

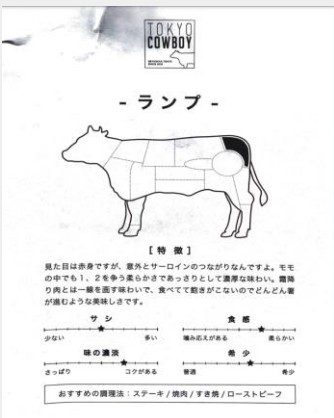


Rampu 🇯🇵 / Rump 🇺🇸 / Cuadril 🇲🇪

Black female Wagyu, Grade A5



Sample : Rump- Black female Wagyu (A5)



(Free Translation from Google)
 It looks like red meat, but it's actually connected to sirloin. A light and rich flavor with the softness that is one of the best in peaches. It has a distinct flavor from marbled meat, and you won't get tired of eating it, so I keep using chopsticks.

My evaluation of Rump - Black female Wagyu (A5)

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

- Smooth velvety texture, moderate in marbling which immediately gives the impression that will be a kind meat to be enjoyed.
- Relatively tender meat nicely blended with buttery fat, that gradually disintegrates after a few soft bites.
- Fair flavor intensity with some hints of light beer, friendly to the taste and well proportionated in palatability and juiciness, the meat was easy to eat delivering an enjoyable experience.

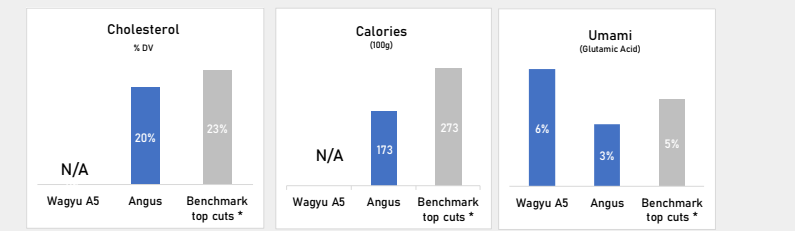
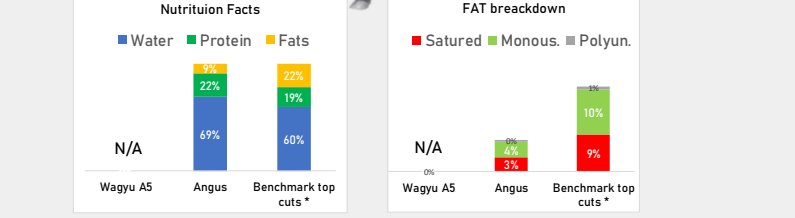
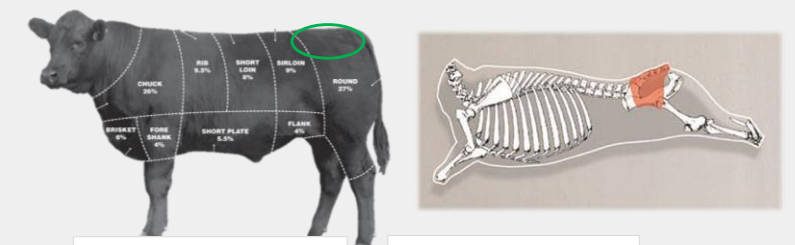
• My Overall experience: ★★★★★

• Note: tested meat was fresh meat (not frozen) and cooked in an ironware plate

Tokyo, Japan. May 25, 2021

General Facts about Rump

Rump steak is a cut of beef. The rump is the division between the leg and the chine cut right through the aitch bone It may refer to: A steak from the top half of an American-cut round steak primal A British- or Australian-cut from the rump primal, largely equivalent to the American sirloin



* 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 Jurnal Veteriner Jurnal Veteriner (<https://ojs.unud.ac.id/index.php/fjvet/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