

Wagyu Information Manual



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1. What is Wagyu?

Wagyu cattle were originally Japanese draft animals. ‘Wa’ means Japanese and ‘gyu’ means cow. It refers to several breeds of cattle genetically predisposed to intense marbling and producing high-quality, tender beef with a rich flavour.

These traits are a result of the intramuscular fat percentage found in Wagyu cattle. The Wagyu cattle was used in agriculture, selected specifically for their high endurance and energy levels. The high intermuscular fat (IMF) is what makes Wagyu beef so full flavoured and popular.

There are four breeds of Wagyu in Japan – Akaushi (Japanese Brown), and the Japanese Black that consists out of Tajima, Kedaka and Fujiyoshi. The Tajima bloodlines are generally considered as producing the best quality meat. The colour of Wagyu ranges from red to black.

Outside Japan, Wagyu cattle are also bred in the U.S., Australia, and other countries, often as purebreds or crossbreeds with Angus or other cattle.

Wagyu can be classified in the following pedigree classes:

- Full blood wagyu
- Purebred wagyu
- Crossbred wagyu (F1/F2/F3)

Wagyu vs Other Beef:

Feature	Wagyu Beef	Conventional Beef
Marbling	Very high	Moderate
Flavour	Rich, buttery, umami	Beefy, variable
Texture	Extremely tender	Less tender
Fat Composition	High in monounsaturated fats	Higher in saturated fats
Price	Expensive	Affordable



Pictured above is Woodview 15-0452BA, a Full Blood Tajima Wagyu Bull owned by LW Wagyu. The Tajima (Japanese Black) are ideal F1 terminal crosses because of the very high marbling.



The Akashi have the propensity to marble earlier.

2. Wagyu in Namibia

The Namibia Wagyu Society (NWS) is currently the latest addition to formal breeding and propagation of Wagyu within the Southern African context as well within the World Wagyu Council (WWC) where Namibian Wagyu Society (NWS) also serves as an associated member.

Wagyu got its origin during 2017 in Namibia with the importation of animals as well as genetics in the form of semen and embryos. Formal establishment of NWS as a society took place during 2018 starting off with only 4 members and has since expanded to the current 30 members and breeders (2025).

The Wagyu population also increased during this period from a few animals to more than 3 500 animals currently registered with the Namibian Stud Breeders Association (NSBA). Both Japanese Black and Akashi Wagyu are being farmed.

Wagyu in Namibia is currently backed by a well-structured Society, complete protocols and developing marketing environment. Our quality is guaranteed by the Farmer Assured Beef Brand (FAN) endorsed by the Livestock and Livestock Products Board, Namfits for traceability, and quality assurance according to Certified Wagyu Beef (South Africa). Certificates of Authentication (COA's) are provided by NWS to certify that each animal is certified and registered. Certified Wagyu Beef protocols are expected of all breeders and are strictly controlled and enforced.

These entities are built around the core values of sustainability, authenticity, traceability, and quality of product under the supervision of the Namibian Wagyu Society.

The mission and Vision of Wagyu Namibia therefore ties into that of Wagyu South Africa (WSA) and shared Vision within the WWC community namely to transform the meat industry into a profitable production environment based on good quality meat and a healthy eating experience.

The vision of Wagyu in Namibia is to produce sought-after and profitable meat products in the Namibian meat industry. Every breeder and producer of certified Wagyu meat must emulate the core values of the fellowships to ensure the best quality product is delivered. The integrity of this exceptional breed should be able to be trusted by both the market and consumers.

There are several advantages that Namibia offers for the breeding of Wagyu. Banning the use of growth stimulants and the administration of hormones, lends the Namibian Wagyu market the hallmark of an organic production system. There are strict measures within the Namibian Wagyu environment regarding the registration of animals, record keeping, traceability and quality of product. The landscape of Namibia offers the ideal environment for the Wagyu breed, which is easily adaptable and produces quality meat. This offers Namibia the opportunity to enter this niche market and meet the huge demand for the product.

The NWS also aims to:

- Produce high quality meat without any hormones
- As far as possible use Grass-fed feeding programs dependent on the climatic conditions
- Establish value addition for the breeder as well as the consumer – VELD TO FORK
- Making the export of meat to international markets a reality
- Further participation in genetic evaluation initiatives to benefit the local industry within the framework of international standards
- Participation in the collection and sharing of data and records on an international basis as prescribed and developed by the WWC



3. Namibian Associations

The registration of Namibia Wagyu Breeders' Society with the Namibian Stud Breeder's Association was started under the leadership of a breeders' group (Johann Orffer, Andries Schutte, Hennie Kruger, and John Rabie).

Support and guidance were received from the South African Wagyu Breeders' Society, specifically the late Dr Michael Bradfield, Africa's Breedplan Founding Father.

Namibia Wagyu is currently represented by two members on the World Wagyu Council.

It gives the Namibian Wagyu industry as well as breeders, access to world-class information, specialists in the niche market as well as exposure to the Wagyu industry.

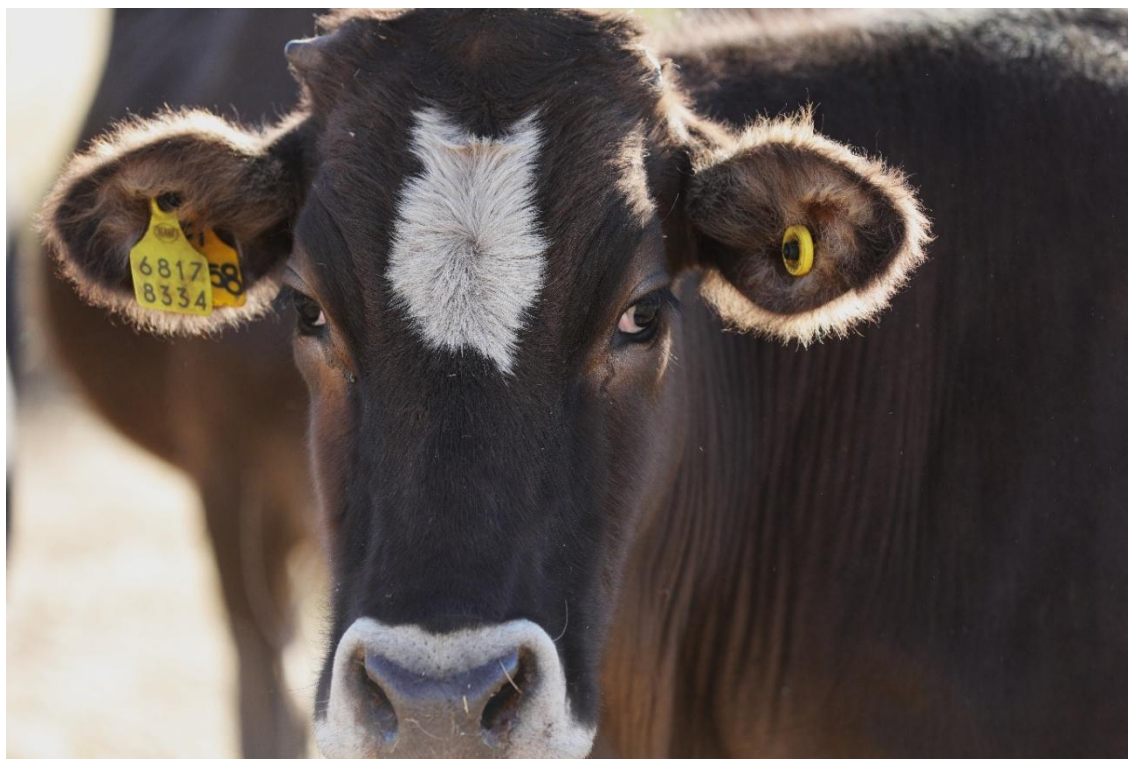
Quality is guaranteed by the Farmer Assured Beef brand that is endorsed by the Livestock and Livestock Products Board and Certified Wagyu Beef (RSA). The two entities are built around the core values of sustainability, authenticity, traceability, and product quality under the supervision of the Namibian Wagyu Society. Compliance with the protocols of the insured Farm Insured Namibian Meat (FAN), endorsement by the Livestock and Livestock Products Board, and Certified Wagyu Beef (CWB) promotes sustainability, traceability, and authenticity of the Wagyu beef products.

The Farm Insured Namibian Meat Scheme (FAN) provides insurance to consumers of Namibian meat regarding the welfare of the livestock, as well as traceability and safety of the meat. This enables Namibian producers to compete in niche markets and fetch high prices for their livestock.

The Certified Wagyu Beef (CWB) protocols ensure trust and integrity within the Wagyu value chain, product quality, and authenticity. CWB ensures this through traceability and third-party independent

audits for all participating parties. The CWB promise includes hormone-free, free of growth hormones, free of antibiotics and ethically produced Wagyu beef. CWB is in the process of applying for IS2200 certification.

Breeders implement Wagyu beef quality assurance protocols that are subject to third-party annual audits and inspections for breeders, as well as educational programs along the value chain. These protocols are aligned with several well-known and internationally accepted and reliable protocols.



4. The Wagyu Carcass

a. Health and Nutritional Benefits:

When you first hear and read about Wagyu beef, what comes to mind is all that fat and marbling cannot be good for your health. You think you cannot treat yourself to such a decadent meal and then it is good for you. But according to research all over the world Wagyu has quite a bit of health benefits.

Let us start with the red meat – Wagyu is not all fat but is rich in protein. Apart from protein Wagyu is packed with iron that your body needs to perform. Wagyu also supplies much needed Vitamin B.

