



京 下



KYOTO BEEF ^{MIYABI} 雅

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Miyabi refers to the refined quality and poise of the old capital, Kyoto. The quality beef of Kyoto known as Kyoto beef 雅 is an art that has achieved its excellence over many years.



Kyoto is the old capital with a history of over 1000 years and is abundant in historical architecture and surrounded by beautiful nature. Kyoto has been the platform for its refined culinary culture and rich ingredients.

What makes it **KYOTO BEEF** 雅?

- Must be Japanese Black
- Must be bred in Kyoto for the majority its time
- Must be produced in stock farms that have met prefectural standards
- Must be processed at facilities that have met meat export regulations
- Must be top grade cuts of A5, B5, A4 or B4 under the Japan Meat Grading Association standard

Always providing a consistent quality of beef

Kyoto Beef 雅 is guaranteed a top grade quality cut of A5, B5, A4 or B4 under the Japan Meat Grading Association standard.

【 Standard grades and how they are displayed 】

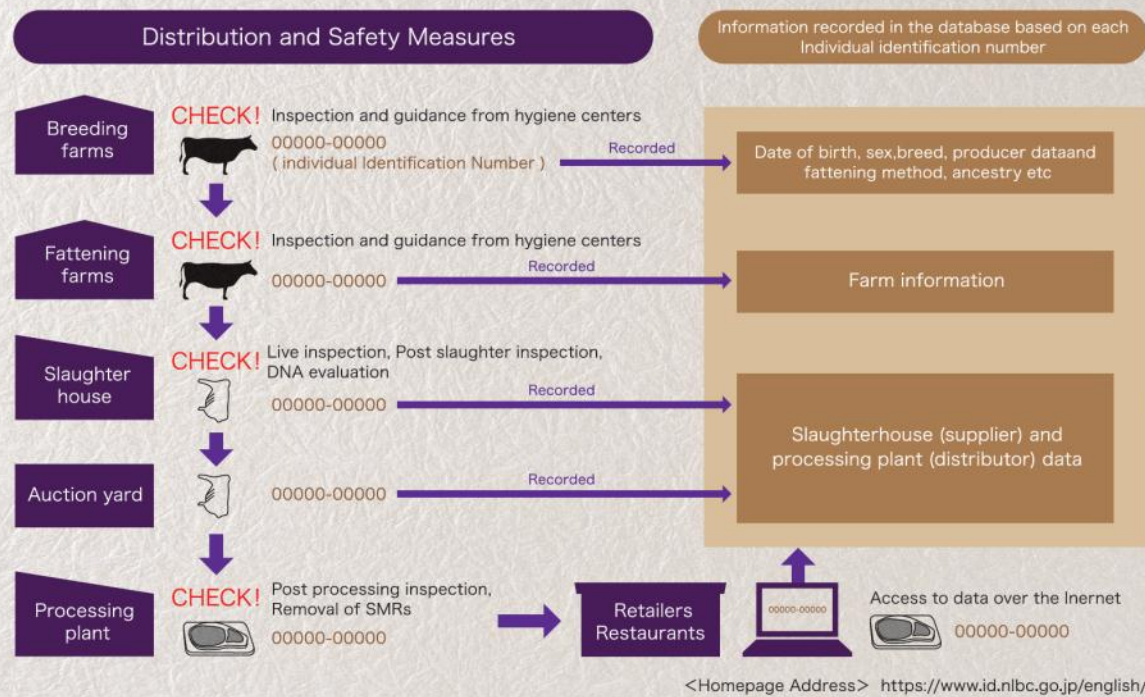
Yield Grade	Meat Quality Grade				
	5	4	3	2	1
A	A5	A4	A3	A2	A1
B	B5	B4	B3	B2	B1
C	C5	C4	C3	C2	C1

Traceability

Kyoto beef 雅 delivers safety and reliability through the Beef Traceability System.

【 Traceability System 】

Reference : Japanese Beef Pamphlet (Japan Livestock Industry Association)



Farming Excellence

Kyoto Beef 雅 is produced only in farms that have met the prefectural farming standards.

【 Excellence Initiative 】

1. Production history records and management
2. Initiative for community and environmental care
3. Initiative to prevent spreading of disease
4. Animal Welfare Initiative
5. Consumer education and profound employee training



Common meat dishes

