



# CERTIFIED WAGYU BEEF

## *Audit Manual*



*Experience Authentic, Juicy and Tender  
South African Certified Wagyu Beef*

# CERTIFIED WAGYU BEEF PROGRAM (CWB)

To ensure trust in the Southern African Wagyu Value Chain

All Bulls And Cows Genotyped  
All Slaughter Progeny Sire Verified

FARM TO FORK

HOTLINE: 064 787 6264



- Train meat graders in use of camera's
- CWB = Marble Score of >4 for export
- CWB = Marble Score of 3 = primals RSA
- CWB = Marble Score of <3 = Ground beef
- Only registered bull used
- Provide set of recommendations to industry

## COMMERCIAL

- License with CWB
- Calves tagged with CWB tags and vials
- DNA sample to CWB

## FEEDLOT

- Licensed with CWB
- Provides CWB with list of animals
- Entry and Exit date and weights

## ABATTOIR

- Licensed with CWB
- Provides carcass characteristics (IMF% etc)

- DNA the sires (and cows if Stud) to underpin the Brand and supply chain
- Good data to feed into genetic evaluation

## RETAILER

- Licences with CWB and obtain rights to sell Wagyu Beef



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## **Certified South African Wagyu Beef**

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Company Registration: 2018/584261/08



## WSA Chairman

*Johan de Vos*



On behalf of the Wagyu Society, it is my privilege to introduce what is arguably the best beef accreditation system in Africa. With Francois Loots, CWB has a committed chairman and director on the board, together with Dr. Michael Bradfield our CEO, and Elandri de Bruyn, our full-time staff member, we have an excellent team in place. They manage over 28 trained graders, 9 abattoirs with state-of-the-art camera apps, and a Japanese camera that was bought for R 800 000 that is being used as a reference camera.

- CWB will ensure product trust, provide a consistent message to consumers regarding Wagyu beef as a product and ensure the Wagyu industry with the opportunity to market and brand the Wagyu product properly thus protecting the investment made by WSA members in all sectors of the Wagyu supply chain.
- I would also like to thank Frans Stapelberg (previous WSA chairman) and Graham Truscott (WSA consultant) for assisting in the establishment of the CWB program. I am proud to serve on the World Wagyu Council representing our Certification program, which is undoubtedly considered to be a world leader.
- All carcasses in South Africa are objectively scored, also a World first for any breed Society. To date, we have sold nearly 30 000 tags and have over 10 000 DNA vials stored at the office.
- Our ISO 22 000 program will also ensure that we have international credibility. The retail sector requires animals that are ethically produced, and that the facilities and management meet international standards. Whilst onerous, the ISO standard is a critical work in progress.
- I also invite all members of CWB to contact me if there are any concerns or suggestions.

Let me start, why and what does it mean to audit a product?

In my view it's to ensure that the consumer is assured that the product being consumed is authentic, has a quality standard and the integrity of product is unquestionable. To be successful as producers we need to ensure that this high value product meets certain standards. Through CWB, we can make the following claims. The product is Wagyu (as per the breed definition), the animals are ethically and humanely treated as per ISO 22 000, and that the consumers are assured that every sector of the value chain is certified to produce a product that meets the highest of eating quality expectations. We acknowledge that the Certification process is onerous to the value chain but it is only through this effort that CWB is allowed to officially make the claim: "Experience Authentic, Juicy and Tender South African Certified Wagyu Beef". We are only allowed to make this claim because we could produce evidence, in conjunction with the Meat Science department of the University of the Free State, that produced the scientific evidence.

According to our certification rules, the requirements for CWB are that the carcass has a minimum marble Score of 4 for export, a marbling score of 3 for primals in South Africa and a marble score of 1 and-2 to be graded as ground (for example hamburger) beef. All Wagyu beef is hormone free and males are castrated prior to 5 months of age. The authenticity of the program is further reinforced in that all product in South Africa is objectively graded using carcass camera's at all points of slaughter.

We have also contracted CPG (Thea Laufs) to conduct our audits. We have taken the lead to implement a program that is cost effective but will ensure integrity in the supply chain. The audit for example requires that the value chain is audited at pre-defined frequencies. The producer audit ensures that amongst others animals are tagged, a DNA sample is collected and that parentage, to Sire is verified. Animal movements are tracked throughout the value chain to ensure traceability.

**CWB Chairman**

*Francis Coetzee*



# Thank you Mom & Dad

for the best eating experience ever

- Marbling provides the juiciness and flavour
- Marbling scores vary from 1 to 9+.
- Wagyu carcasses are certified using modern camera technology
- Wagyu are sought after in crossbreeding programs
- The Akaushi (Red Wagyu), weighs on average 250kg at weaning, and will give a marbling score of 2-3 on a normal 120 day feedlot program. The slaughter out % is between 55 and 62%. If fed for a longer period, then marbling increases markedly.
- For exports and high value markets within South Africa, a marbling score above 4 is required. This is easily achieved with the Japanese black and Wagyu crosses
- Today's consumer is eating less meat, but wants quality and a good eating experience. **Wagyu is the answer.**



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# CWB Technical manager

*Elandri de Bruyn*



The Certified Wagyu Beef (CWB) program is one of the best of its kind in the world. The excellence of the program is assurance about the authenticity of the Wagyu product for the consumer through the DNA verification of all registered animals which are then sold as CWB. Together with the yellow Wagyu ear tag that can be found in every CWB registered animal's ear, traceability takes place right from birth through the value chain.

- Currently, CWB has 167 members consisting of 102 stud breeders, 137 commercial members, 14 small feedlots, 5 large feedlots, 8 abattoirs, 9 deboning facilities, 16 wholesalers, 27 retailers and 8 restaurants.
- To ensure the quality of the product, we have imported two types of carcass cameras (MIJ & MasterBEEF Application). A carcass scanning protocol has been put in place to scan carcasses objectively. The MIJ camera is mainly used in Gauteng and there are already 9 MasterBEEF cameras set up nationwide.
- There are already 28 SAMIC approved graders nationwide trained to take images with the cameras.
- As part of the assessment of carcasses, the images are verified by the office before the results are provided to the abattoirs and / or producers. The verification process involves the office supporting the process.
- I went to Japan just before the Covid-19 restrictions last year where I received further training on the MIJ camera. I am also in regular contact with the developer of the MasterBEEF App, Darren Hamblin, where I provide regular feedback for both cameras.
- Since the cameras were introduced, 920 images have been taken with the MIJ camera and 1967 images taken with the MasterBEEF camera. These images were taken from carcasses derived from both Wagyu stud cattle as well as crossbred Wagyu cattle.
- The CWB data is already part of the crossbred genetic evaluation that allows our producers to make informed decisions about their breeding programs for slaughter animals.
- A special word of thanks to all who contributed to the success of the manual.

