

神戸ビーフ®の世界へようこそ

# KOBE Beef

THE FINEST BEEF IN THE WORLD



**Premium Genetics:** Derived from pureblood 100% Tajima-gyu cattle bred in Hyogo Prefecture for 30 months.

**Humane Environment:** We rear our cattle in a low-stress, humane environment with access to clean air and water, putting their well-being first.

**Hormone-Free Feeding Programme:** Using a Japanese-style feeding programme, we ensure that our beef is hormone-free, preserving its integrity and purity.

เนื้อวัวโคเบคลาสสิกได้มาจากวัวดำสายพันธุ์ทาจิมะที่อายุ 30 เดือนขึ้นไป เติบโตในจังหวัดเฮียวโงะในสภาพแวดล้อมที่ปราศจากความเครียด สารเร่งฮอโมนโดยมีอากาศบริสุทธิ์และน้ำสะอาดเป็นมิตรต่อสัตว์

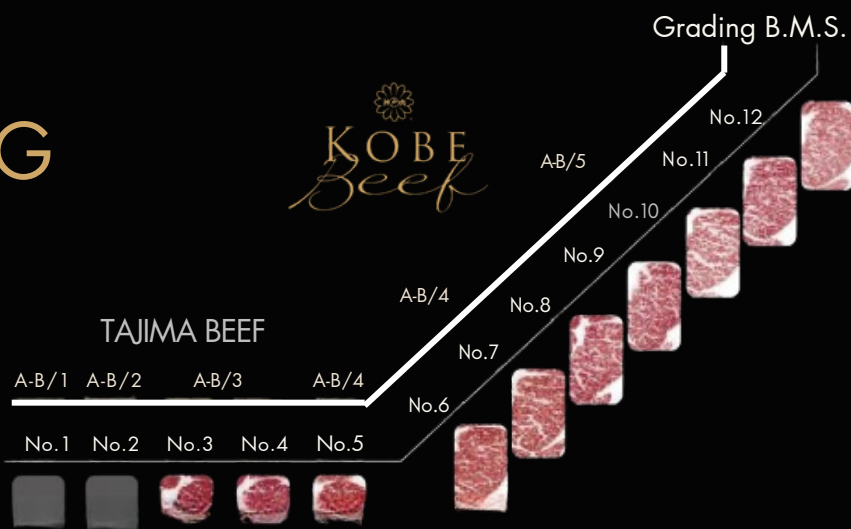
## BEEF GRADING

Yield score (A to C)

This is classified into three grades depending on the amount or KOBE percentage of edible cuts that can be gained from a single head of cattle.

Meat quality score (1 to 5)

This is the overall score based on the degree of marbling, firmness and texture, colour, quality, and other factors.



Photographic standards have not been made for BMS grades No.1 and 2. This is because no fat marbling is recognized in BMS No.1, and BMS No.2 does not satisfy BMS No.3 grade requirements.



Bronze statuette cast in the shape of Tajima cattle. This sign shows officially designated stores permitted to buy and sell Kobe Beef.

JAGOTA

JAGOTA BROTHERS TRADING CO.,LTD  
42 Tower Building, 14th Floor, Suite no.1401-02, 65 Sukhumvit 42 Road,  
Prakhanong, Klongtoey, Bangkok 10110, Thailand  
Telephone (+66) 02 365 8200 | E-Mail marketing@jagota.com www.jagota.com

LINE @Jagota