



RIGHT
Marketing general manager David Clark and sales team member Diana Petrie of Stockyard Beef hold their winning trophies from the 2010 Brisbane Show Branded Beef competition, assisted by RNA President Allan Warby (middle).



Stockyard's general manager, marketing, David Clark said most of the Stockyard Black brand production, from carcasses averaging 400-420kg, was destined for Japan/Korea, with loin cuts diverted into high-end food service in markets including the Middle East, Southeast Asia and North Asia.

Stockyard is rebuilding its Wagyu numbers on feed following the Global Economic Crisis, with feeder supply being driven increasingly by F1 calf buy-back programs conducted with Holstein dairy farmers, mostly located in northern NSW.

The animal producing the winning carcass also came through Stockyard's new, more clearly-defined contract

backgrounding program carried out in northern NSW.

The Wagyu class was probably the most competitive of the four contested, with just four points separating the winning Stockyard entry from the two minor placegetters.

Placed second behind Stockyard's champion was another consistent recent performer, Cabassi & Rea, with a sample from the company's Kobe 506 (marbling scores 5&6) brand bred in Central Queensland. Cabassi & Rea claimed the overall title at its first attempt last year. Third was Australian Agricultural Co's Darling Downs Wagyu product, fed at the company's Aronui feedlot. ■

STOCKYARD CLAIMS BRANDED BEEF CROWN

WAGYU-infused entries have claimed Australia's largest branded beef taste test for the past two consecutive years, following a win to a Stockyard Beef entry in the 2010 Brisbane Show's Branded Beef competition.

Darling Downs grainfed beef producer Stockyard earned the coveted grand championship with a striploin sample from a longfed Wagyu x Holstein F1 animal taken from the company's Stockyard Black brand program.

Eighteen of the nation's most prestigious brands drawn from Queensland, NSW, Victoria, Tasmania and South Australia vied for the Brisbane awards in four divisions during July. For the first time this year, a dedicated Wagyu beef category sponsored by the AWA was added, attracting eight F1 and F2 entries.

A panel of eight expert judges assessed the entries using a combination of visual appearance and the usual tenderness/

juiciness/flavour/overall liking eating characteristics. Each product was prepared and cooked according strict protocols developed as part of the Meat Standards Australia sensory taste panel test program.

Stockyard's overall winner was placed first in the Wagyu division, before going on to defeat three other class winners from grain and grassfed divisions for the overall championship. The product was harvested from an F1 Wagyu x Holstein animal fed 400+ days on a steamflaked white grain based ration at the company's Kerwee feedlot near Jondaryan, on the Darling Downs. The striploin sample carried a marbling score of 7, which was about mid-range among the competing Wagyu entries.

11 DOOR KEY WAGYU BULLS FOR SALE

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4 sons of HIRASHIGETAYASU
2 sons of TWA ICHIRYUNO
1 son of DOOR KEY B115

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