# CWB LOGISTICS

The steps to produce from Farm to Fork

1 PRODUCER



2 TRANSPORT PROVIDERS



2.1 CARCASSES



2.2 LIVE CATTLE



2.3 BOXED PROCESSED BEEF



2.4 RETAIL PACKAGED



3 CWB FEEDLOTS



4 CWB ABBATOIRS



5 PROCESSING & PACKAGING



5.1 TRAINING



6 CWB WHOLESALE



CWB RETAIL MARKET

7



# Why ISO 22000 and a CWB-protokol



## Facts about our Protocol

- WSA and its members has implemented a world class protocol
- Our protocol is gaining popularity and the trust amongst consumers
- Retailers are increasingly acknowledging our comprehensive protocol
- The traceability component is influencing the future of livestock management in SA

## Facts about Wagyu Beef

- Accepted as the best quality red meat produced in the World
- Gaining popularity amongst red meat consumers.
- Expensive and unique to produce.
- Not without opposition (Angus, fake meat industry, environmental activism)

Food Safety is an increasingly important issue.

Numerous food crises have occurred internationally in recent years (listerioses is still fresh in the minds of South African meat consumers) Mislabelled, unlabelled genetically modified foods, foods making unsubstantiated claims etc are of great concern to the public and has led to government agencies implementing a variety of legislative actions covering many aspects of the food chain. ISO 22000 and HACCP sets the guidelines and rules applicable to food production internationally.

The profile of the wagyu consumer is particularly tentative to the who, where, how and what standard of the Wagyu Beef available to him is adhered to.

If we are ahead of the pack then why add ISO to our protocol and the answer was obvious. "If we could distinguish ourselves even further from the other producers by having the protocol accepted by ISO 22000 at a reduced cost to the producer and retailer, why should we not do it?"

Other Wagyu Societies and Associations are aware of our advantages position and we should not be ignorant to the fact that continuous improvement to our standards and protocols is important and the following projects should be considered to assist the producers and enhance quality standards of our product

- Shear test
- Taste profile testing
- % high value yield

CERTIFIED WAGYU BEEF

# EXPERIENCE

AUTHENTIC, JUICY AND TENDER  
SOUTH AFRICAN CERTIFIED WAGYU BEEF

## ENSURING PRODUCT TRUST AND INTEGRITY IN THE SOUTH AFRICAN WAGYU BEEF VALUE CHAIN

- ▶ Minimum Wagyu marbling score 3
- ▶ All cattle DNA tested and verified
- ▶ Independent audits ensure ethical production and management
- ▶ Products traced throughout value chain to ensure and guarantee carcass quality and consistency
- ▶ CWB certification adds value to your brand

## WAGYU BEEF IS:

- ▶ Nutrient Dense and abundant in Vitamins & Minerals
- ▶ High in heart healthy fats such as Oleic Acid
- ▶ Contains Stearic Acid that has a neutral effect on cholesterol





## **Certification Partner Global**

CPG is a full-scope JAS-ANZ certification body dedicated to providing management system certification services and other related business. As well as SANAS Accredited for HACCP SANS 10330

CPG SA certified the CWB Program as well as the CWB Office against ISO 9001 and scheme requirements.

Now that the CWB Program is certified, verification audits will be conducted by an external auditing company that first needs to be approved by CPG SA. CPG SA will also approve all auditors before for they start conducting the verification audits.

These verification audits will be done according to the CWB Program checklists at the interval determined by CWB Program.

Each step within the value chain will be audited against the new CWB Program and then go on to a schedule.

- Seedstock Breeding
- Breeding and Rearing
- Feedlot
- Abattoir
- Deboning and Processing
- Wholesale and Retail
- Restaurants

If at any stage within the auditing cycle an audit is failed a reaudit has to be conducted as per the program requirements for each element within the value chain.

The checklist that will be printed in this booklet is what you will be the audit criteria, the audit criteria will be reviewed annually by the CWB Office and changes will be made if necessary. The main elements that the CWB program will focus on is traceability, CWB Wagyu Requirements and aspects of ISO 9001, ISO 22000, ISO 14001 and ISO 45001.



## FEES

Full Audits: All value chain participants

Seedstock, Breeding & Rearing, Feedlot, Abattoir, Deboning & Processing and Butcheries, Wholesale & Retail & Restaurants

If audit not passed, full re-audit

Duration of audit	
Full Audit	R 2 000.00
Kilometer rate	R3.80

Full Audits for CPG Clients: If you are certified ISO/HACCP/FSSC for example the Abattoir has a FSSC or ISO 22000 certificate, this will then be done in conjunction with your certification audit

Duration of audit	
Full Audit	R 1 000.00
Kilometer rate	Alreeds Daar

Mini/Paper Audits: As per audit cycle and only if you fully complied at initial audit

Duration of audit	
Paper Audit	R 800.00
Kilometer rate	Aanlyn Oudit

Restaurants Audits: As per audit cycle. If audit failed a full re-audit required

Duration of audit	
Paper Audit	R 600.00
Kilometer rate	Km/Aanlyn Oudit

## CWB Program – Seedstock Breeding



Document Number	HO 01 Annex A	Version Number	001
Created by	CWB Head office	Approved by	Dr Michael Bradfield
Initial issue Date	October 2020	Date revised	Feb 2021

### GUIDELINES FOR COMPLETING CHECKLIST:

1. Please remember that the checklist must be submitted as supporting documentation after an external audit, therefore it would be appreciated if it is filled in, in detail.
2. Where you are asked to describe please add notes in comments column.
3. Items not audited please write a “ NOT Audited” in comment box and draw a line through the Comply column. If a whole section is not audited a line may be drawn through whole section with “NOT Audited”
4. If an item is a NCR please put across in the respective minor or major column.

