

Discovering Hyogo's Finest : Tajima Cattle, Tajima Beef, Kobe Beef, and the Story Behind Sanda Beef



Hyogo Prefectural Tajima Ranch Park
Tajima Cattle Museum

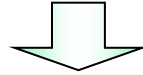
What is Tajima-ushi?

In Japanese,
“ushi” refers to cattle,
while “gyu” refers to beef.



Tajima cattle is a breed of Japanese Black cattle originally from Hyogo Prefecture.

All cattle of this breed trace their lineage exclusively to ancestors born and raised in Hyogo.



Tajima cattle is only Japanese Black cattle that is not crossbred with cattle Hyogo prefecture.

All Tajima cattle raised in the Mikata District are born there and belong to an exceptionally rare bloodline found nowhere else in the world.

This unique lineage and its associated agricultural system have been recognized as a Globally Important Agricultural Heritage System (GIAHS).

From Farm to Table:

The Production Journey of Tajima Beef



♂ Father Cattle



★ Average shipping age

▪ Steer

31 months old

▪ Female cattle

33 months old

breeding

birth

raising

Calf market

vendue

Meat center

vendue

Designated registration
Meat Wholesaler

fattening

Carcass grading
inspection

Designated registration
Meat Retailer

9 months old

♀ Mother Cattle

Breeding farmer

Fattening farmer

Designated registration
Restaurant

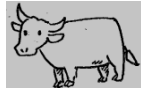
Consumers

The distribution route of Tajima Beef is fully traceable from the cattle farmers to the consumers, ensuring safe and reliable beef at every stage.

Regions Where Tajima Cattle Are Predominantly Raised, and Locations of Calf Markets and Meat Centers



