



# Certified South African Wagyu Beef

Ver 2 Nov 2018

## 1. Introduction and Scope

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 and created and tasked a 2<sup>nd</sup> board – namely the CWB board . The CWB board members will be representative of producers (seedstock and commercial), feedlots, abattoirs, deboning facilities, retail and restaurants. Besides certification of all sectors of the Wagyu supply chain the Board will be responsible for:

- 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.
- Provide a descriptive database of roleplayers participating in CWB program.
- Actively explore market opportunities available to its members.
- Evaluate the genetic material available to the industry and identify animals of high merit.
- Be informed, act and advise members on international trends.
- 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: Certified Wagyu Beef

Contact Person: Chief Executive Officer

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

Telephone: +27 51 492 1852 (Office)

E-mail: [cwb@wagyu.org.za](mailto:cwb@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 as soon as possible after birth and no later than within 5 months of birth.
- Beyond the commercial producer each sector should purchase Wagyu animals and/or beef from a CWB licenced entity and should sell to a CWB licenced entity.
- All Phenotypic data remains the intellectual property (IP) of the producer and will not be made available to other licencees or the public. If CWB for whatever reason intend to use the data, permission can only be granted by the breeder who is the rightfull owner.
- The Genomic analysis will be used to enhance EBV's of all animals.
- CWB producers will 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, or tags as specifically approved by the CWB board.
- Feedlots or producer where applicable, must supply feedlot entry and exit weights and dates
- Abattoirs or producer where applicable, 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 is available
  - Marbling Fineness, if carcass camera is available
- CWB carcasses must have a minimum level of marbling (intramuscular fat) of AUS-MEAT Marble Score 3 measured in the rib section eye muscle at the 5<sup>h</sup>/6<sup>th</sup> rib. The minimum level will move to marble score 4 on July 1 2020 or as recommended by the CWB board.
- All bovine breeds may be used as dams to produce CWB progeny providing the hump height of the CWB progeny does not exceed 90 millimetres at slaughter. CWB may amend the allowable dam breeds from time to time as additional performance data is obtained. It is recommended to make use of Bos Taurus for F1 production.
- Cattle should be managed in a contemporary/pen groups up to point of slaughter.
- 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
- A fee of R400 per animal will be equally distributed between the Seedstock producer Commercial producer, Feedlot and Abattoir and be levied whenever a transaction occurs or when the animal is moved to the next phase of production. The fee will include the costs for parentage verification using the 50K SNP (40%), marketing (30%), R&D (12%) and administration (18%). The fee will be revised annually by the CWB board.

CWB will fund the following supply chain functions:

- Sire verification using DNA
- 50k SNP DNA analysis on 25% of animals based on the cost and rand dollar exchange rate of R12.50 to the USA dollar. The percentage animals SNP'ed will depend on the exchange rate.
- Loading data for inclusion into Wagyu genetic analysis
- Enabling and encouraging animal number feedback to licensed supplier
- CWB brand marketing
- Research and development
- Administration.

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

Licencees who don't have access to a digital scanner will be encouraged use the images from the new Japanese MIJ-30 scanner, procured by the Wagyu Society of South Africa in collaboration with CWB. The image cost is R100 and includes the \$6.00 Image fee, payable to the Australian Wagyu Association (AWA) but excludes transport costs.

## 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 or DNA sample 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.
  - Stored in the CWB TSU or sample storage unit for subsequent testing as required. CWB retains the right to SNP genotype and test the DNA sample.
  - The breeder/producer may get the approval from the CWB board if they intent to send the TSU or sample directly to a recognised laboratory. However, the onus is then on the

breeder/producer to ensure compliance with the SNP genotyping database managed by the Society and various research projects.

- 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 the ownership of the breeder/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 180** 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.

Animals sold will be subject to a fee as determined by the CWB board contributing towards the CWB fund.

Non WSA and/or CWB members that have purchased genetic material i.e. , Fullblood , Purebred and production animals with 50%+ wagyu content will be encouraged to sign up within a six month window period.

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

SAMIC will conduct a farm audit on at least 10% of all 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 the SAMIC representative.

## Annexure A

### SEEDSTOCK BREEDING

#### CERTIFIED SOUTH AFRICAN WAGYU BEEF (Audit Form)

Farm Name: \_\_\_\_\_

Seedstock Breeder's Name: \_\_\_\_\_

WSA Member Identifier: \_\_\_\_\_

Tel no: \_\_\_\_\_ Email: \_\_\_\_\_

Date of audit: \_\_\_\_\_ SAMIC Auditor: \_\_\_\_\_

	Parameter	Audit criteria	Comply Yes/No	Comments
<b>1.</b>	<b>Documentation</b>			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
<b>2.</b>	<b>Genetic Origin of sires and progeny</b>			
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 <b>under 30</b> days available on premises	Major		
2.3	Seedstock registered progeny eartag number and WSA Animal Ident available on WSA on-line database for progeny under <b>180</b> days	Major		
<b>3.</b>	<b>Management Plan</b>			
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	All F1, F2, F3 and non - herdbook bulls to be castrated within 3 months however not later than 5 months after birth.	Critical		

**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. To optimize marbling potential of the calf it is recommended to expose the calf to a “creep feed”.