**NB: please use full item number on your NCR’s to facilitate accurate analysis**



Audit Item	COMMENTS	NCR	FINDING			
			GUIDELINE	COMPLY	MINOR	MAJOR
Who is the responsible person		No-one = major. Outdated = minor				
CWB certificate displayed? Valid?		Critical				
Signed copy of CWB License and Protocol available on premises and that the expiration date is present?		Critical				
Seedstock licensees must ensure that all Wagyu Fullblood and Purebred calves are registered with WSA within six months of birth, including: <ul style="list-style-type: none"> <li>• 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;</li> <li>• 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.</li> </ul>						

Audit item	COMMENTS	NCR	FINDING					
			GUIDELINE	COMPLY	MINOR	MAJOR	CRITICAL	
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								
Were <u>previous</u> audit records available and have NCR fixes been maintained		Only previous year's						
Is there a list of <u>current</u> P&P's in a Masterfile and is the list <u>current</u> ?		Never = major. Outdated = minor						
Is there a list of <u>current</u> registers in a Masterfile/s and is the list <u>current</u> ?		Never = major. Outdated = minor						
How long are documents stored and where?								
Are all the contingency P&P's required by CWB addressed? Are they appropriate?								
Is there a training schedule?								
Is the training register up to date								
All Wagyu bulls sold to CWB licensees must be WSA registered Fullblood and Purebred bulls. Wagyu bulls (that were used for breeding) carcasses will be processed into ground beef.								

Audit item	COMMENTS	NGR	FINDING					
			GUIDELINE	COMPLY	MINOR	MAJOR	CRITICAL	
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.								
Registration certificate in the name of the licensee for all Wagyu bulls on property available on premises		Critical						
Seedstock 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						
Seedstock registration progeny ear tag number using correct format of ear tag as at society i.e., HDM/YY/ Sequential number and ear tag identity available on WSA online database for progeny within 6 months		Critical						
Submit 200 day weight within 30 days		Critical						
Submit 400 day weight within 30 days		Major						
Submit 600 day weight within 30 days		Minor						

Audit item	COMMENTS	NCR	FINDING			
			GUIDELINE	COMPLY	MINOR	MAJOR
All F1, F2, F3 and non-herdbook bulls to be castrated within 3 months however no later than 5 months after birth		Critical				
All Wagyu animals sold must be officially transferred to the buyer within 30 days of the sale.						
Home mixer: Has the Feed mill been audited?						
Purchased Feed: Supplier name?						
Is there of copy of Suppliers QA certificate?	Describe					
Where are feed samples stored? (Mill or in unit)?	Describe					
Enough food available and emergency stock available		More than 2 months overdue or < 3 in last 12 months = major				
Any tests conducted or results from supplier available						
How where out of spec samples handled if any?						
Are animal by-products used? E.g. carcass meal, bone meal, blood meal?						
Is there adequate supply of drinking water?						
Was water tested at point of use to ensure there are no chemical or heavy metal residues?						
If the farm uses chemical based water disinfection – is there a residue monitoring program?						

Audit Item	COMMENTS	NCR	FINDING			
			GUIDELINE	COMPLY	MINOR	MAJOR
Does the farm comply to Welfare regulations and standards?						
Is there a current (< 12 months old) health plan drawn up and signed by a consulting veterinarian?		Never = major. Outdated = minor				
Is castration (if applicable) done at correct age?						
Is there a copy of the ID Registration certificate?						
Is there adequate provision made to handle/isolate sick cattle? Describe how and where	Describe					
What is the farm policy for handling emergency slaughter?	Describe					
Is the emergency policy welfare appropriate						
Are all mortalities and reason for mortality recorded? Is there are reconciliation of animal inventory?						

8. MEDICATION & VACCINE MANAGEMENT							
No.	Audit item	COMMENTS	NCR	GUIDELINE	FINDING		
					COMPLY	MINOR	MAJOR
8.1	Are medicines securely kept under manufacturers guidelines? Detailed register available of medication use	Describe					

### CWB Program – Breeding and Rearing (Birth to Feedlot Delivery)

		001
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		Feb 2021

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Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
CWB certificate displayed? Valid?		Critical				
Signed copy of CWB License and Protocol available on premises and that the expiration date is present?		Critical				
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.						
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						

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
<p>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</p> <p>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:</p> <ul style="list-style-type: none"> <li>• Have no hormone growth promotants, stimulants, steroids or systematically fed antibiotics during its entire life.</li> <li>• All F1, F2, F3 and non-herdbook bulls to be castrated by 3 months of age but not later than 5 months of age.</li> <li>• Have no animal by-products fed (including chicken litter) during its entire life.</li> <li>• 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.</li> <li>• Have the 200 and 400 Day Weights and Dates recorded and submitted electronically to CWB within 30 days of taking the weights.</li> </ul>						

Audit Item	COMMENTS	NCR	FINDING			
			GUIDELINE	COMPLY	MINOR	MAJOR
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.						
Were previous audit records available and have NCR fixes been maintained		Only previous year's				
Is there a list of current P&P's in a Masterfile and is the list current?		Never = major. Outdated = minor				
Is there a list of current registers in a Masterfile/s and is the list current?		Never = major. Outdated = minor				
How long are documents stored and where?						
Are all the contingency P&P's required by CWB addressed? Are they appropriate?						
Is there a training schedule?						
Is the training register up to date						
Registration certificate in the name of the licensee for all Wagyu bulls on property available on premises		Critical				

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
CWB registered progeny ear tag number available on the CWB online database for progeny within 6 months		Critical				
No Hormone growth promotants, stimulants, steroids or systematically fed antibiotics		Critical				
No animal by-products fed (including chicken litter)		Major				
Hump height no exceed 90mm at abattoir		Minor				
Have an average daily gain of at least 0.6kg/day from birth to feedlot delivery.		Critical				
Submit 200 day weight within 30 days		Major				
Submit 400 day weight within 30 days		Minor				
Sold calves transferred to CWB licensee must be submitted to CWB within 30 days		Critical				
CWB cattle should be managed in contemporary pen/groups up to point of slaughter		Major				
All F1, bulls to be castrated within 3 months of age however no later than 5 months of age		Critical				