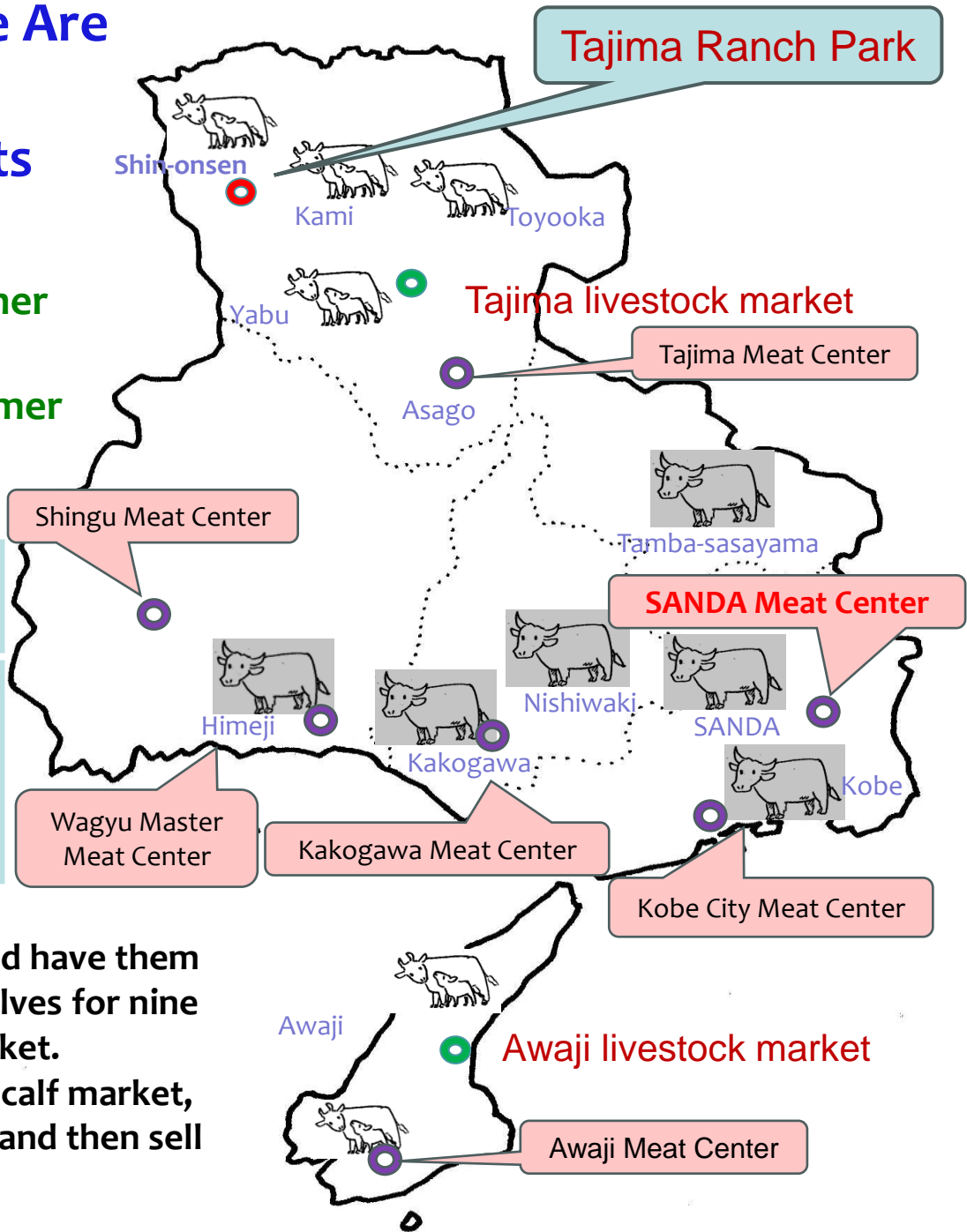
: Breeding farmer



: Fattening farmer

Number of Tajima cattle and Number of breeding and fattening farms in Hyogo Prefecture

Area	Breeding Cow	Fattening Cow
Entire Hyogo Number of Cattle (Number of farms)	14,000 (1,020)	42,400 (120)



- Breeding farmers keep breeding cows and have them give birth to calves every year, raise the calves for nine months, and then sell them at the calf market.
- Fattening farmers purchase calves at the calf market, fatten them for approximately two years, and then sell them at the meat center.

What is Tajima beef ?

Tajima beef refers to beef from Tajima cattle that are born, raised, and fattened in Hyogo Prefecture and processed at an officially designated meat center within the prefecture.

Tajima beef must be females or steers between 28 and 60 months of age, with a meat quality grade of 2 or higher on a 5-point scale!

What is Kobe beef ?

Kobe Beef should be selected from Tajima Beef as defined, and the cattle must be either a heifer or a steer. The following conditions should be required to fulfill for Kobe Beef.

1) Meat Quality

The meat quality grade must be 4 or higher on a 5-point scale, and the Beef Marbling Standard (BMS) score of the loin must be 6 or higher on a 12-point scale.

2) Yield Grade

The yield index, representing the proportion of edible meat in the carcass, must be 69% or higher.



3) Weight of carcass

- 270kg—499.9kg for cow
- 300kg—499.9kg for steer

That's why Kobe Beef has some of the toughest standards in the world!



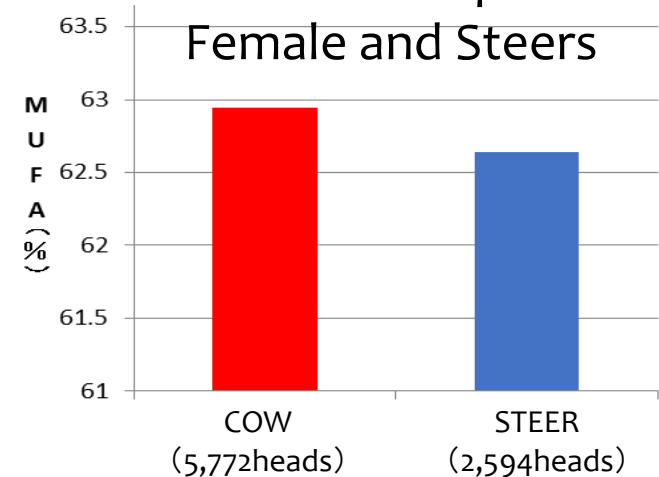
Visualizing the Deliciousness of Tajima Beef and Kobe Beef

Menu	Items	Tajima	Other Wagyu
Yakiniku 	Tenderness	4.8	4.7
	Juiciness	5.4	5.3
	Greasiness	4.6	4.9
	Flavor	5.0	4.8
	Sweetness	4.4	4.4
	Umami	5.0	4.8
	Comprehensive Evaluation	5.0	4.8
	Shabu-Shabu 	Tenderness	5.8
Juiciness		4.4	4.4
Greasiness		3.8	3.9
Flavor		4.4	3.9
Sweetness		4.0	4.0
Umami		4.8	4.3
Comprehensive Evaluation		4.8	4.4

Tajima beef has a higher overall rating in terms of flavor and umami than beef from outside the prefecture!