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 90 days**
- a DNA sample extracted using the Tissue Sampling Unit (TSU) **within 90 days**
- have submitted to CWB (or lab of choice) the TSU containing the DNA sample along with the following data in the prescribed format **within 120 days**
  - a list of potential sires
  - birth date; or birth month and year
  - Breed of the calf.
  - Producer Identification
  - Electronic Ear tag number
  - 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 but not later than 5 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 should only be sold to CWB licensees. However, the unlicensed buyer will forfeit the use of the CWB licence. 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.
- Animals must be innoculated to the legally prescribed minimum standard as set out by DAFF

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 in contemporary/pen groups up to point of slaughter.

SAMIC will conduct a 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 the SAMIC representative.

## 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
<b>1.</b>	<b>Documentation</b>			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
<b>2.</b>	<b>Genetic Origin of sires and progeny</b>			
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 <b>within 90 days</b> available on premises	Critical		
2.3	CWB registered progeny eartag number available on CWB on-line database for progeny <b>within 120 days.</b>	Critical		
2.4	CWB registered progeny TSU sample DNA at CWB office or selected lab matches claimed WSA registered sire	Critical		
<b>3.</b>	<b>Management Plan</b>			
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	Sold calves transferred to CWB licensee within 30 days	Major		
3.1.8	CWB cattle should be managed in contemporary/pen groups up to point of slaughter.	Major		
3.2	All F1 bulls to be preferably castrated by 3 months of age and no more than 5 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 should 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 should 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. If antibiotics are administered a 30 day withdrawal period should be allowed prior to slaughter.
- 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 should only be sold to CWB licensees. However, the unlicensed buyer will forfeit the use of the CWB licence.

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

Cattle should be managed in contemporary/pen groups up to point of slaughter.

SAMIC will conduct an independent audit twice a year 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 the SAMIC representative.

## 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
<b>1.</b>	<b>Documentation</b>			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
<b>2.</b>	<b>Genetic Origin of animals</b>			
2.1	CWB tag identified animals recorded in the CWB on-line database.	Critical		
<b>3.</b>	<b>Management Plan</b>			
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 <b>within 30 days</b>	Critical		
3.1.6	Submit Feedlot Exit Weight <b>within 30 days</b>	Critical		
3.1.7	Sold calves transferred to CWB licensee within <b>30 days</b>	Major		
3.1.8	CWB cattle should be managed in contemporary/pen groups up to point 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 should 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 5<sup>th</sup>/6<sup>th</sup> rib. Carcasses with Marble Score of less than 3 including those of bulls castrated after 5 months would be used for “processed meat”.

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:

- Be managed in contemporary/pen groups up to point of slaughter.
- After slaughter the abattoir will apply a CWB Body Number to the carcass that matches the RFID tag.
- 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 between the 5<sup>th</sup>/6<sup>th</sup> 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 stamp to the complying carcass with the appropriate Marble Score indicated e.g. CWB5.
- Submit to CWB within 7 days: (Responsibility of Abattoir/owner of carcass)
  - 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 carcasses should only be sold to CWB licensees.

After sale of the carcass it is the responsibility of the carcass owner that the CWB carcass must have its ownership transferred to the new CWB licensee owner within 7 days of the sale.



SAMIC will conduct an independent audit twice a year 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 the SAMIC representative.

## 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
<b>1.</b>	<b>Documentation</b>			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
<b>2.</b>	<b>Genetic Origin of animals</b>			
2.1	<b>Genetic Origin of calves</b> CWB tag identified animals recorded in the CWB on-line database.	Critical		
<b>3.</b>	<b>Management Plan</b>			
3.1	Documented management plan is required and the following actions and dates recorded:			
3.1.1	CWB cattle must be managed in contemporary/pen groups up to point 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"> <li>CWB Body Number matched to CWB tag identifier</li> <li>Hot Standard Carcase Weight</li> </ul>	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 5th/6 <sup>th</sup> rib and record: <ul style="list-style-type: none"> <li>• Eye Muscle Area</li> <li>• AUS-MEAT Marble Score or Marbling Percent Marbling Fineness (if Carcass Camera is available).</li> </ul>	Critical		
3.1.7	Submit to CWB within 7 days: <ul style="list-style-type: none"> <li>• CWB Licensee number of the carcass owner</li> <li>• CWB Body Number matched to CWB tag identifier</li> <li>• Hot Standard Carcase Weight</li> <li>• Eye Muscle Area</li> <li>• Marble Score or Marbling Percent Marbling Fineness Fineness (if Carcass Camera is available)</li> </ul>	Critical		
3.2	All Wagyu animals and product on the premises shall be properly identified with a corresponding RFID no.	Critical		
3.3	All CWB product should be sold to CWB licensees.	Major		
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 should 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 stamp on the outside carcass surface.

