

Kamichiku Meat Export Consortium

Items	Livestock products (Beef)
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Main Export Countries	Taiwan, Hong Kong etc. (2023)	Export Volume	360t (2023)
Source Region	Kagoshima City, Minamisatsuma City, Hioki City, Kirishima City, Kanoya City, Ichikikushikino City, Makurazaki City, Satsumasendai City, Satsuma Town in Satsuma District, Akune City, Izumi City, Ibusuki City in Kagoshima Prefecture		

Overview of Export Production Areas

Beef, primarily Wagyu, produced by 26 companies within Kagoshima Prefecture and Kamichiku Farm Co., Ltd., is slaughtered at the Kagoshima Meat Center, processed, and exported by Kamichiku Co., Ltd.

Actions for Compliance with Export Regulations

Our slaughterhouse in Japan ensures products are cut and trimmed to meet precise specifications. We also work closely with importing partners in order to offer customized cutting methods tailored to each customer's needs.

We send expert butchering professionals to importing countries to provide guidance on cutting methods, meat handling, and suggest ways to utilize cuts beyond the loin cuts.

Promotional Points

Our consortium continues to expand exports to the U.S., the EU, Southeast Asia, and more, partnering with external slaughterhouses for outsourced slaughtering and cutting. Kamichiku Group promotes an integrated production system (sixth industrialization) through Farm to Table initiatives, with butchering and cutting professionals collaborating with importing partners and local businesses.



Participate in an exhibition (Taiwan)



Collaborate with popular YouTubers for cutting demonstrations (Hong Kong)



Promote direct delivery from the production area



Operate a yakiniku restaurant directly in Vietnam