

2024 WAGYU BRANDED BEEF COMPETITION

ENTRY DETAILS

Entry fees and invoicing

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

ENTRY FEE AU \$682 + GST per entry, per class

Delivery of exhibits

Deliveries accepted between 20 November to 24 November 2023 for all classes.

Delivery address

Prime Cut Meats
Attention: Laurie Marguglio
12 Steel Place,
Morningside QLD 4174
Ph: 07 3399 1390 or 0412 527 575

WBBC Judging days

28 - 29 November 2023

CLASSES

CLASS ONE

Fullblood Wagyu

CLASS TWO

Purebred Wagyu

CLASS THREE

Crossbred Wagyu

CLASS FOUR

Open F1 Wagyu

CLASS FIVE

Commercial Wagyu MS 5-7

COMPETITION ENQUIRIES

Emily Rabone

AWA Marketing and Communications Manager

Ph: 0437 388 481 or [email](mailto:emily@wagyu.org.au)

GENERAL COMPETITION REGULATIONS & 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 food and Wagyu 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: awards will be presented at the 2024 WagyuEdge Conference Dinner.
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 all classes.
11. In each class, only one entry per individual brand is allowed.
12. All exhibits to become the property of the AWA.
13. Ageing – it is recommended that all exhibits are not aged more than 2 - 3 weeks. However, this is only a suggestion and there are no strict regulations on this.

14. **Classes 1, 2, 3, 4 and 5** - 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. All entries will be subjected to Digital Analysis by the Meat Image Japan Digital Camera between the 10th/11th and 12th/13th rib sites. Any entries that have a marbling percentage higher than the cut-off for marble score 7 will be excluded from class 5.
16. 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.
17. 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

Upon submitting an entry into the competition, every entrant is subject to the following Terms and Conditions:

1. I apply to enter the exhibits subject to the Terms and Conditions set out in the 2024 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.