



The Wagyu brand is increasing in popularity all over the world

Authentic Japanese Wagyu comes sealed with the universal Wagyu mark

Wagyu is increasing in popularity all over the world. This mark is only given to authentic Japanese Wagyu and we hope that you use it as a guide to selecting high-quality, great tasting authentic Wagyu meat products. Try one of the authentic Wagyu products today.

What breeds of cattle produce Wagyu?

Only breeds that satisfy the following conditions can be accredited as Wagyu beef.

■ Breeds

1. Japanese Black Cattle
2. Japanese Brown Cattle
3. Japanese Shorthorn Cattle
4. Japanese Polled Cattle
5. Cross breeds resulting from interbreeding of 1.- 4. above
6. Cross breeds from the interbreeding of 1. – 5. or 5. above. Proof of the above must be able to be evidenced by means of a registration system in accordance with the Improvement and Increased Production of Livestock Act and through the cattle traceability system*.

* Japan has established a beef traceability system that provides production records of domestic cattle in Japan from the time they are born up until the time they reach the consumer.
 Homepage Address: <https://www.id.nlbc.go.jp/english/top.html>
 For more information, please see p.45 and 46, "High-level Measures to Ensure Meat Safety", of the guidebook

■ Breeding environment

1. Must be cattle born and bred in Japan.
2. Ancestry of the cattle must be able to be confirmed by a traceability system.

High-grade Wagyu. Beef brands bred in specific regions of Japan.

Included under the category of Wagyu are beef brands that are extremely popular that have been bred using improved feeding methods and feed individually developed in specific regions throughout Japan. A large majority of these beef brands are given the name of the production area such as Matsuzaka Beef, Yonezawa Beef and Maesawa Beef.

Grading system to clearly identify meat yield and quality

To ensure fair trading, beef in Japan is currently graded by the Japan Meat Grading Association. Beef is graded based on the yield grade and meat quality. The yield grade refers to the ratio of meat to total weight of the carcass and is classified into three grades from A to C with A being a grade of higher yield. Meat quality is classified into five grades from 5 to 1 based on beef marbling, color and brightness of the meat, firmness and texture of the meat and color and brightness of the fat. The lowest of the four individual grades is the final grade allocated to the meat. A thorough grading system of 15 grades through a combination of the above two elements ensures a clear indication of Wagyu meat quality and yield grade.

■ Standard grades and how they are displayed <Example>

Yield Grade	Meat Quality Grade					B 3
	5	4	3	2	1	
A	A 5	A 4	A 3	A 2	A 1	
B	B 5	B 4	B 3	B 2	B 1	
C	C 5	C 4	C 3	C 2	C 1	



Wagyu Product Guide

-A new range of selections-

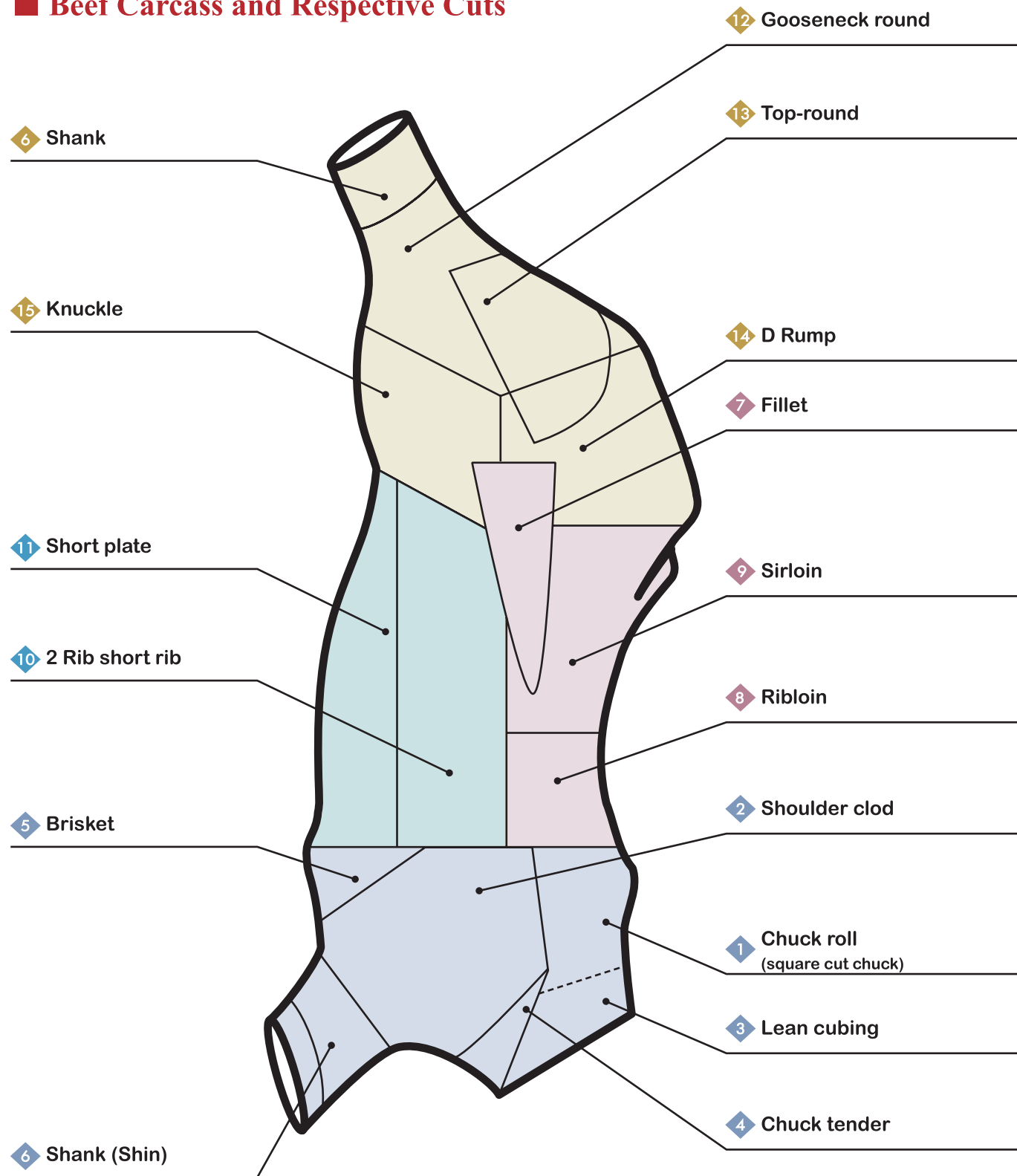
This catalog, while also reviewing standard cuts that are popular in the marketplace, will also focus on introducing cuts that until now have been used with less frequency.

