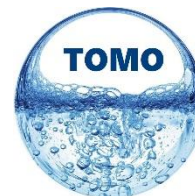
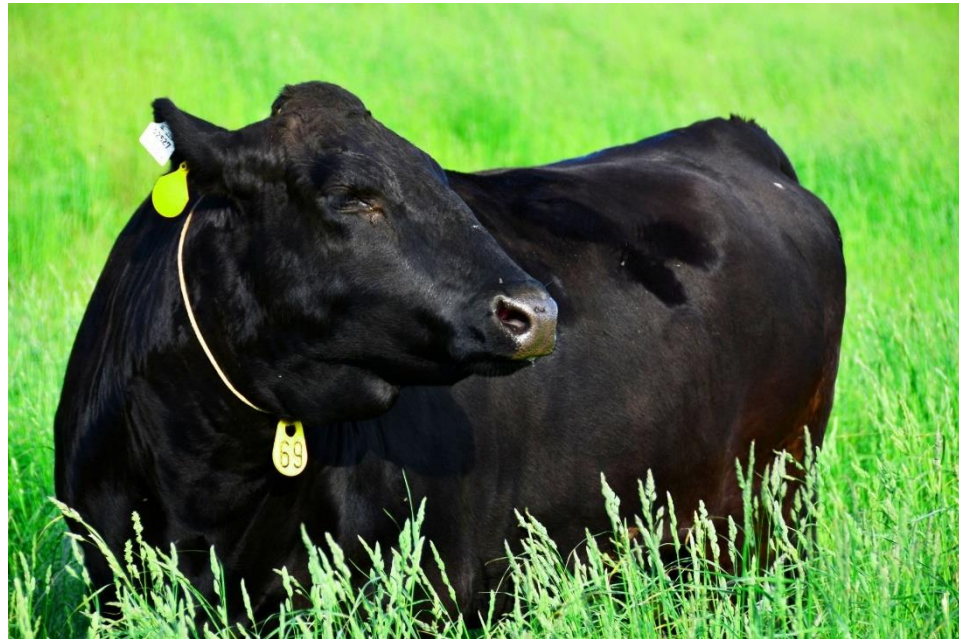


EXPLANATION ABOUT “WAGYU”

OMI-BEEF, KUMAMOTO-KUROGE-BEEF, TOKACHI-BEEF

JAPAN PREMIUM



TOMOWELL CO.,LTD

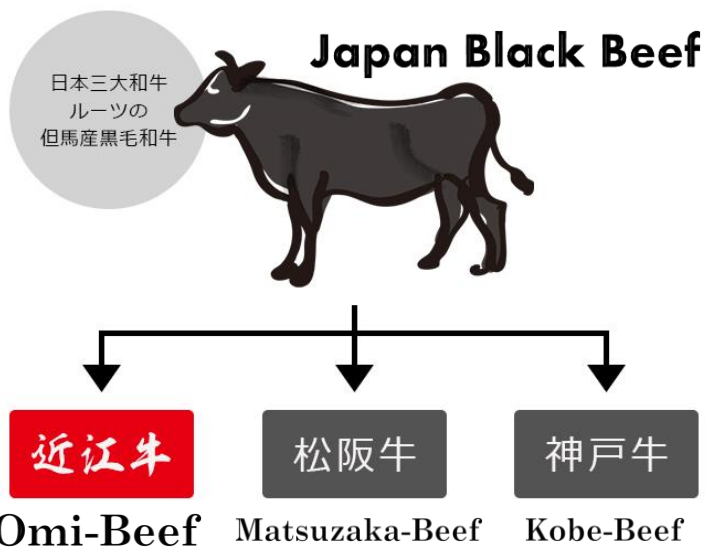
日本三大和牛

Japan Top 3 Beef

高級和牛として定番の松阪牛、海外でもメジャーな神戸牛と共に近江牛は日本三大和牛として並べられます。

松阪牛、神戸牛は高級ブランド牛として有名ですが、ルーツは近江牛と同じ但馬産の黒毛和牛です。

さらに近江牛は美味しさを追求してきた400年の歴史があります。



Champion Beef



1. WHAT IS WAGYU?

➤ Japanese black cattle

Japanese black cattle account for 95% of all Japanese beef raised in Japan. The characteristic of meat of Japanese black cattle is that it has a beautiful marbling pattern. Most of them are in southern Kyushu, China, Kanto, Tohoku, Hokkaido, etc.

