



Certified South African Wagyu Beef

1. Introduction and Scope

Wagyu

Wagyu beef can be described as beef emanating from a bovine animal descended from the Wagyu breed in Japan that has a proven genetic predisposition to produce intense marbling in certain muscles and is generally known for its high eating quality. Wagyu beef generally commands high prices due to its inherent superior eating quality and specialised production regimes under which these animals are produced.

Wagyu Society of South Africa (WSA)

The South African Animal Improvement Act of 1998 recognises the Wagyu Society of South Africa (WSA) to be the custodian of the Wagyu breed in South Africa. This includes its efforts to establish and ensure the integrity of the Wagyu breed and its products.

WSA has defined Wagyu beef in South Africa as being the product of any animal:

- Sired by a WSA registered sire which is Fullblood or Purebred (see Annexure I for Wagyu Breed Trade Description); and
- Which has a minimum breed level of Crossbred Wagyu F1 comprising at least 50% Wagyu breed content with a maximum variation of plus or minus 5%.

Certified South African Wagyu Beef

WSA has established the Certified South African Wagyu Beef (CWB) program which aims to ensure the integrity of the South African Wagyu beef supply chain and so assure the end customer of Wagyu product reliability and quality. Its purpose is to certify all sectors of the Wagyu supply chain to:

- Ensure product integrity through to the end consumer
- Provide a consistent and reliable message to consumers regarding Wagyu beef as a product
- Provide the South African Wagyu industry with the opportunity to market and brand the Wagyu product appropriately; and
- Protect the investment made by WSA members.

Certified South African Wagyu Beef is a registered trademark of WSA that is used to certify the origin and inherent quality of beef that is marketed and sold under this trademark. The CWB trademark is to ensure that all animals and beef produced and sold under the trademark conforms to specific conditions in terms of how animals were:

- Bred (descent or genetic background, traceability)

- Reared (from birth to 16 months of age, traceability)
- Feedlot finished (from 16 to 30 months of age, traceability)
- Slaughtered (traceability, quality, branding)
- Deboned, Processed and Packed (traceability, quality, and branding)
- Marketed (traceability, quality, and branding)

in order to ensure that the inherent superior quality is achieved on a consistent sustainable basis and most importantly, experienced by the consumer.

To achieve these objectives, the WSA has designed and implemented the CWB program where all relevant steps of the production process are:

- Defined
- Documented
- Traced and
- Independently audited.

Participation in the CWB program is subject to a licence agreement and is open to all role players in all sectors of the South African beef cattle supply chain that subscribe to the program and follow the protocols as set out in this document, including:

- Seedstock breeders
- Commercial/Emerging Producers
- Feedlots
- Abattoirs
- Deboning and Meat Processing plants
- Wholesalers
- Retailers
- Restaurants.

All role players must be formally licenced by CWB to participate in the CWB program.

2. Contact details regarding the protocol

Owner: Wagyu Society of South Africa

Contact Person: Dr Michael Bradfield, Chief Executive Officer

Address: 9 Genius Loci, 6 Hoogenhout St, Langenhoven park, Bloemfontein, South Africa

Telephone: +27 51 492 1852 (Office)
+27 82 857 0961 (Mobile)

E-mail: ceo@wagyu.org.za

3. Licensing

Each sector of the supply chain will have its business entities licensed to comply with the CWB program. The licence principles include:

- Licencees contact details will be publically available
- Licencees must prominently display the CWB licence certificate
- Only Fullblood and Purebred registered bulls may be used to produce CWB progeny to a minimum breed level of F1.
- All F1, F2, F3 and non-herdbook bulls to be castrated within 3 months of birth.
- Each sector must only purchase Wagyu animals and/or beef from a CWB licenced entity and sell to a CWB licenced entity.
- Commercial/Emerging producers must tag all Wagyu slaughter progeny with CWB trademarked tags and supply a DNA sample (using the Tissue Sampling Unit or TSU supplied) and a list of registered Fullblood/Purebred bulls used to produce the progeny to CWB. The tag identifiers will only be activated on the CWB database when the matching TSU is received by CWB.
- The CWB animal database including current owner, sire pedigree and Estimated Performance Values will only be accessible to CWB licensees.
- Feedlots must supply feedlot entry and exit weights and dates
- Abattoirs must supply to CWB live animal tag/body number linkage and carcass attributes of:
 - Carcass Weight
 - Eye Muscle Area
 - AUS-MEAT Marble Score, or Marble Percentage if carcass camera available
 - Marbling Fineness, if carcass camera available
- CWB carcasses must have a minimum level of marbling (intramuscular fat) of AUS-MEAT Marble Score 3 measured in the the rib section eye muscle at the 4th/5th rib or 12th/13th rib. The minimum level will move to marble score 4 on July 1 2020.
- All bovine breeds may be used as dams to produce CWB progeny providing the hump height of the CWB progeny does not exceed 90 millimeters at slaughter. CWB may amend the allowable dam breeds from time to time as additional performance data is obtained
- Cattle should be managed as a single mob for a minimum of 15 days prior to dispatch for slaughter, this includes no mixing or drafting
- Licensees may use the CWB produced signage in their marketing. The trademarked logo may only be used separately by licensees with CWB authorisation.
- CWB licensees shall be eligible for all WSA privileges that apply to WSA Associate Members.

