

Wagyu Beef: Marbling Fact Sheet

Marbling is the fine textured fat contained within the muscle .

No other breed of cattle has the genetic potential to produce beef with such a high level of marbling and fine texture.

Marbling enhances flavour, juiciness and tenderness.

Wagyu marbling is unique and different to other cattle breeds due to its lower melting point and higher ratios of mono-unsaturated to saturated fats.

Selected genetics plus the way animals are raised and fed contribute to the level of marbling and flavour .

In Australia , marbling is graded on a scale of 0-9 in the Ausmeat grading system.

The Japanese grading system goes up to 12. Sher Wagyu bodies well above MS 9 are graded as MS 9+.



Sher Wagyu beef is assessed by independent Ausmeat accredited graders for marble score (MS), meat colour and fat colour.

Sher bodies are graded between the 12/13th rib (see photo): between the striploin and the ribeye.

All cuts from a body are then packed under that grade, even though different muscles lay down different levels & fineness of marbling.

For example: Striploin will have a higher level of marbling than the Eye of Rump from the same body.

Tenderloin muscle develops finer marbling than other cuts and can sometimes be unevenly distributed throughout the tenderloin.

An animal lays down different levels of marbling in different muscles—it is part of the physiological difference in different muscle structures.

Finer marbling within the muscles, which may not be visible to naked eye but are seen by the Grader shining a light (see photo), contribute to the flavour and texture of the beef.

Generally, marbling is higher in the fore-quarter cuts than the hind-quarter cuts.

Sher Wagyu fat has a very low melting point, so once the beef is out of the chiller , the visible marbling will start to melt and 'disappear' into the muscle.

That is why beef in warm kitchens or at room temperature will look far less marbled than when at correct chilled storage temperature.

Sher Wagyu beef is renowned for its consistency in marbling & flavour

It is packaged under 4 labels.

Fullblood beef is packed under the exclusive Blue Label.

Crossbred beef is packed into three labels : Black , Silver & Red based on marble score, not on breed percentage.

Fullblood Blue Label
MS 8-9 & MS 9+

Black Label
Crossbred MS 8-9+

Silver Label
Crossbred MS 6-7

Red Label
Crossbred MS 4-5



Taste the Experience

It is important to remember that every animal is an individual . Beef is a natural product and will have natural variations. Even with the most consistent genetics and production methods, every animal is physiologically different and can develop marbling in various ways.

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