

別添資料 4
和牛に関するプレゼンテーション資料



■ universal Wagyu mark

The Wagyu brand is increasing in popularity all over the world

Authentic Japanese Wagyu comes sealed with the universal Wagyu mark

Wagyu is increasing in popularity all over the world. This mark is only given to authentic Japanese Wagyu and we hope that you use it as a guide to selecting high-quality, great tasting authentic Wagyu meat products. Try one of the authentic Wagyu products today.

What breeds of cattle produce Wagyu?

Only breeds that satisfy the following conditions can be accredited as Wagyu beef.

■ Breeds

1. Japanese Black Cattle
2. Japanese Brown Cattle
3. Japanese Shorthorn Cattle
4. Japanese Polled Cattle
5. Cross breeds resulting from interbreeding of 1.- 4. above
6. Cross breeds from the interbreeding of 1.- 5. or 5. above. Proof of the above must be able to be evidenced by means of a registration system in accordance with the Improvement and Increased Production of Livestock Act and through the cattle traceability system*.

* Japan has established a beef traceability system that provides production records of domestic cattle in Japan from the time they are born up until the time they reach the consumer.
Homepage Address: <https://www.id.nrc.go.jp/english/top.html>
For more information, please see p.45 and 46, "High-level Measures to Ensure Meat Safety", of the guidebook

■ Breeding environment

1. Must be cattle born and bred in Japan.
2. Ancestry of the cattle must be able to be confirmed by a traceability system.

High-grade Wagyu. Beef brands bred in specific regions of Japan.

Included under the category of Wagyu are beef brands that are extremely popular that have been bred using improved feeding methods and feed individually developed in specific regions throughout Japan. A large majority of these beef brands are given the name of the production area such as Matsuzaka Beef, Yonezawa Beef and Matsusawa Beef.

Grading system to clearly identify meat yield and quality

To ensure fair trading, beef in Japan is currently graded by the Japan Meat Grading Association. Beef is graded based on the yield grade and meat quality. The yield grade refers to the ratio of meat to total weight of the carcass and is classified into three grades from A to C with A being a grade of higher yield. Meat quality is classified into five grades from 5 to 1 based on beef marbling, color and brightness of the meat, firmness and texture of the meat and color and brightness of the fat. The lowest of the four individual grades is the final grade allocated to the meat. A thorough grading system of 15 grades through a combination of the above two elements ensures a clear indication of Wagyu meat quality and yield grade.

■ Standard grades and how they are displayed <Example>

Yield Grade	Meat Quality Grade					B 3
	5	4	3	2	1	
A	A	A	A	A	A	B 3
	5	4	3	2	1	
B	B	B	B	B	B	
	5	4	3	2	1	
C	C	C	C	C	C	
	5	4	3	2	1	



Wagyu Product Guide

- A new range of selections -

This catalog, while also reviewing standard cuts that are popular in the marketplace, will also focus on introducing cuts that until now have been used with less frequency.