4. Fees and charges

CWB will apply the following charges to licensees which CWB may amend from time to time:

- All CWB licensees must pay (included in annual fee for Seedstock producers):
 - A CWB registration fee of R500 (once-off fee)
 - An annual licence fee of R500.
- Commercial/Emerging Producer must:
 - Be registered for a Department of Agriculture, Forests and Fisheries (DAFF) herd designation letter and prefix through CWB at fee of R300 (once-off fee)
 - Purchase a CWB authorised tag bundle (matching visual tag, RFID button tag and TSU) for application to every CWB identified animal
- Abattoir – must pay a Carcass Licence Fee of one percent (1%) of the carcass value as prescribed by the CWB Carcass Value Chart which may be amended by CWB from time to time. (eg. 400 kg carcass @ R100/kg = R40,000. 1% is R400). The fee is based on the need for CWB to fund the following supply chain functions:
 - Sire verification using DNA
 - Data collection
 - Loading data for inclusion in Wagyu genetic analysis
 - Enabling and encouraging data feedback to licensed supplier
 - CWB brand marketing
 - Research and development
 - Administration.

Licensees will pay all audit fees and charges applied by the independent auditor.

5. Data collection, storage and use

CWB will collect and store data as follows:

- CWB tag bundles sent to Commercial/Emerging Producers will be registered in the CWB Register on the International Livestock Registry (ILR2) system, used by the Society.
- The CWB tag will only become active when the tag's corresponding TSU and required data have been submitted to CWB.
- When the TSU is returned to CWB with the DNA sample enclosed it will be:
 - Considered for sire validation as part of the random audit check and if selected, sent to the DNA service provider for sire validation and the TSU returned to CWB
 - Stored in the CWB TSU storage unit for subsequent testing as required. CWB retains the right to SNP genotype and test the DNA sample at its sole discretion.
- CWB will collect both licensed Commercial/Emerging Producer and Feedlot and Abattoir data, and store it in ILR2 for input to the Wagyu BREEDPLAN genetic analysis.

The DNA and performance data shall remain in the ownership of the licensee, with CWB and WSA retaining a perpetual right of storage and access which is essential for the maintenance of CWB and Wagyu BREEDPLAN integrity.

6. Processes and role players

A. Seedstock Breeding

Seedstock Breeder licensees must be financial Full Members of WSA. All WSA full members may become CWB licensees, at no charge, on signing of the CWB Licence Agreement.

Seedstock licensees must ensure that all Wagyu Fullblood and Purebred calves are registered with WSA **within 90** days of birth, including:

- Identification by application of the approved visual and RFID tags and have a DNA sample extracted using the Tissue Sampling Unit (TSU)
- Submission to WSA of the TSU containing the DNA sample along with a request for registration including all required data in the prescribed format according to the WSA Bylaws.

Seedstock licensees must be enrolled in WSA's Wagyu BREEDPLAN and submit the relevant data on each registered animal within 30 days of taking the weights, including:

- 200 Day Weight
- 400 Day Weight
- 600 Day Weight (if remaining in the licensee's ownership).

All Wagyu bulls sold to CWB licensees must be WSA registered Fullblood and Purebred bulls.

All Wagyu bulls sold must be officially transferred to the buyer within 30 days of the sale.

CWB will conduct an independent farm audit on at least 10% of Seedstock Breeder licensees per annum to ensure compliance with this protocol (See Annexure A for details). All relevant records must be kept and made available to a representative of the CWB program.

