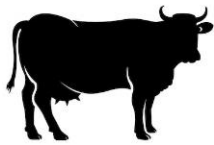


World *Steak* Challenge.

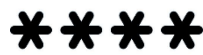
Jack's Creek Sirloin Steak

This steak was entered by Albers Wholesale. Its tasting notes consists of a full, robust, long lasting buttery flavour with a melt in your mouth texture.



Breed

Wagyu black angus
cross breed



WSC Code

SIR-025



Country

Australia



Seen on the menu

Jack's Creek XB Wagyu
Grainfed Marble Score 9 Sirloin

A little background from Albers Wholesale.... Our cattle are bred and raised on the beautiful natural pastures that surround Willow Tree in central New South Wales. They are then finished on a perfected blend of grains, hay, and silage. Sustainably protecting and improving our soils, water, environmental diversity, and land that we are custodians of is our passion.



World *Steak* Challenge.

Creekstone Farms Ribeye Steak

This steak was entered by Nice to Meat. The meat has a hint of sweetness and a light fatty feeling. The meat is extreme tender because of the high marbling.



Breed

Black angus



WSC Code

RIB-126



Country

USA



Seen on the menu

Creekstone Farms Ribeye
Steak Wet Aged

A little background from Nice to Meat.... Our American Black Angus beef comes from the Creekstone Farms located in Kansas, Nebraska and Oklahoma. There the cattle can graze on the vast ranches from the farmers under the Creekstone brand. Creekstone beef is from Non-Hormone Treated Cattle, and from Black Angus cattle. The Black Angus cattle get a diet of yellow corn for at least the last hundred days. This gives the Black Angus beef extra taste and keeps the quality of the meat consistent.

We've cultivated relationships with family ranchers and farmers who diligently develop their herds for naturally superior genetics, refine feeding techniques and perfect their animal-handling practices.



World *Steak* Challenge.

Danish Crown Fillet Steak

This steak was entered by Danish Crown. The flesh is flavoursome with a medium amount of umami, taste, and intensity.



Breed

German Rotbunte
Charolais/Limousin
cross



WSC Code

FIL-040



Country

Germany



Seen on the menu

A 28 days aged NORLAND
Heifer Fillet

A little background from Danish Crown.... Our sides of beef are all hand chosen by experienced butchers who look for specific characteristics that will ensure all our primal and choice cuts are of the same high. We choose the best sides produced from a special cross-bred selection of ideal races.

By cross breeding, we create meat which has a wide variety in terms of fat and form. This gives our experts a wide palette from which to choose the right qualities which adhere to the very specific criteria we have defined for NORLAND heifer.

In fact, the real skill in the production of NORLAND heifers lies in the selection – and in the hands of our extremely experienced selection team. They are our guarantee for consistency and quality.



World *Steak* Challenge.

Azul Natural Beef Ribeye Steak

This steak was entered by Elvida Foods. The marbling, a result of our animal's maize-enriched diet and the combination of natural raising pastures, translates to a buttery texture and umami flavours that melts on the palate.



Breed

Aberdeen angus



WSC Code

RIB-130



Country

Argentina



Seen on the menu

Signature Ribeye Steak is a celebration of nature's finest.

A little background from Elvida Foods.... La Silvana's is located, in Sampacho, Argentina. Situated in southern province of Córdoba, our establishment boasts a rich heritage of sustainable practices. In the backdrop of a temperate climate and abundant summer rainfall, animals at La Silvana thrive in the high-quality open pastures, where they roam freely for nearly 18 months. This natural upbringing is the foundation of our commitment to well-being and taste. The next chapter is the transition to a corn plant and grain-based-finishing phase, lasting 120-140 days. This meticulous process takes place on a diet carefully composed of corn silage, corn grain, and nourishing alfalfa hay. Every bite embodies the harmony of ethical rearing and exquisite flavour, a testament to our dedication to high quality production.



World *Steak* Challenge.

Itoham Yonekyu Holdings Wagyu Steak

This steak was entered by Anzco Foods. Japanese Black purebred Wagyu is a highly marbled, delicately textured beef with a rich, sweet aroma and high levels of oleic acid. This unique 'Wagyu beef aroma' is like that found in peaches and coconuts that spreads in your mouth whilst chewing the meat and gives the beef its distinctive flavour profile.



Breed

Japanese Black
(Kuroge Washu)

WSC Code

WAG-008



Country

Japan



Seen on the menu

Ito Wagyu A5+ Japanese
Wagyu Sirloin

A little background from Anzco Foods.... Raised with the highest standards of care in the heartland of Wagyu production, Japanese Black purebred Wagyu are fed a specialist diet of grass, rice straw and whole crop silage. Each animal is fully traceable back to birth to ensure provenance and genetics, and individually graded to unique standards set by the Japan Meat Grading Association. These grading standards assess various criteria including marbling, fat colour, meat colour and tenderness. The carcasses are then given both a yield grade and a meat quality grade. The best yielding and quality meat grade being A5. Our entry is at the top end of the A5 scoring criteria, with the highest marbling score of 12, so can be called A5+. All Ito Wagyu is produced in our plant Sankyo Meat.



World *Steak* Challenge.

Handpicked Aged Beef Ribeye Steak

This steak was entered by Alliance Group. Handpicked 55 Day aged beef is grass fed only so the product has a milder beef flavour profile suitable for a variety of eating experiences. The steak has a robust, zesty, buttery, and creamy flavour that gives it a deeply satisfying savoury presence, along with caramelisation of marbling building on flavour. It is a remarkable product with unprecedented levels of tenderness and a milder beef flavour profile.



Breed

Agnostic



WSC Code

RIB-096



Country

New Zealand



Seen on the menu

55 day aged Ribeye

A little background from Alliance Group.... Handpicked 55 Day Aged beef is the celebration of two quality pursuits – individual selection and ageing. Our highly experienced, internationally trained, butchers search for the finest carcasses. Years of research allowed us to identify what is important to attain the best grass-fed eating quality beef. This has resulted in our unwavering belief in the quality of the attributes of any individual animal. Once carcasses are selected, we provide extended wet ageing of 55 days to provide unprecedented levels of tenderness to all our boneless products. To achieve the marbling score (4+) from a natural grass-fed diet usually takes time so our beef is traditionally raised to 24-36 months of age.

