^2 **Approx. days on feed** 380 **Approx. age at slaughter** 30 months **Feed ingredients** Mort & Co specially designed Wagyu ration. **Target market %** **Domestic** 10% **Export** 90% **Target carcase wt. range** 440 kg **Processor** Grantham	WAGYU BRANDED BEEF COMPETITION SILVER MEDAL — 2021 — COMMERCIAL WAGYU MS 5-7 Light beefy aroma and rounded mellow flavour and good mouth feel.
MASTER SELECTION By Mort & Co MASTER SELECTION **Breeder** Werner Rural Investments **Sire** N/A **Dam** F3 **Wagyu content** F3	**SCORE** 534 **Digital Marbling** 26% **Digital Marbling Fineness** 52.5 **Eye Muscle Area** 83 cm^2 **Approx. days on feed** 470 **Approx. age at slaughter** 36 months **Feed ingredients** Mort & Co specially designed Wagyu ration. **Target market %** **Domestic** 0% **Export** 100% **Target carcase wt. range** 440 kg **Processor** Grantham	WAGYU BRANDED BEEF COMPETITION SILVER MEDAL — 2021 — COMMERCIAL WAGYU MS 5-7 Firm texture with lovely juicy finish and sweet beefy after taste.
OMINO By Harmony Fine Foods OMINO WAGYU BEEF **Breeder** JHW Paterson **Sire** N/A **Dam** Angus **Wagyu content** F1	**SCORE** 511 **Digital Marbling** 28% **Digital Marbling Fineness** 58.7 **Eye Muscle Area** 97 cm^2 **Approx. days on feed** 380 **Approx. age at slaughter** 24-30 months **Feed ingredients** Barley based ration. **Target market %** **Domestic** 0% **Export** 100% **Target carcase wt. range** 440-480 kg **Processor** G&K O'connor	WAGYU BRANDED BEEF COMPETITION SILVER MEDAL — 2021 — COMMERCIAL WAGYU MS 5-7 Lasting juiciness with a nice mouth feel with biscuit flavour and toasty aroma.

CLASS THREE
COMMERCIAL WAGYU STEAK MS 5-7

CHIEF STEWARD   Ron Fitzgerald
Wagyu Branded Beef Competition Coordinator
CHIEF JUDGE   Peter Lewis, Director, Way With Words
JUDGING PANEL   Each entry judged by 6 of the 18 judge panel in this class

EXHIBITOR / BRAND	CLASS 3 RESULTS	DIGITAL IMAGE & JUDGES COMMENTS
OPAL By Harmony Fine Foods BLACK OPAL **Breeder** JHW Paterson **Sire** N/A **Dam** Angus **Wagyu content** F1	**SCORE** 509 **Digital Marbling** 29% **Digital Marbling Fineness** 61.0 **Eye Muscle Area** 90 cm^2 **Approx. days on feed** 380 **Approx. age at slaughter** 24-30 months **Feed ingredients** Barley based ration. **Target market %** **Domestic** 20% **Export** 80% **Target carcase wt. range** 440-480 kg **Processor** G & K O'Connor	WAGYU BRANDED BEEF COMPETITION SILVER MEDAL — 2021 — COMMERCIAL WAGYU MS 5-7 Buttery flavour, with caramel aromas, juicy with a pleasant mouth feel and soft texture.
L'GROW By Lotte International LOTTE L'grow WAGYU **Breeder** Whitely Ag. **Sire** N/A **Dam** Te Mania Angus **Wagyu content** F1	**SCORE** 504 **Digital Marbling** 30% **Digital Marbling Fineness** 58.3 **Eye Muscle Area** 111 cm^2 **Approx. days on feed** 430 **Approx. age at slaughter** 28 months **Feed ingredients** Mixed grain ration. Special ingredient - macadamia meal. **Target market %** **Domestic** 10% **Export** 90% **Target carcase wt. range** 430 kg **Processor** John Dee Pty Ltd	WAGYU BRANDED BEEF COMPETITION BRONZE MEDAL — 2021 — COMMERCIAL WAGYU MS 5-7 Enjoyable all-round steak, with a good overall flavour of beef and mushroom.
ICON XB WAGYU By Paradigm Foods ICON AUSTRALIAN XB WAGYU **Breeder** Buckeen Creek **Sire** Fullblood **Dam** Angus **Wagyu content** F1	**SCORE** 489 **Digital Marbling** 25% **Digital Marbling Fineness** 48.7 **Eye Muscle Area** 84 cm^2 **Approx. days on feed** Min. 365 **Approx. age at slaughter** 30 months **Feed ingredients** Specially formulated ration. **Target market %** **Domestic** 25% **Export** 75% **Target carcase wt. range** 430 kg **Processor** G & K O'Connor	WAGYU BRANDED BEEF COMPETITION BRONZE MEDAL — 2021 — COMMERCIAL WAGYU MS 5-7 Initial juiciness with good mouth feel, earthy and beefy flavours.

WAGYU BRANDED BEEF COMPETITION

2021 GRAND CHAMPION WINNER

AWARDED TO THE HIGHEST SCORING ENTRY ACROSS ALL THREE CLASSES
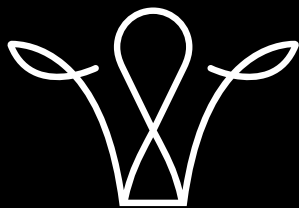
STONE AXE
ORIGINAL AUSTRALIAN FULL BLOOD WAGYU

WAGYU BRANDED BEEF COMPETITION
CHAMPION
— 2021 —
GRAND CHAMPION WAGYU

WAGYU BRANDED BEEF COMPETITION
CHAMPION
— 2021 —
FULLBLOOD JAPANESE BLACK

WAGYU BRANDED BEEF COMPETITION
GOLD MEDAL
— 2021 —
FULLBLOOD JAPANESE BLACK

STONE AXE
BY STONE AXE PASTORAL COMPANY

Wagyu content **Fullblood 100%**   SCORE **713**

Breeder **Stone Axe Pastoral**

Digital Marbling   **54%**
Digital Marbling Fineness   **75.1**
Eye Muscle Area   **99 cm²**

Days on feed (approx)   **350**
Proprietary ration

Approx. age at slaughter   **32-34 months**
Target carcase wt. range   **430 - 450 kg**
Processor   **John Dee Pty Ltd**

Unbelievable richness, complex flavours of sweetness, dairy and cereal, melt in your mouth juiciness with an exquisite tender and silky finish.

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WAGYU BRANDED BEEF COMPETITION

#WorldsLuxuryBeef

The highly regarded Wagyu Branded Beef Competition seeks to promote excellence in Wagyu – the world's luxury beef.

The AWA would like to thank all entrants, sponsors and event partners in the 2021 Wagyu Branded Beef Competition for their support.Congratulations to all winning entries on their achievement.

SPECIAL THANKS TO OUR SPONSORS

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