Where other beef is ready to be slaughtered at 15 months, Wagyu takes three years. This gives them more time to develop the intermuscular fat. The marbling that is formed inside the muscles is good for your heart and there is plenty of it, according to Wagyu International.

High quality marbled beef contains a lot of beneficial fatty acids. The fatty acid composition in highly marbled Wagyu is considerably different from those in other cattle breeds. There is a higher percentage of Monounsaturated fatty acids (MUFA) due to the high levels of Oleic acid. Oleic acid is also found in olive oil and therefore the meat has a favorable profile with cholesterol. A higher percentage of MUFA will lead to a lower fat-melting point which contributes to the softness of beef fat and favorable beef flavor.

Research has shown that MUFA have little effect on the total cholesterol levels. They are heart-healthy dietary fat because they can lower the LDL-cholesterol while increasing HDL-cholesterol. Clinical trials have also indicated that highly marbled beef does not increase the LDL-cholesterol and that beef high in oleic acid can consistently increase HDL, the good cholesterol. Finally, literature studies have concluded that high-oleic acid beef such as Wagyu beef may reduce risk factors for cardiovascular diseases. Wagyu has even lower cholesterol levels than chicken and fish.

In summary, Wagyu beef has:

HIGH RATION OF MONOUNSATURATED FAT TO SATURATED FAT:

- Lowers cholesterol
- Prevents coronary heart disease
- Helps weight loss

SIGNIFICANT AMOUNTS OF OLEIC ACID:

- Good for the heart

HIGH LEVELS OF CONJUGATED LINOLEIC ACID (CLA):

- Contributes to weight loss
- Improves the immune system
- May have anti-carcinogenic properties
- Reduces the risk of heart disease
- Reduces the risk of Type 2 Diabetes
- Wagyu beef has the lowest cholesterol of almost any kind of meat sold in the world

RICH IN OMEGA FATTY ACIDS:

- Wagyu has higher levels of **Omega-3 and Omega-6 fatty acids** compared to regular beef

- These essential fatty acids help:
 - Reduce inflammation
 - Support brain function
 - Promote heart health

HIGH-QUALITY PROTEIN:

- Wagyu provides **complete proteins** with all essential amino acids
- Benefits include:
 - Muscle building and repair
 - Satiety (feeling full longer)
 - Support for immune function and metabolism

CONTAINS IMPORTANT MICRONUTRIENTS:

Wagyu beef is also a good source of:

- **Iron** – essential for red blood cell production
- **Zinc** – supports immunity and wound healing
- **Vitamin B12** – crucial for nerve function and energy metabolism
- **Niacin (B3), B6, Phosphorus, and Selenium**

SUMMARY OF KEY NUTRITIONAL BENEFITS OF WAGYU:

Feature	Wagyu Advantage
High MUFA (heart-friendly)	✓ Yes (esp. oleic acid)
Tenderness & flavour	✓ Exceptional (due to marbling)
Omega-3 content	✓ Slightly better (esp. if grass-fed)
Antioxidants (grass-fed)	✓ Higher levels of vitamin E, beta-carotene
Protein	✗ Slightly lower than lean beef
Calorie Density	✗ Higher due to fat content

HEALTH CONSIDERATIONS AND MODERATIONS:

Despite its benefits, Wagyu is still **calorie-dense and high in fat**, so portion control is key:

- A typical 3 oz (85g) serving can have around **300–400+ calories**, depending on the cut
- It's best enjoyed in **moderation** as part of a balanced diet

Despite being high in fat, it's considered healthier than many red meats in moderation.

SUMMARISED COMPARISON OF THE NUTRITIONAL BENEFITS OF WAGYU VS REGULAR BEEF:

Category	Wagyu Beef	Regular Beef
Fat Content	Higher total fat, especially intramuscular (marbling)	Lower fat, less marbling
Type of Fat	Rich in monounsaturated fats (oleic acid – heart-healthy)	More saturated fats
Calories	Higher due to fat content (~300–400 kcal/100g)	Lower (~250–300 kcal/100g)
Protein	Slightly lower (~18–22 g/100g)	Higher (~22–26 g/100g)
Omega-3 & 6 Fats	Better balance, slightly higher omega-3 (especially grass-fed)	Lower omega-3 and less favourable ratio
Vitamins/Minerals	High in B12, iron, zinc, vitamin E (in grass-fed)	Also high in B12, iron, zinc
Cholesterol Impact	Potentially neutral/favourable due to fat quality	Varies; may raise cholesterol more
Taste/Texture	Extremely tender and flavourful	Leaner, less rich flavour

As per the table below, Wagyu has almost double the ratio of Oleic acid (Monounsaturated) compared to Palmitic (Saturated).

***Above information on the Health Benefits of Wagyu was obtained from The Wagyu Breeders Manual 2022 pg 9 – 10.**

Table 2. Fifteen important fatty acids in Wagyu ribeye steak

Number of carbons: Double bonds	Common name	Class	Fatty acid composition(%)
C14:0	Myristic acid	Saturated	4.1
C14:1	Myristoleic acid	MUFA	1.3
C16:0	Palmitic acid	Saturated	29.8
C16:1	Palmitoleic acid	MUFA	5.1
C18:0	Stearic acid	Saturated	9.2
C18:1ω9	Oleic acid	MUFA	41.1
C18:2ω6	Linoleic acid	Omega-6	1.1
C18:2 9c11t	Conjugated linoleic acid (CLA)	Conjugated	0.3
C18:3ω3	α-Linolenic acid	Omega-3	0.1
C20:3ω6	Eicosatrienoic acid	Omega-6	0.8
C20:4ω6	Arachidonic acid (AA)	Omega-6	4.0
C20:5ω3	Eicosapentaenoic acid (EPA)	Omega-3	0.2
C22:4ω6	Adrenic acid	Omega-6	0.5
C22:5ω3	Docosapentaenoic acid (DPA)	Omega-3	0.7
C22:6ω3	Docosahexaenoic acid (DHA)	Omega-3	0.5

b. Marbling and Grading:

Wagyu beef is meat with small, finely interspersed specks of fat called marbling. The visible marbling in the meat is characteristic of the high content of monounsaturated fats. Marbling is the most reliable component of meat taste and tenderness. The fat content (marbling) gives the product characteristics of taste, tenderness, and juiciness characteristic of Wagyu meat. It is usually measured in the carcass by video image analysis or as percentage fat. The instrument used by the Namibian Wagyu Society to measure the marbling is the MIJ Grading Camera. Marbling begins at about 12 months of age and is maximized by 24 – 36 months, depending on the genetics used.

The standards of grading beef consist of Yield Grade and Quality Grade. “A” of “A5” means the yield grade, while the “5” shows the quality grade.

The Japanese beef grading system has 5 quality grades. They are (1) marbling, (2) meat colour and brightness, (3) firmness and texture of meat, and (4) colour, cluster, and quality of fat.

Yield Grade	A	A1	A2	A3	A4	A5 (Best)						
	B	B1	B2	B3	B4	B5						
	C	C1	C2	C3	C4	C5						
Meat Quality Grade	1	2	3	4	5							
BMS	1	2	3	4	5	6	7	8	9	10	11	12

Yield Grade

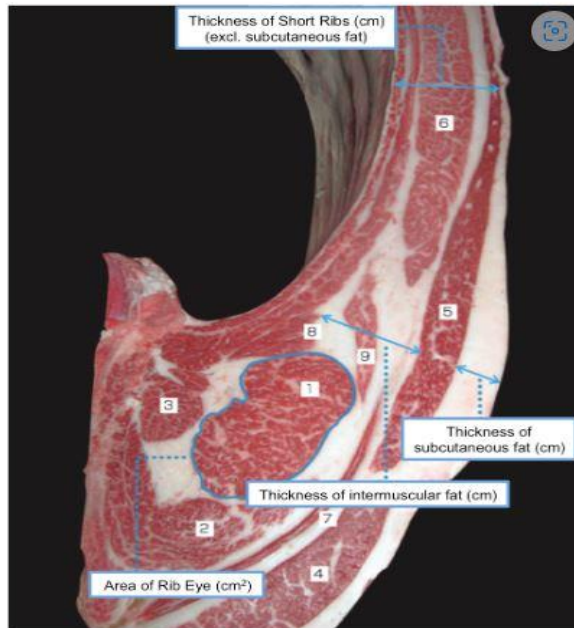
Yield grade indicates how much meat could be taken from carcass compared to standard.

Yield Rate	Meaning	Yield Score
A	Yield is higher than standard	Greater than or equal to 72
B	Carcass has standard yield	Greater than or equal to 69, less than 72
C	Yield is lower than standard	Less than 69

Yield grade is given based on the yield score, calculated from area of rib eye, thickness of short ribs, thickness of subcutaneous fat, weight of half carcass. Area and thickness are measured by cutting between 6th and 7th ribs of left carcass.

Yield Score

$$\begin{aligned}
 &= 67.37 + 0.130 * \text{area of rib eye (cm}^2\text{)} \\
 &\quad + 0.667 * \text{thickness of short ribs (cm)} \\
 &\quad - 0.025 * \text{weight of half carcass (kg)} \\
 &\quad - 0.869 * \text{subcutaneous fat (cm)} \\
 &\quad + 2.049 \text{ (if meat breed}^{(a)})
 \end{aligned}$$



PICTURE FROM JAPAN MEAT GRADING ASSOCIATION
(TRANSLATION IS ADDED TO THE ORIGINAL PICTURE)

Marbling: Beef Marbling Standards (BMS)

Marbling (サシ (sa-shi) in Japanese) is one of the main characteristics of wagyu, and it is the flecks of fat in the meat. There is a Beef Marbling Standard (BMS) to know how much marbling wagyu includes. BMS has scores of No. 1 to No. 12 given by checking marbling of rib eye and its surroundings. BMS No. 12 has most marbling, and BMS No. 1 means there is no marbling.

