

■ Measurement conversions 1cm=0.39inch/ 100g=3.5oz/ 1kg=35oz/ 1tsp=0.1pt/ 1tbs=0.3pt/ 100°C=212F

★=Specially recommended cuts

Hamburgers

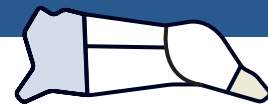


Recommended cuts

3 Neck 6 Shank

Ingredients

500g beef mince	1 red onion
1 large egg	Tomato ketchup
2-4tbs fresh bread 2tbs milk	4 lettuce leaves
Salt & pepper to taste	4 slices tomato
½ onion	4 hamburger buns
1tbs garlic powder	Butter
	Salad oil



Method

1. Roughly chop onion and thickly slice red onion and tomato into 1cm rings.
2. Soak bread crumbs in milk until soft.
3. Heat oil in frypan and sauté onion over medium heat and leave to cool.
4. Combine beef mince, sautéed onion from step 3, garlic powder, bread crumbs from step 2, egg, salt and pepper in a bowl.

5. Rub oil on hands and form generous sized hamburger patties. While shaping hamburger patties gently pat with hands to remove air.
6. Heat oil in frypan and cook on both sides over medium heat. Cook both sides of red onion slices.
7. Butter hamburger buns, add mustard if desired and place lettuce leaf and hamburger patty on the bottom half of the bun. Add tomato, red onion slice and tomato ketchup.
8. Cover with top half of the bun.

BBQ

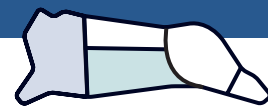


Recommended cuts

1 Chuck roll★ 10 2 Rib short rib★ 11 Short plate★

Ingredients

400g beef	150cc tomato ketchup
1 zucchini	1 medium onion
1 red onion	25cc brown sugar
4 mushrooms	A 2tsp apple vinegar
1/3 red pepper	1tbs salad oil
Lemon (or lime)	1tbs whisky
	1 clove garlic
	½tsp mustard



Method

1. Cut beef into 5cm cubes.
2. Cut zucchini into 1cm thick slices. Cut red onion into 1cm squares and remove excess dirt from mushrooms. Remove seeds and inner membrane from red pepper and cut to same size as the red onion. Finely chop onion and garlic for the grilling sauce.

3. Heat oil in pot and sauté garlic and onion over low heat. Sauté until onion is slightly opaque, then add remaining ingredients and simmer for approximately 10mins or until sauce reduces.
4. Place beef in grilling sauce and leave to cool in the fridge for 30mins.
5. Place beef and vegetables on steel skewers and grill while basting with grilling sauce.
6. Season with lemon (or lime).

Pot Roast

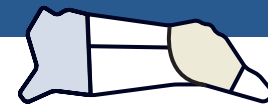


Recommended cuts

1 Chuck roll★ 14 D Rump

Ingredients

1kg block beef	1 clove garlic
4 potatoes	400cc chicken stock
80g baby carrots	1tbs salt
5 sticks celery	1tbs pepper
1 onion	3tbs salad oil



Method

1. Cut beef in half and rub with salt and pepper.
2. Cut potatoes, with skin on, into eights and celery into 2cm pieces. Remove skin from onion and cut to same size as the potato pieces. Finely chop garlic.
3. Heat oil in heavy pot over medium heat. Increase heat to high and sear beef on both sides. Once nicely browned add vegetables.

4. When vegetable are lightly cooked, add chicken stock, 200cc of water and bring to the boil over high heat. Remove scum, replace lid and simmer for 50mins over low heat.
5. Season with salt and pepper, remove beef and cut into 2cm pieces. Serve meat onto plates together with cooked vegetables. ※ Top with remaining gravy sauce as desired.

Chilli Con Carne

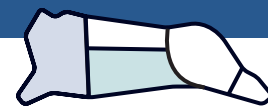


Recommended cuts

1 Chuck roll★ 10 2 Rib short rib★ 11 Short plate★

Ingredients

200g beef mince	2 cloves garlic
200g chorizo sausage	1 can (400g) red kidney beans
2tbs olive oil	1 large onion
1 large onion	2 cans (800g) tomatoes
?3 Bay leaves	50cc chilli
┌ 1 stick cinnamon	2tsp cumin
└ 2 jalapenos	Salt & pepper to taste
┌ 2 red and 2 yellow peppers	Grated cheese



Method

1. Roughly chop onion and cut jalapenos in half vertically and remove seeds. Finely chop garlic.
2. Wrap ingredients from A in gauze and tie off with cooking twine.
3. Heat olive oil in pot and add beef mince. When cooked through, add garlic and onion and cook until onion is lightly browned. Add chilli, cumin and red kidney beans.

