



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

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
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 labeled 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