



Certified South African Wagyu Beef

1. Introduction and Scope

The Protocol is to be read in conjunction with the Constitution of Certified Wagyu Beef (CWB) of South Africa and forms part of the contractual agreement of each Member to CWB

2. Contact details regarding the protocol

Owner: Certified Wagyu Beef

Contact Person: Chief Executive Officer

Address: 4 Genius Loci, 6 CP Hoogenhout St, Langenhoven park, Bloemfontein, South Africa

Telephone: +27 51 492 1852 (Office)

E-mail: cwb@wagyu.org.za

3. 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 six months of birth**, including:

- Identification by application of the approved visual Identification as per the Society i.e. HDM-YY-Sequential number (for example AB191) and RFID tags and have a DNA sample extracted using both the Tissue Sampling Unit (TSU) and a hair sample **within three months of birth**;
- Submission to WSA of the TSU containing the DNA samples in the prescribed form along with a request for registration including all required data in the prescribed format according to the WSA By-laws **within three months of birth**.

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

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 licensees ownership).

All Wagyu bulls sold to CWB licencees must be WSA registered Fullblood and Purebred bulls. **Wagyu bulls (that were used for breeding) carcasses will be processed into ground beef.**

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 and thereafter on at least 10% of 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
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises and that the expiration date is present.	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 within three months of birth available on Audit premises. At the same time DNA samples and registration forms must be submitted to CWB.	Critical		
2.3	Seedstock registered progeny eartag number using the correct format of eartag as at Society i.e. HDM/YY/Sequential number and eartag ident available on WSA on-line database for progeny within six months of birth	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	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 licensees must ensure that all Wagyu calves (F1, F2, F3, PB and FB) are registered with WSA **within six months**, including:

- Identification by application of the approved visual and RFID tags and have a DNA sample extracted using both the Tissue Sampling Unit (TSU) and a hair sample **within three months of birth**;
- Submission to WSA of the TSU containing the DNA samples in the prescribed form along with a request for registration including all required data in the prescribed format according to the WSA By-laws **within three months of birth**.

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.

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, an 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 including Herd Designation and Electronic number;
- Sire;
- Birth date (optional);
- Sex;
- Breed of dam;
- Full husbandry history;
- Full Veterinary history;
- Animals must be inoculated 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 and thereafter 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
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises and that the expiration date is present.	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 within 3 months of birth available on premises. At the same time DNA samples and registration forms must be submitted to CWB.	Critical		
2.3	CWB registered progeny eartag number available on CWB on-line database for progeny within six months of birth	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	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, an 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
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises and that the expiration date is present.	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	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		

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 5th/6th 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 5th/6th 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)
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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 and that the expiration date is present.	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 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"> • 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 below 5°C at time of scanning	Major		
3.1.6	After chilling, cut the rib section at the 5 th /6 th or 12 th /13 th rib (as per customer requirement) and record with camera: <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 on day of scanning:	Critical		

	<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 (if Carcass Camera is available) 			
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	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)
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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 and that the expiration date is present.	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.	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		

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, cryovaced 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, cryovaced and primal cut products processed in accordance of the CWB program can qualify for the wholesale 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 purchased from a non-CWB entity is not allowed to display the 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 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, cryovaced 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

WHOLESALE
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 and that the expiration date is present.	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 stamp marks on the outside carcass surface.	Critical		
2.2	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 accuired 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
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises and that the expiration date is present.	Critical		
2.	Management Plan			
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 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	Critical		

	displayed at a graphic level subordinate to that of the retail brand.			
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 accured 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
1.	Documentation			
1.1	Signed copy of CWB Licence and Protocol available on premises.	Critical		
1.2	CWB Licence Certificate prominently displayed on premises and that the expiration date is present.	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 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:	Certified South African Wagyu Beef		
Approved by:	CWB Board	Revision:	19.5
Signature:		Effective Date:	16 December 2019
		Revision Date:	16 December 2019