



Great  
Taste

## FROM WAGYU TO WAGYU CROSS – THE FLAVOUR STRATEGY

WX by Rangers Valley is Wagyu, cross bred with the very best genetics to create something new and unique to a market looking for something rare and exclusive. Ours isn't like other crossbred Wagyu. It stands alone as a product because it's not just about the Wagyu component - or the marble score. It's about a newly developed and artfully crafted evolution. This evolution is equally the Wagyu and marble score, plus a deliberate and artful cross breeding - a lineage nexus where one great ancient breed meets another to create a flavour, performance and undeniable quality that's impossible to define.







# Deliberate and ARTFUL



With the environment and technology to create a Wagyu cross product resulting in flavour and texture unique to the market, WX by Rangers Valley has auspiciously found its way into kitchens around the world. And it's the deliberate mixing of cultures, genetics and careful technology which makes the product extraordinary and filled with indefinable characteristics.

Ensuring that each of our Wagyu cross animals is kept to specifications, parentage for each is 100% Wagyu sire with a dam chosen from a range of breeds for her genetic superiority, environmental adaptability and ancestral marbling; rather than breed alone. Our breeding partners work with nature to deliberately and artfully choose from the best available animal for each season, resulting in WX offspring – handchosen, unique and highly prized.

In keeping with the Rangers Valley slow growth philosophy, our WX products are also HGP (hormone growth promotant) free. Instead, our cattle are allowed to develop naturally and are fed slowly, for longer periods of time, which ensures a natural growth rate, maximising marbling, consistency, flavour and melt-in-the-mouth tenderness.

The WX marble score is graded using the strict guidelines of Aus-Meat\*. And because we use this industry standard as our guide, WX offers consistency each time you pick up any one of our products or primals. With Aus-Meat as the benchmark and the consistency it affords, we're confident WX will meet every expectation.




*\*Establishes and maintains national industry agreed Standards for Meat Production and Processing in Australia.*



# The ultimate TASTE



MELT-IN-THE-MOUTH  
FLAVOUR, TEXTURE AND  
THAT MYSTIFYING UMAMI, WX  
BY RANGERS VALLEY BRINGS  
AN EATING QUALITY UNLIKE  
OTHER BEEF. KNOWN FOR ITS  
INTELLIGENT CROSS BREEDING,  
RESULTANT MARBLE SCORE  
AND RELENTLESSLY BUTTERY  
MOUTHFEEL, WX IS USED BY  
CHEFS ALL OVER THE WORLD  
WITH EXCITING RESULTS.

-  WX
-  WX 5 PLUS
-  WX 7 PLUS
-  WX 9

Cooking with Wagyu cross is an attainable art. These products epitomise that concept of perfection in the simplicity of good produce. Categorised by marble score, our WX range includes WX, WX5+, WX7+ and the elite WX9. This gives cooks and chefs the power to choose the results depending on their dish. If it's a braise, try WX. Or for tataki, experiment with WX5+. A perfectly grilled fillet calls for WX9. Or unearth your own take on each product. Using our cooking tips online, learn the nuances of cooking with Wagyu cross, then take it to the next level. The kitchen is a place of discovery and invention - and this beef will humbly deliver.







## DAYS ON FEED (360)

*All WX by Rangers Valley cattle are allowed to develop naturally and are fed slowly over 360 days. This slow feeding process ensures a natural growth rate, maximising the natural marbling found in Wagyu cross plus consistency and an outstanding flavour.*



## MARBLE SCORE SYSTEM

*Our marble score is graded under the strict guidelines of industry body Ans-Meat. This means a well-established and benchmarked consistency that's independently assessed. See the table on the left to discover which colours to look for on-pack.*

## PARENTAGE

*100% Wagyu sire is crossed with a dam chosen from a range of breeds for genetic superiority, environmental adaptability and ancestral marbling; rather than breed alone. Our breeding partners work with nature to deliberately and artfully choose from the best available animal for each season, resulting in WX offspring – handchosen and unique.*

## HGP FREE

*In keeping with the Rangers Valley slow growth philosophy, our WX products are also HGP (hormone growth promotant) free. Instead, our cattle develop naturally without the assistance of added hormones. We believe this natural approach plays a major role in the extremely high eating quality of WX products.*





FOR MORE INFORMATION, OR DETAILS ON HOW  
TO GET WX BY RANGERS VALLEY  
[WXBYRANGERSVALLEY.COM.AU](http://WXBYRANGERSVALLEY.COM.AU)