Annexure A

SEEDSTOCK BREEDING

CERTIFIED SOUTH AFRICAN WAGYU BEEF (Audit Form)

Farm Name: _____

Seedstock Breeder's Name: _____

WSA Member Identifier (CWB Licence Number): _____

Tel no: _____

Email: _____

Date of audit: _____

SAMIC Auditor: _____

	Parameter	Audit criteria	Comply Yes/No	Comments
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
2.	Genetic Origin of sires and progeny			
2.1	Registration Certificate in the name of the licensee for all Wagyu bulls on property available on premises	Critical		
2.2	Seedstock progeny tagged with CWB visual and RFID tags for progeny over 30 days available on premises	Major		
2.3	Seedstock registered progeny eartag number and WSA Animal Ident available on WSA on-line database for progeny over 90 days	Major		
3.	Management Plan			
3.1	Documented management plan is required and the following actions, dates and batch numbers recorded:			
3.1.1	Submit 200 Day Weight within 30 days	Critical		
3.1.2	Submit 400 Day Weight within 30 days	Major		
3.1.3	Submit 600 Day Weight within 30 days	Minor		
3.2	Registered Wagyu bulls only sold to CWB licensees and transferred to CWB licensee within 30 days	Major		
3.3	All F1, F2, F3 and non – herdbook bulls to be castrated within 3 months of birth			

Audit scoring:

1 Critical = failure of audit
3 Majors = failure of audit

Audit conclusion: (Auditor to indicate with an x in the appropriate block)

PASS

FAIL

Signed by Auditor: _____

Signed by Licensee: _____

B. Breeding and Rearing to Feedlot Entry (Birth up to 16 months of age)

Only the progeny of Full Blood (FB) and Pure Bred (PB) Wagyu Bulls registered with WSA will qualify for the CWB program so that the calf is a minimum F1 Wagyu. All bulls used for natural mating to produce CWB calves must be owned by the Licensee and the WSA registration certificate must be on the premises. Bulls used for Artificial Insemination (AI) must be identified.

The best results for F1 Wagyu meat quality are obtained from British-based Bos Taurus breed dams. However, all bovine breeds may be used as dams to produce CWB progeny providing the hump height of the CWB progeny does not exceed 90 millimeters at slaughter. CWB may amend the allowable dam breeds from time to time as additional performance data is obtained.

Licensees must keep records in the prescribed format of all animals that are part of the CWB program and all the relevant events pertaining to the keeping, rearing, husbandry and management of these animals.

CWB qualifying calves must:

- have the approved CWB visual and RFID tags applied **within 30 days**
- a DNA sample extracted using the Tissue Sampling Unit (TSU) **within 30 days**
- have submitted to CWB the TSU containing the DNA sample along with the following data in the prescribed format **within 90 days**:
 - a list of potential sires
 - birth date; or birth month and year
 - Breed of the calf.
 - birthweight (optional)
 - sex
 - coat colour (Black or Red).

Any calves found during audit with CWB tags applied and which have not been submitted to the CWB register within the prescribed time shall have the CWB tags removed immediately.

CWB will randomly select CWB calves for sire verification by an approved service provider using the DNA submitted in the TSU. CWB will assign the verified sire to the CWB calf in the CWB database after testing where the sire has been correctly identified.

It is essential for CWB calves to be reared correctly for them to develop their marbling potential (fat cells) at a young age. During its growth period a CWB calf must:

- Have no hormone growth promotants, stimulants, steroids or systematically fed antibiotics during its entire life
- All F1, F2, F3 and non-herdbook bulls to be castrated by 3 months of age
- Have no animal by-products fed (including chicken litter) during its entire life
- Have an Average Daily Gain (ADG) of at least 0.6 kg's/day from birth to wean and 0.7-0.9kg's per day from wean to slaughter weight, with weight measures taken monthly.
- Have the 200 and 400 Day Weights and Dates recorded and submitted electronically to CWB **within 30 days** of taking the weights.

CWB calves must only be sold to CWB licensees. All the CWB animal recorded information and documentation from CWB licenced Commercial/Emerging Producers must be provided to the CWB licenced purchaser when animals are sold, including:

- CWB eartag identifier
- Sire
- Birth date (optional)
- Sex
- Breed of dam
- Full husbandry history
- Full Veterinary history.

After the sale of a CWB calf the vendor must transfer the calf's ownership to the new CWB licensee owner **within 30 days** of the sale.

Cattle should be managed as a single mob for a minimum of 15 days prior to dispatch for slaughter, this includes no mixing or drafting.

CWB will conduct an independent farm audit on at least 10% of Commercial/Emerging Producer licensees per annum to assure compliance with this protocol (See Annexure B for details). All relevant records must be kept and made available to a representative of the CWB program.