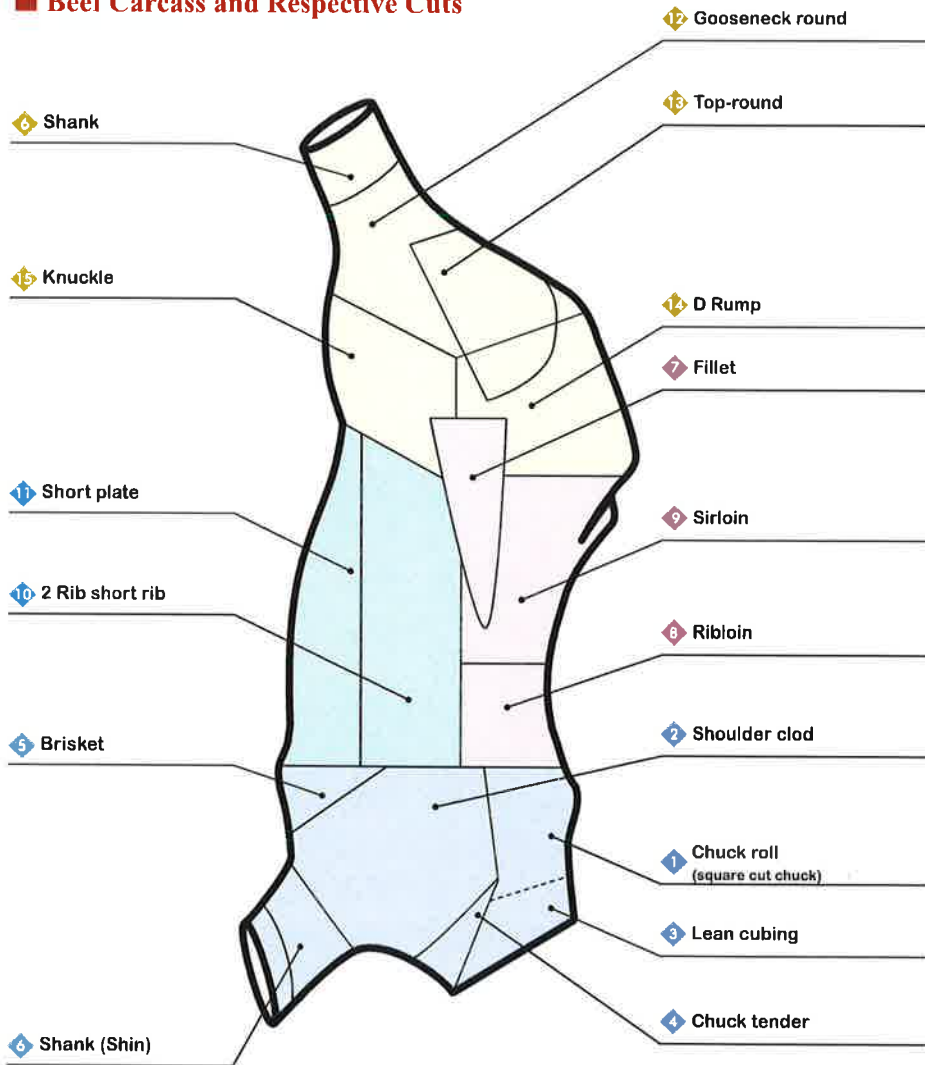
We hope that this catalog serves as a guideline to exploring the possibilities for new product development.





Illustration of Beef Cuts

Beef Carcass and Respective Cuts



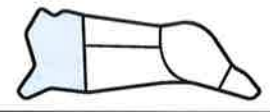
Recommended Cooking Methods for Each Cut

★ = Specially Recommended Cuts

Part of Meat		Steak	Barbecue	Roast Beef	Stewing	Sukiyaki	Shabu-shabu
Primal Cut	Sub-primal Cut						
Forequarter	1 Chuck roll* (Square cut chuck)	⊙	⊙		⊙	⊙	⊙
	2 Shoulder clod	⊙	⊙		⊙	⊙	⊙
	3 Neck		○		⊙	○	
	4 Chuck tender		⊙	⊙			
	5 Brisket		⊙		⊙	○	⊙
	6 6 Shank		○		⊙		
Loin	7 Fillet*	⊙	⊙	⊙			
	8 Ribloin	⊙	⊙			⊙	⊙
	9 Sirloin	⊙	⊙	⊙		⊙	⊙
Short plate brisket	10 2 Rib short rib*	○	⊙		⊙	○	
	11 Short plate*	○	⊙		⊙	○	⊙
Round	12 Gooseneck round*		○	○	⊙	⊙	○
	13 Top-round	⊙	⊙	⊙	○		⊙
	14 D Rump	⊙	⊙	⊙		○	○
	15 Knuckle	⊙	⊙	⊙		⊙	○

1

Chuck roll*



Overview of Raw Meat

The chuck roll is the forequarter portion that is cut between the 6th and 7th rib perpendicular to the dorsal line excluding the shoulder clod and the brisket. It is divided into the chuck and the neck. The chuck roll can be well-marbled and the meat is tender and tasty making it perfect for sukiyaki and barbecuing.



