



WOODVIEW WAGYU™

As the first and oldest Wagyu beef producer in South Africa, we are passionate about Wagyu and have years of experience when it comes to breeding superior genetics and excellent Wagyu blood lines. Our cattle are free range and we take extra special care rearing our Wagyu cattle in a pristine environment with abundant clean air where they are fed only natural ingredients – the Japanese way. Thanks to this special care our cattle produce mouth-watering, award-winning beef.

Brian Angus

SOUTH AFRICA'S FIRST
WAGYU PRODUCER



OUR ROOTS

Farmer Brian Angus from Woodview farm in the Free State province of South Africa was on an Angus conference in the US in the '90s when he heard about Wagyu for the first time. His fascination with this unique Japanese beef cattle breed was born, and he wasted no time in starting to explore the opportunities it offered. At this point no other

farmer in Africa had any Wagyu genetics and Brian decided to import. Being the first Wagyu breeder in South Africa came with its own challenges, trials and errors. Today, Brian, known in South Africa as the Wagyu godfather – is a leading Wagyu breeder of superior genetics, selected and bred into the Woodview herd.

A proud partner of  SPARTA



OUR BEEF GRADES

Our beef is graded into BLUE, GOLD and SILVER grades based on the marbling score achieved, and only the best will do when it comes to Woodview Wagyu. Our Woodview Wagyu carcasses are marked with the Woodview Wagyu stamp and all grading of carcasses are verified by an independent authority in Japan, the Obihiro University of Agriculture and Veterinary Medicine.

Our **BLUE label** product signifies our top-of-the-range Woodview Wagyu. The meat has a marbling score* of no less than 8 on the lower range and up to 9+ on the upper scale. This means it has high amounts of fine web-like seams of intramuscular fat, so much so that the meat actually appears quite white. Treat yourself – this beef is in a class of its own!

Our **GOLD label** product has a marbling score* of 5 to 7. This product has a fairly high amount of fine intramuscular fat, translating into that melt-in-the-mouth buttery Wagyu texture. Well worth it!

Our **SILVER label** product has a marbling score* of 3 and 4. This product has a fair amount of intramuscular fat and is the perfect introduction for someone trying Wagyu beef for the first time, gently easing them into the marbling scene. We very seldom have Woodview cattle in this class as most of our Wagyu has a marbling score of 7 and above.

*AUS meat marbling chart

QUALITY ASSURANCE

The Sparta cattle feeding operation, where the Woodview Wagyu cattle are hosted, is ISO 22000 certified ensuring that our cattle are treated humanely and mitigating the risks associated with feeding and medicating of animals. A world-class electronic identification system (EID) is at the core of the ISO certification as this system places much emphasis on the traceability of every animal, recording every detail from origin throughout the life cycle of the animal. The system starts at calf intake and continues throughout our vertically integrated operation up to packaged and deboned product.

All Woodview Wagyu cattle are slaughtered and processed at Sparta's FSSC 22000 certified beef

processing plant and subject to stringent health and safety standards. Fully recognised by the Global Food Safety Initiative, the FSSC 22000 certification demonstrates Sparta's and Woodview's commitment to ensuring world-class health and safety standards. After packaging our beef is matured in a state-of-the-art chilling facility for a minimum of 14 days.

The Sparta beef processing plant is Halaal certified by SANHA and NIHT and is approved for export by the South African Department of Agriculture, Forestry and Fisheries (DAFF) (Export Plant Number ZA 91).



HALAAL
SANHA | NIHT

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