Annexure B

BREEDING AND REARING: 0 – 16 MONTHS OF AGE CERTIFIED SOUTH AFRICAN WAGYU BEEF (Audit Form)

Farm Name: _____

Producer's Name: _____

CWBLicence Number: _____

Tel no: _____ Email: _____

Date of audit: _____ SAMIC Auditor: _____

	Parameter	Audit criteria	Comply Yes/No	Comments
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
2.	Genetic Origin of sires and progeny			
2.1	WSA Registration Certificate for all Wagyu bulls on property available on premises	Critical		
2.2	CWB progeny tagged with CWB visual and RFID tags for progeny over 30 days available on premises	Critical		
2.3	CWB registered progeny eartag number available on CWB on-line database for progeny over 90 days	Critical		
2.4	CWB registered progeny TSU sample DNA at CWB office matches claimed WSA registered sire	Critical		
3.	Management Plan			
3.1	Documented management plan is required and the following actions and dates recorded:			
3.1.1	No hormone growth promotants, stimulants, steroids or systematically fed antibiotics	Critical		
3.1.2	No animal by-products fed (including chicken litter)	Critical		
3.1.3	Hump height does not exceed 90 mm	Major		
3.1.4	Have an Average Daily Gain (ADG) of at least 0.6 kg's/day from birth to wean and 0.7-0.9kg's per day from wean to slaughter weight, with weight measures taken monthly.	Major		

3.1.5	Submit 200 Day Weight within 30 days	Major		
3.1.6	Submit 400 Day Weight within 30 days	Major		
3.1.7	Calves sold only to CWB licensees	Critical		
3.1.8	Sold calves transferred to CWB licensee within 30 days	Major		
3.1.9	CWB cattle mobs not mixed within 15 days of slaughter	Major		
3.2	All F1 bulls to be castrated by 3 months of age	Critical		

Audit scoring for mandatory requirements:

1 Critical = failure of audit

3 Majors = failure of audit

Audit conclusion: (Auditor to indicate with an x in the appropriate block)

PASS

FAIL

Signed by Auditor: _____

Signed by Licensee: _____

C. Feedlot Finishing Process (From 16 – 30 months of age)

All animals that are part of the CWB program must at all times be owned by a licensed participant of the program. Only CWB progeny reared in accordance of the CWB program can qualify for the finishing stage. All CWB calves must be purchased from a CWB licensee and identified according to CWB requirements (i.e. ear tagged with the CWB eartag and RFID) and be recorded in the CWB on-line database.

It is a requirement of all licensees to keep proper records (in the prescribed format) of all animals that are part of the CWB program and all the relevant events pertaining to the keeping, rearing, husbandry and management of these animals as part of the documented management program. All relevant records must be kept and made available to a representative of the CWB program.

The hump height of the CWB progeny must not exceed 90 millimeters to ensure Bos Indicus content is acceptable.

It is essential for CWB calves to be reared correctly for them to develop their marbling potential (fat cells) at a young age. During its feedlot finishing period a CWB calf must:

- Have no hormone growth promotants, stimulants, steroids or systematically fed antibiotics during its entire life
- Have no animal by-products fed (including chicken litter) during its entire life
- Have an Average Daily Gain (ADG) of at least 0.6 kg's/day from birth to wean and 0.7-0.9kg's per day from wean to slaughter weight, with weight measures taken monthly.
- Have the Feedlot Entry and Feedlot Exit Weights and Dates recorded and submitted electronically to CWB within 30 days of taking the weights
- Provide the ADG, Feedlot Entry and Feedlot Exit Weight to the previous owner Licensee.

CWB finished calves must only be sold to CWB licensees.

After sale the CWB calf must have its ownership transferred to the new CWB licensee owner within 30 days of the sale.

CWB cattle mobs must not be mixed within 15 days of dispatch for slaughter.

CWB will conduct an independent audit annually on all Feedlot licensees to assure compliance with this protocol (See Annexure C for details). All relevant records must be kept and made available to a representative of the CWB program.

Annexure C

**FEEDLOT FINISHING STAGE: 16 - 30 MONTHS OF AGE
CERTIFIED SOUTH AFRICAN WAGYU BEEF (Audit Form)**

Feedlot Name: _____

Feedlot Manager's Name: _____

CWB License Number: _____

Tel no: _____ Email: _____

Date of audit: _____ SAMIC Auditor: _____

	Parameter	Audit criteria	Comply Yes/No	Comments
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
2.	Genetic Origin of animals			
2.1	CWB tag identified animals recorded in the CWB on-line database.	Critical		
3.	Management Plan			
3.1	Documented management plan is required and the following actions and dates recorded:			
3.1.1	No hormone growth promotants, stimulants, steroids or systematically fed antibiotics	Critical		
3.1.2	No animal by-products fed (including chicken litter)	Critical		
3.1.3	Hump height does not exceed 90 mm	Critical		
3.1.4	Have an Average Daily Gain (ADG) of at least 0.6 kg's/day from birth to wean and 0.7-0.9kg's per day from wean to slaughter weight, with weight measures taken monthly.	Critical		
3.1.5	Submit Feedlot Entry Weight within 30 days	Critical		
3.1.6	Submit Feedlot Exit Weight within 30 days	Critical		
3.1.7	Calves sold only to CWB licensees	Critical		
3.1.8	Sold calves transferred to CWB licensee within 30 days	Major		
3.1.9	CWB cattle mobs not mixed within 15 days of slaughter	Major		