Culinary Applications

Steak	Barbecue	Stewing
Sukiyaki	Shabu-shabu	



PRIMAL CUT

Photo Trimmed

Removing the neck

For the neck, see P. 13

Cross-section between the 2/3 iliacal vertebrae: Marbling can be clearly seen in this cut and shows that it has been cut perpendicular to the muscle fibers.

Cross-section between the 7/1 cervical vertebrae: The point from which marbling starts is used as the partition line.

Cross-section between the 6/7 thoracic vertebrae: Cross section between the chuck and the riboin. The core of the loin is large with a proportionate balance of lean meat and fat.

Cross-section between the 3/4 cervical vertebrae: Partition line between the neck and chuck (May differ depending on standards)

RETAIL CUT

Cut A
This portion is closest to the neck. The meat is a little tough and fibrous however has a strong flavor with little fat. (High proportion of lean meat)

Machine slicing: When packaging, take extreme care as the fat is subject to cracking.

Fold the upper and bottom portions back when packing.

Shabu-shabu slices

Cut B
Dividing into the chuck eye log and the chuck flap

Inserting a cleaver between the intercostal muscle and the chuck eye log

Dividing

Chuck eye log and chuck flap

Chuck eye log

Slicing

Steak cuts

Barbecue cuts

Chuck flap Trimmed

Slicing

Steak cuts

Barbecue cuts

Cut C

Removal of cap muscle: Cutting along the connective tissue

別添資料 5
日本酒に関するプレゼンテーション資料

Japanese Food Forum
“Learn Washoku and Wagyu”
— Japanese Sake —

Friday 11th March 2016

5th Sake Samurai and Sake Sommelier

Mariko Kiyonaga

■ Profile

Mariko Kiyonaga

Born in Fukuoka, Japan.

Entitled as Sake Sommelier and 5th generation Sake Samurai, an official sake ambassador, recognized by Sake association of Japan.

<http://www.sakesamurai.jp/person10.html>

Past invitations as a jury for sake competitions are Kanzake Contest 2011 and Delicious sake Award 2015 in wine glass.

Mariko has visited 80 sake breweries in Japan and tasted over 300 kinds of sake.

Her motto towards sake is to drink delicious sake with much fun and beautiful manner.

Moved to Singapore with her family in April 2014 for 10 months.

The interest towards sake in Singapore is growing, and that motivated her to organize sake events here regularly since then.

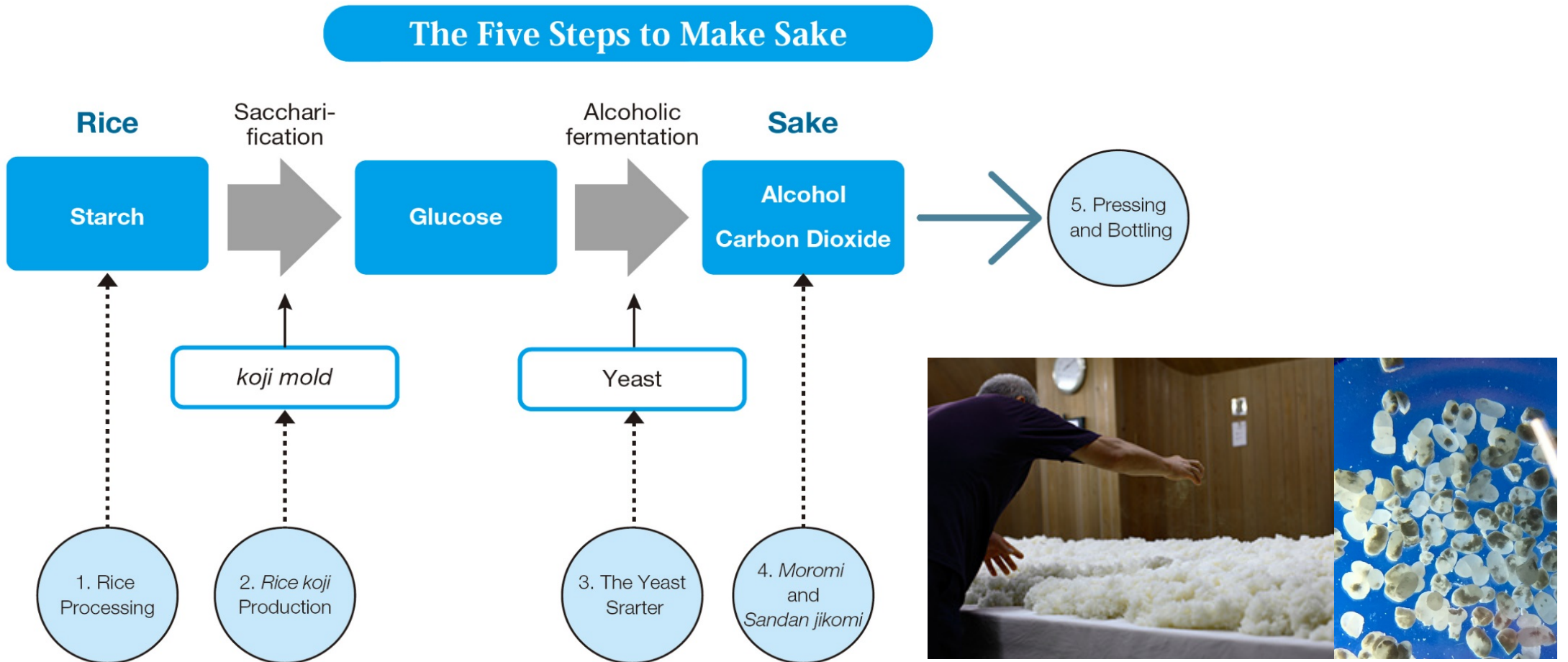
One of most remarkable event here was " Sake de Kanpai on the Day of Sake" in October 2015.

