

Southern Wagyu
Alliance Presents ...



2019 **TRIPLE CROWN**
GREAT STEAK CHALLENGE

A unique opportunity for beef producers to get an analysis of their home raised product!

We are privileged to have the new Japanese Carcass camera, the Warner Bratzler Shear Force test, Complete Fatty Acid Profile, the Melting Point of fat analysis and a Professional Taste Panel for the evaluation of your steaks. The new camera does not use any human intervention in grading the beef sample. The grading results of each steak will have complete, accurate and precise data.

Make your plans to enter your steak and be a part of this unique setting of some of the finest producers in the country.

Purdue University has agreed to host the “Triple Crown Great Steak Challenge.” You will get the analysis back on your steak and an opportunity to meet the professors at the “Taste of Wagyu” where they will answer any of your questions.

There is additional testing added to this year’s competition. This is the only steak competition in the U.S. that gives the competitors a complete beef analysis.

The new facility for testing food products at Purdue University Animal Science department will be the site of the evaluation and the Professional Taste Panel will be done in the Taste Kitchen.

For details and/ or to enter your steak log onto
www.triplecrownsteakchallenge.com