Audit scoring for mandatory requirements:

1 Critical = failure of audit

3 Majors = failure of audit

Audit conclusion: (Auditor to indicate with an x in the appropriate block)

PASS

FAIL

Signed by Auditor: _____

Signed by Licensee: _____

D. Abattoir Slaughtering and Carcass Assessment Process

All animals that are part of the CWB program must at all times be owned by a licensed participant of the program. Only CWB progeny reared and finished in accordance of the CWB program can qualify for the abattoir slaughtering stage. All finished CWB calves must be purchased from a CWB licensee and identified according to CWB requirements (i.e. ear tagged with the CWB eartag and RFID) and be recorded in the CWB on-line database.

CWB carcasses must have a minimum level of marbling (intramuscular fat) of AUS-MEAT Marble Score 3 measured in the the rib section eye muscle at the 4th/5th rib or 12th/13th rib.

It is a requirement of all licensees to keep proper records (in an approved format) of all animals that are part of the CWB program and all the relevant events pertaining to the slaughtering and carcass assessment of these animals as part of the documented management program. All relevant records must be kept and made available to a representative of the CWB program.

During its abattoir slaughtering and carcass assessment period a CWB calf must:

- Not be mixed with new cattle mobs within 15 days of dispatch for slaughter.
- After slaughter have a CWB Body Number tag applied to the carcass
- Have recorded:
 - CWB Body Number matched to CWB tag identifier
 - Hot Standard Carcase Weight
- Have electrical stimulation applied to the carcass
- Chill the carcass to an internal temperature of 1 °C at the temperature reduction rate of 4 °C/hour.
- After chilling, cut the rib section at the Eye Muscle Area and measure:
 - Eye Muscle Area
 - AUS-MEAT Marble Score or Marbling Percent (if Carcass Camera is available)
 - Marbling Fineness (if Carcass Camera is available).
- Apply the CWB roller to the complying carcass with the appropriate Marble Score indicated e.g. CWB5
- Submit to CWB within 7 days:
 - CWB Licensee number of the carcass owner at time of carcass assessment
 - Body Number matched to CWB tag identifier
 - Hot Standard Carcase Weight
 - Eye Muscle Area
 - AUS-MEAT Marble Score or Marbling Percent (if Carcass Camera is available)
 - Marbling Fineness (if Carcass Camera is available)
- Provide the carcass assessment data to the previous owner Licensee of the slaughtered animal.

CWB shall charge the CWB licensed owner of the carcass at time of carcass assessment a Carcass Licence Fee of one percent (1%) of the carcass value as prescribed by the CWB Carcass Value Chart which may be amended by CWB from time to time. CWB shall invoice the carcass owner and the carcass owner must pay the invoice within 30 days of CWB sending the invoice.

CWB carcasses may only be sold to CWB licensees.

After sale of the carcass the CWB calf must have its ownership transferred to the new CWB licensee owner within 7 days of the sale.

CWB will conduct an independent audit annually on all Abattoir licensees to assure compliance with this protocol (See Annexure D for details). All relevant records must be kept and made available to a representative of the CWB program.

Annexure D

SLAUGHTERING AND CARCASS ASSESSMENT CERTIFIED SOUTH AFRICAN WAGYU BEEF (Audit Form)

Abattoir Name: _____

Contact Person: _____

CWB Licence Number: _____

Tel no: _____ Email: _____

Date of audit: _____ SAMIC Auditor: _____

	Parameter	Audit criteria	Comply Yes/No	Comments
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
2.	Genetic Origin of animals			
2.1	Genetic Origin of calves CWB tag identified animals recorded in the CWB on-line database.	Critical		
3.	Management Plan			
3.1	Documented management plan is required and the following actions and dates recorded:			
3.1.1	CWB cattle mobs not mixed within 15 days of slaughter	Major		
3.1.2	After slaughter CWB Body Number tag applied to the carcass	Critical		
3.1.3	Record: <ul style="list-style-type: none"> • CWB Body Number matched to CWB tag identifier • Hot Standard Carcase Weight 	Critical		
3.1.4	Electrical stimulation applied to the carcass	Critical		
3.1.5	Carcass chilled to an internal temperature of 1 degree C at the temperature reduction rate of 4 degrees C/hour.	Major		

