



## Introducing Darling Downs F1 Australian Wagyu Beef

Bush Brothers proudly introduces Darling Downs Wagyu Beef, produced by the Australian Agricultural Company, which represents a healthful, consistent, highly marbled alternative to USDA Prime beef, at a reasonable price with year-round supply.

Darling Downs Wagyu proudly carries the reputation of being one of Australia’s most luxurious beef brands. Derived from the words “wa” meaning Japanese and “gyu” meaning ox, this highly sought after delicacy contains the highest level of marbling, creating a dining experience second to none. Darling Downs Wagyu is succulent and tender with a great rich flavor – thinly sliced in a five star Japanese restaurant or grilled in a steakhouse – it never fails to meet the expectations of the most discerning steak connoisseur.



All our Wagyu beef is certified free from hormone growth promotants. Unlike other beef, Wagyu is naturally enriched with higher concentrations of conjugated linoleic acids (CLAs). These CLA’s have been shown to have significant anti-carcinogenic effects. In addition, Wagyu beef is genetically predisposed to intense marbling, and produces a considerably higher percentage of monounsaturated fat and Omega 3-6 than any other breed of

cattle.

The Darling Downs F1 Wagyu products are scored 3 on the 0 to 12 Japanese BMS Scale. They are comparable to the higher end of USDA Prime in marbling amount, color, and yield.



Darling Downs Marbling Score 3 Wagyu Beef	
Ox1 Striploin	
Lip-on Boneless Ribeye	
Bone-in Export Rib	
Ox1 Shortloin	
Coulotte (Top Sirloin Butt Cap) ¼" Trim	
Portions	
C/C Strip Steak	
Clean Ribeye Steak	
Frenched Cowboy Steak	
Saw-cut Cowboy Steak	
T-Bone & Porterhouse Steak	
Top Butt Coulotte Steak	

Please call or fax your orders to:

(561) 832-6666 | (800) 327-1345 | Fax: (561) 832-1460