➤ Japanese brown cattle

Japanese brown cattle is a cattle that was born by crossing and improving red cattle based on Korean cattle raised in Kumamoto and Kochi prefectures with Simmental cattle. Compared to Japanese black cattle, it has various merits such as a large physique, toughness, and resistance to heat.

➤ Japanese polled cattle

Japanese polled cattle has a relatively small body, short legs, and a rounded body. It has no horns. Japanese polled cattle was born by crossing native Wagyu with Aberdeen Angus in Yamaguchi Prefecture. Compare to Japanese black cattle, they are inferior in fat content and the fineness.

➤ Japanese shorthorn cattle

Japanese shorthorn cattle is suitable for grazing and it is easy to breed. The shorthorn breed imported from the United States and the daily shorthorn breed have been crossed and improved to become the current breed. The hair of the Japanese shorthorn cattle is dark reddish brown and belongs to a large class, the meat quality is coarse, and the fat content is also rough.



2. WHAT IS JAPANESE BLACK CATTLE?

The ancestor of 99.99% of Japanese black cattle is Tajima cattle, which is said to be the "Tajiri-go" of the breeding bull.

The whole body is covered with black hair, but if you look closely, it may be a little brownish, or the underfoot and inside of legs may be little lighter color.

The characteristic is that the meat quality is truly superb, with soft, fine-textured lean meat and evenly-filled, clean marbling. The meat quality of Japanese black cattle like this is said to be one of best levels in the world.

➤ **Japanese black cattle (The below is an example of a typical production area)**

Hokkaido	Tokachi-beef , Siraoi-beef, Biratori-beef
Tohoku region	Maezawa-beef (Iwate), Sendai-beef (Miyagi), Yonezawa-beef (Yamagata), Yamagata-beef (Yamagata)
Kanto region	Jyosyu-beef (Gunma), Nasu-beef (Tochigi)
Chubu region	Shinsyu-beef (Nagano), Noto-beef (Ishikawa), Hida-beef (Gifu)
Kinki region	Omi-beef (Shiga) , Matsusaka-beef (Mie), Kyoto-beef (Kyoto), Kobe-beef (Hyogo), Tajima-beef (Hyogo), Kumano-beef (Wakayama)
Chugoku · Shikoku region	Izumokomi-beef (Shimane), Achisu-beef (Yamaguchi), Awa-beef (Tokushima), Chosyu-wagyu (Yamaguchi)
Kyusyu region	Miyazaki-beef (Miyazaki), Imari-beef (Saga), Saga-beef (Saga), Nagasaki-wagyu (Nagasaki), Kumamoto-kuroge-beef (Kumamoto)
Okinawa	Ishigaki-beef



3. WHAT IS OMI-BEEF?

Definition of Omi-Beef

- One of the three great Japanese Wagyu beef (Omi-Beef, Matsusaka-Beef, Kobe-Beef)
- Japan's oldest brand beef with a history of over 400 years
- Japanese black cattle bred in Shiga prefecture, which is blessed with a rich natural environment and water
- The meat quality is fine and tender and the fat is sweet



Feed and Fattening

Omi-Beef is bred in Shiga prefecture, which is blessed with delicious water flowing from the mountains surrounding Lake Biwa and abundant nature.

Many fattening farmers carefully select and use safe domestic feeds such as straw from Omi rice to breed Omi-beef.

Moreover they form the "circulation system" which is friendly human and environment, make full use of the best environment and excellent fattening technology, and are spending time and effort to produce Omi-Beef.



4. WHAT IS KUMAMOTO-KUROGE-BEEF ?

Definition of Kumamoto-Kuroge-Beef

- Japanese black cattle
- Meat quality grade 3 or higher
- Ox and heifers
- Breeding in Kumamoto prefecture for 12 months or more, and the final breeding place must be also in Kumamoto prefecture
- Beef with tender meat quality and attractive beautiful marbling

Feed and Fattening

Fattening farmers purchase calves born inside and outside the prefecture in 8 to 10 months, and slowly and carefully raise them over a period of one and a half to two years.

The fattening farmers give the cattle with locally produced roughage and safe and secure feeds, and produce a safe and high-quality Kumamoto-Kuroge-Beef under strict health management.



5. WHAT IS TOKACHI-BEEF?

Definition of Tokachi-Beef

"Tokachi-Beef" is a Japanese black cattle exclusively for meat, and is a cattle that is born in Hokkaido and fattened in Tokachi.

