

L'grow Wagyu



Australian Wagyu raised by LOTTE

Wagyu is a breed of cattle that originated in Japan. It is recognized as the best beef in the world and called 'legendary beef' or the 'caviar of beef'.

The Wagyu beef produced by LOTTE in Australia is amongst the finest beef in the world and provides an unforgettable dining experience.



Genetics



Wagyu quality is determined from Genetics and Management. We work with a network of the best cattle breeders in Australia. Our cattle supply is managed by our Livestock Supply Chain Manager who is Australia's most experienced cattle buyer. We select the best genetics based on historical production results.

Synergy with AU/KOR Nutritionists



Our feed ration is designed through a collaboration of world class nutritionists from Australia and Korea. The diet of our cattle is divided into three stages - backgrounding, growing and finishing. In the early stages of feeding, we carefully manage the protein content of the feed to develop healthy cattle. In the late stages of feeding, we use high energy grain to produce the best marbling.

Customized Beef specification



To meet the needs of our customers, we customize our Wagyu beef cut specifications. Our beef Production Manager rigorously manages these specifications at contracted processing facilities.

Farm to Table with L'grow



We deliver the best beef to customers around the world through integrated beef supply chain management from farms to customer tables. We primarily supply L'grow Wagyu to LOTTE stores in Korea, but also service customers in Australia, Vietnam, Singapore, Hong Kong, and UAE.

Loin Cuts

Cube Roll

THE UNDOUBTEDLY MOST HIGH-PRIZED CUT

Cube roll is located between the chuck and the striploin over the back of the animal.

It is known for its softness and great flavor.



Oyster Blade

INTENSE MARBLING OF THE BUTCHER'S SECRET

Oyster blade lies just below the shoulder blade, and famous for intense marbling with a rich buttery taste. It provides various ways of cuttings, such as cutting into steaks, sliced for stir-fries or slow cooker.



F1-FB WAGYU
MIN. 400+ DAYS
GRAIN FED

AUSMEAT
MARBLE
SCORE 3-9+

NO ADDED
HORMONES

HALAL
ACCREDITED

Striploin

IDEAL PIECE FOR EVERY DISH

Striploin is cut from the short point with a boneless finish that is one of the most favorable cuts for steaks. It is known as a nice balance of satisfying flavorsome and tenderness.



Tenderloin

THE MOST TENDER AND SOFT CUT

Tenderloin is one of the most tender and soft cuts of beef which is located within the loin. It is recommended to be roasted and served by the whole or cut into individual steaks.



Primal, Sub-primal Cuts

Bolar Blade



Chuck Eye Roll



Chuck Rib Meat

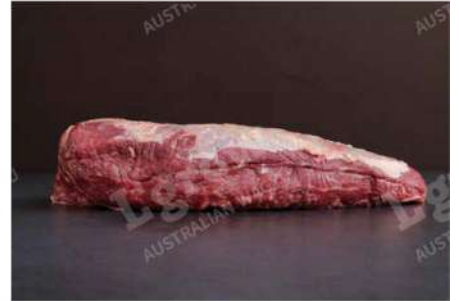


Chuck Tail Flap





Chuck Tender



Deckle



Eye Round



Flank Steak



Primal, Sub-primal Cuts

Flap Meat



Heel Muscle (Shin Shank B)



Inside Skirt



Karubi Plate





Knuckle



Neck Chain



Neck Meat



Outside Flat



Primal, Sub-primal Cuts

PE Brisket



Rib Cap Meat



Rib Fingers



Rostbiff





Rump Cap



Shin Shank A



Shin Shank C



Shin Shank D



Primal, Sub-primal Cuts

Shin Shank E & F



Short Rib Meat



Topside Cap Off



Tri Tip



F1-FB WAGYU
MIN. 400+ DAYS
GRAIN FED

AUSMEAT
MARBLE
SCORE 3-9+

NO ADDED
HORMONES

HALAL
ACCREDITED

