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. (Each of the above must be able to be evidenced by means of registration in system with the Improvement and Increased Production of Livestock Act and through the cattle traceability system *).

* Japan has established a breed 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. For more information, please see page 7 and 8, “High-quality Meat 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.

---

**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.

<table>
<thead>
<tr>
<th>Yield Grade</th>
<th>Meat Quality Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>5 4 3 2 1</td>
</tr>
<tr>
<td>B</td>
<td>5 4 3 2 1</td>
</tr>
<tr>
<td>C</td>
<td>5 4 3 2 1</td>
</tr>
</tbody>
</table>

---

**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.
Chuck roll*

Overview of Raw Meat
The chuck roll is the forequarter portion that is cut between the 5th 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

Retail Cut
- Cut A
  - The portion is close to the neck. The meat is a little high and the internal muscle has a strong flavor with little fat. (High proportion of flavor and taste)
  - Machine-slicing: When preparing soup ingredients, cut it into small pieces.
  - Vitel (upper and inferior portions look when packaging)

- Cut B
  - Dividing into the chuck eye log and the neck flap
  - Inserting a cleaver between the internal muscle and the chuck eye log

- Cut C
  - Chuck eye log
  - Neck flap
  - Chuck eye log and chuck flap

- Cut D
  - Chuck flap Trimmed

- Cut E
  - Removal of cap muscle
  - Cutting along the costotransverse (costovertebral) joint