We hope that this catalog serves as a guideline to exploring the possibilities for new product development.



Illustration of Beef Cuts

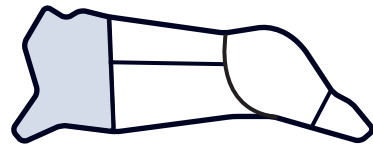
Beef Carcass and Respective Cuts



Recommended Cooking Methods for Each Cut

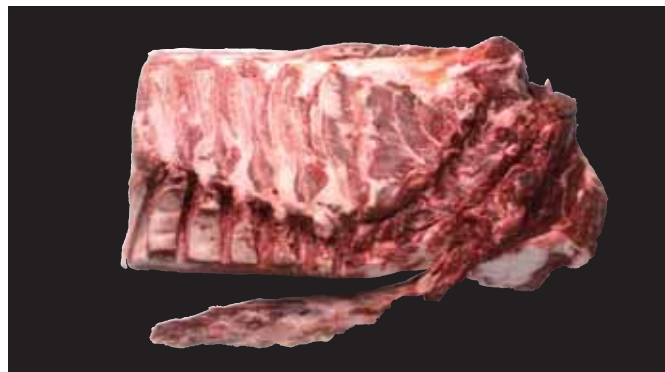
★ = Specially Recommended Cuts

Part of Meat		Steak	Barbecue	Roast Beef	Stewing	Sukiyaki	Shabu-shabu
Primal Cut	Sub-primal Cut						
Forequarter	1 Chuck roll ★ (Square cut chuck)	⊙	⊙		⊙	⊙	⊙
	2 Shoulder clod	⊙	⊙		⊙	⊙	⊙
	3 Neck		○		⊙	○	
	4 Chuck tender		⊙	⊙			
	5 Brisket		⊙		⊙	○	⊙
	6, 6 Shank		○		⊙		
Loin	7 Fillet ★	⊙	⊙	⊙			
	8 Ribloin	⊙	⊙			⊙	⊙
	9 Sirloin	⊙	⊙	⊙		⊙	⊙
Shortplate brisket	10 2 Rib short rib ★	○	⊙		⊙	○	
	11 Short plate ★	○	⊙		⊙	○	⊙
Round	12 Gooseneck round ★		○	○	⊙	⊙	○
	13 Top-round	⊙	⊙	⊙	○		⊙
	14 D Rump	⊙	⊙	⊙		○	○
	15 Knuckle	⊙	⊙	⊙		⊙	○



Overview of Raw Meat

The chuck roll is the forequarter portion that is cut between the 6th and 7th rib perpendicular to the dorsal line excluding the shoulder clod and the brisket. It is divided into the chuck and the neck. The chuck roll can be well-marbled and the meat is tender and tasty making it perfect for sukiyaki and barbecuing.



Culinary Applications

Steak	Barbecue	Stewing
Sukiyaki	Shabu-shabu	



PRIMAL CUT

■Photo Trimmed

Removing the neck

For the neck, see P.13

Cross-section between the 2/3 thoracic vertebrae: Marbling can be clearly seen in this cut and shows that it has been cut perpendicular to the muscle fiber.

Cross-section between the 4/5 thoracic vertebrae: The portion where inter-muscular fat is significant and the core of the chuck is smaller is used as the partition line.

Cross-section between the 7/1 cervical vertebrae: The point from which marbling starts is used as the partition line.

Cross-section between the 6/7 thoracic vertebrae: Cross section between the chuck and the ribloin. The core of the loin is large with a proportionate balance of lean meat and fat.

Cross-section between the 3/4 cervical vertebrae: Interface between the neck and chuck (May differ depending on standards)

RETAIL CUT

■ Cut A
This portion is closest to the neck. The meat is a little tough and fibrous however has a strong flavor with little fat. (high proportion of lean meat)

Machine slicing: When packaging, take extreme care as the fold is subject to cracking

Fold the upper and bottom portions back when packing

Shabu-shabu slices

■ Cut B
Dividing into the chuck eye log and the chuck flap

Inserting a cleaver between the intercostal muscle and the chuck eye log

Dividing

Chuck eye log and chuck flap

■ Chuck eye log

Slicing

Steak cuts

Barbecue cuts

■ Chuck flap Trimmed

Slicing

Steak cuts

Barbecue cuts

■ Cut C

Removal of cap muscle: Cutting along the connective tissue

Steak cuts