

# あかぬ 愛媛 和牛

## Ehime Akane Wagyu



Japanese Black “Ehime Akane Wagyu” raised in Ehime are given citrus and linseed oil so that they have a healthy meat quality.

**Fat content is lowered while the umami taste goes up.**

By lowering the fat of these exceptional Wagyu, they become easier to eat and develop a stronger umami taste.

**Healthy with lots of lean beef**

The beef is healthy with a higher protein content and less fat and calories.

**Safe and healthy thanks to their diet coming from foods grown in Ehime**

Raised on Ehime’s special citrus pulp and linseed oil, the beef is healthy and easy to eat.



### Ehime’s Citrus

The plentiful citruses in Ehime are filled with vitamin C, carotene,  $\beta$ -cyptoxanthin, etc.

### Linseed Oil

This oil was extracted from the linseed breed “ama”, and contains essential fatty acids.



### Comparison of Meat Quality and Nutritional Content

If standard Japanese beef were given a rating of 100 (As researched by Ehime Prefecture)

■ Akane Wagyu ■ Standard Japanese Wagyu

