



100% SELECTED POLISH HEIFER



MASURIA, THE LAND OF A THOUSAND LAKES

The optimal environmental conditions

Mazura, "The Finest Marbled Beef," is the result of an accurate selection of cattle characterized by the connection with the geographical area in which they prosper, the Masuria, knoww as the the Masurian Lake District in northeastern Poland.

It's an excellent habitat with unique features.

An uncontaminated, florid and luxuriant wilderness with mirror-like streams, clear skies and an air classified among the purest in the world; in this **continental climate**, animals feed themselves on native grains, including corn, oats and barley.

The environment, the diet regimen and the good breeding practices guarantee an optimal growth of the cattle, ensuring for the final product to become a **beef** with a superfine and elegant taste.



MAZURA
THE FINEST MARBLED BEEF



THE SELECTION OF THE SELECTION

Our program of Excellence

The natural environment and the good breeding practices, guaranteed by an cutting edge selection and **production chain**, foster a Program exclusively focused on the quest for the best cattles in the world.

This Program starts with a careful screening of **Heifers under 36 months of age**, which are chosen on the basis of a strict protocol centered around their marbling.

The result is a **superlative quality meat** that guarantees a unique and **memorable** experience, even for the most demanding palates.





MAZURA
THE FINEST MARBLED BEEF



GENETICS



AGE



NUTRITION



CONTINENTAL
CLIMATE



MARBLE GRADING SCORE

The Marbling Categories

Mazura, "The finest Marbled Beef," is the marbled meat by definition.

Marbling is the visible unsaturated and healthy intramuscular fat that accumulates within lean muscles, which creates a marble pattern in the beef – hence the name.

Marbling highly affects many attributes of the meat: its juiciness, tenderness, texture and flavor. For this reason the presence of marbling has an extremely positive effect on the quality of the beef.

The **Prime**, **Sublime** and **Divine** categories are born from the "marble grading score system", whose progressive grading of marbling ensures an excellent and unforgettable dining experience.



M4



M5



M6



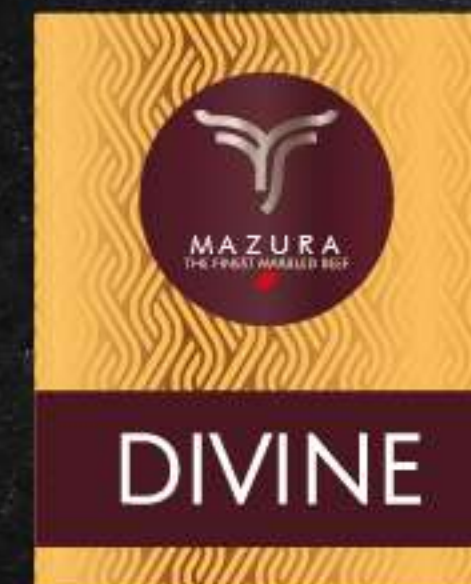
M7



M8



M9



M10



M11



M12





PRIME

MARBLE GRADING SCORE FROM 4 TO 6

A soft texture that delivers a mouthwatering and gentle but distinctive flavor. The Prime Category combines beef characterized by an evenly distributed concentration of fat streaks, but not too dense. This is a peculiarity that allows for more frequent consumption and larger portions of this delicacy.



SUBLIME

MARBLE GRADING SCORE FROM 7 TO 9

These steak cuts present a fairly high amount of fat grid, which translates in a creamier texture. Micro-marbling patterns are evenly spread throughout the beef, giving a soft and succulent texture. Distinctively rich and buttery, but without being overly opulent.





DIVINE

MARBLE GRADING SCORE FROM 10 TO 12

Over the top beef with an extraordinary amount of marbling, comparable to the 9+ MLA classification (Meat & Livestock Australia).

The amount of fine grid intramuscular fat is so high that the meat appears quite white. The marbling characterizes the meat, it spreads throughout its entire surface and it translates in an extreme tenderness for a divine and unforgettable dining experience.

THE DRY-AGING TECHNIQUE

A guarantee of high quality

Once graded, the meats undergo a 3-week minimum maturation process, in order to enhance the concentration of aromas and flavors. This confers to the meat extreme tenderness and more intense and persistent flavor nuances.

In the Dry-Aging process, the meat rests in cold rooms where temperature, humidity and air flow are strictly monitored. This period of repose is precisely what allows the biological and enzymatic processes to take place and accentuate its aromas and tenderness.