It attracted 50 F&B outlets and over 1370 residents in Singapore to participate.

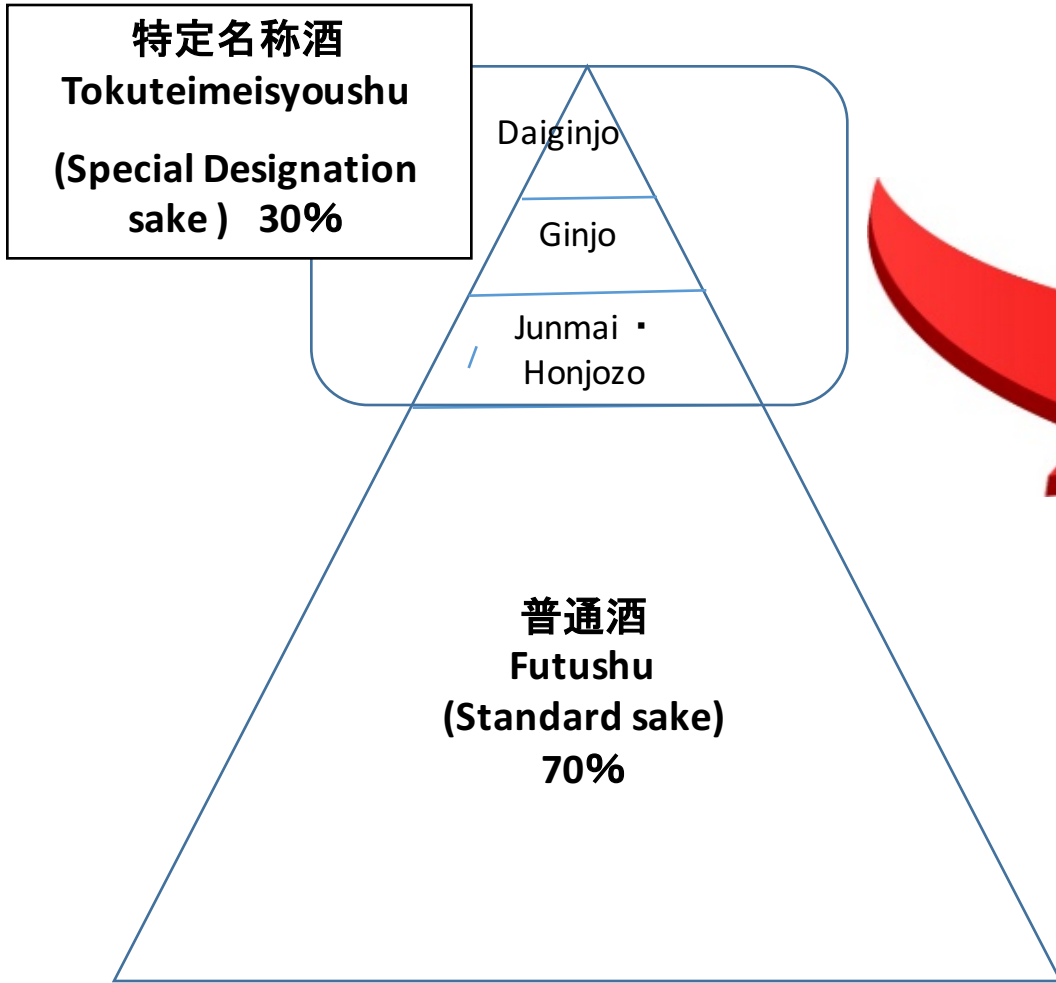


What is sake?

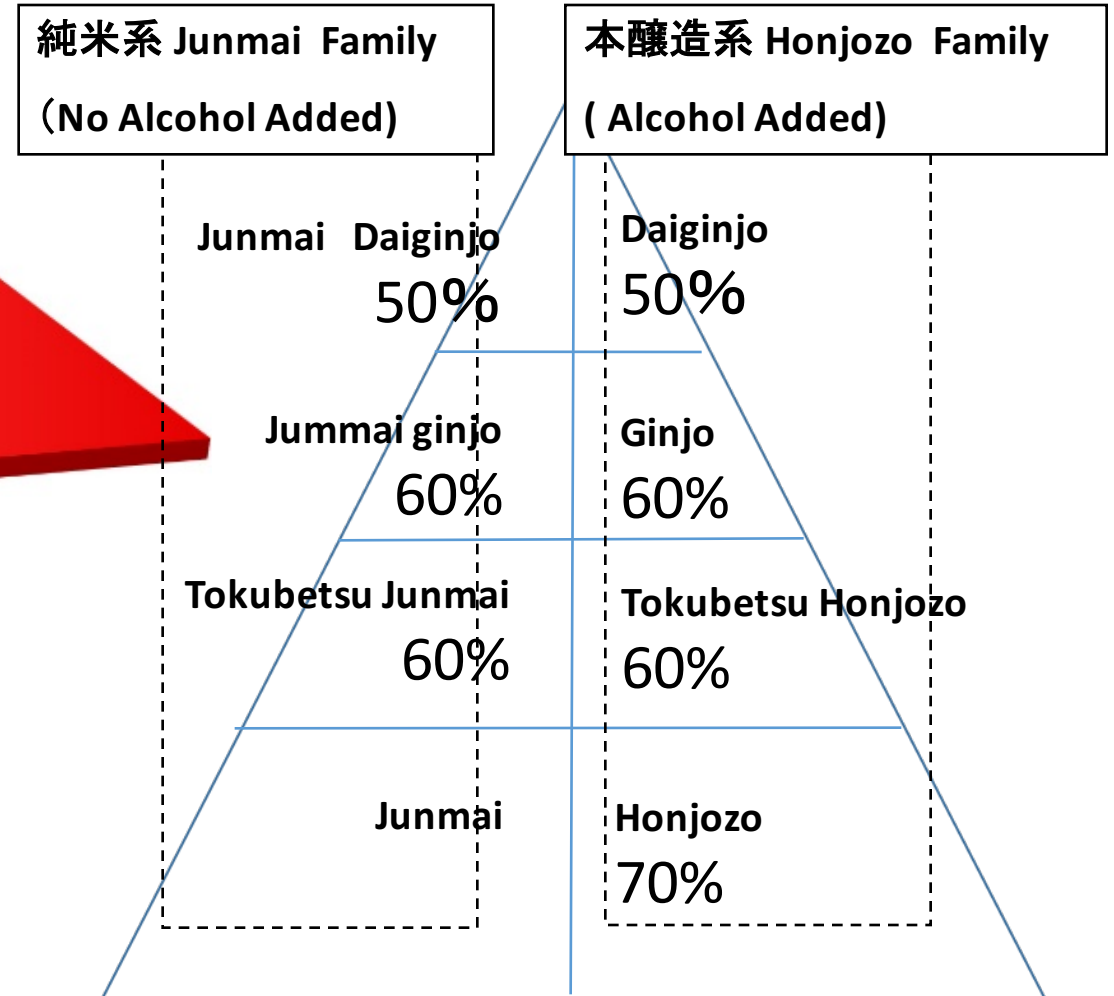
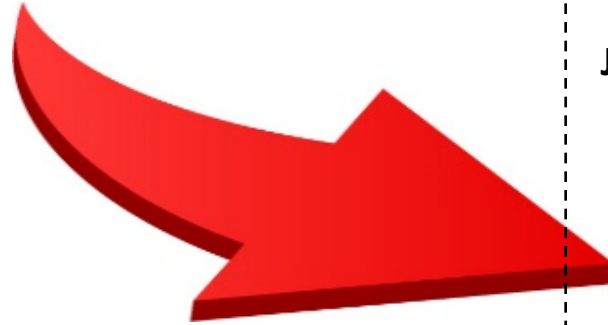
Sake is Japanese alcoholic beverage made from rice, water, yeast and mold known as Koji mold. It is a brewed beverage made by multiple fermentation of rice.