4. Add remaining ingredients, except cheese, including the gauze pack, and simmer over low heat for 2 hours. Every so often remove scum from surface while simmering.
5. Serve onto plates and top with cheese. Enjoy with crackers or bread.

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★=Specially Recommended Cuts

Ragout of Beef



Recommended cuts



5 Brisket 10 D Rump 6 6 Shank

Ingredients

500g-1kg block beef	200cc canned tomatoes
½ onion	4 tomatoes
½ carrot	Salt & pepper to taste
½ stick celery	Lard
2tbs olive oil	Flour
500cc red wine	

Method

1. Finely chop onion, carrot and celery.
2. Sauté onion, carrot and celery until soft.
3. Season beef with salt and pepper and coat with flour.
4. Place lard in frypan and cook beef over high heat until both sides are lightly browned.
5. Transfer beef to large pot and add vegetables from step 2. Add red wine and leave over high heat to burn off alcohol.

6. Peel and seed tomatoes and mash while adding to the pot together with the canned tomatoes. Add with water until ingredients are just covered.
7. Lightly season with salt and pepper and simmer gently for approximately 1 hour.
8. Season with salt and pepper to taste.

Beef Red Wine Stew



Recommended cuts



5 Brisket 10 2 Rib short rib★ 6 6 Shank

Ingredients

400g block beef	Flour
1/2 onion	400cc red wine
1/3 carrot	1 can tomatoes
1 small stick celery	2tbs olive oil
1 clove garlic	Salt & pepper to taste
A 1 bay leaf	Lard
2 sprigs Italian parsley	
1 sprig sage and rosemary	

Method

1. Cut beef into generous bite size pieces. Finely chop onion, carrot and celery and remove skin from garlic and cut into halves.
2. Heat olive oil in frypan and sauté onion, carrot and celery until soft.
3. Season beef with salt and pepper and coat with flour. Place lard in separate frypan and cook beef over high heat until browned on both sides.
4. Transfer beef to oven-proof pot and add sautéed vegetables from step

2. Add red wine and cook over high heat to burn off alcohol. Add ingredients from A and the can of tomatoes, bring to the boil and reduce to low heat.
5. Lightly season with salt and pepper and replace lid. Transfer pot to oven preheated to 200°C and bake for approximately 90mins.
6. Remove soup and reduce until slightly thickened. Serve meat on plates and top with thickened sauce.

Beef Tagliata



Recommended cuts



10 2 Rib short rib★ 11 Short plate★ 13 Top-round

Ingredients

1 (200g) block beef	100cc olive oil
3-4 sprigs endives	1tsp balsamic vinegar
3 mushrooms	1 sprig rosemary
20g parmesan cheese	1 clove garlic
Salt & pepper to taste	

Method

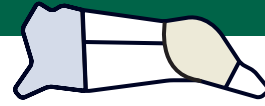
1. Combine finely chopped rosemary and garlic in a bowl. Dress with olive oil, salt, pepper and balsamic vinegar and mix well.
2. Cut endives into bite size pieces, slice mushrooms and use a peeler or grater to slice parmesan cheese.

3. Season both sides of beef strongly with salt and pepper, heat olive oil in fry pan and lightly sear beef over high heat on both sides.
4. Remove beef from frypan and slice thinly.
5. Serve endives onto plates and top with sliced beef, parmesan cheese and mushrooms. Drizzle with dressing prepared in step 1.

Milan-style Cutlets



Recommended cuts



1 Chuck roll★ 2 Shoulder clod 13 Top-round

Ingredients

4, 80g beef steaks	Flour
100g fine bread crumbs	Salt and pepper to taste
50g parmesan cheese	200cc Olive oil
5g garlic	Lemon
1/2 tsp Italian parsley	
2 eggs	

Method

1. Combine bread crumbs, finely chopped garlic, Italian parsley and grated parmesan cheese in a shallow tray/bowl.
2. Wrap beef in plastic and gently stretch out with a meat mallet, removing excess sinew and season with salt & pepper.
3. Combine egg with 1tbs of water.
4. Place flour, egg and combined bread crumbs from step 1 into separate trays/bowls. Coat individual beef steaks in flour, egg and bread crumbs (in that order).

5. Use back of knife to create a lattice pattern on steaks.
6. Heat olive oil in frypan and when bubbling, add steaks and cook over medium heat on both sides until golden brown.
7. Remove oil and serve onto plates with lemon slices.
※Serve with salad if desired.

Chinese Cuisine

The most appealing of Chinese cuisine, also referred to as the art of flame and fire is the stir fry. The full-bodied flavor of Wagyu after it is cooked is exquisite. The rump used in the following recipes was whole cuts and is a very easy-to-use cut of beef.