3.1.6	After chilling, cut the rib section at the 4th/5th rib or 12th/13th rib and record: <ul style="list-style-type: none"> • Eye Muscle Area • AUS-MEAT Marble Score or Marbling Percent Marbling Fineness (if Carcass Camera is available). 	Critical		
3.1.7	Submit to CWB within 7 days: <ul style="list-style-type: none"> • CWB Licensee number of the carcass owner • CWB Body Number matched to CWB tag identifier • Hot Standard Carcase Weight • Eye Muscle Area • Marble Score or Marbling Percent Marbling Fineness Fineness (if Carcass Camera is available) 	Critical		
3.2	All Wagyu animals and product on the premises is CWB.	Critical		
3.3	All CWB product is sold to CWB licensees.	Critical		
3.4	Carcass owner pay CWB invoice within 30 days	Major		
3.5	Sold carcasses transferred to CWB licensee within 7 days	Major		

Audit scoring for mandatory requirements:

- 1 Critical = failure of audit
- 3 Majors = failure of audit

Audit conclusion: (Auditor to indicate with an x in the appropriate block)

PASS

FAIL

Signed by Auditor: _____

Signed by Abattoir Representative: _____

E. Deboning and Processing Process

All carcasses that are part of the CWB program must at all times be owned by a licensed participant of the program. Only CWB carcasses slaughtered and assessed in accordance of the CWB program can qualify for the deboning and processing stage. All CWB carcasses must be purchased from a CWB licensee and identified according to CWB requirements (i.e. CWB Body Number linked to CWB ear tag and RFID) and be recorded in the CWB on-line database.

It is a requirement of all licensees to keep proper records (in an approved format) of all animals that are part of the CWB program and all the relevant events pertaining to the deboning and processing of these carcasses as part of the documented management program. All relevant records must be kept and made available to a representative of the CWB program.

During its deboning and processing period a CWB carcass must have all:

- cryovac bags or other forms of packaging containing the CWB product prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand (for example, an individual producer or feedlot trade marked brand).
- cartons containing CWB product prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand.
- CWB carcass primal cuts or carcass components which are to be sold without cryovac or other forms of packaging are to be displaying the CWB roller marks on the outside carcass surface.

In South Africa, CWB packaged product and primal cuts must only be sold to CWB licensees. The CWB product buyers outside South Africa do not need to be CWB licensees.

CWB will conduct an independent audit annually on all Deboning and Processor licensees to assure compliance with this protocol (See Annexure E for details). All relevant records must be kept and made available to a representative of the CWB program.

Annexure E

DEBONING AND PROCESSING

CERTIFIED SOUTH AFRICAN WAGYU BEEF (Audit Form)

Deboner Name: _____

Contact Person: _____

CWB Licence Number: _____

Tel no: _____

Email: _____

Date of audit: _____

SAMIC Auditor: _____

	Parameter	Audit criteria	Comply Yes/No	Comments
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
2.	Genetic Origin of Carcasses			
2.1	CWB Body Number tag identified carcasses are recorded in the CWB on-line database.	Critical		
3.	Management Plan			
3.1	Documented management plan is required and the following actions and dates recorded:			
3.1.1	All cryovac bags or other forms of packaging containing CWB product logo prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand.	Critical		
3.1.2	All cartons containing CWB product prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand.	Critical		
3.1.3	All CWB carcass primal cuts or carcass components which are to be sold without cryovac or other forms of packaging are displaying the CWB roller marks on the outside carcass surface.	Critical		
3.2	All Wagyu product on the premises is CWB.	Critical?		

3.3	All CWB product buyers in South Africa are CWB licensees.	Critical?		
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Audit scoring:

1 Critical = failure of audit

Audit conclusion: (Auditor to indicate with an x in the appropriate block)

PASS

FAIL

Signed by Auditor: _____

Signed by Deboner/Processor Representative: _____

F. Wholesaler Process

The CWB licenced wholesaler must purchase Wagyu beef only in CWB labelled cartons and cryovac bags or other forms of packaging containing CWB product or CWB roller identified carcass primals and only from a CWB Licensee.

All Wagyu beef advertised and sold must be only CWB product.

All cartoned, crovaced and primal cut products that are part of the CWB program must at all times be owned by a licensed participant of the program. Only CWB cartoned, crovaced and primal cut products processed in accordance of the CWB program can qualify for the wholesale stage. All CWB cartoned, crovaced and primal cut products must be purchased from a CWB licensee and identified according to CWB requirements (i.e. CWB logos on cartons and cryovac packs and CWB roller marks on primal cuts).

It is a requirement of all licensees to keep proper records (in an approved format) of all cartoned, crovaced and primal cut products that are part of the CWB program and all the relevant events pertaining to the wholesaling of these products as part of the documented management program. All relevant records must be kept and made available to a representative of the CWB program.

During wholesaling, CWB cartoned, crovaced and primal cut products must have all:

- cryovac bags or other forms of packaging containing CWB product logo prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand
- cartons containing CWB product prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand
- CWB carcass primal cuts or carcass components which are to be sold without cryovac or other forms of packaging displaying the CWB roller marks on the outside carcass surface.