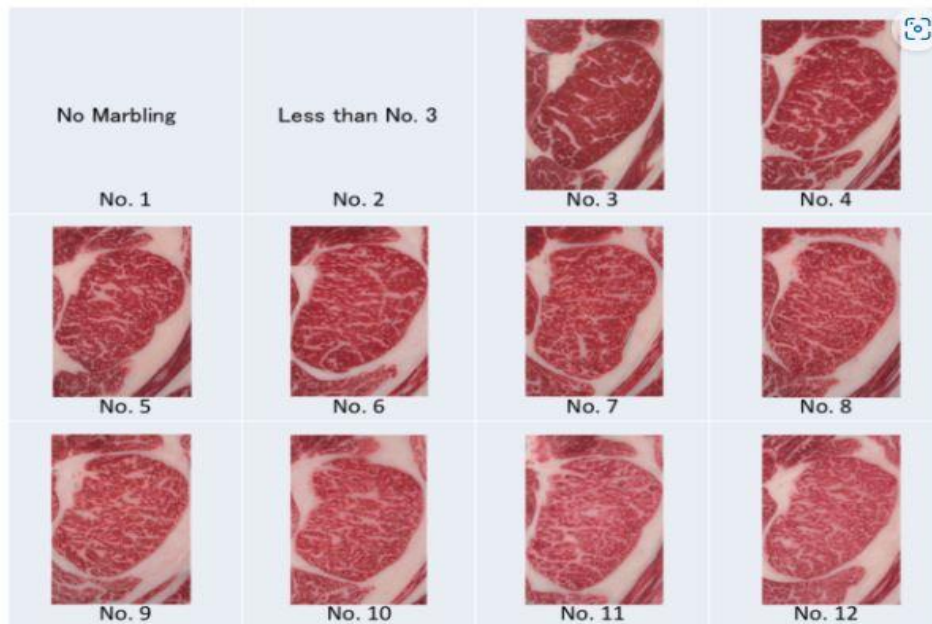
Marbling is graded to 1-5 based on this score as shown in the following table.

Marbling Grade	1		2		3		4			5		
BMS (No.)	1	2	3	4	5	6	7	8	9	10	11	12

BMS of No. 10 or higher is often served at the most prestigious restaurants.

Grade BMS No

- 5 Excellent 8 – 12
- 4 Good 5- 7
- 3 Average 3 – 4
- 2 Below Average 2
- 1 Poor 1



PICTURES FROM JAPAN MEAT GRADING ASSOCIATION

WHAT IS MARBLE SCORE

MARBLING ALSO KNOWN AS INTRAMUSCULAR FAT. MARBLING IS THAT WEBBING OF CREAMY WHITE FAT THAT RIDDLES A CUT OF BEEF, AND WHICH GIVES IT A SPECTACULAR TENDERNESS, JUICINESS AND RICHNESS.

CERTIFIED
 SOUTH AFRICAN
WAGYU
[WWW.WAGYU.ORG.ZA](http://www.wagyu.org.za)



3-4

THE BASIC MINIMUM LEVEL OF MARBLING WAGYU BEEF SHOULD HAVE TO BE SOLD AS CWB



5-6

EXPECT A RICHER AND MORE FLAVORFUL BITE WITH INCREASED MARBLING



7-8

GORGEOUS RIVULETS OF FAT ARE SO THICK AND JUICY, YOUR WAGYU REACHES A HIGHER CULINARY PLAIN, ONE HISTORICALLY RESERVED FOR KINGS



9-9+

A STEAK THAT IS ALMOST WHITE WITH MARBLING

Aspect	Japanese Wagyu	Australian/American Wagyu
Marbling Scale	BMS 1–12	MS 0–9+
Top Grade	A5 (BMS 8–12)	MS 9+ (purebred Wagyu)
Marbling Quality	Very fine, delicate, buttery	Rich, but often slightly coarser texture
Breed Purity	100% Japanese Black (Kuroge)	Often crossbred with Angus or others

SUMMARY TABLE OF MARBLING SCORING

Colour and Brightness: Beef Colour Standards (BCS) – Visual Appraisal

Grade of colour is determined by its colour and gloss of the red meat. Colour is scored No. 1 to 7 using colour chart below. This score is called Beef Colour Standard (BCS).



PICTURE FROM JAPAN MEAT GRADING ASSOCIATION

Colour is graded to 1 to 5 based on the BCS and gloss of meat as shown in the following table.

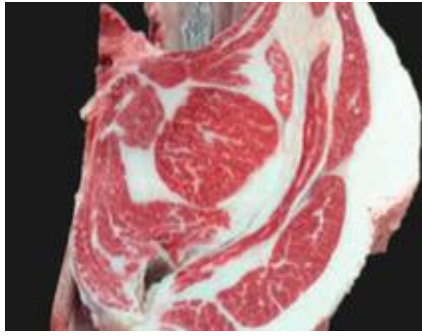
Colour Grade	Colour (BCS)	Gloss
5	No.3 to 5	Excellent
4	No.2 to 6	Good
3	No.1 to 6	Standard
2	No.1 to 7	Close to standard
1	Everything else	

Firmness and Texture: Visual Appraisal

Grade of texture is given by checking firmness and texture of meat. Being firm does not mean that meat is stiff; it means that meat has decent amount of moisture.

Texture Grade	Firmness	Texture
5	Excellent	Excellent
4	Good	Good
3	Standard	Standard
2	Close to Standard	Close to Standard
1	Loose	Coarse

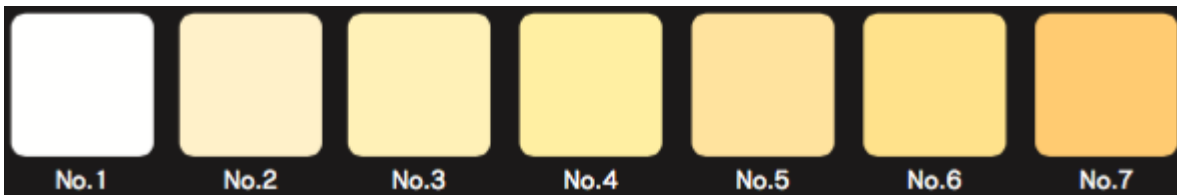
The standard texture of meat (Grade 3) is the following.



PICTURE FROM JAPAN MEAT GRADING ASSOCIATION

Fat: Beef Fat Standard (BFS)

Grade of fat is determined by its colour, and its gloss and quality of the fat. Colour is scored No. 1 to 7 using colour chart below. This score is called Beef Fat Standard (BFS).



PICTURE FROM JAPAN MEAT GRADING ASSOCIATION

Fat is graded to 1 to 5 based on the BCS and gloss of meat as shown in the following table.

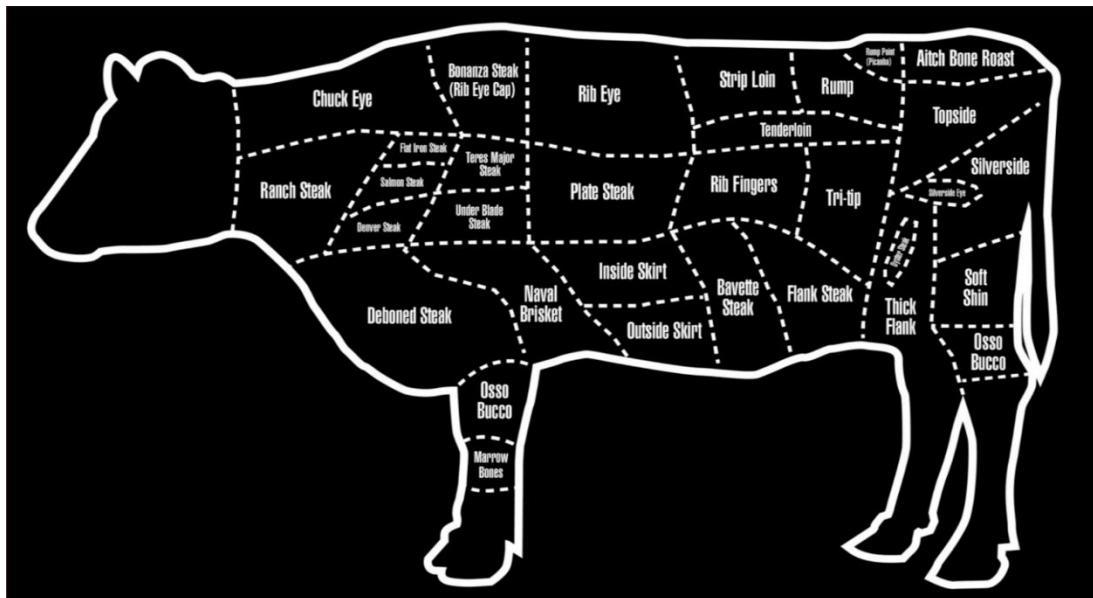
Colour Grade	Colour (BCS)	Gloss and Quality
5	No.1 to 4	Excellent
4	No.1 to 5	Good
3	No.1 to 6	Standard
2	No.1 to 7	Close to Standard
1	Everything else	

