

Main Export Countries	Taiwan, Hong Kong etc. (2023)	Export Volume	780t (2023)
Source Region	Ibusuki City, Kagoshima City, Aira City, Minamikyushu City, Minamisatsuma City, Akune City, Izumi City, Nagashima Town in Izumi Distinct in Kagoshima Prefecture; Kobayashi City and Ebino City in Miyazaki Prefecture		

Overview of Export Production Areas

In addition to the Mizusako Group (approximately 40 producers), JA Kagoshima Izumi (approximately 62 producers) has newly joined as a member of the consortium, and together they promote initiatives that address animal welfare.

To reduce the risk of residual substances in beef, they adhere to strict withdrawal periods and strive to produce safe and reliable beef.

Actions for Compliance with Export Regulations & Needs

By conducting shelf-life tests, including bacterial tests, and vacuum packaging while keeping the temperature below 2°C, they extend the shelf life to 85 days. They have reduced nose ring pulling and increased the use of bridle to 75% as part of their animal welfare measures.

Development and manufacturing of cutting standards and skin-packed products tailored to the needs of export destinations.

Promotional Points

Beef produced according to the regulations of export destinations from specified producers and regions is supplied. The processing plant has obtained SQF certification and manages processing and quality throughout the entire meat processing process.

Japanese beef can be exported to 51 countries and regions, with products developed under the supervision of experts holding certification in meat manufacturing.

They offer a dedicated Wagyu export brand, “AUKUNE GOLD”.



Visit to Animal Welfare Facilities (UK, Denmark)



Exhibition Participation (in Collaboration with Kagoshima Pref.) (U.S.)



Invite overseas clients for farm visits (U.S., Europe)



Invite overseas clients for processing plant tours and cutting demonstrations