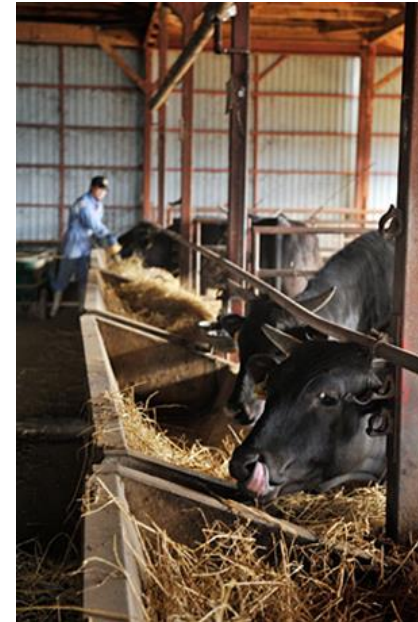


The condition for Tokachi-Beef is that a member of the Tokachi Wagyu Promotion Council has fattened and it has been listed on the Hokuren Tokachi Carcass Market.

Feed and Fattening

Tokachi-Beef is given breast milk until 3 months after birth, vitamin-rich hay and exclusive feeds for calf until 10 months, and given rice straw and nutritious compound feeds for fattening after 11 months, and will be shipped in 30 months when the living body weight reaches about 800 kg.

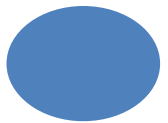
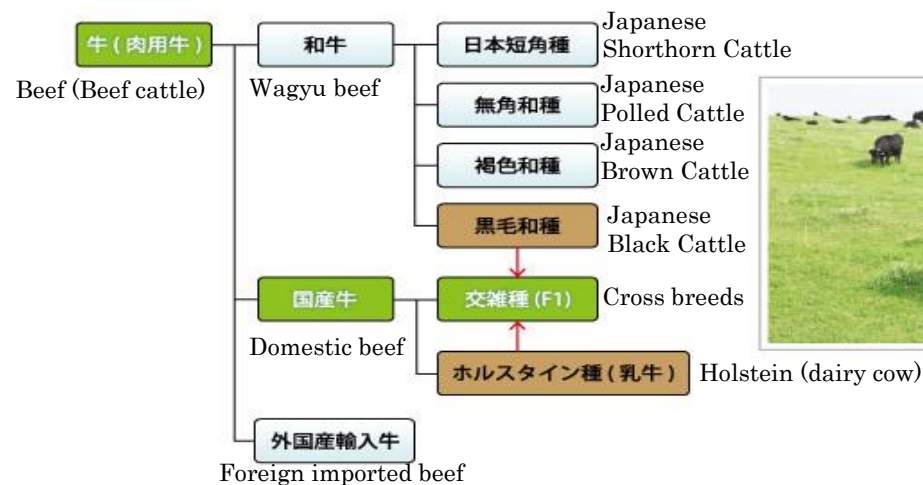
Fattening farmers harness long-daylight-hours called "Tokachi sunny" and the vast farmland that can produce high-quality pasture, and make use of the livestock farming of farming-linked system that circulates locally-sourced feeds, and are producing a high-quality Tokachi-Beef.



6. WHAT IS F1(CROSS BREEDS) ?

☆The hybrid is also called F1 cattle (F1 (one generation) Cross breeds).

Cross-breeding	Mother	Dairy cows such as Holstein and Jersey
	Father	Japanese black beef cattle
Sex	Male only	
Coat color	It is basically black, but often has white spots on parts of the body.	
Meat quality	<ul style="list-style-type: none"> ➤ It makes a difference by whether the father cattle and the mother cattle are excellent. ➤ Cross breeds with good meat quality have a sweetness similar to that of Japanese black beef. ➤ While inheriting the Japanese black beef marbling called as Sashi, Sashi is mixed appropriately in the lean dairy cow meat, and the meat is less Sashi than the Japanese black beef, but the tasty is quite good. The meat quality is easy to eat while inheriting the goodness of Wagyu beef. 	
Breeding	Calves are raised by artificial feeding.	



7. HISTORY OF CROSS BREEDS (F1)

Meiji era 1870~	Foreign species are imported one after another, and production of cross breeds begins mainly at state-owned breeding farms.
Taisho era to the middle of the Showa era 1912~1960	By crossing with an foreign species, the body became larger and a lot of milk came out, but on the other hand, the movement became sluggish and the legs became weak, so it was evaluated as unsuitable for agriculture.
After Showa 60's 1960~	Increased production of cross breeds.
Current	With the liberalization of beef imports, the number of cross breeds raised increase.

Meat quality comparison



Wagyu's Sirloin



Cross-breeds' Sirloin



Holstein's Sirloin