Audit item	COMMENTS	NCR GUIDELINE	FINDING		
			COMPLY	MINOR	MAJOR
Are all cattle areas effectively fenced and verified					
Is there an P&P for visitor access and is it strictly adhered to? Register in place?		Never = major. Outdated = minor			
Are all cattle entering the unit CW?		Not = Major			
Is there an P&P for deliveries? Where and how are deliveries managed and registers in place?					
Are the Ablution facilities adequate? How many toilets and wash basins?	Describe				
Canteen or eating facilities available? Clean and hygienic?	Describe				

		NCR		FINDING		
No.	Audit item	COMMENTS	GUIDELINE	COMPLY	MINOR	MAJOR
	Home mixer: Has the Feed mill been audited?					
	Purchased Feed: Supplier name? Is there of copy of Suppliers QA certificate?	Describe				
	Where are feed samples stored? (Mill or in unit)? Enough food available and emergency stock available	Describe				
	Any tests conducted or results from supplier available		More than 2 months overdue or < 3 in last 12 months = major			
	How where out of spec samples handled if any?	Describe				
	Are animal by-products used? E.g. carcass meal, bone meal, blood meal?					
	Is there adequate supply of drinking water?					
	Was water tested at point of use to ensure there are no chemical or heavy metal residues?	Lab, ref number, date				
	If the farm uses chemical based water disinfection – is there a residue monitoring program?	Describe if yes				

		NCR		FINDING		
No.	Audit item	COMMENTS	GUIDELINE	COMPLY	MINOR	MAJOR
	Is there a detailed farm plan?					
	Where are pen sizes displayed?	Describe				
	Does storm water drain away from biodegradable wastewater storage facility?					
	Is there a plan on file to promote efficient water usage?					
Audit item		COMMENTS	GUIDELINE	FINDING		
	Cattle inspected daily for health issues?		NO = major. All cattle need to be observed for signs of illness	COMPLY	MINOR	MAJOR
	Does the farm comply to Welfare regulations and standards?					
	Is there a current (< 12 months old) health plan drawn up and signed by a consulting veterinarian?		Never = major. Outdated = minor			
	Is castration (if applicable) done at correct age?					
	Are all CWB tags used					
	Is there a copy of the ID Registration certificate?					
	Is there adequate provision made to handle/isolate sick cattle? Describe how and where	Describe				
	What is the farm policy for handling emergency slaughter? Is the emergency policy welfare appropriate	Describe				
	Are all mortalities and reason for mortality recorded? Is there are reconciliation of animal inventory?					

Audit item	COMMENTS	NCR	FINDING		
			GUIDELINE	COMPLY	MINOR
Are medicines securely kept under manufacturers guidelines? Detailed register available of medication use	Describe				
Is the ramp angle as per legal requirements					
What aids used for loading cattle	List				
Does the vehicle have shading on the top deck , Does the vehicle have grids or similar to prevent slipping					
Are cattle delivery vehicles disinfected between loads? Describe where & how disinfection takes place	Describe				



## CWB Program – Feedlot

			
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### GUIDELINES FOR COMPLETING CHECKLIST:

1. Please remember that the checklist must be submitted as supporting documentation after an external audit, therefore it would be appreciated if it is filled in, in detail.
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4. If an item is a NCR please put across in the respective minor or major column.

**NB: please use full item number on your NCR's to facilitate accurate analysis**

Audit item	COMMENTS	NCR	FINDING			
			GUIDELINE	COMPLY	MINOR	MAJOR
Who is the responsible person		No-one = major. Outdated = minor				
CWB certificate displayed? Valid?		Critical				
Signed copy of CWB License and Protocol available on premises and that the expiration date is present?		Critical				
Signed copy of CWB licence and program available on premises		Critical				
CWB license certificate prominently displayed on premises and the expiry date is present		Critical				
CWB tag identified animals recorded in the CWB online database		Critical				
No hormone growth promotants, stimulants, steroids, or systematically fed antibiotics		Critical				
No animal by products fed (including chicken litter)		Critical				
Hump height at abattoir does not exceed 90mm		Major				
Have an average gain of at least 0.7 to 0.9 kg per day from feedlot entry to slaughter, with weight measure taken monthly		Critical				
Submit feedlot entry weight within 30 days		Critical				
Submit feedlot exit weight within 30 days		Critical				
Sold calves to abattoir must be submitted to CWB within 30 days		Critical				
CWB cattle should be managed in contemporary/pen groups up to point of slaughter		Major				

Audit item	COMMENTS	NCR	FINDING			
			GUIDELINE	COMPLY	MINOR	MAJOR
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 with 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 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 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						
CWB finished calves should only be sold to CWB licensees. However, an unlicensed buyer will forfeit the use of the CWB licence						

Are all livestock purchases compliant and to the requirements of the Animal Identification Act, Stock Theft Act and Animal Diseases Act?

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Does the feedlot have a written policy regarding procedures to be followed when transporting livestock to guide livestock buyers and truck drivers?

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Does the Feedlot have a written policy and procedures for the receiving of new arrivals?

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Does the Feedlot have a written policy on Bio-Security procedures for new arrivals?

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Does the Feedlot have a documented procedure for processing new arrivals?

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Does the Feedlot have a documented procedure for the ordering, storing, and application of Veterinary Medicines, Vaccines and Remedies?

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Does the Feedlot have a documented procedure for the humane handling and treating of livestock?

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Does the Feedlot have a training schedule for processing personnel?

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Does the Feedlot have a documented procedure for the removal and handling of dead animals?

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Does the Feedlot have a documented procedure for the executing and recording of the post-mortem procedures?

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Does the Feedlot have a dedicated adequate and hygienic post-mortem facility?

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Does the Feedlot have a documented humane emergency slaughter procedure?

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Does the Feedlot have documented emergency contingency plans?

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Does the Feedlot use only registered veterinary medicines prescribed by a Veterinarian?

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Are all empty medicine and remedy containers collected and disposed of in a safe and environmentally friendly manner?

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Do the relevant Feedlot personnel undergo livestock handling training?

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Are these training records available?

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Does the Feedlot have a documented policy on animal welfare?

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Does the feedlot have an efficient full traceability system back to source?

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Does the Feedlot draw its' drinking water from a tested uncontaminated water source fit for animal consumption?