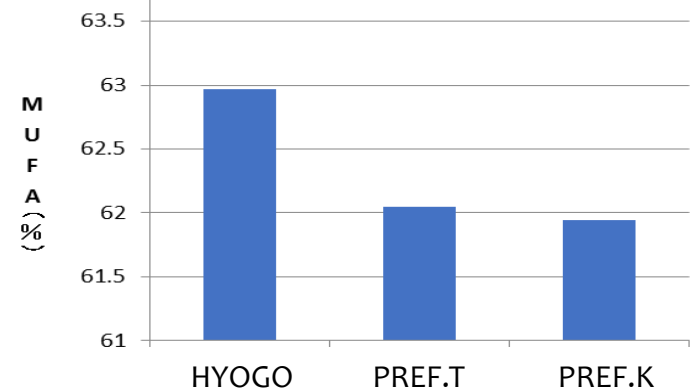
Comparison of Monounsaturated Fatty Acids (MUFA)

Sex-Based Comparison: Female and Steers



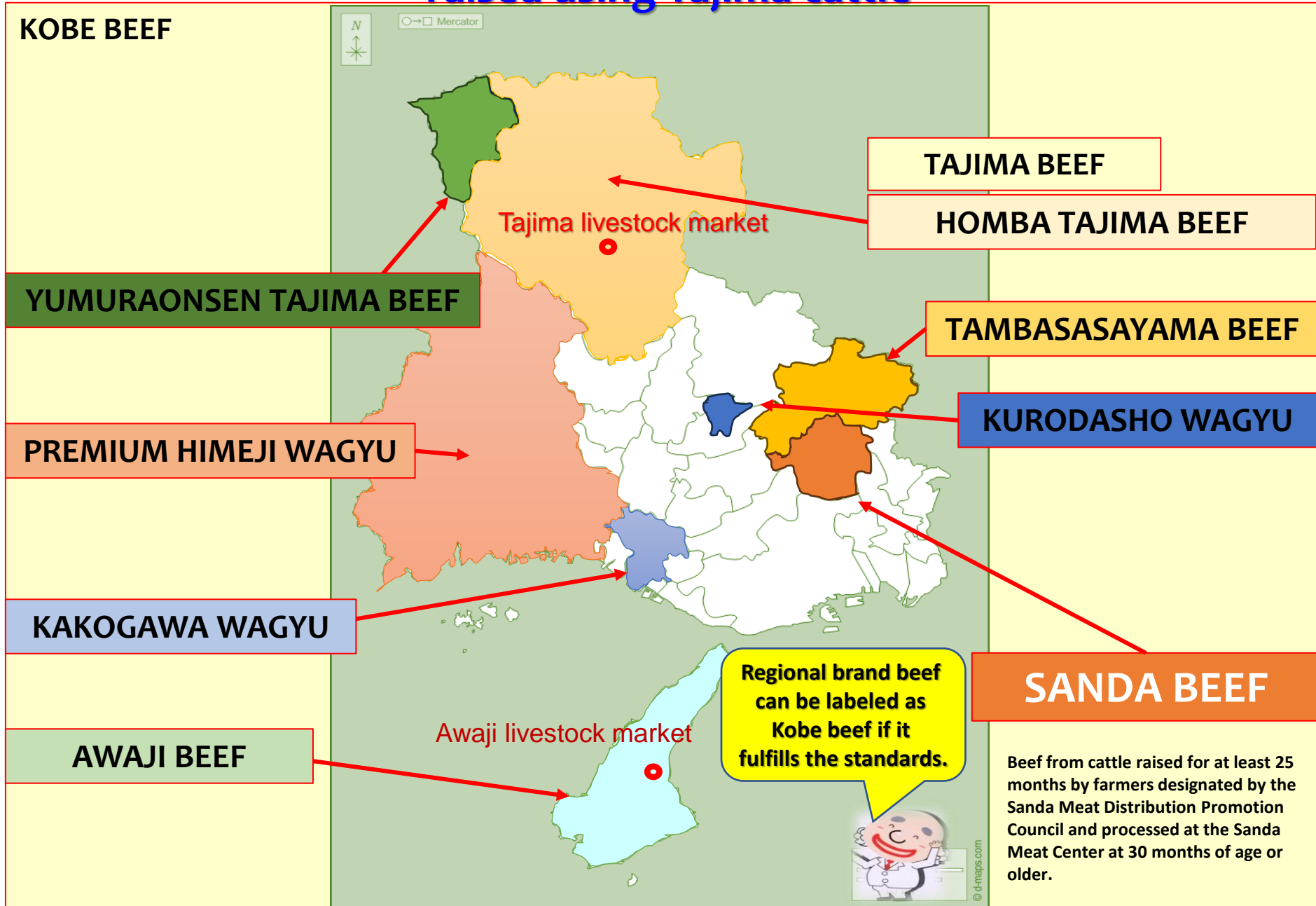
Females have a higher MUFA percentage than steers!

