

What is Agu Brand Pig?



Agu are Okinawan local pigs that came from China about 600 years ago. They have black hair, and are still rare after a danger of its extinction. They are very small with only 110 kg. The meat is quite healthy – rich in Vitamin B1 (thiamine) and with 1/4 cholesterol level of ordinary pigs. It also has a lot of glutamic acid, the umami component.

Agu Brand Pigs are the pigs born from the parents of Agu male pig and Western breed of female pig or the parents of Agu pigs. The Agu pigs used for such breeding, both male and female, are limited to the pigs registered to Okinawa Livestock Improvement Association, Public Interest Incorporated Association. Agu Brand Pigs generally produce more meat than Agu pigs, and the meat is as delicious and nutritious as Agu pork.



Male: Agu



Agu (female)



Landrace



Duroc



Berkshire



Female: Agu or Western breed of pig

Note: Types of the female pigs depend on the producer.

Agu Brand Pig



Features of Agu Brand Pork

The meat is similar in quality to Agu pork (male), beautifully marbled, sweet, and does not have the distinct pig smell. It comes with a lot of fat, but it is healthy because most of it is collagen.

Examples of cooking Agu Brand Pork



Okinawa soba noodles



Pork cutlet



Shabu-shabu