

Wagyu

Premium Japanese Beef

和牛

Kagoshima

ozawa Canada Inc.

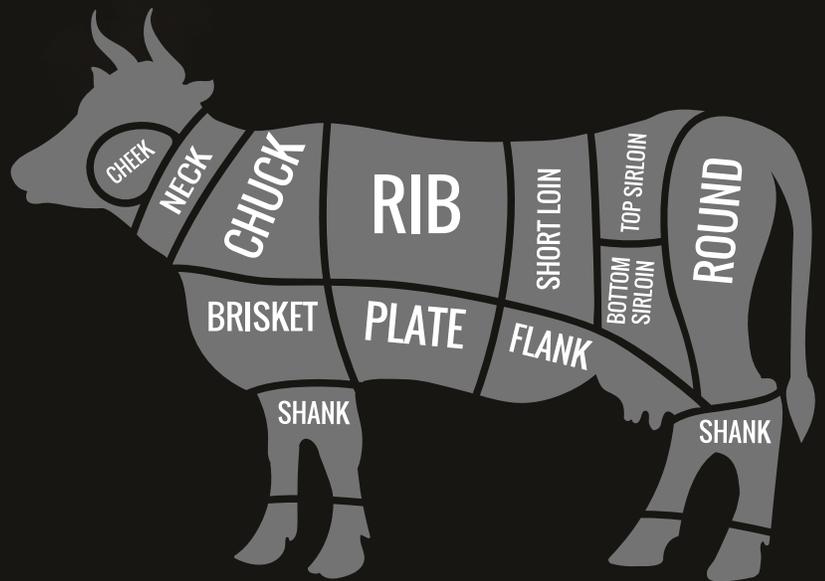
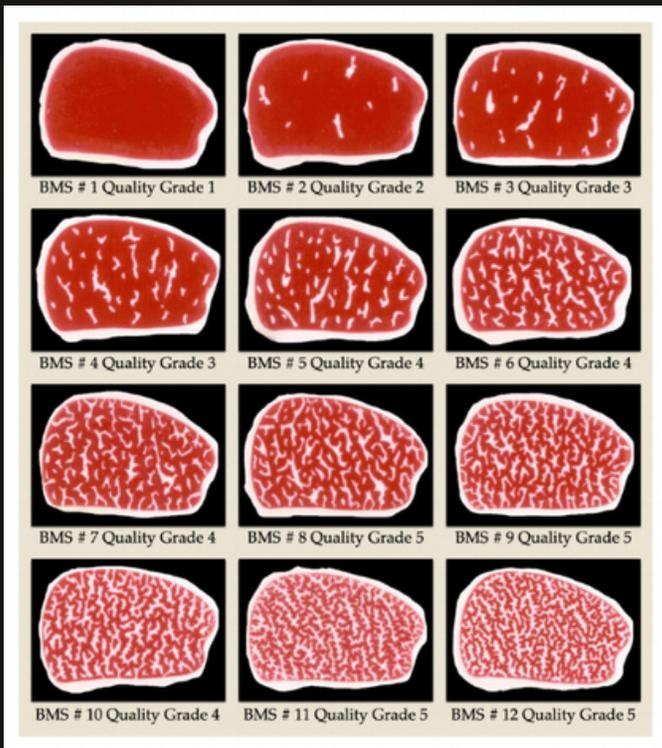


For More information please reach out to Ozawa Canada
905-731-5088

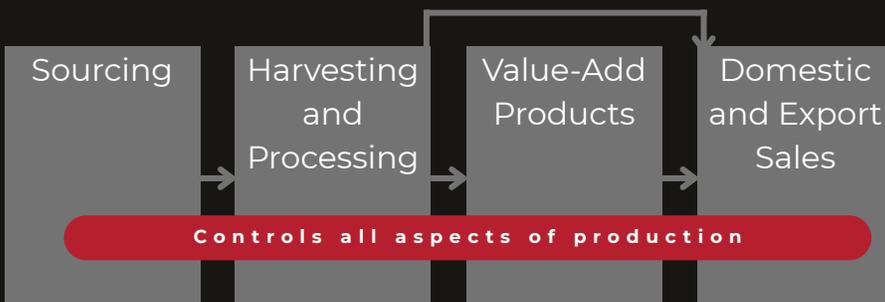
WAGYU BEEF IS STRICTLY EVALUATED FOR TOTAL YIELD, MEAT QUALITY AND MARBLING ACCORDING TO ESTABLISHED CRITERIA MONITORED BY A SINGLE THIRD-PARTY ORGANIZATION ACCREDITED BY THE JAPANESE GOVERNMENT. MEAT YIELD IS GIVEN A RATE OF EITHER A, B OR C, WHICH IS PAIRED WITH A TOTAL GRADE SCORE OF 1–5. MARBLING IS GIVEN A SEPARATE BEEF MARBLE SCORE (BMS) FROM 1–12 DEFINING THE AMOUNT OF MARBLING PRESENT AND ITS LEVEL OF FINELY WOVEN INTRICACY

Meat Quality Grade

Yield Grade	5	4	3	2	1
A	A5	A4	A3	A2	A1
B	B5	B4	B3	B2	B1
C	C5	C4	C3	C2	C1



TOTAL SUPPLY CHAIN FROM FARM TO TABLE



Choice Cuts



STRIPLOIN - A5 **WG-KAG2001**

FINELY TEXTURED AND TENDER.
IDEAL FOR STEAK

~3-5 kg | Steak, BBQ, Shabu Shabu



RIB EYE ROLL - A5 **WG-KAG3001**

THICK AND FINE TEXTURED. RICH
FLAVOUR

~4-5kg | Steak, BBQ, Stewing



CHUCK SHORT RIB - A5 **WG-KAG4001**

WELL-MARBLED AND TENDER. BEST
FOR BBQ

3-4 kg (4x ~1kg Pieces)

Steak, BBQ, Stewing, Shabu Shabu