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

SAMIC will conduct an independent audit twice a year 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 the SAMIC representative.

## 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
<b>1.</b>	<b>Documentation</b>			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
<b>2.</b>	<b>Genetic Origin of Carcasses</b>			
2.1	CWB Body Number tag identified carcasses are recorded in the CWB on-line database.	Critical		
<b>3.</b>	<b>Management Plan</b>			
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.	Major		
3.1.2	All cartons containing CWB product prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand.	Major		
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 approved CWB stamp on the outside carcass surface.	Critical		
3.2	All Wagyu product on the premises should be CWB and grading must be visible as specified in 3.1.3	Major		

3.3	All CWB product buyers in South Africa should CWB licensees.	Major		
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**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 Deboner/Processor Representative: \_\_\_\_\_

## F. Wholesaler Process

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

All cartoned, crovaced and primal cut products that are part of the CWB program should 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 should be purchased from a CWB licensee and identified according to CWB requirements (i.e. CWB logos on cartons and cryovac packs and CWB stamp marks on primal cuts).

Wagyu beef purchased from a non CWB entity is not allow to display the CWB Logo.

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 stamp marks on the outside carcass surface.

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

SAMIC will conduct an independent audit twice a year 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 the SAMIC representative.

## 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
<b>1.</b>	<b>Documentation</b>			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
<b>2.</b>	<b>Management Plan</b>			
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 stamp marks on the outside carcass surface.	Critical		
2.1	All Wagyu primal cuts on the premises should be CWB of minimum Marble Score 3. Processed products can be of Marble Score 3-	Major		
2.3	All CWB product buyers in South Africa should be CWB licensees.	Major		

**Audit scoring:**

1 Critical = failure of audit



2 Major = 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 should purchase Wagyu beef only in CWB labelled cartons and cryovac bags or other forms of packaging containing CWB product or CWB stamp identified carcass primals and only from a CWB Licensee.

All cartoned, cryovaced and primal cut products that are part of the CWB program should 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 should be purchased from a CWB licensee and identified according to CWB requirements (i.e. CWB logos on cartons and cryovac packs and CWB stamp 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 Wagyu beef sold on these premises has been certified by Certified South African Wagyu Beef.

Wagyu Beef accquired from a non CWB entity cannot be labled using the approved CWB logo.

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 stamp marks on the outside carcass surface.

SAMIC will conduct an independent audit twice a year 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 the SAMIC representative.

## 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
<b>1.</b>	<b>Documentation</b>			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
<b>2.</b>	<b>Management Plan</b>			
2.1	Documented management plan is required and the following actions and dates recorded:			
2.1.1	All primal cuts claimed to be Wagyu on the premises should be CWB minimum Marble Score 3.	Major		
2.1.2	All processed products (patties, mince, wors etc) which is sold claiming to be Wagyu should be CWB and can be of Marble Score 3-	Major		
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	Critical		

	packaging at a graphic level subordinate to that of the retail brand.			
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 stamp marks on the outside carcass surface.	Critical		

**Audit scoring:**

1 Critical = failure of audit

2 Major = 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 should purchase Wagyu beef only in CWB labelled cartons and cryovac bags or other forms of packaging containing CWB product or CWB stamp identified carcass primals and only from a CWB licensee.

All cartoned, cryovaced and primal cut products that are part of the CWB program should 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 should be purchased from a CWB licensee and identified according to CWB requirements (i.e. CWB logos on cartons and cryovac packs and CWB stamp marks on primal cuts).

Wagyu Beef accuired from a non CWB entity can not be labled using the approved CWB logo.

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.

SAMIC will conduct an independent audit twice a year on all Restaurant licensees to assure compliance with this protocol (See Annexure H for details). All relevant records must be kept and made available to the SAMIC representative.

## 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
<b>1.</b>	<b>Documentation</b>			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises.	Critical		
<b>2.</b>	<b>Management Plan</b>			
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 should be CWB.	Major		
2.1.2	All product which is sold claiming to be Wagyu should be CWB.	Major		
2.1.3	Menus containing Wagyu product accured from non CWB entities can not be labled using the approved CWB logo.	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

2 Major = 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:	<b>Certified South African Wagyu Beef</b>	Document no:	CWB1
Approved by:	CWB Board	Revision:	18.8
Signature:		Effective Date:	
		Revision Date:	