

7 Common Sources of Off-Flavors

Biggest problem for the grassfed industry is the huge range in eating quality. Mark Schatzker, author of *Steak*, said the best steak he had ever eaten was grassfed and the worst steak he had ever eaten was grassfed.

What matters most in consumer choice is the flavor and the tenderness of the beef!

**1 ACID SOILS
(GAMEY TASTE)**

**2 STAGNANT, ALGAL STOCKWATER
(SWAMP WATER SMELL)**

**3 UNBALANCED DIET TOO HIGH IN PROTEIN
(BITTER FLAVOR)**

**4 ADRENALINE FROM ROUNDUP AND
TRANSPORTATION STRESS
(BITTER TASTE)**

**5 OVER-AGING
(STRENGTHENS ANY EXISTING OFF-FLAVORS)**

**6 WET AGING
(COPPERY FLAVOR)**

**7 STRONGLY FLAVORED FORAGES
(BRASSICAS, FUNGUS INFECTED
FESCUE ETC.)**