In South Africa, CWB packaged product and primal cuts must only be sold to CWB licensees. The CWB product buyers outside South Africa are not required to be CWB licensees.

CWB will conduct an independent audit annually on all Wholesaler licensees to assure compliance with this protocol (See Annexure F for details). All relevant records must be kept and made available to a representative of the CWB program.

Annexure F

WHOLESALER CERTIFIED SOUTH AFRICAN WAGYU BEEF (Audit Form)

Wholesaler Name: _____

Contact Person: _____

CWB Licence Number: _____

Tel no: _____ Email: _____

Date of audit: _____ SAMIC Auditor: _____

	Parameter	Audit criteria	Comply Yes/No	Comments
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
2.	Management Plan			
2.1	Documented management plan is required and the following actions and dates recorded:			
2.1.1	All cryovac bags or other forms of packaging containing CWB product logo are prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand.	Critical		
2.1.2	All cartons containing CWB product are prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand.	Critical		
2.1.3	All CWB carcass primal cuts or carcass components which are to be sold without cryovac or other forms of packaging are displaying the CWB roller marks on the outside carcass surface.	Critical		
2.1	All Wagyu product on the premises is CWB.	Critical		
2.3	All CWB product buyers in South Africa are CWB licensees.	Critical		

Audit scoring:

1 Critical = failure of audit

Audit conclusion: (Auditor to indicate with an x in the appropriate block)

PASS

FAIL

Signed by Auditor: _____

Signed by Wholesaler Representative: _____

G. Retailer Process

The CWB licenced Retailer must purchase Wagyu beef only in CWB labelled cartons and cryovac bags or other forms of packaging containing CWB product or CWB roller identified carcass primals and only from a CWB Licensee.

All Wagyu beef advertised and sold must be only CWB product.

All cartoned, cryovaced and primal cut products that are part of the CWB program must at all times be in possession of a licensed participant of the program. Only CWB cartoned, cryovaced and primal cut products processed in accordance of the CWB program can qualify for the retailer stage. All CWB cartoned, cryovaced and primal cut products must be purchased from a CWB licensee and identified according to CWB requirements (i.e. CWB logos on cartons and cryovac packs and CWB roller marks on primal cuts).

It is a requirement of all licensees to keep proper records (in an approved format) of all cartoned, cryovaced and primal cut products that are part of the CWB program and all the relevant events pertaining to the retailing of these products as part of the documented management program. All relevant records must be kept and made available to a representative of the CWB program.

Shop signage is to prominently state that all Wagyu beef sold on these premises has been certified by Certified South African Wagyu Beef.

All CWB product advertised at customer level is to have the CWB logo prominently displayed at a graphic level subordinate to that of the retail brand.

During its retailing, CWB products sold:

- as cut steaks, other cuts or manufactured meat e.g. diced or minced must have a CWB sticker adhered to the customer level packaging at a graphic level subordinate to that of the retail brand.
- in cryovac bags must have all cryovac bags or other forms of packaging containing CWB product logo prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand.
- in cartons must have all cartons containing CWB product prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand.
- as primal cuts must have all CWB carcass primal cuts or carcass components displaying the CWB roller marks on the outside carcass surface.

CWB will conduct an independent audit annually on all Retailer licensees to assure compliance with this protocol (See Annexure G for details). All relevant records must be kept and made available to a representative of the CWB program.

Annexure G

RETAILER

CERTIFIED SOUTH AFRICAN WAGYU BEEF (Audit Form)

Retailer Name: _____

Contact Person: _____

CWB Licence Number: _____

Tel no: _____ Email: _____

Date of audit: _____ SAMIC Auditor: _____

	Parameter	Audit criteria	Comply Yes/No	Comments
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
2.	Management Plan			
2.1	Documented management plan is required and the following actions and dates recorded:			
2.1.1	All product claimed to be Wagyu on the premises is CWB.	Critical		
2.1.2	All product which is sold claiming to be Wagyu is CWB.	Critical		
2.1.3	Shop signage prominently states that all Wagyu beef sold on these premises has been certified by Certified South African Wagyu Beef or alternate wording authorised by CWB.	Critical		
2.1.4	All CWB product advertised at customer level has the CWB logo prominently displayed at a graphic level subordinate to that of the retail brand.	Critical		
2.1.5	All CWB product sold as cut steaks, other cuts or manufactured meat e.g. diced or minced to have a CWB sticker adhered to the customer level packaging at a graphic level subordinate to that of the retail brand.	Critical		