Comparison Among Prefectures



Steers from Hyogo Prefecture have a higher MUFA ratio than beef from other prefectures!

Regional branded beef in Hyogo Prefecture raised using Tajima cattle



【The Opening of the Port of Yokohama】

In 1859, Yokohama Port was opened, and a foreign settlement was established. At that time, there were few cattle in the Kanto region, making it difficult to supply beef for foreigners. In 1865, about 30 to 40 head of cattle were shipped by boat from Kobe Port to Yokohama at a time. Most of these cattle came from Sanda. The beef was very delicious and was highly praised by foreigners as "KOBE BEEF."

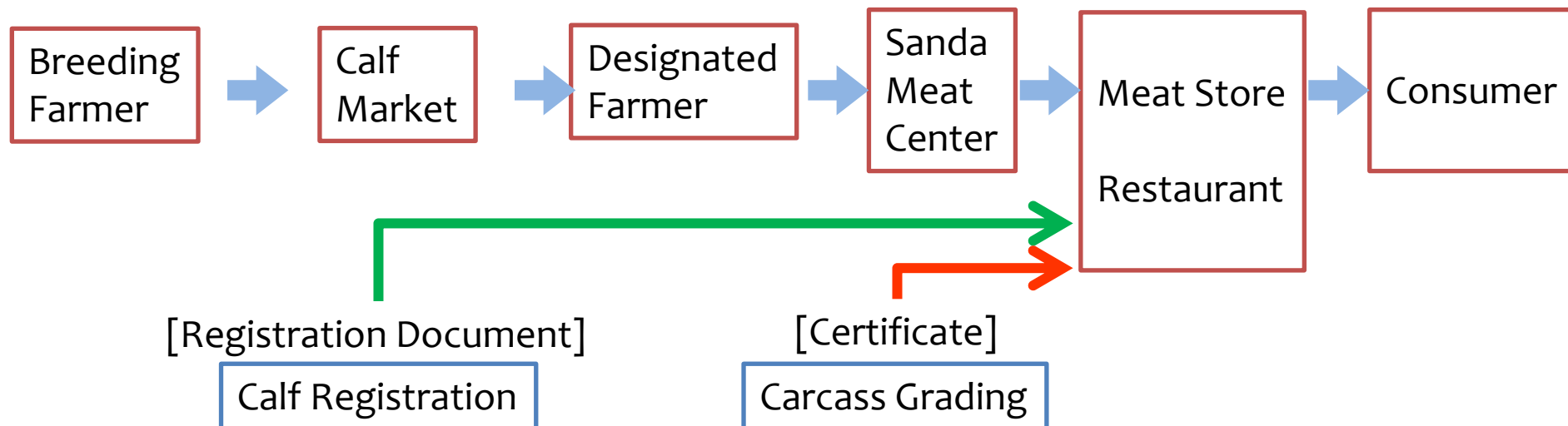
【Kobe Port, the Second Port Opened in Japan】

In 1868, Kobe Port was opened, and British settlers who came to Kobe established slaughterhouses using cattle from Sanda. Eventually, beef restaurants began to open, and Kobe meat—known today as Kobe beef—became a local specialty. By 1883, the price of a female Tajima cattle over two years old was about 9 yen, while a female cow from Sanda sold for more than 22 yen. At that time, the cattle were already being branded.