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Spicy Beef and Tomato Stir Fry



Recommended cuts



12 Gooseneck round★ 13 Top-round

Ingredients

200g Stir fry beef	2tsp corn starch
2 tomatoes	1tsp oil
1/2 lettuce	Sauce:
Ginger	2tbs tomato ketchup, cooking sake
1 clove garlic	1tsp soy sauce
Beef Seasoning:	1tbs chili bean paste
Salt & pepper to taste	2tsp corn starch Oil
2tbs cooking sake	

Method

- Place tomatoes in boiling water to remove skin and cut into quarters. Wash lettuce, drain excess water and tear using hands into bite-size pieces. Finely chop ginger.
- Cut thinly sliced beef into easy-to-eat pieces and season lightly with salt and pepper.
- Rub ingredients from step 1 in the beef seasoning in the order of salt, pepper, cooking sake and oil. Quickly sauté lettuce, remove from pan and drizzle with hot water to remove excess oil.
- Quickly sauté beef (removed from pan when beef begins to change color).
- Heat oil in wok, add crushed garlic, ginger and chili bean paste and sauté until aromatic, add beef and tomatoes. While stirring gently crush tomatoes with a ladle, however leave with some distinguishable shape.
- Add lettuce and sauce.
- Add corn starch dissolved in water and cook until sauce thickens.

Shredded Beef with Green Pepper



Recommended cuts



2 Shoulder clod 4 Chuck tender 12 Gooseneck round★

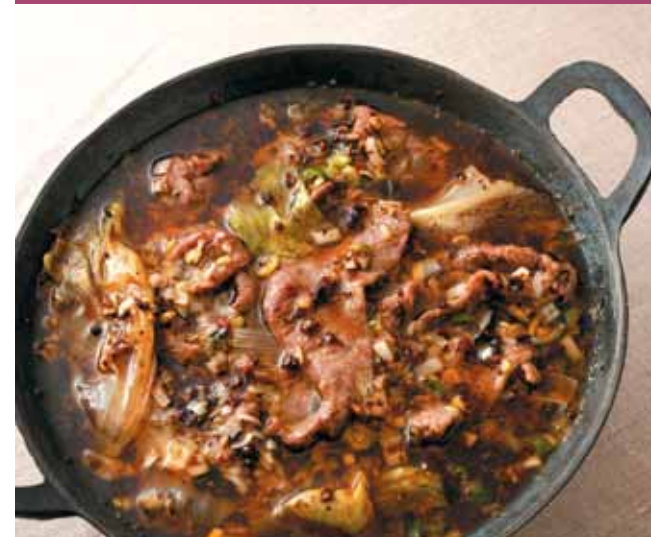
Ingredients

150g beef	1tbs Shaoxing rice wine, soy sauce
6 green peppers (of which 1 should be red)	1tsp sugar
100g bamboo shoots in spring water	1tbs oyster sauce
1 clove garlic	1tbs Chinese soup stock (powder)
Ginger	Beef Seasoning:
3tbs salad oil	1tbs Shaoxing rice wine, soy sauce
Beef Seasoning:	1tbs salad oil
Salt & pepper to taste	2tsp corn starch

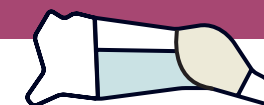
Method

- Cut beef into 1cm strips. Combine sauce ingredients.
- Slice green peppers and bamboo shoots into 5mm strips. Finely chop garlic and ginger.
- Rub beef seasoning into beef.
- Heat oil in wok and sauté garlic and ginger over low until aromatic. Add beef and cook over medium heat.
- When the meat begins to brown, add vegetables and cook over high heat.
- Add sauce and cook until heated through.

Poached Sliced Beef in Hot Chili Oil



Recommended cuts



10 2 Rib short rib★ 11 Short plate★ 12 Gooseneck round★

Ingredients

200g thinly sliced beef	2tbs Szechuan pepper
1/2 lettuce	10 red chilies (whole)
Beef Seasoning:	10cm shallots
1tsp soy sauce	1/2 clove garlic
1tbs corn starch, Shaoxing rice wine	1tbs chili bean paste, soy sauce
1/2 egg white	1/2tbs black bean paste
Chili Oil:	3tbs Shaoxing rice wine
200cc salad oil	2tsp salt
	500cc Chinese soup stock