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Feedlot pens: Do you possess a valid environmental authorization (ROD) in terms of the National Environmental Management Act of 1998 for your feedlot or feedlot extensions that were constructed after August 1997?

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If rendering (or burial) takes place do you possess all the necessary authorization and licenses (air emission, environmental authorizations, business rezoning and hygiene stipulations and inspections in terms of Meat Safety Act of 2000 and the Animal Health Act of 2002?

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Is your manure stockpile registered/licensed in terms of the National Water Act 1998 and in terms of the National Environmental Management: Waste Act of 2008 and do you have a management and soil monitoring plan?

## CWB Program – Abattoir

Document Number	HO 01 Annex B	Version Number	001
Created by	CWB Head office	Approved by	Dr Michael Bradfield
Initial issue Date	October 2020	Date revised	Feb 2021



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Audit item	COMMENTS	NCR GUIDELINE	FINDING		
			COMPLY	MINOR	MAJOR
Signed copy of CWB license available		Critical			
CWB license certificate prominently displayed on premises and that the expiration date is present		Critical			
CWB Cattle must be managed in contemporary /pen groups up to point of slaughter		Major			
After slaughter provided RFID Tag, Ear tag to be applied to the carcass		Critical			
Electrical stimulation applied to the carcass		Major			
Carcass chilled to an internal temperature of below 5 degrees Celsius before quartering and at the time of scanning		Critical			
After chilling cut the rib section at the 5/6 or 12/13 rib and record with an approved scanner, operated by an approved operator		Critical			
All carcasses sold are to be reported to CWB (both to CWB members and non CWB members)		Critical			
All wagyu carcasses sold to be transferred must be submitted to CWB within 7 Days		Critical			
Genetic origin of calves: CWB tag identified animals recorded in CWB online Database		Critical			

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
Animals for slaughter are accompanied by information as to their ownership.						
Records are kept by the abattoir of the origin of all animals slaughtered.						
Record: CWB body number match to CWB tag identifier						
Record Hot standard carcass weight						
A declaration of health and origin is provided for animals (owners) and recorded (abattoir) containing the following information: date of delivery, name and address of owner or farm, number of animals, health status of the herd.						
Animals are handled humanely during loading and transportation and off loading						
Vehicles used comply with specifications for the load space, floors, minimum floor space, sides and partitions, shade is provided, and ventilation ensured.						
Abattoirs to comply to the Meat safety act. Element Verification by auditor						

Audit item	COMMENTS	NCR GUIDELINE	FINDING		
			COMPLY	MINOR	MAJOR CRITICAL
<p>All carcasses must be clearly identified.</p> <ul style="list-style-type: none"> <li>No mixing of slaughter batches is allowed except animals Detained for Further Inspection (DFI).</li> <li>After slaughter CWB body number tag applied to carcass</li> </ul> <p>All Wagyu animals and product on the premises shall be properly identified with the corresponding RFID number</p>					
<p>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 with 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 ear tag and RFID) and be recorded in the CWB on-line database.</p> <p>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</p>					

Audit item	COMMENTS	NCR		FINDING		
		GUIDELINE	COMPLY	MINOR	MAJOR	CRITICAL
A responsible person/s must be identified to be responsible for the implementation and maintenance of the CWB abattoir program.						
HSM as per meat safety act is required to be documented and implemented and maintained at all times						
Records of HMS system to be available for review during the audit						
Approved HMS by DAFF, signed copy to be available and valid						
All documents must be kept for a minimum of 3 years						
Personnel to be trained on the CWB requirements, evidence to be available						

## CWB Program – Deboning and Processing

			
<b>Document Number</b>	HO 01 Annex B	<b>Version Number</b>	001
<b>Created by</b>	CWB Head office	<b>Approved by</b>	Dr Michael Bradfield
<b>Initial issue Date</b>	October 2020	<b>Date revised</b>	Feb 2021

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Audit item	COMMENTS	NCR	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
Signed copy of CWB license available		Critical				
CWB license certificate prominently displayed on premises and that the expiration date is present		Critical				
CWB RFID tag identified carcasses are recorded in the online database		Critical				
All cryovac bags or other forms of packaging containing CWB product logo prominently displaying the CWB logo at graphic level subordinate to that of the retail brand		Critical				
All cartons containing CWB product prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand		Critical				
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 with 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						

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
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.						
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 of the carcass surface		Critical				
All Wagyu products on the premises should be CWB and grading must be visible		Major				
All CWB products buyers in South Africa, Namibia, Botswana, should be CWB licensees		Major				
All deboning and processing facilities must have an internal process in which final products are correctly allocated to CWB Carcasses						
The establishment is approved/ registered in terms of R638.						
Facility to be designed complying to all legal requirements and including food safety standards applicable.						
Temperature controls to be in place as per legal and industry standard requirements.						

Audit item	COMMENTS	NCR	FINDING					
			GUIDELINE	COMPLY	MINOR	MAJOR	CRITICAL	
The layout of the establishment precludes any direct or indirect cross contamination, in particular between raw/unprocessed meat and processed meat products and between exposed (unwrapped) raw meat/processed meat products and cartons. This includes keeping CWB products separate and traceable								
Products to be samples as per schedule and tested for Micro, Chemical etc. to ensure traceability of CWB as well as compliance to Meat safety act and other legal requirements and food safety standards, Corrective actions to be taken if out of specification or non-compliant								
Staff to be trained to ensure fully understand CWB requirements, marking and identification								
Procedure to be in place to handle possible customer complaints CWB specific								
A prerequisite program is available to manage returned product at the establishment. All CWB returns must be recorded and traceably								
A prerequisite program is available to manage reworking of CWB product and this must be recorded and traceable.								
A HACCP program to be implemented. Processing plants (as per R908) to be certified SANS 10330								

Audit item	COMMENTS	NCR	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
<p>If the establishment handles both CWB and non-CWB raw beef or meat preparations, a Procedure is provided for identification of each batch of raw beef or meat preparations received at the meat processing establishment to distinguish clearly the CWB from non-CWB raw beef or meat preparations</p>						
<p>A detailed list of manufactured/final processed meat products that are dispatched to each client is kept on record and the records include at least the following information:</p> <ul style="list-style-type: none"> <li>• Consignee,</li> <li>• consignee contact details,</li> <li>• product description,</li> <li>• number of units and/or mass,</li> <li>• batch code(s),</li> <li>• date of dispatch.</li> </ul>						
<p>A detailed Recall Procedure is provided, and full traceability required for CWB products back to farm.</p>						

