

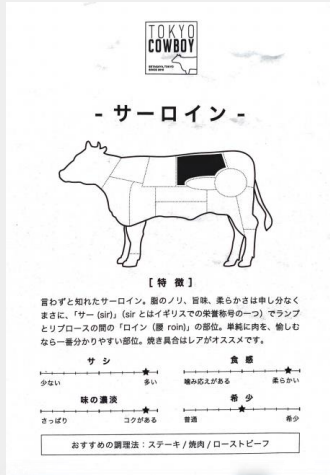


Saroin / Sirloin / Bife Angosto

Black female Wagyu, Grade A5



Sample: Sirloin Black female Wagyu (A5)



(Free Translation from Google)
Needless to say, sirloin. The seaweed, umami flavor, and tenderness of the fat are just perfect, "sir" (sir is one of the honorary titles in the UK) and the part of "loin" j between the lamp and ribulose. It is the easiest part to simply enjoy meat. Rare is recommended.

My evaluation

Odor	1	2	3	4	5	6	7	8	9	10
						Brangus	Angus grain grass	Angus grain grass		
							Wagyu A5			
Flavor	1	2	3	4	5	6	7	8	9	10
						Brangus	Angus grain	Angus grass		
							Wagyu A5			
Juiciness	1	2	3	4	5	6	7	8	9	10
						Brangus	Angus grain	Angus grass		
								Wagyu A5		
Tenderness	1	2	3	4	5	6	7	8	9	10
						Brangus	Angus grain	Angus grass		
								Wagyu A5		

- Widespread intense marbling. At first glance it looks as if you are in front of a butter piece.
- Natural and fresh odor, decidedly butter-like.
- Incredible tender texture that immediately delivers a good flavor that persists in your mouth.

• My overall experience:

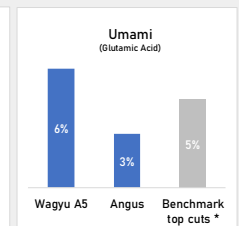
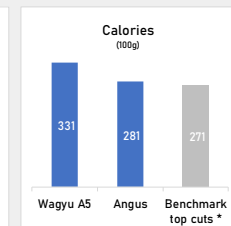
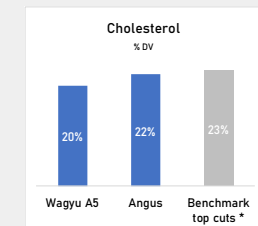
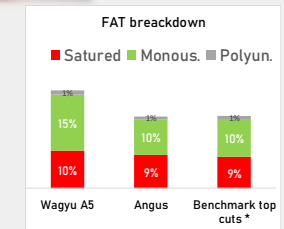
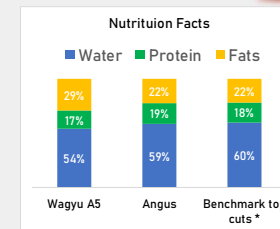
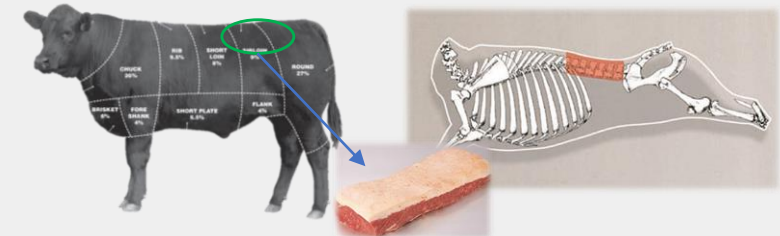


- Note: tested meat was previously frozen and cooked in an ironware plate

Tokyo, Japan. June 3, 2021

General Facts about Sirloin

Sirloin is one of the most well-known and expensive cuts of beef. It doesn't get exercised too much, so the lack of muscle tissue makes for a tender texture. Wagyu sirloins are especially beautifully marbled. Sirloin is commonly enjoyed as steak, but the yakiniku version is a pleasant alternative.



* Index self prepared based on top 6 cuts (Tenderloin / Top Loin steak / Rib Eye / Short Ribs / T-Bone / Top Round)
Glutamic Acid / Umami: Abstract from Journal Veteriner Jurnal Veteriner (<https://ojs.unud.ac.id/index.php/fvet/article/view/34753>) and USDA SR-21
Nutrition facts and FAT Breakdown: USDA & www.calorieking.com
Cut images: <http://www.ipcva.com.ar/nomenclador2015/index.html>, www.angus.org