



(Yamato beef,
a brand beef since 700 years ago)

Started distribution in April, 2003
Certificate issued by the Yamato Beef
Distribution Promotion Council

Certification standards (The meat should be shipped by designated farmers to the Nara Prefecture Meat Center.)

- Japanese black cattle spend the longest period of their lives in Nara Prefecture
- 30 months or older heifers that have not yet had a calf
- 28 months or older bullocks born in Nara Prefecture



Seventy to eighty percent of Yamato beef is produced in Uda City, and the rest in Asuka Village, Tsuge in Nara City, and other places.

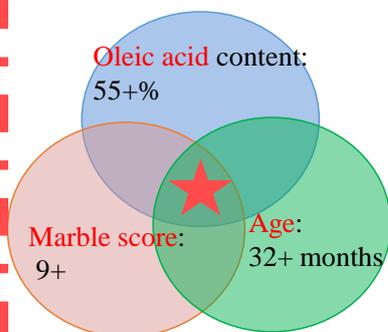
As of March 2021, there are 12 designated farmers for rearing Yamato beef cattle.

Yamato beef cattle are fed using high-quality feed and raised with care. Their meat is rich in **oleic acid** which helps fat melt in your mouth and enhances the flavor of the meat as well.



The brand certification:

Nara Prefecture Premium Choice Yamato Beef



Yamato beef cattle that meet all the requirements on the left are certified as “**premium.**”



High quality is guaranteed.

