

WAGYU

Beef



WAGYU BEEF HEALTH BENEFITS

WORLD WAGYU COUNCIL

www.worldwagyuCouncil.com



THE HEALTH BENEFITS OF WAGYU BEEF



LEAN, HIGH
QUALITY BEEF
=
BALANCED
HEALTH
BENEFITS



SUPPORTS
MUSCLE
MAINTENANCE
& IMMUNITY



RICH IN
PROTEIN, IRON,
ZINC, AND B
VITAMINS



MODERATION
IS KEY
EVEN FOR
RED MEAT



WHAT SETS WAGYU APART



LOWERS LDL
("BAD") CHOLESTEROL



LOW MELTING POINT
TENDER, JUICY TEXTURE



FINE INTRAMUSCULAR FAT
EXCEPTIONAL MARBLING



RICH IN OLEIC ACID (OMEGA-9)
HEART-HEALTHY MONOUNSATURATED FAT





FATTY ACIDS - THE SECRET INGREDIENT



OMEGA-3 & 6
SUPPORT BRAIN, HEART
& IMMUNE HEALTH

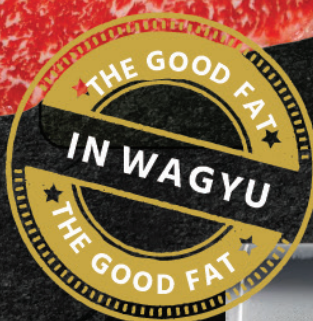


STEARIC ACID (SFA)
MAY REDUCE LDL
CHOLESTEROL



SATURATED (SFA),
MONOUNSATURATED (MUFA),
POLYUNSATURATED (PUFA)

MUFA = SMOOTH
TEXTURE, RICH FLAVOUR,
HEART-HEALTH BENEFITS



WAGYU *Beef*



~30% INTRAMUSCULAR FAT (IMF)

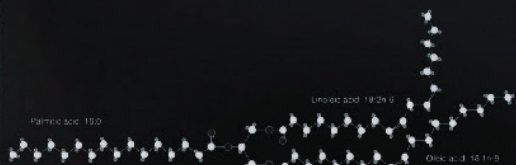
UP TO 3X MORE OLEIC ACID
(OMEGA-9)

EXCEPTIONALLY HIGH MARBLING

RICH IN MONOUNSATURATED FATS

MUFA ↑ WITH GRAIN
FEEDING & AGE

MELTS AT 24°C
- BUTTERY TEXTURE -



Regular BEEF



~2% INTRAMUSCULAR FAT (IMF)

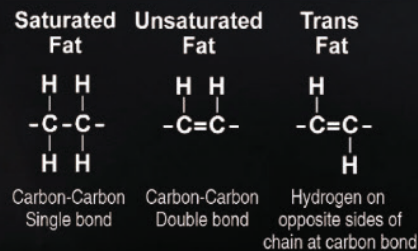
SIGNIFICANTLY LOWER
OLEIC ACID LEVELS

LIMITED MARBLING

LOWER MUFA CONTENT

LOWER RESPONSE TO
FEEDING & AGING

HIGHER MELTING POINT
- FIRMER FAT -



WAGYU QUICK FACTS

#1

HEART-HEALTHY;
CONSUMED IN
MODERATION

#2

IMPROVES
CHOLESTEROL
RATIO

#3

HELPS
REDUCE
INFLAMMATION

#4

ENHANCES
FLAVOUR
AND TEXTURE



HEALTH MEETS FLAVOUR

WHY WAGYU TASTES AS GOOD AS IT FEELS

EATING EXPERIENCE

High oleic acid

~ Higher Palatability ~

Lower fat melting point

~ Melt-in-Mouth Tenderness ~

Tenderness

~ Flavour & Juiciness ~

All enhanced by the unique fat profile



"Wagyu beef, when enjoyed in moderation, is not only a culinary luxury — it's a smart, heart-supporting choice."