■ Sake category



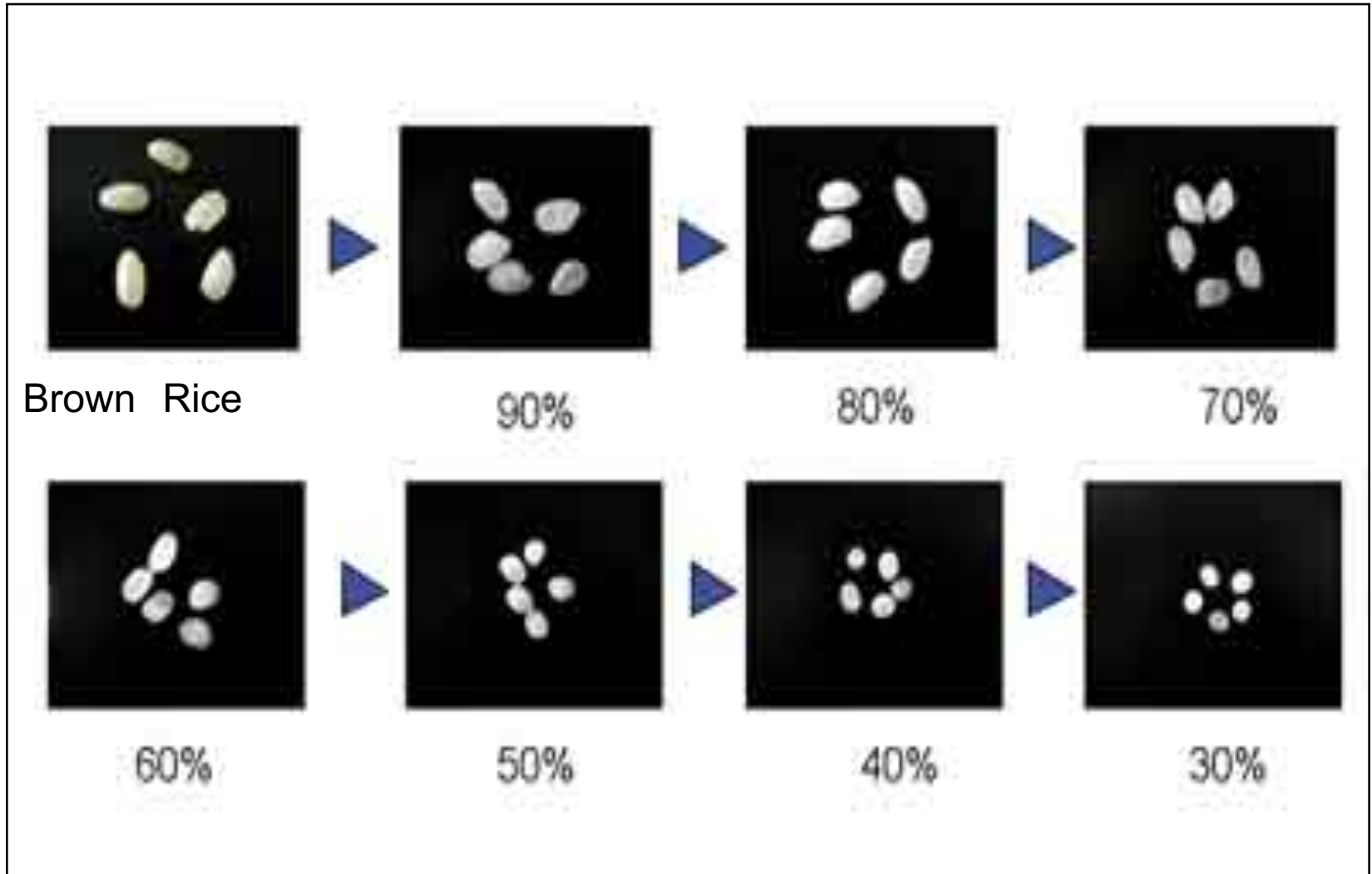
<Different Type of Sake>



<特定名称酒 Special Designation Sake>