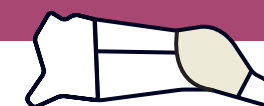
Method

- Cut beef into 5cm widths, rub with beef seasoning and leave to stand in fridge for 30mins. Tear lettuce into bite-size pieces.
- Add salad oil, Szechuan pepper, seeded chili and finely chopped shallot and garlic to wok and cook over low heat until aromatic and oil colors. (be careful not to burn ingredients) Strain oil using extremely fine colander or gauze into separate pot and finely chop remaining spices.
- Add chili bean paste to wok and cook until oil turns a red color, add black bean paste and sauté quickly, add Shaoxing rice wine and soy sauce.
- Once sauce thickens slightly add 500cc Chinese soup stock, taste and add salt if required.
- Cook over high heat, adding lettuce when mixture comes to the boil. Remove lettuce when soft and serve onto deep plates or bowls.
- Add beef to remaining soup gently stirring until just cooked. (approx. 1min)

Beef in Oyster Sauce



Recommended cuts



12 Gooseneck round★ 13 Top-round

Ingredients

200g beef	4 baby bok choy leaves
1 Shaoxing rice wine	1tsp Soy sauce
A Soy sauce	B 1tsp Shaoxing rice wine, sugar
Pinch salt, sugar	1tbs Chinese soup stock (Powder)
1/2 egg white	1 clove garlic
1tsp corn starch	C Ginger
2tsp oyster sauce	5cm shallot
Salt	Shallot for garnish

Method

- Combine ingredients from A, rub into beef and leave to stand in fridge for 20mins. Score a cross into the stem of the bok choy leaves, finely chop ingredients from C. Take the shallot (for garnish) and with sharp scissors, cut the green top down to where the hard stem starts to make a curl.
- Dissolve 1tsp of corn starch in 2tsp water. Combine egg white with beef from step 1 and mix in corn starch mixture. The trick is to mix quickly so as to avoid the mixture turning gluggy.
- Place bok choy in boiling water with a pinch of salt and a little oil and boil until soft.
- Heat oil in wok to 150°C and sauté beef until just cooked (approx. 1min)
- Heat oil in frypan and combine with oyster sauce.
- Add ingredients from C, sauté until aromatic and reduce to medium heat. Add ingredients from B, beef and cook until sauce thickens.
- Serve beef and bok choy on plates and garnish with shallots.

Korean Cuisine

Korean cuisine is made up of a multitude of recipes that utilize an extensive range of beef cuts. The tender, sweet flavor of Wagyu makes it perfect for yakiniku (Korean BBQ) and ideal for use in combination with vegetables and soups.

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Bulgogi

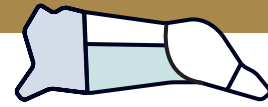


Recommended cuts

- 1 Chuck roll★ 10 2 Rib short rib★ 11 Short plate★

Ingredients

600g thinly sliced beef	2tbs Shaoxing rice wine, honey
2tbs sugar	3 cloves garlic
1 large onion	1/4 apple (or pear)
1 large carrot	1-2tbs pepper
3 shiitake mushrooms	2tbs white sesame seeds
1/2 bunch Welsh onion	1/4 onion
3tbs sesame oil	
Marinade:	
5tbs soy sauce	



Method

- Cut beef into bite-size pieces. Thinly slice onion, carrot and shiitake mushrooms and cut Welsh onion into 3-4cm lengths. Grate garlic, apple (or pear) and onion.
- Combine sugar with beef and leave to stand for 30mins.
- Combine all ingredients for the marinade.
- Dip each piece of meat in marinade individually. Place beef into a sealable container with vegetables except, Welsh onion, layered over the top. Drizzle with sesame oil, seal container and leave to stand in the fridge for 3-5hrs.
- Add Welsh onion directly before cooking and sauté beef and vegetables together.

Korean Ribs

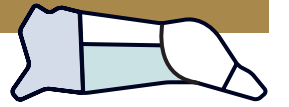


Recommended cuts

- 1 Chuck roll★ 10 2 Rib short rib★ 11 Short plate★

Ingredients

400g beef	4 green chili peppers
Asparagus lettuce	Perilla leaves
1/2 carrot	1tsp roasted salt
2 cloves garlic	4tbs sesame oil
1 onion	Gochujang
	(Korean chili paste)



Method

- Cut carrot and green chilies into thin slices, slice garlic and onion and leave onion slices to stand in water.
- Arrange prepared vegetables on a large serving dish.
- Combine sesame oil and salt and leave on a small dipping plate. Arrange gochujang on a separate dipping plate.
- Broil beef over a hotplate and place on lettuce and perilla leaves. Use leaves to wrap meat with garlic and other vegetables and dip in sesame oil (with salt) or gochujang as preferred.