*Grading Information obtained from [Meat Grading System | Wagyu Authentic \(wagyu-authentic.com\)](http://Meat Grading System | Wagyu Authentic (wagyu-authentic.com)) and Wagyu RSA



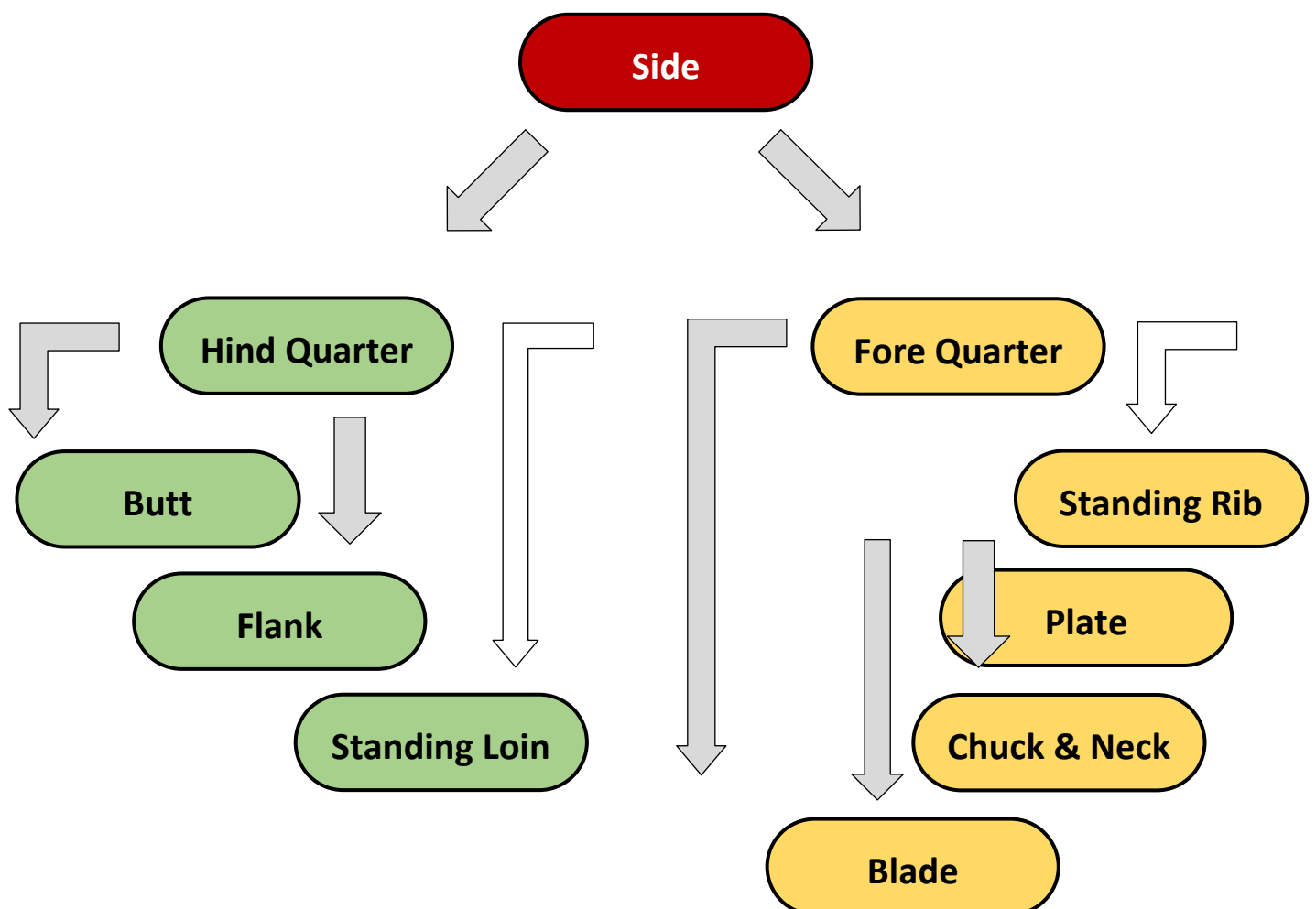
c. The Forequarter and Other Cuts:

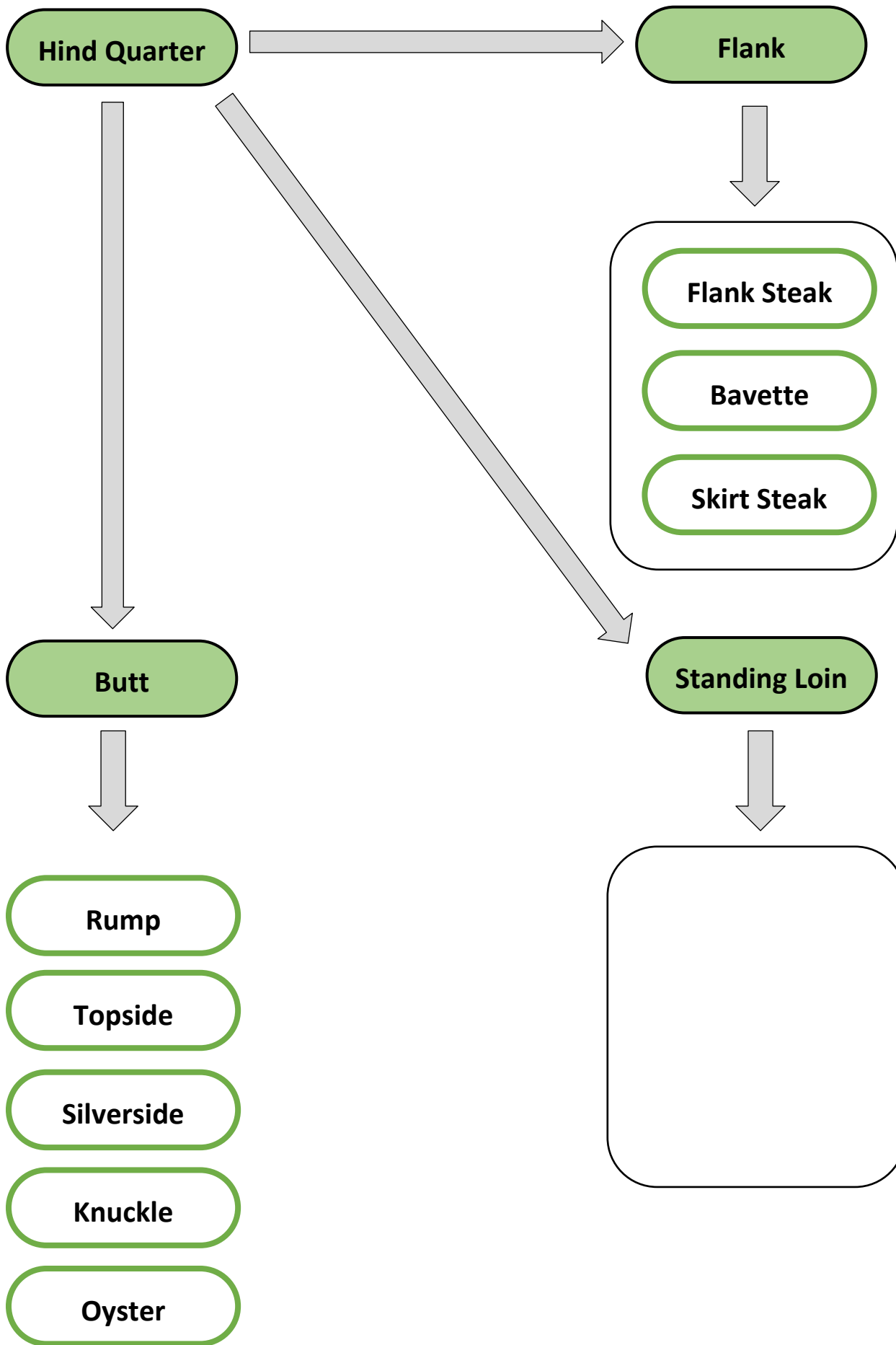
Wagyu cattle have a large forequarter and a smaller hindquarter. Because the Wagyu forequarter is heavily marbled, producers can sell the forequarter cuts at a premium price. Cuts such as the blade is used for roasting, the flat iron is surprisingly tender, and the brisket is highly marbled and makes for a great eating experience.

