



INTRODUCTION TO THE NAMIBIAN WAGYU SOCIETY **PROTOCOLS:**

THE NEED FOR DIFFERENT PROTOCOLS ON THE WAGYU BREED AND ITS PRODUCTS:

The Wagyu breed is one of the latest additions to the livestock breeds of Namibia. The first animals were born from imported embryos in 2017 and live imports from South Africa in the same year. The Namibian Wagyu Society (NWS) was established in 2018.

The Wagyu breed produces high-value meat that is sought after worldwide. In other parts of the world where Wagyu is produced, frequent fraudulent activities happen due to incorrect labelling of normal beef as Wagyu, with a detrimental effect on producers and the industry as a whole.

This is the main reason why we need a protocol that can be beneficial for producers, consumers and the industry. The protocol's aim will be that all beef that is sold under the name of Wagyu will be verified which has at least 50% Wagyu content.

NWS, in close collaboration with the Ministry of Agriculture, the Meat Board, Fanmeat and existing quality control systems such as EU accreditation, traceability, etc allows for the introduction and implementation of appropriate protocols to certify the authenticity of Wagyu beef in the market.

These protocols must be read in conjunction with the Constitution of NWS and other related quality assurance practices.

TERMINOLOGY

Wagyu: Breed of cattle which originated in Japan.

Black Wagyu: With four strains Tottori, Tajima, Shimane, and Okayama.

Red Wagyu: also known as Akaushi

Fullblood: 100% of animal's genetics originating from Japan

F1 50% Wagyu content: First cross with basis cow and full-blood Wagyu bull

F2 75% Wagyu content: Second cross with F1 cow and full blood bull.

F3 87.5% Wagyu content: Third cross with F2 cow and full blood bull.

F4 or Purebred 93.75% Wagyu content: Fourth cross with F3 cow and full blood bull.

Certificate of Authenticity: Certificate issued by NWS and NSBA to confirm Wagyu content, also referred to as COA

Fanmeat: Farm Assured Namibian Meat

Meat assessor: Accredited by the Meat Board and NWS to assess the carcass with accredited technology Meat Board: Meat Board of Namibia

MTI: Ministry of Industrialisation, Trade and SME development

NamLITS: Namibian Livestock Identification and Traceability System

NSBA: Namibia Stud Breeders Association

NWS: Namibian Wagyu Society

NWS/NSBA certificate: Certificate issued by NWS and NSBA per animal.

RFID: Radio Frequency Identification

WORDS TO GET PROTECTION ON AT MTI

Wagyu (The name of the breed of cattle translated in Japanese as Japanese cow)

Akaushi (Red Wagyu Cow)

Kobe beef (Highest value Wagyu brand in the world, In other parts of the world fake wagyu, will be sold as Kobe "styled" beef)

Omi Beef (Wagyu brand in Japan)

Matsusaka beef (Wagyu brand in Japan)

Tajima (One of the four strains of Wagyu)

Tottori (One of the four strains of Wagyu)

Shimane (One of the four strains of Wagyu)

Okayama (One of the four strains of Wagyu)

Japanese beef

THERE WILL BE FOUR DIFFERENT PROTOCOLS

- Producer
- Abattoir
- Feedlot (will follow)
- Retail

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



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