## CWB Program – Wholesale and Retail

			
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Audit item	COMMENTS	NCR GUIDELINE	FINDING		
			COMPLY	MINOR	MAJOR
Signed copy of CWB license available		Critical			
CWB license certificate prominently displayed on premises and that the expiration date is present		Critical			
All primal cuts claimed to be CWB Wagyu on premises to be CWB minimum marble score of 3		Critical			
All process products (patties, mince, worts, etc.) which is sold claiming to be CWB wagyu to be CWB and at least a marble score of 1 or 2		Critical			
All CWB products sold as cut steaks, other cuts, or manufactured meats e.g., diced or minced to have a CWB sticker adhere to the customer level packaging at a graphic level subordinate to that of the retail brand.		Critical			
All cryovac bags or other forms of packaging containing CWB product logo prominently displaying the CWB logo at graphic level subordinate to that of the retail brand		Critical			
All cartons containing CWB product prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand		Critical			
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 of the carcass surface		Critical			
All Wagyu products on the premises should be CWB and grading must be visible		Critical			

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
All CWB products buyers in South Africa, Namibia, Botswana, should be CWB licensees		Critical				
A written commitment by management is provided that includes: An undertaking. • To be committed to comply to the CWB program						
All CWB products advertised at customer level has the CWB logo prominently displayed at a graphic level subordinate to that of the retail brand		Critical				
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 with 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						

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
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						
Processing as per R908 where applicable to be HACCP SANS 10330 Certified						
The establishment is approved/ registered in terms of R638 with a PRP Program to be implemented to comply to requirements						
Staff to be trained to ensure fully understand CWB requirements, marking and identification						
Procedure to be in place to handle possible customer complaints CWB specific						
A prerequisite program is available to manage returned product at the establishment. All CWB returns must be recorded and traceably						
A prerequisite program is provided for identification of each batch of manufactured/final processed meat product at the establishment. Full traceability is required						
A detailed Recall Procedure is provided, and full traceability required for CWB products back to farm						

Audit item	COMMENTS	NCR GUIDELINE	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
A prerequisite program is available for management of cold rooms/ freezers and shall comply to the Meat safety act and the R638 as well as other legal requirements or industry standards. This process is required from receiving to dispatch.						

## CWB Program – Restaurants

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Audit item	COMMENTS	NCR	FINDING			
			GUIDELINE	COMPLY	MINOR	MAJOR
Signed copy of CWB license available		Critical				
CWB license certificate prominently displayed on premises and that the expiration date is present		Critical				
All primal cuts claimed to be CWB Wagyu on premises to be CWB minimum marble score of 3		Critical				
All process products (patties, mince, wors, etc.) which is sold claiming to be CWB wagyu to be CWB and at least a marble score of 1 or 2		Critical				
All CWB products sold as cut steaks, other cuts, or manufactured meats e.g., diced or minced to have a CWB sticker adhere to the customer level packaging at a graphic level subordinate to that of the retail brand.		Critical				
All cryovac bags or other forms of packaging containing CWB product logo prominently displaying the CWB logo at graphic level subordinate to that of the retail brand		Critical				
All cartons containing CWB product prominently displaying the CWB logo at a graphic level subordinate to that of the retail brand		Critical				
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 of the carcass surface		Critical				
A written commitment by management is provided that includes: An undertaking. <ul style="list-style-type: none"> <li>• To be committed to comply to the CWB program</li> </ul>						

Audit item	COMMENTS	NCR	FINDING			
			COMPLY	MINOR	MAJOR	CRITICAL
Menu or Shops signage prominently states that all Wagyu beef sold on these premises has been verified as CWB Program compliant						
All CWB products advertised at customer level has the CWB logo prominently displayed at a graphic level subordinate to that of the retail brand. No other Wagyu product to be sold with the CWB logo						
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 with 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 acquired from a non-CWB entity cannot be labeled 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						

Audit item	COMMENTS	NCR	FINDING			
			GUIDELINE	COMPLY	MINOR	MAJOR
PRP Program to be implemented fully as per requirements of R638						
The establishment is approved/ registered in terms of R638						
Staff to be trained to ensure fully understand CWB requirements, marking and identification						
Procedure to be in place to handle possible customer complaints CWB specific						
A prerequisite program is available to manage returned product at the establishment. All CWB returns must be recorded and traceably.						
CWB products to be fully traceable back to supplier.						
A prerequisite program is available for management of cold rooms/ freezers and shall comply to the Meat safety act and the R638 as well as other legal requirements or industry standards This process is required from receiving to dispatch						

# Memberslist

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PRAYER MOUNTAIN WAGYU'S	LOURENS	JONKER	KESTELL	27827849368	ljonker@hantam.co.za		

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STEYN WAGYU	FRANCOIS	STEYN	ROUXVILLE	27810177569	vanrooyencronnie@gmail.com; francoissteyn10@gmail.com
STRYDOM PRIME GENETICS (PTY) LTD	JA	STRYDOM	ALIWAL NORTH	27828239712	jastrydom@gmail.com
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**GAUTENG**

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**GAUTENG**

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COUNTRY MEAT LINDEN	JACO	GROOT	LINDEN	27833973327	linden@cmeat.co.za rbakkes@icloud.com
DRY AGER DELI SUPPLIES PTY LTD	CHRIS	FOURIE	DIE WILGERS		chris@dryagersa.co.za ian@iafs.co.za michielvandermerwe7@gmail.com
EMBRIO PLUS	MORNE	DE LA REY	BRITS	27827867324	info@embryoplus.com
HOKHAAI (PTY) LTD	RICHARDS ADRIAAN	VAN WYK	SHERE, SILVERLAKES	+27 78 338 7789	silverlakes@hokaaimarket.com jacquesvdw@kauffhuiz.com
INFRACOR STUD BREEDERS	DERICK	ORSMOND	LYNWOODRIDGE	27832736432	derick@infracor.co.za
JAN SCHELTEMA SMITH	JAN SCHELTEMA	SMITH	VLAK DRIFT	+27 74 646 1123	johan.smith@kpmg.co.za janoscheltemasmith@gmail.com
MARLAU WAGYU	MARTINUS	PISTORIUS	NIGEL	27828298322	pistoriusmartin99@gmail.com
MATUKA CATTLE FARMING PTY LTD	MATHUYS	KRUGER	BRYANSTON EXT3	27828011702	thys@medcarenet.co.za

