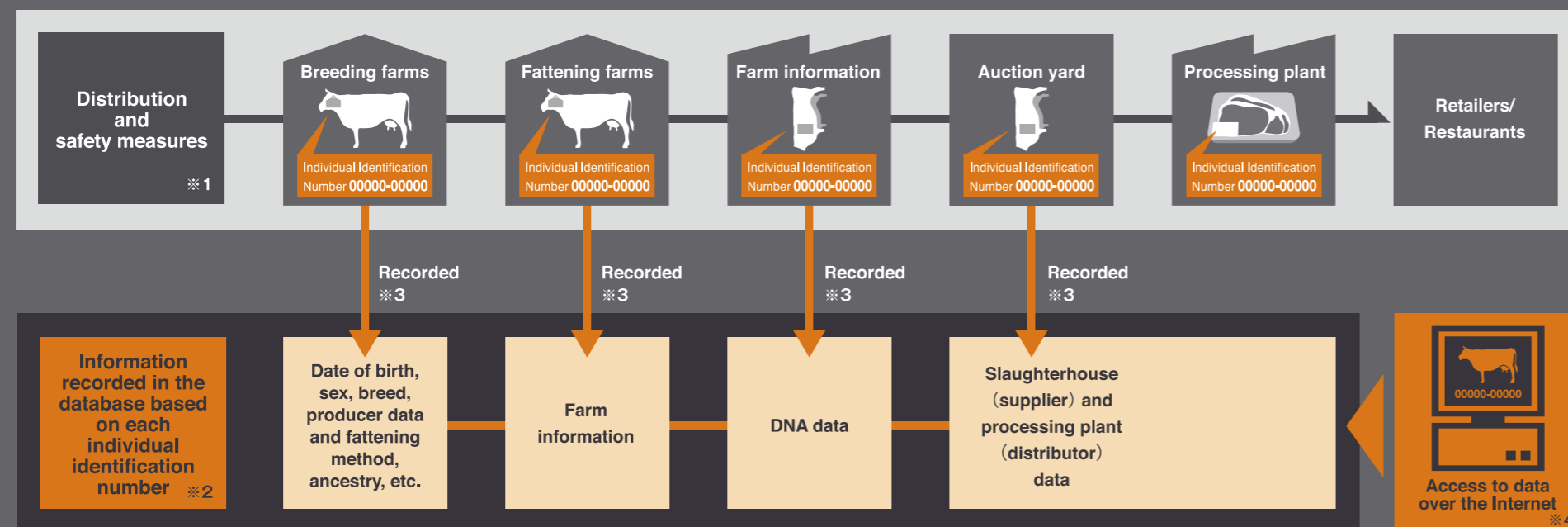


## Traceability System



### ※1 Individual Identification Numbers for All Cattle

All cattle born in Japan and live cattle imported into Japan are given a clearly identifiable 10-digit individual identification number fixed to the ear of the cattle. This number, together with the cattle, will pass through a variety of distribution channels before reaching the consumer.

### ※2 Cattle Information Database (enacted December 1, 2003)

Individual identification numbers are registered upon submission of data concerning cattle from the producer. Information for each head of cattle including the date of birth, sex, breed, name and address of the owner, fattening method used, ancestry (mother's side) and date of slaughter is recorded and compiled into a database and this data formed into a "Family Register" of the herd. Information is further added to the database from breeding farms, fattening farms and slaughterhouses.

### ※3 Display of the Identification Number and Transaction Records

Following slaughter, the carcass is processed into cuts and dressed meat and through the distribution process the individual identification number is displayed on the product and transferred by each individual distributor and recorded and stored in a transaction ledger by the retailers, etc.

### ※4 Access to Production and Distribution Records

By means of steps 1–3 above, consumers are able to search for and gain access to production and distribution records over the Internet based on the individual identification number issued on meat packaging labels provided at retail stores.  
(homepage address...<https://www.id.nbc.go.jp/english/>)

## Establishment of a high standard, total system focusing on safety

In all aspects, the provision of safe beef to consumers is of the utmost priority. To address the issue, Japan has established a finely-tuned system of inspections and checks that cover everything from production to handling, processing and distribution of beef.

### Establishment of a traceability system to trace the pertinent information of each and every head of cattle

Japan has established a traceability system in order to maintain consumer confidence concerning domestically produced beef. The system allows for the retrieval of production and distribution records of all domestic born cattle from the time of birth to the time of slaughter. This system, allowing anyone at anytime to access information, enables prompt detection of the source in the unlikely event that a problem arises.



### Japan executes stringent, world-class BSE safety measures

Japan incorporates a wide variety of regulations to countermeasure BSE. Today, the use of Meat and Bone Meal (MBM) as a source of cattle feed is prohibited by law and slaughterhouses are obligated to remove and incinerate all specified-risk materials (SRM). In addition, with extensive BSE inspections paralleling any across the globe, it is mandatory for slaughterhouses to inspect all cattle over the age of 21 months as well as cattle over the age of 24 months which has died at a farm. As for evidence of Japan's high level surveillance unequalled anywhere in the world, 36 cases of BSE infection have been detected as of January 2008. Through implementing this inspection system, Japan has displayed the effectiveness of its BSE safety measures and received high acclaim even amongst experts in the industry.