



Tajima Wagyu Beef. Premium, great taste.

Described as the highest quality beef in the world, Wagyu is renowned for its tenderness, distinctive marbling and flavour.

Tajima is the most famous of all Wagyu bloodlines. Originating from the Hyogo prefecture, these black cattle were used to pull carts and ploughs so they developed larger forequarters and lighter hindquarters.

They are generally smaller-framed with slower growth rates but produce excellent meat quality with large eye muscle and superior marbling. They are thought to be ideal for the production of F1 cattle. The Tajima bloodlines are generally regarded as producing the best quality meat in all of Japan.

Tajima Wagyu... The breeding program.

Selected Holstein females are artificially inseminated with selected fullblood Tajima Wagyu sires. The resulting progeny are collected from the dairy farms at seven days of age and moved to dedicated calf-rearing facilities. The calves are later moved to an accredited feedlot where they are fed a Japanese designed ration for a minimum of 500 days.

At all stages of the production chain, cattle are managed in accordance with strict quality assurance protocols. All cattle are hormone free, antibiotic free and all Tajima Wagyu beef is produced under the Japanese Food Safety program, JASS, providing full traceability.

Product specification

- Minimum 500 days grain fed
- Av Carcass weight 430kg HSCW
- Halal Approved
- Marble score 4-9+
- Meat colour 1a-3
- Fat colour 0-3

Available cuts

- Tenderloin S/S off
- Short Rib
- Rump
- Bolar Blade
- Topside
- Knuckle
- Cube Roll
- Chuck Rib
- Rib Finger
- Chuck Eye Roll
- Outside Flat
- Brisket
- Striploin
- Tri Tip
- Oyster Blade
- Flank Steak
- Eye Round
- Skirt

Distributed by:

White Stripe Foods Pty Ltd
9/14 Rodborough Road
Frenchs Forest
NSW 2086 Australia

telephone +612 9453 3732
facsimile +612 9453 3735
sales@whitestripefoods.com
whitestripefoods.com