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NEPOSETEM TRUST	ERNST	PENZHORN	BROOKLYN SQUARE	27825517307	penzhorn@mweb.co.za
PICKY EATERS FOOD & BEVERAGES	MDUDUZI	NKOSI	DUBE	27760721899	nkosima@pickyeaters.co.za
PI BOSMAN	PAUL	BOSMAN	BRONKHORSTSPRUIT	27823777270	paul@angwa.co.za
PRESTIGE WAGYU (PTY) LTD	JOHANNES NICO-LAAS	MULLER	MORELETA PARK, PRE-TORIA	+27 83 3918 252	prestigewagyu@gmail.com
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RETTCO	STEHAN	CLOETE	WIERDAPARK	27826195026	scloete87@gmail.com;stehan@rettcoagri.com
RIISING SUN STUD	JOHAN	BURGER	WATERKLOOF	27828914313	gifbospan@gmail.com
ROBYN KARS	ROBYN	KARS	PRETORIA	+79 379 0080	robynkarsproclaim@gmail.com
RW JEFFERY	RYAN	JEFFERY	PAARDEKRAAL	27764625248	cradlewagyu@gmail.com
TANAFIELD PTY LTD	ZELDA	GREYLING	TOTIUSDAL	27828215626	zelda@bizonfarming.co.za
TANAKA BOERDERY	BENJAMIN	KLEYN-HANS	SINOVILLE	27839237857	benjamin@tanakasa.com
THE LOCAL GRILL	STEVE	MARESCH	PARKTOWN NORTH	27834560252	steve@localgrill.co.za
TRAVELSPOT (PTY) LTD	MUHAMMAD	GHOOR	LINBRO BUSINESS PARK	+27 82 796 5786	mo@meatcart.co.za; muhammad.ghoor@gmail.com
WAGYU MEAT MARKET (PTY) LTD	ZELDA	GREYLING	TOTIUSDAL	27825623826	wagyuway@gmail.com
WANTED WAGYU	SEAN-LUC	DE LA REY	PRETORIA	+27 71 317 7389	sl@embryoplus.com
WATSON AND SEARLE (PTY) LTD	RYAN	SEARLE	DUNSWART	27609977211	rhinosearle@gmail.com
ZINGELA MEAT CO	ZAHEER	ASMAL	SPRINGS	27813610484	ze.asmal@gmail.com

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BONSMA FARMING TRUST	DEREK	CHRISTIE	UNDERBERG	27823189995	christies@vodamail.co.za
CP DWEN	CHRISTOPHER	DWEN	UNDERBERG	2782 652 1217	admin@superfarm.co.za
DRIEL FARM TRUST	LIONEL MARK	ZUNCKEL	BERGVILLE	+27 82 498 3356	edwaleni@gmail.com
HARTLEA FARM CC	WALTER	POOLER	UNDERBERG	+27 82 648 0509	hartleafarm@futurenet.co.za
NABEEL AHMED SEEDAT	NABEEL AHMED	SEEDAT	SYDENHAM	078 758 2922	nabeelseedat1@gmail.com
SIMPLY WAGYU	MUHAMMED	AKOOB	BLUFF	27837860555	miaakooB@gorasgroup.co.za
STRAUN FARM CC	MIKE	WILLMENT	UNDERBERG	27827843964	struanfarm@futurenet.co.za
VOIGTS GROUP WAGYU	IVAN	VOIGTS	HILTON	27833015834	admin@voigts.co.za
VUMISA GROUP PTY LTD	FISO	NYANDENI	NQUTU	27845245596	fiso@vumisa.co.za
WALTON WAGYUS	ATHOL	SANDERS	UNDERBERG	27726252080	hamstead@futurenet.co.za

**LIMPOPO**

ACS BOERDERY	ANDRE	SWANEPOEL	MARBLE HALL	27832544196	andre@wildmangrob.co.za
DAMAJANE EIENDOMME BK	WA	CROTS	MODIMOLLE	+27 82 886 5887	crotswa@gmail.com braam@dunamus.co.za
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FARMING DYNAMICS (PTY) LTD	FRANCOIS	LOOTS	WATERKLOOF HOOGTE	27823711899	friloots1@gmail.com

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HUGOMOND WAGYU	WOUTER	CHALMERS	POLOKWANE	27824530870	wouter@legoya.co.za
LOUMA BOERDERY EDMS BPK	LOURENS	DU PLESSIS	THABAZIMBI	27832585824	kantor@louma.co.za
MW DE WET & SEUNS BOERDERY (PTY) LTD	MW	DE WET	POLOKWANE	+27 73 333 8632	rene@marlofarms.co.za info@marlofarms.co.za
TEHILA BOERDERY BK	WOLFIE	JAHN	ONVERWACHT	27797496209	wolfe.jahn@gmail.com

**MPUMALANGA**

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JASIRI HUNTING SAFARY'S (PTY) LTD	MICHAEL	BASSON	MIDDELBURG	27725717998	michael.basson67@gmail.com
JIP HORN	JOHAN	HORN	WITBANK	27829756111	johan@mmppe.co.za
M ENGELBRECHT	MORNE	ENGELBRECHT	ERMELO	+27 82 784 5248	morne@engelbrecht.me
MORGAN BEEF ABATTOIR (PTY) LTD	WIMPIE	ANNANDALE	DELMAS	27723413414	wimpie@morganbeef.co.za
MORGAN BEEF FEEDERS (PTY) LTD	WIMPIE	ANNANDALE	DELMAS	27723413414	wimpie@morganbeef.co.za
POT SHOT MEATMARKET	TONI MICHELLE	BONNIN	BETHAL	+27 82 338 1822	0823381822@vodamail.co.za
PW STEINBERG	WILHELM	STEINBERG	ERMELO	27829205000	steinberg.wagyu@gmail.com
TRIFILL WAGYU	WALDO	SCHEEPERS	SECUNDA	27768102330	waldo@trifillgroup.co.za
VAN ZYL SMIT WAGYU	FRANCOIS	SMIT	MIDDELBURG	27760757322	vanzylsmitwagyu@gmail.com