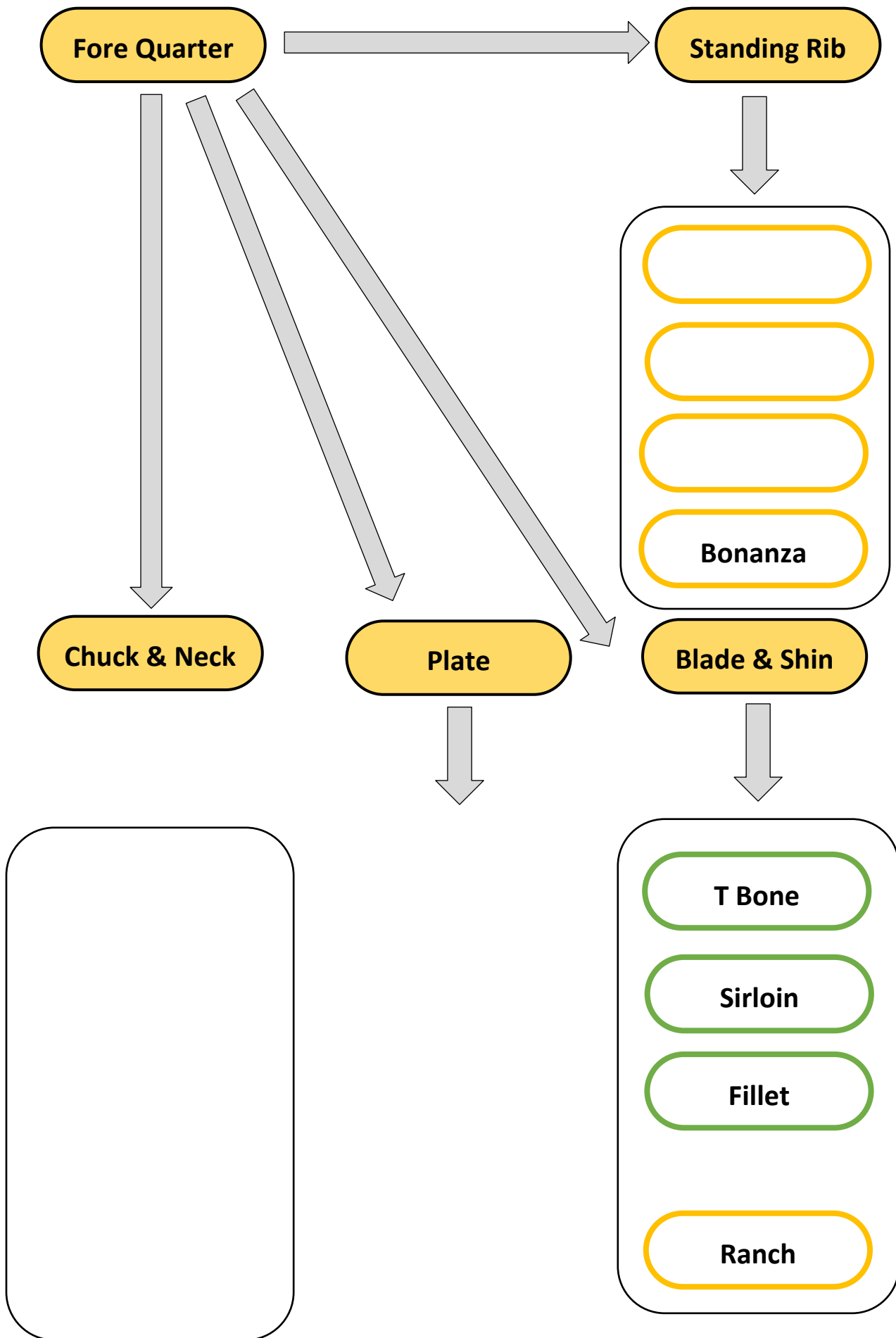


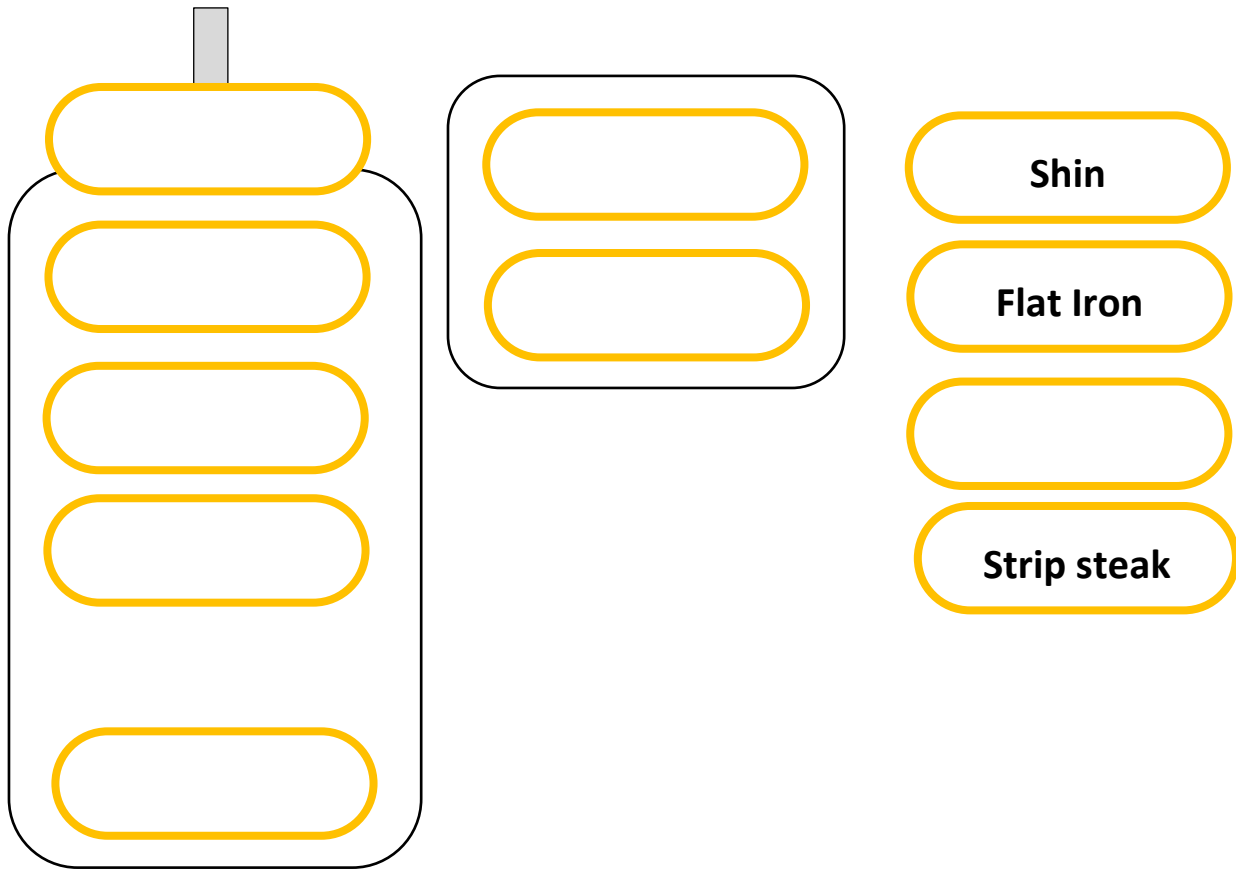


**d. Description of the Cuts and Cooking Suggestions –
Provided by Reinier de Jager:**









Cuts And Description:

Fore Quarter Cuts:

Bistro Fillet



- Cone shaped with a thick sinew running through the middle of the cut to about halfway. No surface fat.
- Remove sinew and cut into medallions.
- Tenderness – High
- Grill/pan fry

Bonanza



- Small, thin, square pieces with a layer of fat not more than 1cm thick.
- Slice thinly, not more than 5mm thick or as a whole
- Tenderness – Medium
- Pan fry/roast/grill

Brisket



- Large square shape with layered muscle and a thick topping of fat
- Cut into a roast or sliced thinly (<2mm)
- Tenderness – Medium
- Roast/hotpot/soups

Brisket Navel



- Large square cut with layered muscle and a good topping of fat, alternatively with the top cap removed with no surface fat
- Cut into slices of varying thickness depending on need
- Tenderness – High
- Pan fry/grill/soups/hotpot

Chuck Eye



- Rectangular shape with a muscle eye and cap on the one side and a 3-muscle layer on the other end. Covered in fat and soft connective tissue layer
- Slice into steaks >1cm thickness
- Tenderness – Medium/ High
- Grill/pan fry



- Big muscle that resembles a clam shell. Thickest on the small point and thinner on the wide part. Fat on the wide edge and fat streaks running from the small to wide side. No surface fat
- Slice into rectangular pieces with the grain from narrow to wide side. Slice these pieces into square steaks 5mm – 2cm
- Tenderness – high
- Grill/pan fry

Flat Iron



- Rectangular sides with tapers from thick to thin on the flat sides. No surface fat with a thick sinew running through the middle of the whole length
- Slice into >5mm slices starting from the thin side to the middle. Remove the sinew by dividing on the seam and cut the steak into cutlets
- Tenderness – Medium
- Grill/pan fry

Mock Hanger



- Rectangular shape that tapers from long side to the other. Muscle has a very loose grain, no surface fat
- Leave whole or slice into cutlet portions
- Tenderness – Medium
- Grilled/pan fry/crumbed and deep-fried

Ranch



- Triangular in shape that tapers to the thin point, divided by a thin sinew layer partially to one side with no surface fat
- Slice into 1,5cm steaks or use for sosaties
- Tenderness – medium/low
- Grill/pan fry

Rib Steak



- Thin muscle layer with no surface fat
- Sliced into 1.5cm fingers across the grain or whole
- Tenderness – High
- Grill/pan fry

Ribeye



- Cylindrical shape cut with a muscle eye and cap, fat layer that covers the front half
- Slice into steaks 1.5 – 2cm thick
- Tenderness – High
- Grill/pan fry

Strip Steak



- Thin layer of muscle with a very fine grain. No surface fat
- Leave as a whole or slice for stir-fry strips
- Tenderness – High
- Grill/pan fry/stir-fry

Shin



- Cylindrical shape with a big marrow bone
- Sliced into stewing slices or deboned as Osso Bucco
- Tenderness – Tough
- Slow cooked/stewed/soups

Short Rib



- Square cut. Layered muscles on top of ribs with a layer of surface fat. Three ribs wide
- Leave whole or cut into slices across the bone (2-3cm thick) for brazing
- Tenderness – Low (unless cooked soft)
- Roast/slow cooked/brazing

Sierra



- Thin layer of muscle with wide, loose grain with no marbling
- Cut into strips for chilli bites, stir-fry or trimmings
- Tenderness – Tough
- Use for products

Hind Quarter Cuts:

