



# The Freedown Food Co.

## Alternative Meats & Specialist Foods

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### We supply:

Ostrich  
European Wild Boar  
Australian Wild Boar  
Kangaroo  
Bison  
Crocodile  
Venison  
Small Game  
Game Fowl  
Speciality Poultry  
O'Hagan's Sausages  
Gourmet Burgers  
Southern Ocean Fish  
Native Oz products  
Filled pasta  
Smoked Products  
...and many more!

### Our clients include:

Web customers  
Wholesalers  
Processors  
Supermarkets  
Catering Butchers  
Restaurant Groups  
Pub Groups  
Independent outlets  
Shops



**Bon Appétit!**

## Wagyu Beef - also known as Kobe beef

The legendary *Wagyu beef* - called *Kobe beef* when from Japan - is arguably the very best beef in the world. The meat from these extraordinary breeds of cattle is heavily marbled with fat, giving it a luxurious and unctuous flavour and texture. An exceptional taste sensation and an experience not to be missed by any gourmet food lover.



### The History

Wagyu is a Japanese word that simply means Japanese Cattle ("wa" means Japanese, and "gyū" means cattle). There are 4 commercial breeds that come under this name: Japanese Black, Japanese Brown, Japanese Polled, and Japanese Shorthorn. *Kobe* refers to a region of Japan and only beef from that region is called *Kobe beef*, whereas all beef from these breeds can be called *Wagyu Beef*. Traditionally, meat-eating was prohibited in Japan until the 1860's, after which these ancient blood lines were bred and developed using special diets (including beer and sake) and special techniques (including massage and music) to create this incredibly luxurious and marbled beef.



### The Beef

The bloodlines for Wagyu cattle are extremely long and only the very best bulls are selected for breeding. Over the last few decades Wagyu herds have successfully been raised outside of Japan, using the same genetic stock. Our Wagyu beef is sourced from Chile and Australia, where the cows and calves are only fed on corn, alfalfa and native grass. For their last 400 days they are finished on a diet of corn, soybean based protein, alfalfa, distiller grains and some chopped hay, which gives the beef its unique marbling, tenderness and luxurious buttery flavour.



### The benefits

Wagyu beef is arguably the best beef in the world. Its taste and texture are leagues above standard beef and Wagyu beef is internationally recognised as a gourmet delicacy. Because of the cattle's genetic predisposition to marbling and special diet Wagyu yields a beef that contains a higher percentage of omega-3 and omega-6 fatty acids than typical beef. The increased marbling also improves the ratio of monounsaturated fats to saturated fats. These cattle are treated humanely and given the best possible care and feeding throughout their lives and the end product reflects that! Furthermore no growth-promoting hormones or animal by-products are used in their feeding program.

For a full price list of our entire range please call our sales team on 020 7720 4520, or visit our website

[www.freedownfood.co.uk/trade](http://www.freedownfood.co.uk/trade)