2.1.6	All cryovac bags or other forms of packaging containing CWB product to have the CWB logo prominently displayed at a graphic level subordinate to that of the retail brand.	Critical		
2.1.7	All cartons containing CWB product to be prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand.	Critical		
2.1.8	All CWB carcass primal cuts or carcass components which are to be sold without cryovac or other forms of packaging are displaying the CWB roller marks on the outside carcass surface.	Critical		

Audit scoring:

1 Critical = failure of audit

Audit conclusion: (Auditor to indicate with an x in the appropriate block)

PASS

FAIL

Signed by Auditor: _____

Signed by Retailer Representative: _____

H. Restaurant Process

The CWB licenced Restaurant must purchase Wagyu beef only in CWB labelled cartons and cryovac bags or other forms of packaging containing CWB product or CWB roller identified carcass primals and only from a CWB licensee.

All Wagyu beef advertised and sold must be only CWB product.

All cartoned, cryovaced and primal cut products that are part of the CWB program must at all times be in possession of a licensed participant of the program. Only CWB cartoned, cryovaced and primal cut products processed in accordance of the CWB program can qualify for the restaurant stage. All CWB cartoned, cryovaced and primal cut products must be purchased from a CWB licensee and identified according to CWB requirements (i.e. CWB logos on cartons and cryovac packs and CWB roller marks on primal cuts).

It is a requirement of all licensees to keep proper records (in an approved format) of all cartoned, cryovaced and primal cut products that are part of the CWB program and all the relevant events pertaining to the retailing of these products as part of the documented management program. All relevant records must be kept and made available to a representative of the CWB program.

Menus containing Wagyu product are to prominently state that all Wagyu beef served in these premises has been certified by Certified South African Wagyu Beef.

All CWB product advertised at customer level is to have the CWB logo prominently displayed at a graphic level subordinate to that of the retail brand.

CWB will conduct an independent audit annually on all Retailer licensees to assure compliance with this protocol (See Annexure H for details). All relevant records must be kept and made available to a representative of the CWB program.

Annexure H

RESTAURANT CERTIFIED SOUTH AFRICAN WAGYU BEEF (Audit Form)

Restaurant name: _____

Contact Person: _____

CWB Licence Number: _____

Tel no: _____ Email: _____

Date of audit: _____ SAMIC Auditor: _____

	Parameter	Audit criteria	Comply Yes/No	Comments
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
2.	Management Plan			
2.1	Documented management plan is required and the following actions and dates recorded:			
2.1.1	All product claimed to be Wagyu on the premises is CWB.	Critical		
2.1.2	All product which is sold claiming to be Wagyu is CWB.	Critical		
2.1.3	Menus containing Wagyu product prominently state that all Wagyu beef served on these premises has been certified by Certified South African Wagyu Beef or alternate wording authorised by CWB.	Critical		
2.1.4	All CWB product advertised at customer level has the CWB logo prominently displayed at a graphic level subordinate to that of the retail brand.	Critical		

Audit scoring:

1 Critical = failure of audit

Audit conclusion: (Auditor to indicate with an x in the appropriate block)

PASS

FAIL

Signed by Auditor: _____

Signed by Restaurant Representative: _____

Annexure I

Wagyu Breed Trade Description

Wagyu Classification	Definition
Wagyu Fullblood 100%	The offspring of a Wagyu Fullblood sire and a Wagyu Fullblood dam whose forebears originate from Japan and whose pedigree shows no evidence of any crossbreeding.
Purebred Wagyu F4 93+%	Has greater than 93% ($\pm 5\%$) Wagyu genetic content. For example, the result of at least four generations of upgrading using a Wagyu Fullblood or Purebred sire – the progeny of a Fullblood or Purebred Wagyu bull and a Wagyu F3 dam.
Crossbred Wagyu F3 87+%	Has greater than 87% ($\pm 5\%$) Wagyu genetic content. For example, the result of at least three generations of upgrading using a Wagyu Fullblood or Purebred sire – the progeny of a Fullblood or Purebred Wagyu bull and a Wagyu F2 dam.
Crossbred Wagyu F2 75%	Has greater than 75% ($\pm 5\%$) Wagyu genetic content. For example, the result of at least two generations of upgrading using a Wagyu Fullblood or Purebred sire – the progeny of a Fullblood or Purebred Wagyu bull and a Wagyu F1 dam.
Crossbred Wagyu F1 50%	Has 50% ($\pm 5\%$) or higher Wagyu genetic content. For example, the first generation of upgrading using a Wagyu Fullblood or Purebred sire and the dam of another breed.

Subject:	Certified South African Wagyu Beef	Document no:	CWB1
Compiled by:	Graham Truscott		
Approved by:	Dr Michael Bradfield	Revision:	18.5
Signature:		Effective Date:	
		Revision Date:	