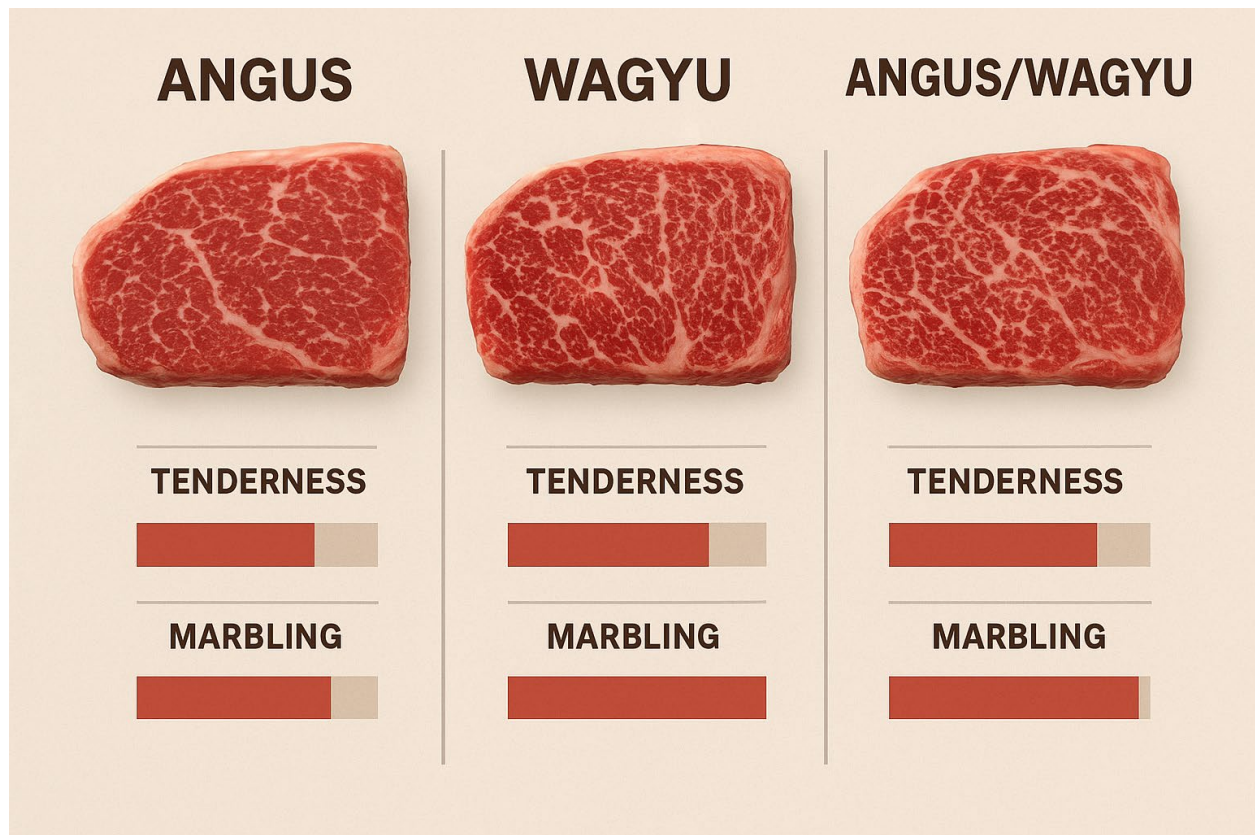




Breed & Origin

- **Angus:** Scottish breed, known for rich, beefy flavor.
- **Wagyu:** Japanese breed, famous for extreme marbling and buttery texture.
- **Crossbreed:** Typically bred in the U.S., combining the hardiness and flavor of Angus with the marbling of Wagyu.

Characteristics

- **Flavor:** Beefy like Angus but with added richness from Wagyu fat.
- **Tenderness:** More tender than standard Angus, though usually not as buttery as pure Wagyu.
- **Marbling:** Moderate to high marbling — more than regular beef but less than pure Wagyu.

- **Price:** Usually more affordable than pure Wagyu while offering a premium eating experience.

In Short

- Think of it as the “best of both worlds”:
 - **Angus flavor + Wagyu tenderness/marbling**

Here’s a clear side-by-side comparison of **Angus, Wagyu, and Angus/Wagyu mixed beef**:

Feature	Angus	Wagyu	Angus/Wagyu (Crossbreed)
Origin	Scotland	Japan	U.S. (Angus × Wagyu)
Flavor	Rich, beefy	Buttery, delicate	Beefy with extra richness
Tenderness	Tender	Extremely tender	Very tender (more than Angus, less than Wagyu)
Marbling	Moderate	Very high	Moderate to high
Price	Moderate	Very high	Premium, but less than Wagyu
Texture	Firm, traditional	Melt-in-your-mouth	Smooth, slightly buttery
Popularity	Widely available	Luxury/high-end	Growing in U.S. restaurants and specialty markets

Summary:

- **Angus** = traditional, flavorful beef.
- **Wagyu** = ultra-premium, buttery, highly marbled beef.
- **Angus/Wagyu** = combines the flavor of Angus with some of Wagyu’s tenderness and marbling, offering a luxurious experience at a more accessible price.