Rice Polish

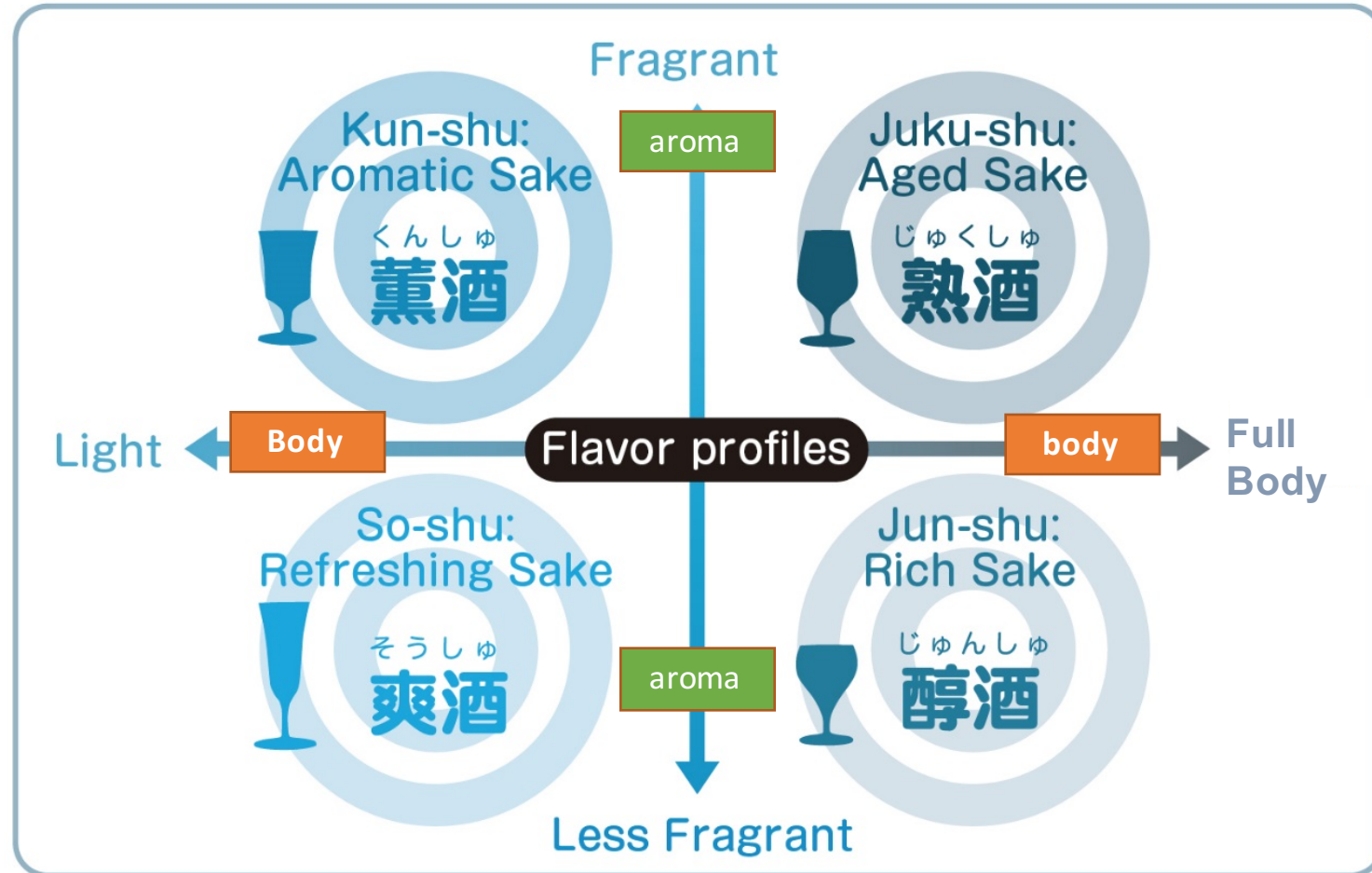
使用米	会津産五百万石(使用割合100%)
原材料名	米・米こうじ
精米歩合	60%
アルコール分	15度以上16度未満
日本酒度	±0
酸度	1.7



