

CHARRUA PREMIUM WAGYU

Extraordinary beef, with the illustrious Japanese history and a melt-in-the-mouth flavour and texture.

Wagyu beef is worldwide famous and valued for its very exclusive quality. Wagyu cattle are originally from Japan and used to be exclusively served to the Japanese emperor. Extra care was taken by being only fed the best to create that special flavour. 'Wa' refers to the country of Japan and 'gyu' to beef or cow. Today, we can all happily enjoy the special flavour that comes with Wagyu Beef.

The best Japanese and contemporary developed genetics come together in the renowned cattle breeding regions of Uruguay. With the utmost care, Charrua perfected the art of the Japanese to create something very special.

和牛

High level of marbling

Over 300 days grain fed

No hormones, no antibiotics



A precious ingredient for demanding kitchens, because it has so much taste of itself, the meat does not need much, but deserves to be prepared with care and dedication.

EXCEPTIONAL BEEF, UNIQUE FLAVOUR

Natural

Our Wagyu program only works with specially selected breeders. Animal welfare is of paramount importance. Wagyu cattle live stress free and can roam the vast Uruguayan plains. No antibiotics or hormones are used. It's all natural.

Over 300 days grain fed

The Wagyu cattle has a natural tendency to develop intramuscular fat. In the last year of their life, the cattle receive a balanced diet supplemented with natural grains, stimulating the marbling even more. Marbling is the fat between the muscle fibres. A high level of marbling results in meat that is more tender, juicier and flavourful. To guarantee exceptional quality, Charrua Premium Wagyu only delivers categorized marbling scores 4-5, 6-7 and 8-9.

The healthiest beef in the world

High marbling is very important, but fatty acid composition is just as important. Wagyu's exceptional taste comes from its higher concentration of good fats (omega 3 and omega 6) compared to other beef. In other words, the profile of marbled Wagyu beef is more beneficial to human health and can be described as a healthier type of meat.

Charrua is a trademark
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