

RANGELAND BEEF



Certified Wagyu Beef

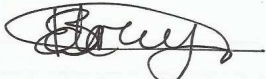
5 Reitz Park

78 President Reitz Ave

Westdene

Bloemfontein

9330

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Compiled by:	Wagyu Society of South Africa & Certified Wagyu Beef	Page number:	1 of 4
Approved by:	Elandri de Bruyn, Wagyu COO	Revision:	1
Signature:		Effective Date:	1 January 2023
		Revision Date:	18 April 2023

WAGYU SOUTH AFRICA / CERTIFIED WAGYU BEEF

1. Scope

Rangeland Beef refers to a production system where cattle are reared for slaughter and not put through feedlot phase. Animals raised under Rangeland Beef will not go through the feedlot phase, instead, they are raised and reared on veld or pastures until slaughter. Veld or pasture-reared animals are traditionally smaller to medium-framed units which are well adapted to the environment in which they are kept. It is therefore recommended that producers use a dam line (discretion of producer) that is well suited to their production environment and could facilitate a viable and sustainable end product.

2. Contact details regarding the protocol

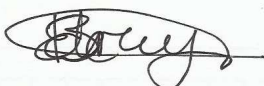
- a. Owner: Wagyu Cattle Breeders Society of South Africa and Certified Wagyu Beef
- b. Contact Person: Elandri de Bruyn
- c. Address: 5 Reitz Park, 78 President Reitz Ave, Westdene, Bloemfontein, 9330
- d. Telephone Numbers: 051 492 1852; 061 408 4123
- e. E-mail: elandri@wagyu.org.za; office@wagyu.org.za
- f. Stamp for carcasses: *n/a*

3. Claims

- a. Animals are not put through a feedlot phase
- b. No growth promotants, stimulants, steroids or systematically fed antibiotics
- c. Animal welfare
- d. No animal by products fed (including chicken litter) during its entire life

4. Production (Farm)

- a. Free range
 Animals are reared extensively on veld or pasture. Mineral licks are provided such as Phosphate block (or similar), rock salt, molasses, SB 46 (or similar) and finishing supplement (such as alfalfa or similar). Supplements may not include grain. Animals are not put through a feedlot phase
- b. No growth promotants, stimulants, steroids or systematically fed antibiotics. For cattle breeds such as Wagyu, marbling is important and should be stimulated from a young age. Similarly, all male/bull calves must be castrated before 5 months of age. Breeding bull carcasses will be processed into ground beef. By taking into consideration all raw materials available to the farmer and incorporating them into the different types of production systems and different development stages, return on investment can be maximised.
- c. Animal welfare
 The cattle have adequate space to express normal behaviour and grow at a natural pace. Rotational grazing is practiced with stocking levels and rest periods that

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facilitate sustained growth in the cattle as per DALRRD long-term capacity map (Participants are to be compliant with all South African Legal requirements).

- d. No animal by-products fed (including chicken litter) during its entire life.

5. Slaughtering (Abattoir) & Deboning & Processing

- a. Carcasses in the Rangeland Beef program are kept separately from other carcasses
- b. Carcasses, primals and retail cuts from the Rangeland Beef Program are kept separate from other carcasses, primals and retail cuts.
- c. All South African Legal requirements are to be followed.

6. Wholesale, Distribution Centers, Retail & Restaurants

- a. Products from the Rangeland Beef Program are kept separate from other products.
- b. All packaging clearly identify the product as Rangeland Beef at eye level for consumer to observe at first glance.
- c. Menu's clearly identify product as Rangeland Beef at eye level for consumer to observe at first glance.

7. Traceability

- a. Production (Farm)

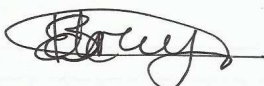
All animals under the Rangeland Beef program must be registered with the Wagyu Cattle Breeders Society. All animals will have a management tag applied to their right ear and RFID applied to the left ear. Each animal will have a unique registered animal number that follow the format of Herd Designation Mark, year, and 4-digit sequential number (HDMyy####, e.g. ABC220001). The animal number may not be used for more than one animal (e.g. ABC220001 can not be assigned to a female and male animal). All animals are to be parent verified through DNA.

- b. Slaughtering (Abattoir)

All carcasses are to be given a Serial number from which a body number will be extracted. All animal ID's and RFID's are to be linked to the carcass on the abattoir system. All Rangeland Beef carcasses are kept separate from other carcasses.

- c. Wholesale, Distribution Centers, Retail & Restaurants

All packaging clearly identify the product as Rangeland Beef at eye level for consumer to observe at first glance. All Rangeland Beef products sold as cut steaks, other cuts, or manufactured meats e.g., diced or minced to have a labeling adhere to the customer level packaging at a graphic level subordinate to that of the retail brand. All cryovac bags or other forms of packaging containing Rangeland Beef product logo prominently displaying labeling at graphic level subordinate to that of the retail brand. All cartons containing Rangeland Beef product prominently displaying labelling at a

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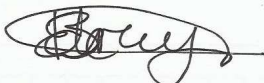


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graphic level subordinate to that of the retail brand. Menu's clearly identify product as Rangeland Beef at eye level for consumer to observe at first glance.

8. Auditing

Auditing will be done by CPG as Rangeland Beef is part of the CWB Scheme and protocol.

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