Bavette



- Half-moon shape with a loose grain and no surface fat
- Leave whole or cut into cutlets
- Tenderness – High
- Grill/pan fry

Fillet



- Long cylindrical shape with a hammer shaped head. Fine grain with no surface fat
- Cut into medallion pieces across grain +/- 5cm long and flatten
- Tenderness – Very high
- Grill/pan fry

Flank Steak



- Thin layer of muscle with a loose grain. Rounded point with no surface fat
- Leave whole or cut diagonally across the grain into strips for chilli bites or stir-fry
- Tenderness – medium
- Grill/product/stir-fry

Knuckle



- Cylinder shape with two big muscles connected with a sinew layer. No surface fat
- Separate the two layers and cut for chilli bites, strips, cubes and biltong
- Tenderness – low
- Products

Oyster Steak



- Thin layer of muscle with all a loose grain
- Leave whole as a portion
- Tenderness – Medium
- Frill/pan fry

Pichana



- Triangular shaped cut with a layer of fat on the top
- Slice into steaks (20mm) or leave whole as a roast
- Tenderness – High
- Grill/pan fry/roast

Rump



- A rounded cut with a fat layer
- Cut into steaks (20mm)
- Tenderness – Medium
- Grill/pan fry

Rump Heart



- Rectangular shaped cut with no surface fat
- Cut across the grain into medallions (+/- 40mm) and flatten against the grain
- Tenderness – High
- Grill/pan fry

Rump Tail



- Triangular shape cut, can have a to layer fat or without any surface fat
- Leave whole as a roast or cut into thin slices (1cm)
- Tenderness – Medium low
- Roast/grill/pan fry

Silverside



- Square shaped cut with two muscles divided by a sinew layer. Top side has a fat layer
- Divide the two muscles and cut into thin slices (5 – 10mm) for minute steaks, slice into 20mm slices for biltong, cut into cubes or strips. Keep whole and cure for cold meats
- Tenderness – Low
- Panfry/stew/stir-fry/slow cook/roast/products

Sirloin



- Rectangular shape with a layer of fat. Consists of a bib eye muscle. Sinew back strap and nose removed
- Cut across the grain into steaks (20mm)
- Tenderness – Medium
- Grill/pan fry/roast

Skirt Steak



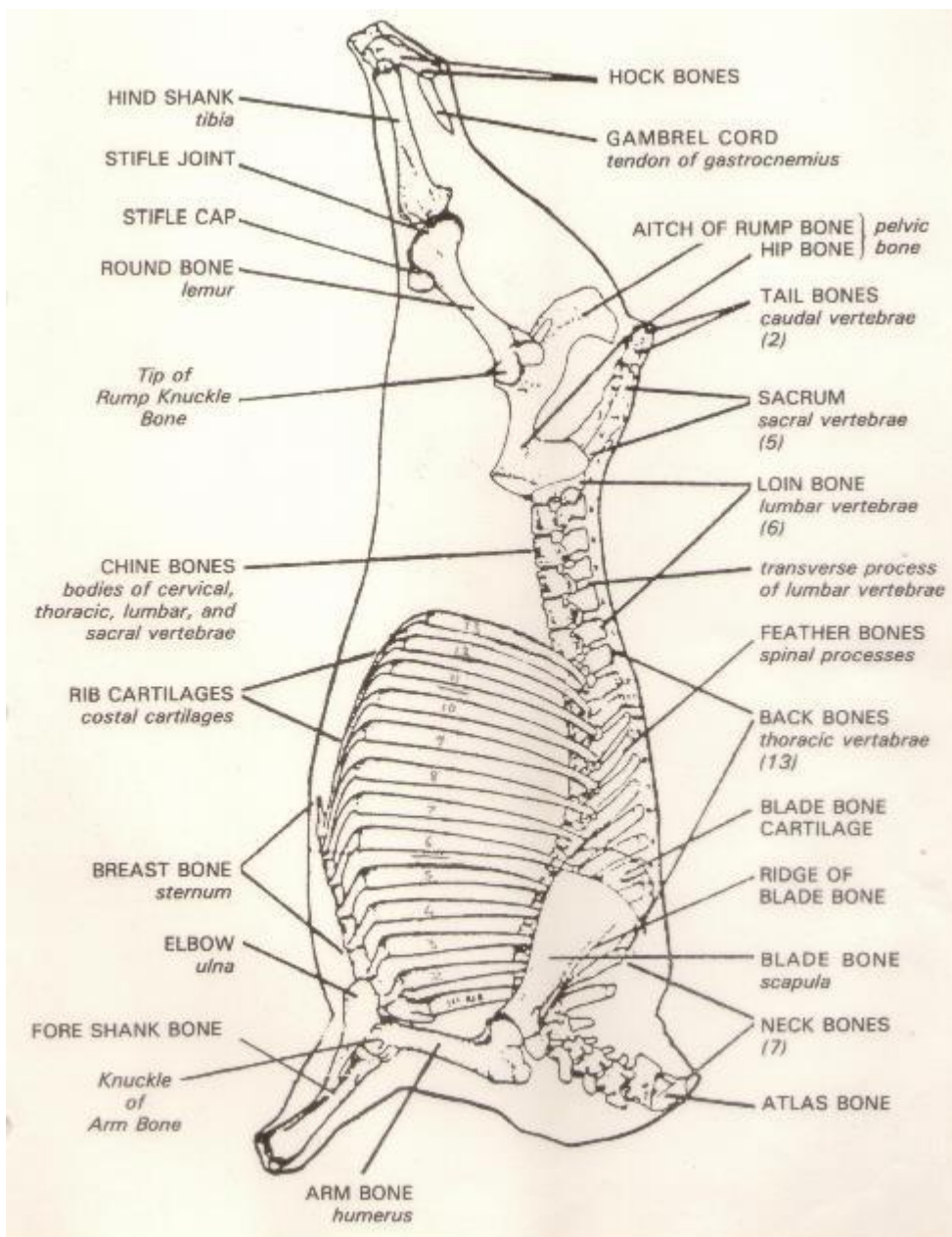
- Rectangular cut with no surface fat. Thin layer of muscle with a loose grain
- Leave whole and score the surface with a knife diagonally to the grain on both sides
- Tenderness – Medium
- Grill/pan fry

Topside



- Big triangular cut. Top layer of fat removed with the loose cap
- Slice 20 mm for biltong, cut into cubes, strips, sosatie or schnitzels (5-10mm)
- Tenderness – Medium Low
- Grill/braze/stew/pan fry/roast/products

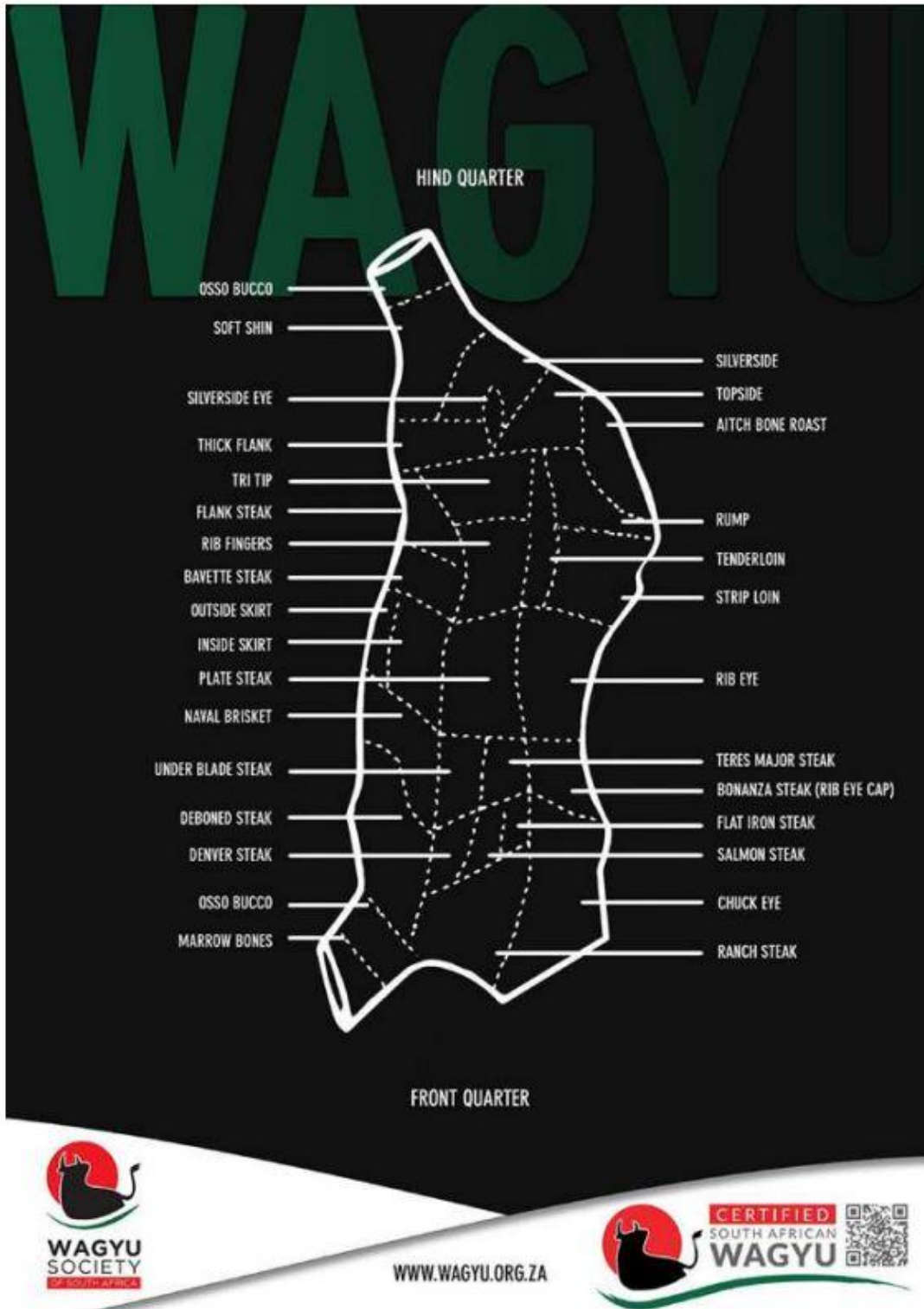
Beef Bone Chart:



e. Carcass:

Wagyu are fed for a long time, for Japanese Black it is generally about two years.