<b>NAMIBIA</b>				
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MIMOSA FARMING PTY LTD	SAREL	DU TOIT	WINDHOEK	natasha@dascom.co.za sarel@dascom.co.za

<b>NORTH WEST</b>				
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DIE WILGE BOERDERY/BK	DRIES	JANSE VAN RENSBURG	KOCKSPARK	pecto@cur@safricom.co.za
DJ VAN WYK	DJ	VAN WYK	WOLMARANSSSTAD	daric@lanitic.net
EURO COLLECTIONS CC	ERIC	LETEANE	BOONS	eric@greensweep.co.za
JA DU PLESSIS	JA	DU PLESSIS	TUSCANY RIDGE, POTCHEFSTROOM	johandup007@gmail.com
JANRI VLEIS BK	FOURIE	NEELS	SCHWEIZER-RENEKE	neefou@gmail.com
KLIPLAAT FARMING (PTY) LTD	CHARLES	NIEHAUS	SOMERSET WEST	niehaus@mweb.co.za
LELIEPAN BOERDERY (PTY) LTD	TAKS	DE JAGER	WATERFALL MALL	philip@pentamotorgroup.co.za
LIVE IT GLOBAL (PTY) LTD	KAT	MARLI	DERBY	marikat.mk@gmail.com
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MC PIETERSE	MARTHINUS CHRISTOFEL	PIETERSE	SCHWEIZER-RENEKE	nvanaarde@gmail.com nicolien@cargocarriers.co.za
NORTH WEST WAGYU	DANIEL	MANS	LICHTENBURG	drdanielmans@gmail.com

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RJ CARROLL	ROBERT	CARROLL	BLACKHEATH	27764844474	robcarroll84@gmail.com
WATERGLEN PLUIJWEEPLAAS BK	JURIE	JOUBERT	RUSTENBURG	27827519568	waterglenj@gmail.com

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AL BEKKER	ALBERT	BEKKER	ALIWAL NOORD	27825739533	bbekker@nokwi.co.za bleidabekker1@gmail.com
ALLIEPAD BOERDERY	N	POOLMAN	KATHU	27795268679	alliepad.np@gmail.com
ALWAYS INVESTMENTS PTY LTD	HENNIE	GOUS	DOUGLAS	27716434457	lourens@hpgous.co.za
BEEFMASTER KIMBERLEY (PTY) LTD	HELANIE	STEENKAMP	KIMBERLEY	27835567709	helanie@beefmaster.co.za
DIAMANTVLEI BOERDERY	HENNIE	GOUS	DOUGLAS	27828084143	hennieg@hpgous.co.za
GRENSLYN BK	MELANIE	JOUBERT	UPINGTON	27845558144	hein@grensyn.co.za
JC LAMPRECHT	JOHAN	LAMPRECHT	KURUMAN	27823221384	johanl@mfeed.co.za
LC FABER	LOHAN CHRIS	FABER	MONUMENT HEIGHTS, KIMBERLEY	+27 79 497 0011	minkfourie@gmail.com
LEGACY WAGYUS	HENNIE	GOUS	DOUGLAS	27828084143	hennieg@hpgous.co.za
OC MYNHARDT	OCKIE	MYNHARDT	MODDERRIVIER	27824148945	ocmynhardt@gmail.com

<b>NORTHERN CAPE</b>					
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STEFFS TRUST	DS	CORNIS	KIMBERLEY	27828886945	hayleydej@gmail.com
W'VAN DER LINDE	WIAAN	VAN DER LINDE	MODDERRIVIER	27824545325	madaleinn@wintershoek.com

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BLOCKMEN	DAVID	LARGE	SUNSET BEACH, CAPE TOWN	+27 82 313 0548	davidplarge@gmail.com
BLUEGUM GROVE TRUST	JOHAN	CARINUS	LYNEDOCH	2772243599	danicarinus@gmail.com
BUY FRESH (PTY) LTD	ASHER	STERN	CAMPS BAY	+27 83 294 6834	asher@buyfresh.co.za
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CONSCIOUS CARNIVORES	MARCIA	PERUMAL	RONDEBOSCH	+27 82 978 7787	adammoammed6@gmail.com marciaperumal@gmail.com
DE KOMBUYS LANDGOED	MARTIN	SMUTS	STELLENBOSCH	27837522600	martin@dekombuys.com carla@smutsdekock.co.za
ELANDSBERG FARMS	JONATHAN & MIKE	HONEYBORNE & GREGOR	HERMON	27712481470	jonathan@rapula.co.za

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FLM-SA (PTY) LTD	GREGOR	KLAASEN	BRACKENFELL	+27 72 610 6725	sparker@fvc.co.za gklaassen@fvc.co.za
FREDERICKSBURG WAGYU	STEFAN	TERBLANCHE	FRANSCHOEK	27826105397	stefan@fredericksburg.co.za
HUDSONS PTY LTD	AMI	STOCKWELL	MUIZENBERG	+27 82 459 0288	ami@theburgerjoint.co.za sales@zuneywagyu.com
JC NEL JUNIOR FAMILY TRUST	JC	NEL	SUIJBRAAK	+27 71 851 3581	jcneltrust@gmail.com
JJC UYS	JOHANNES JACOBUS CORENELIS	UYS	BREDASDORP	+27 72 288 8746	jsuys@visserdrift.co.za info@visserdrift.co.za
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ROYAL WAGYU (PTY) LTD	GLEN	HARE-BOWERS	BOSKLOOF AVE, SOMERSETWEST	+27 84 810 5290	glen@royalwagyu.co.za
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SKRIK VAN RONDON WAGYU	GIDEON	VAN ZYL	REDELINGHUIJS	27824962504	goudkop@kingsley.co.za
VASHTO (PTY) LTD	JAMES	ARMITAGE	EISENBERG	+27 72 680 3549	james@sandownstud.co.za
WR MATTHEWS	WARREN	MATTHEWS	STILL BAY	27824608845	stonehavenco@gmail.com

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