Yuke Jang

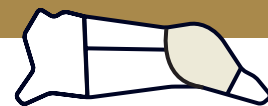


Recommended cuts

- 12 Gooseneck round★ 13 Top-round

Ingredients

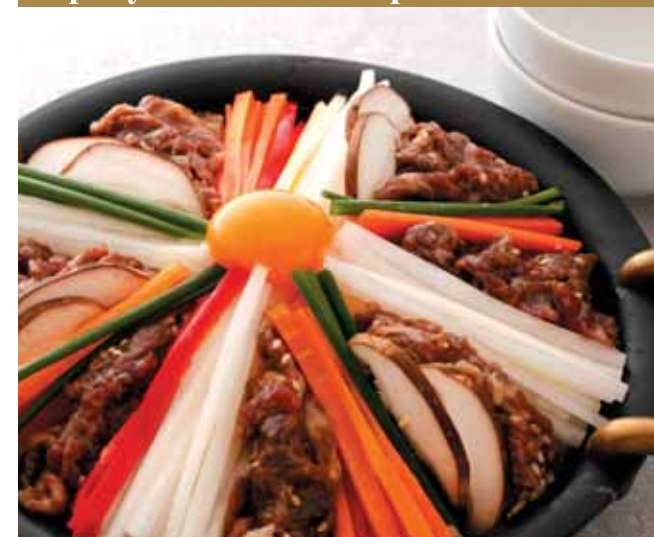
200g beef	1 egg
2 cloves garlic	50g chives
1 shallot (green half)	Sauce:
Seasoning:	3tbs salad oil
1 1/2 tbs soy sauce	1tsp-1tbs chili powder
2tbs shallots (chopped)	(add to preference)
80g royal fern (in water)	1 clove garlic
2 shallots	1tsp soy sauce
	1tbs sesame oil



Method

- Finely chop shallot and garlic for seasoning. Grind sesame seeds. Cut royal fern and chives into 5cm lengths. Cut bottom half of shallot into diagonal lengths and parboil.
- Heat salad oil in frypan, add crushed garlic, chili powder and sauté over low heat. Once aromatic, add soy sauce, sesame oil and remove from heat. Leave to stand for approx. 20mins.
- Place beef in heavy pot, add green half of shallot, garlic and water until ingredients are just covered and cook over high heat. When mixture comes to the boil reduce to low heat and simmer for 2hrs periodically removing scum from the surface. Remove shallot, garlic and simmer for a further 40mins. Remove beef from soup and use hands to break up into bite-size pieces.
- Combine beef, royal fern, and shallot with seasoning.
- Using a separate pot, add 1tbs of sauce and gently sauté royal fern. Add soup, beef and shallots.
- Season to taste with soy sauce and salt (extra) and add sauce to suit individual preference. (Sauce will make soup spicier)
- Stir in lightly beaten egg and add chives when egg is just cooked.

Spicy Korean Hotpo

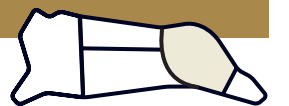


Recommended cuts

- 13 Top-round 14 D Rump

Ingredients

300g thinly sliced beef	2tbs cooking sake
Seasoning:	20cm Chinese radish
2tbs soy sauce	100g carrot
1tsp finely grated garlic	1/2 bunch (20g) Welsh onion
1tbs white sesame seeds	6 fresh shiitake mushrooms
1tbs sesame oil	1/2 onion
1tsp sugar	1/2 red pepper
Pepper	2 eggs



Method

- Cut thinly sliced beef into 1cm widths, combine seasoning ingredients and use hands to rub seasoning into beef.
- Cut Chinese radish, carrot, red pepper and Welsh onion into 7cm lengths. Thinly slice shiitake mushrooms and onion.
- Line bottom of pot with onion and arrange beef, and other vegetables in a radial pattern. Break raw egg and place in the center.
- Place over heat and eat while combining ingredients once simmering.

* Add additional water if ingredients start to burn.

Japanese Cuisine

Japanese cuisine is extremely varied and includes raw, stewed and fried dishes. Signature Japanese beef dishes maximize the characteristics of Wagyu including its freshness, tenderness and full-bodied flavor through improvements to the way beef is thinly sliced and ground

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★ = Specially Recommended Cuts

Japanese Beef Mince Cutlets



Recommended cuts



3 Neck 6 6 Shank

Ingredients

400g beef mince
120g onion
1 egg
10g bread crumbs
Nutmeg
Salt & pepper to taste
Bulldog sauce

Batter:
Flour
1 egg
1tbs water
Salt & pepper to taste
Bread crumbs

Method

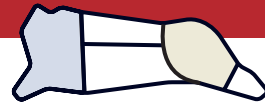
1. Place beef mince, finely chopped onion, egg, bread crumbs, nutmeg, salt and pepper in a bowl and mix well.
2. Using both hands, shape 4 equal sized patties tossing between hands to remove excess air. Patties should be an oval shape with a thickness of approx. 7-8mm.
3. Lightly beat egg and add water, salt and pepper.

