

\_\_\_\_\_ ABSTRACT \_\_\_\_\_

**Effects of biological source on cooking and palatability attributes of beef produced for the Japanese market**

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Boneless beef loin samples from five biological sources (Japanese Wagyu, American Wagyu (Wagyu), Angus, Longhorn and US Choice) were evaluated for cooking and palatability attributes as shabu-shabu, steaks and roasts. Japanese Wagyu beef was superior in palatability compared to Angus, Longhorn and US Choice beef when prepared as shabu-shabu or as steaks. Very palatable beef was produced for the Japanese market when the Wagyu breed and a controlled, extended feeding period were utilized. The results were more equivocal when the beef was prepared as roasts, but it is unlikely that a substantial demand for roasts will develop in Japan due to high retail costs and traditions in cookery.

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