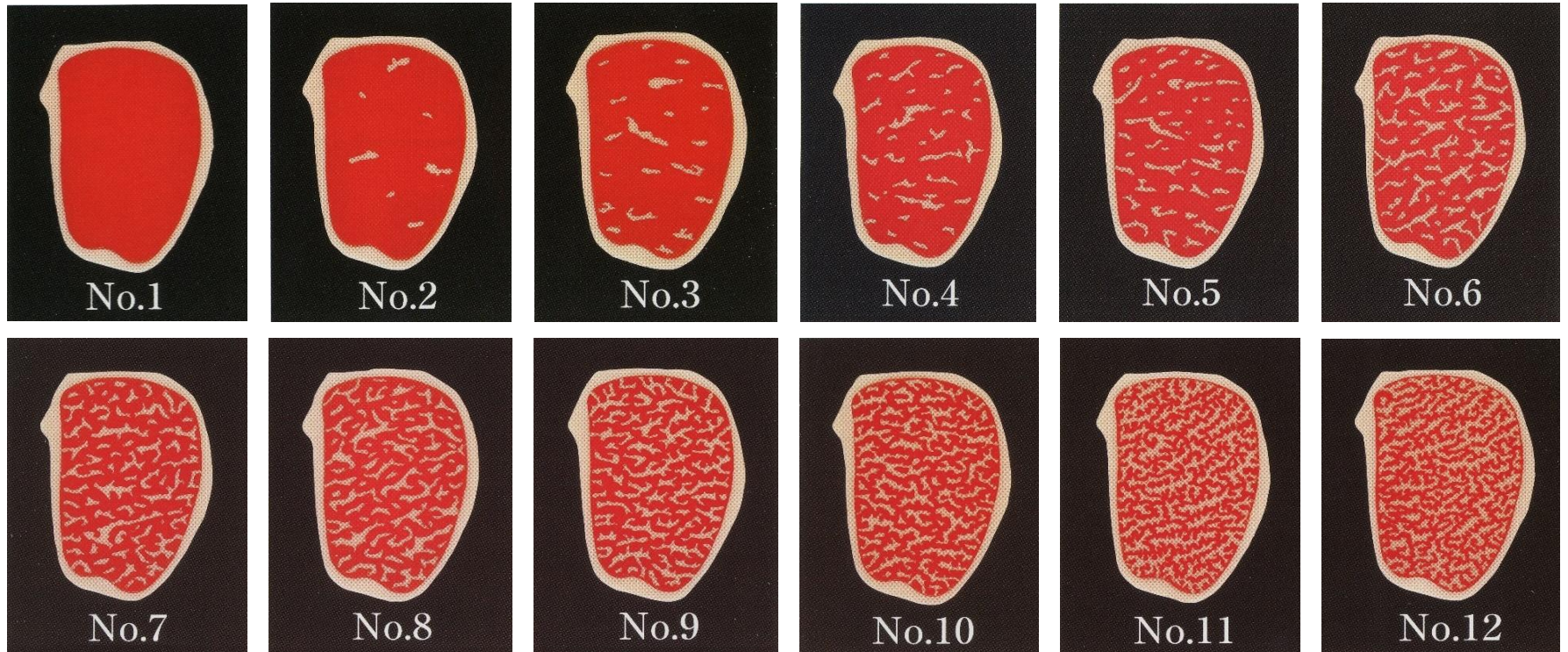


Sanda Beef (Sanda Meat) Standards

- 1) Farmers must live in Sanda City and be designated by the Sanda Meat Distribution Promotion Council.
- 2) The cattle must be Japanese Black cattle (Tajima cattle) produced in Hyogo Prefecture, and be either heifers or steers.
- 3) The cattle should be bred for more than 28 months and be under 60 months of age.
- 4) During the breeding period, the cattle must never have been transferred to any farms other than those of the designated farmers, and the fattening period at the designated farmers must account for more than half of the total period.
- 5) The meat must be processed at the Sanda Meat Center and meet the required standards.
- 6) Among Sanda beef (Sanda meat), heifers graded A or B out of four grades, with a BMS of No. 7 or higher and carcass weights between 230 kg and 470 kg, are called Sanda beef “KAI”



Relationship between the Beef Marbling Standard (BMS) score of the loin and the beef quality grade and brand



Degree of Marbling	1	2	3	4	5	6	7	8	9	10	11	12	
Quality Grade	1	2	3		4			5					
Brand		TAJIMA-GYU					SANDA BEEF "KAI"		KOBE BEEF				
		SANDA BEEF											