4. Dip patties in flour, the egg mixture from step 3 and finally coat with bread crumbs.
5. Heat deep frying oil to 170°C and fry the patties until golden brown.
6. Serve onto plates and drizzle with Bulldog sauce.

Japanese Beef Carpaccio



Recommended cuts



4 Chuck tender 13 Top-round

Ingredients

300g block beef
Salt
Chinese radish sprouts
1 Japanese ginger
Grated Chinese radish (sprinkled with chili powder)

Sauce:
50cc soy sauce
50cc cooking sake
50cc mirin
50cc bonito stock

Method

1. Rub salt into beef and leave to stand for 5mins.
2. Cut Chinese radish sprouts into 4cm lengths. Cut Japanese ginger into thin strips, stand in water, remove and drain excess water.
3. Place sauce ingredients in pot and bring to the boil, remove from heat and allow to cool.

4. Lightly sear beef on all sides and while still hot leave to stand in prepared sauce for 3-4hrs.
5. Before serving, slice beef into 3mm slices and serve on plates together with Chinese radish sprouts, Japanese ginger and grated Chinese radish (sprinkled with chili powder).

Sukiyaki



Recommended cuts



1 Chuck roll★ 12 Gooseneck round★

Ingredients

800g thinly sliced beef
2 shallots
300g shirataki noodles
1/2 bunch shungiku (Garland Chrysanthemum)
8 shiitake mushrooms

4 eggs
20g beef fat
Sauce:
4tbs brown sugar
200cc soy sauce
100cc mirin
200cc cooking sake

Method

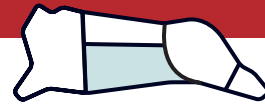
1. Diagonally slice shallots. Boil shirataki noodles for 5 minutes, drain and cut into easy-to-eat lengths. Remove leaf and soft stem from shungiku. Cut stalk from shiitake mushrooms and using a sharp knife, score a cross in the mushroom head. Cut grilled tofu into 2cm thick cubes.
2. Place sauce ingredients into pot and cook over medium heat until sugar dissolves. Remove from heat and leave to cool.
3. Place sukiyaki pot over high heat, add beef fat and spread fat over the entire cooking surface.

4. Add beef to pot, cook slightly and add a little of the cooled sauce and caramelize.
 5. Add shirataki noodles and combine with beef and slightly caramelized sauce then add remaining ingredients.
 6. Serve sukiyaki into bowls with a separate serving bowl containing slightly beaten egg.
- ※ The point to making good sukiyaki is not to add too much of the sauce at once. Gradually add sauce while cooking.
※ You can always add extra stock or cooking sake if cooking sauce boils down too much.

Japanese Beef and Potato Stew



Recommended cuts



10 2 Rib short rib★ 11 Short plate★

Ingredients

200g sliced beef
100g shirataki noodles
300g potato
1/2 carrot
1 onion
40g snow peas
20g beef fat

Stock:
500cc bonito stock
2 1/2tbs soy sauce
2/3tbs sugar
1 1/2tbs cooking sake
1 1/2tbs mirin

Method

1. Peel potatoes and cut into thirds or quarters and leave in water. Remove skin from onion and cut coarsely into sixths. Peel carrot and cut into bite-size chunks. Boil shirataki noodles in water for 5mins, drain and cut into easy-to-eat lengths. Remove string that runs down the back of the snow peas.
2. Heat beef fat in deep pot, add shirataki noodles, potato, carrot, onion and beef in that order and cook gently.

3. Add bonito stock, bring to the boil and remove scum from the surface. Simmer over medium heat for 5 minutes. Increase heat to high and boil until soups gets a shiny luster. Add remaining stock and cover ingredients with lid. Simmer over low heat until stock is reduced to 1/3. Add snow peas and simmer until just soft and remove from heat.

High-level Measures to Ensure Meat Safety

In order to ensure the provision of safe beef to consumers, Japan has established a stringent system of inspections and checks that cover the production, treatment, processing and distribution of beef.

BSE Prevention Measures in Japan

Japan maintains the following stringent regulations and inspections as a measure against BSE.

Thorough removal of infection sources through legislation

1 Prohibition of the use of Meat and Bone Meal (MBM)

As of October 2001, the use of Meat and Bone Meal, thought to be one source of BSE infection, was prohibited by law. Currently only grains such as rice straw, wheat and corn are used as cattle feed.