Because of the long feeding period, the carcasses reach between 400 and 450kg's with a slaughter out percentage of between 60 to 65%.





5. Cooking and Culinary Uses for Wagyu

a. General Cooking Principles

Wagyu beef is prized for its **high intramuscular fat (marbling)**, which melts at low temperatures and gives it a buttery, rich texture. Because of this, Wagyu is best cooked with **minimal seasoning and careful heat control** to preserve its delicate structure and flavour.

Key Principles:

- **Cook low and slow** or use quick high-heat methods with attention.
- **Avoid overcooking** – rare to medium-rare is ideal.
- **Let it rest** after cooking to allow juices to redistribute.
- Use **simple seasoning** (sea salt or kosher salt, maybe pepper).

Common Dishes:

- Wagyu steak
- Sukiyaki
- Shabu-shabu
- Yakiniku
- Sushi or sashimi (for raw cuts)



b. Recommended Cooking Methods

A. Pan-Searing (Ideal for Steaks)

- Heat a cast-iron skillet or heavy pan until very hot.
- Do not add oil — the beef's fat will render.
- Sear 30–60 seconds per side for thin cuts; 1.5–2 minutes per side for thick steaks.
- Let rest 5 minutes before serving.

B. Grilling (Charcoal or Gas)

- Use medium-high heat and clean grates.
- Best for thicker cuts (like striploin or ribeye).
- Grill 2–3 minutes per side (internal temp: 120–130°F / 49–54°C).

C. Sous Vide

- Excellent for precise temperature control.
- Set water bath to 129°F (54°C) for medium-rare.
- Cook for 1–2 hours, then sear briefly in a hot pan.

D. Japanese Techniques

1. **Shabu-Shabu:** Thin slices swished in boiling broth for 10–15 seconds.
2. **Sukiyaki:** Cooked in a sweet soy-based broth with vegetables and tofu.
3. **Yakiniku:** Bite-sized pieces grilled tableside and dipped in sauces.
4. **Tataki:** Lightly seared outside, raw inside, thinly sliced and served cold.
5. **Nigiri/Sashimi:** Ultra-premium Wagyu (often A5) served raw or slightly torched.



c. Wagyu Cuts and Their Uses

Cut	Best Use	Cooking Method
Ribeye	Grilling, Pan-Searing	Steak, Yakiniku
Striploin	Grilling, Pan-Searing	Steak, Sukiyaki
Tenderloin	Pan-Searing, Sous Vide	Steak, Tataki
Chuck Roll	Braising, Yakiniku	Hot Pot, Curry
Brisket	Smoking, Slow Cooking	BBQ, Stews
Short Ribs	Braising, Grilling	Korean BBQ, Sukiyaki
Sirloin	Hot Pot, Thin-Slicing	Shabu-Shabu, Stir Fry
Flank/Skirt	Quick Grill	Yakiniku, Tacos

d. Serving Suggestions

- **Portion Size:** Wagyu is rich; 3–4 oz (85–115g) per person is often enough.
- **Pairings:**
 - **Salt:** Maldon or Himalayan pink salt
 - **Sauces:** Ponzu, wasabi soy, tare (sweet soy BBQ), truffle soy
 - **Sides:** Grilled vegetables, daikon, rice, sake or full-bodied red wine
- **Presentation:** Slice thinly against the grain; serve on warm plates.

e. Do's and Don'ts

☑ Do:

- Thaw Wagyu slowly in the fridge.
- Use a meat thermometer for thick cuts.
- Rest meat before slicing.

✗ Don't:

- Cook past medium – fat begins to separate.
- Over-season – it masks the natural umami.
- Use aggressive marinades – they break down the fine texture.

f. Buying and Storing Wagyu

Buying:

- Look for **BMS ratings** and **certification** if imported.
- A5 Wagyu is rare and costly; beware of fakes.
- Domestic Wagyu may be purebred or crossbred.

Storing:

- Refrigerate up to 3 days, freeze up to 6 months.
- Vacuum-sealed packaging preferred.

6. Desert Wagyu Beef (Pty) Ltd:

Desert Wagyu Beef (Pty) Ltd is a Namibian registered company focused of the marketing of branded Wagyu products.

It was established in 2019 and originated out of the demand of Wagyu farmers in Namibia to market and supply their quality product in the value chain from start to finish. Our quality is guaranteed by the Farmer Assured Beef Brand (FAN) endorsed by the Namibian Meat Board, Namlits for traceability, and quality assurance according to Certified Wagyu Beef. These entities are built around the core values of sustainability, authenticity, traceability, and quality of product under the supervision of the Namibian Wagyu Society.

Wagyu beef is a niche beef product which requires skill, dedication and careful craftsmanship to produce a beautifully marbled wagyu beef in the arid conditions of Namibia, limited resources and stretched expectations. This consists of following the full Wagyu Beef Value Chain. The value chain includes superior genetic selection, good management, breeding, feeding, and finishing, slaughter and processing, marketing, and sales. It is here, in the Namibian environment, that we craft our Namibian Wagyu, by carefully selecting the right genetics and adopting appropriate breeding standards to bring a niche, incomparable Wagyu beef product to the market.

Desert Wagyu incorporates Wagyu from various commercial farmers who complies and prescribes to the quality protocols governed by the various governing bodies.

Emphasis is placed on the quality of all our products.

Desert Wagyu implements Wagyu beef quality insurance protocols that is subject to third-party annual audits and inspections for breeders, as well as educational programmes along the value chain. Partners are strategically selected to support us to uphold the high-quality standards that is Wagyu beef production, procurements, processing, and packaging.

What does Desert Wagyu's Quality Assurance Protocols mean to our consumers:

- Humanely farmed – our farmers rear cattle with their hearts first
- Guidelines and mentorship are provided to participating farmers
- Authentic Wagyu beef – all our products are DNA verified by Unistel Laboratory to confirm the Wagyu genetic content
- The Namlits system enables us to trace our products from farm to plate
- Original Namibian reared Wagyu cattle – all cattle are born and bred in Namibia

The objective of Desert Wagyu is to support producers to market Wagyu beef in Namibia and internationally.

Mission Statement:

To add value to the existing Namibian Beef Industry by supplying a high-quality product to the local and export markets in a profitable and ethical manner.

Vision:

To produce the most sought after and profitable meat products in the Namibian Beef Industry.

Core Values of Namibian Wagyu Society that is followed and adhered to by the principals and members of Desert Wagyu:

- To ensure that every breeder and producer of certified wagyu meat delivers the best quality product that is expected from the breed.

- To ensure that integrity of the Wagyu Beef product can always be trusted by the market and consumers.
- To protect and fulfil our biggest social responsibility to Wagyu by creating a safe and profitable environment, enable and empower future breeders and producers to always ensure the integrity and standards of the breed.



**DESERT
WAGYU**



7. Reho Meat Processors (Pty) Ltd

Reho Meat Processors (Pty) Ltd (RMP) is a pioneering force in the Namibian meat industry, committed to elevating standards and enhancing the quality of meat products for consumers while supporting local farmers.

BRIEF HISTORY

In September of 2022, Exigrade Feeds (Pty) Ltd. acquired the Rehoboth facility, a long-standing establishment with over two decades of experience in slaughtering beef, goats, and sheep for the Namibian market. This strategic acquisition marked a significant milestone for Exigrade Feeds, opening avenues to introduce Wagyu Beef and Quality Meat Products to Namibian consumers.

VISION & MISSION

Our vision at RMP is to be a successful and reputable abattoir and meat processing facility with local and international operations, aligned with its core competencies and products, delivering above average returns, and creating wealth for its stakeholders. We strive to spill excellence in all our projects with our slogan: “Quality Starts Here” as our core philosophy.

Our mission is to revolutionize the Namibian meat industry by introducing Wagyu beef, renowned for its unparalleled quality and flavour, to the local and international markets. RMP aims to play a definitive value-added role in any transaction, whether it is procurement of livestock, slaughtering and meat processing, developing markets and awareness, marketing of products or providing value added services. We are dedicated to fostering partnerships with Namibian breeders and stakeholders to ensure sustainable growth and development within the industry.

CORE VALUES

- Quality over Quantity
- Value Added Services
- Humane Animal Handling

STRATEGIC IMPORTANCE

The site was specifically chosen due to its strategic location between the B1 Highway and the Oanab River Delta, with the abundance of resources available such as water supply from the Oanob Dam and the direct access to the B1 Highway with easy access to Windhoek, Walvis Bay and RSA. Future development plans include a feedlot near the abattoir and collaborating with local farmers for the long-term supply of silage to the feedlot.

