



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

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 5th/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: _____