■ 特定名称酒 Special Designation Sake

純米系 Junmai Family(No Alcohol Added)	本醸造系 Honjozo Family (Alcohol Added)
<p><純米大吟醸> Junmai Daiginjo Made with rice, water, yeast and mold only. Uses rice that has been polished down to 50%.</p>	<p><大吟醸> Daiginjo Made with rice, water, yeast, mold and distilled alcohol(must be less than 10% of the weight of the rice). Uses rice that has been polished down to 50%.</p>
<p><純米吟醸> Junmai Ginjo Made with rice, water, yeast and mold only. Uses rice that has been polished down to 60%. Brewed through Ginjo process only.</p>	<p><吟醸酒> Ginjo Made with rice, water, yeast, mold and distilled alcohol(must be less than 10% of the weight of the rice). Uses rice that has been polished down to 60%. Brewed through Ginjo.</p>
<p><特別純米> Tokubetsu Junmai Made with rice, water, yeast and mold only. Uses rice that has been polished down to 60%.</p>	<p><特別本醸造> Tokubetsu Honjozo Made with rice, water, yeast, mold and distilled alcohol(must be less than 10% of the weight of the rice). Uses rice that has been polished down to 60%.</p>
<p><純米酒> Junmai Made with rice, water, yeast no rice polishing rate requirement.</p>	<p><本醸造> Honjozo Made with rice, water, yeast, mold and distilled alcohol(must be less than 10% of the weight of the rice). Uses rice that has been polished down to 70%.</p>

■ Four Sake classifications



The four sake classifications based on aroma and flavor.

■ Today's Sake ■

■ MARUISHI BREWERY: AICHI PRE.

【TOKUGAWA IEYASU DAIGINJO】

★『Jun-Shu』 ①

- Rice: Yamadanishiki
- Rice Polishing Ratio:40%
- Alcohol:16%



■ TSUKASAGIKU BREWERY: TOKUSHIMA PRE.

【KIRAI JUNMAI】

★『Jun-Shu』 ②

- Rice: Ginnoato
- Rice Polishing Ratio:60%
- Alcohol:15.5%



■ KAETSU BREWERY: ISHIKAWA PRE.

【KAGA'S FULL MOON JUNMAI】

★『So-Shu』 ③

- Rice: Gohyakumangoku
- Rice Polishing Ratio:60%
- Alcohol:15.5%



■ SASAKI BREWERY: MIYAGI PRE.

【SHIBORI TATE NAMA HONJYOZO】

★『Jun-Shu』 ④

- Rice: Totyonishiki
- Rice Polishing Ratio:63%
- Alcohol:18.5%



