

It just melts in your mouth

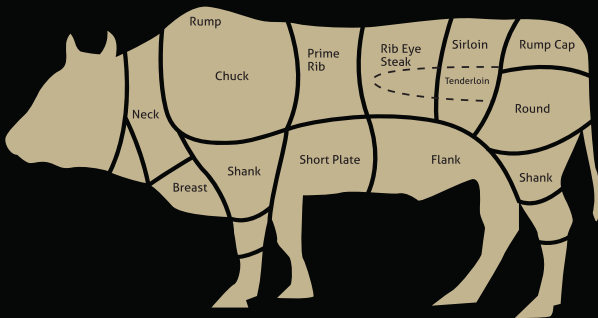
Grain-Fed
for 500+
Days



AUSTRALIAN TAJIMA WAGYU

— AUSTRALIA'S BEST WAGYU —

What makes the best Wagyu beef from Australia:



The Tajiri (Tajima) Line is noted for its superior meat quality and refined marbling, resulting in the most flavorful beef. Tajima Wagyu cattle are fed grain for 500 days. The grains and food follow a similar programme in Kobe, Japan. Sophisticated rations and extended feeding ensure excellent texture and taste for a more enjoyable eating experience.

Many honours, including the title of "The Best Imported Beef in Japan": in 2007 during a highly regarded tasting event in Tokyo with a panel of executive chefs. Security Foods' Tajima Wagyu was chosen as Japan's best import beef!

Security Foods has demonstrated its leadership among Australian wagyu producers by being the first company in Australia to receive JAS Certification (Japanese Agricultural Standards).

Security Foods is Australia's leading producer of high-quality Wagyu beef. The company uses innovative cattle management and production methods, as well as high breeding standards, to provide an exceptional eating experience.

AUS-MEAT AND AUS-QUAL CERTIFIED

AUS-MEAT and AUS-QUAL are Australia's leading provider of agribusiness auditing and certification. AUS-MEAT and AUS-QUAL audit food safety, animal welfare and social & ethical compliance. The auditors are all Exemplar Global registered and operate under internationally recognised quality management systems.



JAGOTA

JAGOTA BROTHERS TRADING CO., LTD
42 Tower Building, 14th Floor, Suite no. 1401-02, 65 Sukhumvit 42 Road,
Prakharang, Klongtoey, Bangkok 10110, Thailand
Telephone (+66) 02 363 8200 | E-Mail: marketing@jagota.com www.jagota.com

LINE @Jagota