STRATEGIC OBJECTIVES

Reho Meat Processors, in collaboration with the Directorate of Veterinary Services (DVS) and the Meat Board of Namibia, is spearheading efforts to upgrade the Rehoboth facility to meet international export standards. This initiative aims to position Namibia as a leading exporter of premium Wagyu and Commercial beef, capitalizing on the country’s rich cattle farming regions.

FACILITY

The slaughtering capacity of the abattoir is 100 cattle and/or 250 sheep per day. The facility was upgraded to include meat processing and packaging facilities that will focus on Commercial Cattle and Wagyu Beef. Future feedlot will be established to provide quality produce for the abattoir and use locally produced silage as feeding.

SERVICES

- Sourcing of Livestock
- Feedlot
- Abattoir Slaughtering
- Meat Processing and Packaging
- Sales and Distribution

KEY FEATURES

Meat Processing: The primary focus of the Rehoboth facility is to accommodate the slaughter and processing of Commercial Beef, Wagyu Beef, Sheep and Game. By leveraging partnerships with local producers and Wagyu breeders, we aim to introduce this high-quality product to Namibian consumers successfully through our Desert Meats brands.

Infrastructure Upgrades: Through meticulous planning and design, RMP is undertaking comprehensive upgrades to ensure the Rehoboth facility meets stringent export standards. These enhancements will bolster efficiency, quality control, and compliance with international regulations.

Convenience for Farmers: Situated in the heartland of Namibia's cattle farming regions, the Rehoboth facility offers convenient access for local producers. This strategic location not only reduces transportation costs but also minimizes the negative impact on animal welfare, ensuring ethical practices throughout the supply chain. With the future addition of a feedlot, the intention is to buy weaners at a premium from the producers. By selling the weaners to the feedlot, the farmers will have the advantage of not having to feed the cattle to get them ready for slaughtering. This leads to substantial saving for the producers on costs, time, and production capacity on their farms.

One-Stop-Shop Abattoir: Reho Meat Processors is committed to providing farmers with a comprehensive solution for their abattoir needs. The Rehoboth facility serves as a one-stop shop, offering slaughter services and optional processing, catering to the diverse requirements of Namibian livestock producers.

DRIVING FORCES

The driving force behind our abattoir is an unwavering commitment to ethical practices, sustainability, and quality. At our innovative abattoir, our driving force encompasses a holistic approach centred on **Quality over Quantity**. Every aspect of our operation is meticulously designed to ensure and prioritize the welfare of the animals, ensuring their humane treatment and stress-free handling from the moment they arrive until the final processing stages.

We prioritize **transparency**, striving to educate consumers about the journey from pasture to plate. Our commitment extends beyond mere production; we advocate for Fork to Flask transparency, empowering consumers to make informed choices about their food. **Sustainability** is at the core of our operations, with efforts to minimize waste, conserve resources, and reduce our environmental footprint. Quality is non-negotiable; we uphold stringent standards in hygiene, food safety, and product excellence, ensuring that every cut of meat leaving our facility is of the highest calibre.

Embracing niche markets, we cater to discerning tastes and dietary preferences, offering specialty cuts and artisanal products crafted with care and expertise. But our mission goes beyond profit margins; it's about upliftment—supporting local farmers, fostering community development, and creating sustainable livelihoods. In every aspect of our operation, from ethical practices to community engagement, our driving force is the pursuit of excellence with integrity.

Our driving force is not just about meeting industry standards but surpassing them, setting a new benchmark for conscientious meat production.

DESERT MEAT BRANDS

Desert Beef
Desert Mutton
Desert Lamb
Desert Venison
Desert Game
Desert Wagyu



ACCREDITATION

HACCP
Halaal Certification
A-Class Abattoir Certification (LLPBN)
Seal of Quality (LLPBN)
BRCGS Food Safety Issue 9



INDUSTRY EXPERIENCE

The owners of the Company have been involved in the Agricultural industry in Namibia for over 40 years. This includes the production and distribution of animal feeds, the production of livestock and the import and export of raw materials in the agriculture industry. The experience and expertise to our disposal, provides us with a significant advantage in diversification and the development of supply, production and market establishment for the abattoir and subsequent value-added developments.

FUTURE OUTLOOK

As RMP continues to invest in infrastructure upgrades and forge partnerships within the industry, we are poised for substantial growth and expansion. Our vision extends beyond domestic markets, as we aspire to establish Namibia as a global hub for premium Commercial and Wagyu beef production and export.

At Reho Meat Processors (Pty) Ltd., we are driven by a passion for excellence, sustainability, and innovation, as we strive to redefine the standards of quality within the Namibian meat industry.





8. Recipes

(Supplied by Chef Terry Jenkinson)

Wagyu Strip Steak With Teriyaki Potatoes

Serves:2

Prep time:25 min.

Cook time:55min.

Ingredients

2 x 100/150g Wagyu sirloin steaks

400gm new potatoes

2 Tbsp Butter

1/4 tsp Fresh Ginger, grated

1/4 tsp fresh Garlic, minced

1 Green onion, finely chopped

¼ cup soy sauce

¼ cup Teriyaki sauce (Store Bought or make your own)

Fresh cracked black pepper

1 tsp toasted Sesame seeds (optional)

1 Tbsp. fresh coriander, finely chopped (optional)

Method

Potatoes

Wash potatoes

Preheat oven to 200°C

Melt butter in sauté pan over medium flame. Next add garlic, ginger, and scallion and cook about 1 minute, until fragrant.

Add soy sauce and teriyaki to garlic ginger mixture and allow to cook an additional minute.

Remove pan from heat.

Cut potatoes into quarters and toss with teriyaki mixture to coat well. Season with cracked black pepper if desired.

Add potatoes and any sauce to roasting pan and place in oven. Cook for approximately 35-40 minutes stirring 2-3 times during cooking.

Potatoes are cooked when golden brown, and tender when pierced with a fork.

Garnish potatoes with chopped cilantro and sesame seeds if desired.

Steak

Remove Wagyu from refrigerator and pat dry with paper towel to remove any excess moisture.

You can cook your steak as one piece or cut your Wagyu into 2.5cm strips

Heat heavy bottom sauté pan or cast-iron pan over medium high flame

If desired, season Wagyu with salt and fresh cracked black pepper

Place Wagyu in heated pan (no need to add oil as natural fat from steak will be enough to cook), and sear on first side 1-2 min until golden brown and flip steak. Allow steak to cook 1-2 minutes more

Be sure to also cook steak on rounded edges for 1-2 minutes to completely sear

Note

Cook steak 1-2 minutes per side for a rare steak; 3-4 minutes per side for medium rare
Remove steaks from pan and place on cutting board to rest for 5 min.

Slice steak and serve with Teriyaki potatoes

One can also

Reserve 2 Tbsp. of teriyaki mixture from potatoes and brush on Wagyu before cooking

Garlic Butter Wagyu Beef

Ingredients

250 g Wagyu Ribeye Steak

Salt

Ground black pepper

1 tablespoon vegetable oil or oil of choice

Garlic Butter

1/2 tablespoon butter

1 clove garlic, minced

1 tablespoon chopped parsley

Pinch coarse black pepper

1 teaspoon soy sauce

Instructions

Pat steak dry with paper towels. Season the steak with salt and ground black pepper on both sides. Set aside.

Prepare the Garlic Butter by combining butter, minced garlic, Soy sauce pepper and chopped parsley in a bowl. Combine well and refrigerate before using.

Heat cast-iron pan or griddle pan on high heat until smoking hot, dress the steak with the oil.

Transfer seasoned steak to skillet and pan-sear one side (do not turn) for 2 minutes.

Before flipping to the other side and pan-sear the other side for 2 minutes. (Cook 1 to 2 minutes more on each side depending on the thickness of the steak) sear the edges of the steak.

Allow the steak to rest for 3 to 4 minutes before transferring the steak to a serving plate.

Add a dollop of garlic butter on top of the steak and spread it out. Serve immediately.

Braised Wagyu Brisket

Ingredients

1kg Wagyu Brisket
3 - 4 Spring Onions (slice the green leaves for garnish)
300g Carrots (peeled and cut)
200g Leeks
1 cup Soy Sauce
1 teaspoon Cardamon Pods (Crushed)
3 each Star Anise
3 cloves garlic (sliced)
2cm Fresh Ginger (Sliced)
Salt and Pepper to season

Method

Preheat the Oven to 160°C

Trim some of the excess hard Fat from the Brisket. Reserve the fat to render into Lard to cook with later.

Lay the prepared vegetables and spices in a deep roasting tray or braising dish.

Season the Brisket well with Salt and Coarse black pepper, sear the brisket well on all sides.

Place the seared brisket in the braising pan on the bed of vegetables. Pour over the soy sauce and about 1 cup of water, cover with a lid or seal well with foil to retain the moisture level, Braise for 1hour 45min to 2 hours.

Drain the pan juices and simmer to reduce to a sauce consistency while the Brisket rests for about 15 to 20 minutes.

Slice and serve with the Carrots and some potatoes fried in the Wagyu Lard, sprinkle with Spring onion greens.

9. Contact Information

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10. References

Wagyu RSA – Website and Breeders Manual 2022:

- Content: What is Wagyu?
- Content: Health Benefits
- Content: Marbling and Grading
- Content: Forequarter and Cuts

Reinier de Jager – Information Supplied:

- Content: Description of Cuts and Cooking Instructions

Terry Jenkinson – Information Supplied:

- Content: Recipes

Wagyu Authentic ([Meat Grading System | Wagyu Authentic \(wagyu-authentic.com\)](#)):

- Content: Marbling and Grading