2 Compulsory removal and incineration of Specified Risk Materials (SRMs)

As 2001 the Ministry of Health, Labor and Welfare implemented the removal and incineration of cattle heads, (excluding the tongue and cheek flesh), spinal cords, vertebral column and distal ileum of cattle in slaughterhouses.

Strictest standards in the world for BSE inspections

From October 2001, all cattle became subject to BSE inspections. In May 2005, the age of cattle subject to BSE inspections was lowered to 21 months and has been recognized as the most stringent inspections in the world in comparison to global standards.

1 Inspections and guidance at breeding and fattening farms

Inspectors with veterinary qualifications from prefectural livestock hygiene service centers periodically visit breeding farms (farms that raise calves to 8-9 months old) and fattening farms (farms that raise calves purchased at cattle sales to maturity from between 18-20 months) to conduct inspections and offer guidance and evaluations, including BSE inspections, are carried out on cattle at risk of BSE.

2 Slaughterhouse inspections

Cattle taken to the slaughterhouses are subject to stringent inspections by inspectors from meat inspection centers and only carcasses that pass can be further processed. At the slaughterhouse, screening tests are carried out on all cattle in order to weed out all the BSE risk cattle. Samples of accumulations of prions and medulla oblongata are taken for testing with the enzyme-linked immunosorbent assay, (*1ELIZA method). In the event of a positive result, further tests are carried out using (*2Western Blot tests) or (*3Immunohistochemistry tests). Cattle that show a positive specialists, are incinerated while specific parts are kept for research purposes. result to these tests and are given a definite diagnosis following discussions by a council of national specialists, are incinerated while specific parts are kept for research purposes.

*1 The ELIZA Method

The ELIZA Method is used to treat sample prions taken from the medulla oblongata with protein breaking enzymes. Any remaining abnormal prion proteins are then extracted and concentrated. A reagent that will react to the abnormal prion proteins is then added to produce a colorimetric reaction and the concentration of the color measured. As results are available in as little as six hours, this method is currently used all around the world. It is effective as a screening test to detect risk cattle from the large number of subjects and is used as a means of diagnosis to proceed to more accurate tests in the event of a positive result.

*2 Western Blot tests

Up until the point of concentrating abnormal prion proteins, this test is identical to the ELIZA method. Proteins are then separated by electric charge, transferred onto a membrane and checked for an immune response. This is determined by the occurrence of a colorimetric reaction, protein transferal and shape of the band. It is said that the process generally requires approximately 12 hours.

*3 Immunohistochemistry tests

Immunohistochemistry tests generally require more than two days and are a method of detecting BSE by adding reagents that will react with BSE abnormal prion proteins to create a colorimetric reaction. In order to achieve a more accurate diagnosis, they are commonly used in unison with Western Blot tests however are not common practice in the EU.

Establishment of a traceability system

Japan has established a traceability system providing records of production and distribution from the time of birth of all domestic cattle right up until the time it is supplied to the consumer. This highly transparent system, allowing access to information to any one at any time, enables prompt detection of the source in the event of a problem and protection of the consumer.

Beef traceability Homepage Address:
<https://www.id.nlbc.go.jp/english/top.html>

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. In the years to come, this number, together with the cattle, will pass through a variety of distribution channels before reaching the consumer.

2 Cattle 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 and date of slaughter is recorded and compiled into a database and this data formed into a "Family Register" of the herd.

