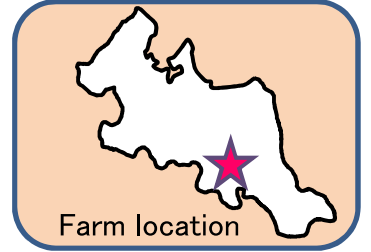




Reg. # Beef - 015

Kameoka Beef Hitomi Livestock (Kameoka City)

In nature-rich Kameoka, raising cows with care under the local branding 'Kameoka Beef'!



Farm location



We are in a tranquil area blessed with beautiful water and air. Our barn is located in a place with extremely good airflow and sunlight, and throughout the year is dry, has little smell, and provides a comfortable environment for our cows to live in.



Is it just about dinner time?

We lovingly raise our cows.



Our feed troughs are always clean ♪

What is Kameoka Beef?

1. Is Japanese Black breed.
 2. Has had backgrounding in Kameoka for over 14 months prior to slaughter.
 3. Has been slaughtered at Kameoka City Meat Processing Center.
 4. Has been properly recognized by the Kameoka Beef Promotion Council.
- ※ Beef that has met the above conditions is decided to be Kameoka Beef.



We clean the barn every day and work hard to maintain a sanitary livestock environment.



~ Available for purchase here ~

'Kameoka Beef' is being sold around Kameoka City in supermarkets, butcher shops, and roadside stations. We sometimes also distribute advertisements with photos. Our main vendors:

Kiso Butcher Shop, Bussan Market Atrio, Super Matsumoto



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Winner of the top prize at the 156th Kyoto Beef Carcass Exhibition!!