



## NAMIBIAN WAGYU PROTOCOL - ACCREDITED ABATTOIR

All Wagyu cattle must be slaughtered and handled as per said protocol to protect the brand, producer, retailer and the consumer.

### PROCEDURE BEFORE SLAUGHTER

Upon arrival of an animal to the lairages, the abattoir must verify that the animals on Certificates of Authenticity (COA) were off loaded. NamLITS ear tag must be scanned into the system. **NO RFID NO SLAUGHTER** (as per Directorate of Veterinary Service regulations). The NamLITS, NWS Stud tags and brand mark, must correspond to the COA. If not, **THE SAID ANIMAL MAY NOT BE SLAUGHTERED**, and BOTH the producer and the NWS president must be contacted. It will not be possible to correct any problem after the animal was slaughtered.

### SLAUGHTER PROCESS

1. When the animal is in the stun box or just before stunning:
  - a. The Abattoir must rescan the ear tag. If scanning is not possible a photo must be taken with both the NamLITS tag and Stud ear tag visible. Send photo to [info@namibianwagyu.com](mailto:info@namibianwagyu.com)
  - b. Check again if COA concurs with Stud ear tag, brandmark and NAMLITS ear tag.
  - c. Carcass number must be created at this point by software system and each body section must have the same number attached.
2. After killing and bleeding, the carcass must be electrically stimulated. It is crucial to get the carcass to hang vertical as soon as possible after killing to ensure proper bleeding.
3. Hot weight must be recorded on the COA. Kidney fat must be removed or cut to allow easy quartering at 12/13 ribs, to lessen the damage that can be done to the fillet when quartering.
4. Enter standard carcass classification code on the COA.

5. The carcass must be chilled down to 5°C to the inner bone within 48 hours at EU certified abattoirs *or as the importer request* and to 5°C to the inner bone within 72 hours at non-EU abattoirs.
6. Temperature will be taken before assessment and no carcass will be assessed if not at 5°C to the inner bone, temperature will be taken by abattoir. Cold weight must be recorded.
7. The responsible person at the abattoir, that collected the COA, must attach the Slaughter Floor Report/Grading summary to the COA.

## **ASSESSMENT PROCESS**

1. The camera will be supplied by the Assessor or the technical board member of the NWS if assessor does not have a camera. (This must be arranged at least 5 working days in advance by the abattoir with NWS).
2. After the abattoir quality personnel has measured the internal temperature, he/she will supervise the quartering of the carcass LEFT side at the 12/13 ribs.
3. If more than one carcass was quartered, the assessment will only start 30 minutes after the last carcass on the rail was quartered, to allow for the marbling to bloom. The cutting must be done by the abattoir.
4. After cutting, the cut must be cleaned with a knife or scraper. Before assessment it must be cleaned again by the assessor.
5. Assessments by camera may only be done by a qualified assessor from an independent 3rd party appointed by the Meat Board in conjunction with the NWS. Only the abattoir personnel and the Assessor may be present during assessment.
6. The Assessor will send the data captured to the designated analyser , currently Masterbeef or MIJ, or any other approved equipment and will return the results to the abattoir. This will be the confirmed Marble Score.
7. If the Breeder is not satisfied with the assessment, it can be taken on appeal to the NWS board. The photos and data will then be reassessed by the Meat Board.
8. The Assessor will also be instructed to take a tissue sample if needed, as directed by the NSBA. The NSBA will supply the sampling kit. The NWS will collect the sample from the Meat Board if a sample was taken. This will be done only on instruction of the NWS president.
9. The owner/breeder will be invoiced for the COA and assessment cost.

## AFTER ASSESSMENT

1. Marbling assessment will be done according to Australian Meat Assessment standards (MS Marble Score)
2. **MS 2 and lower and bull calves castrated after 2 months of age\*\*:**  
Processed meat. No steaks or other cuts of these carcasses may be sold as Wagyu meat, alternatively sold as commercial meat.  
**MS 3:** Wagyu meat for Namibian market only.  
**MS 4 and higher:** Export Quality.

\*\*Fullblood bull calves will be allowed to be castrated at a maximum of 6 months of age

\*\*\* Steers that was castrated beyond the allowed timespan must be shown on the COA.

For any inquiries, please contact <https://www.namibianwagyu.com/> or a technical committee member.



*Approved on 25<sup>th</sup> October 2023*