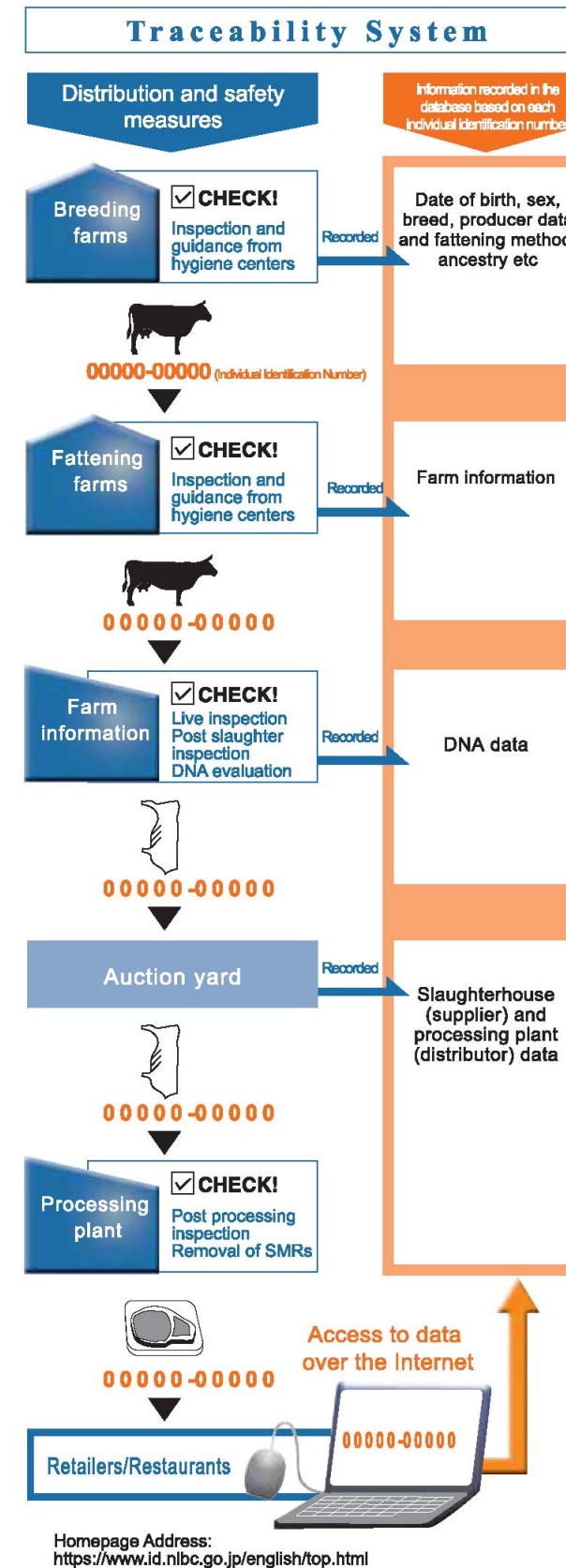
Following initial registration, information is further added to the database from breeding farms, fattening farms, meat wholesale centers and retailers.

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 by each individual distributor and the information of retailers etc. recorded and stored in the database.

4 Access to production and distribution records

By means of step 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 provided on Wagyu meat products.



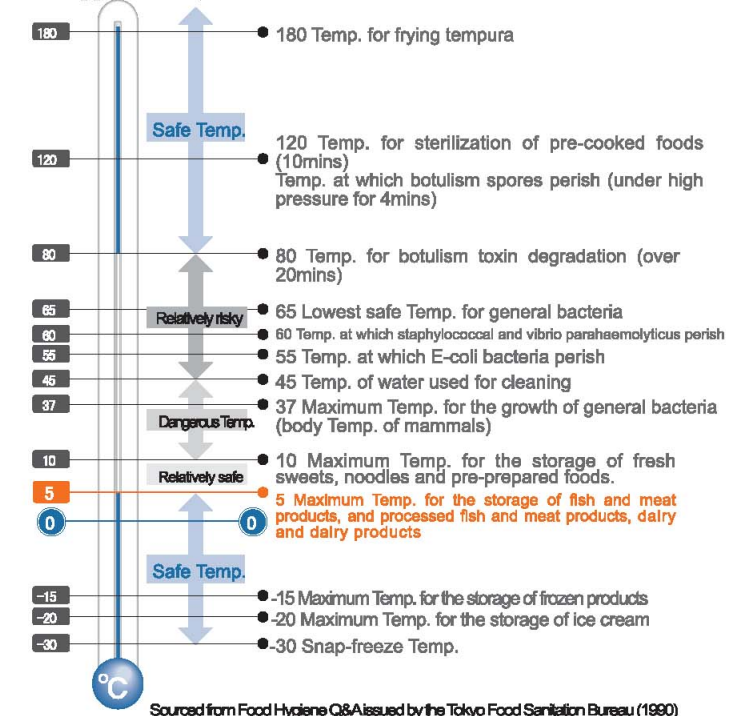
Freshness management and bacteria control

Total temperature control to preserve freshness

Temperature control is necessary in order to prevent decay and increases in bacteria. Beef is frozen or refrigerated and is maintained at a low temperature through all the stages of distribution from production, processing, fabrication and retail up until the time it reaches the consumer in what is referred to as a cold chain. For example, even where the meat is cut or packed, it is maintained at a temperature of approximately 0°C. Work rooms are also maintained at low temperatures and work completed quickly. Meat is also distributed in refrigerated transport maintaining total temperature control.

Safe and risky temperatures for food storage

Meat products should always be stored at a temperature of approximately 0°C.



Prevention of food poisoning causing bacteria

Cattle, goats and sheep are known to carry enterohemorrhagic Escherichia coli, one bacterium that is known to cause food poisoning and originate from domestic livestock. As one measure to prevent food poisoning, the intestinal tract is ligatured to in order to avoid contamination of meat from the contents of the intestines during meat fabrication at slaughterhouses.