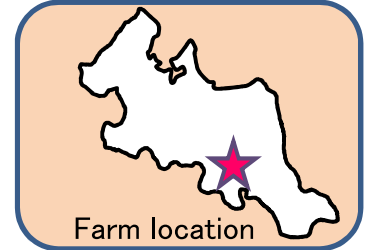




Reg. # Beef - 016

# Sonan Agricultural Business Association (Kameoka City)

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



Farm location



Our barn is in a tranquil area blessed with beautiful water and air. It is always kept slightly open for ventilation, and has curtains to prevent the rain and snow from getting in.



**I am raising  
the cows here.  
Putting my  
youth to work.**

We raise the cows in a stress-free way and make sanitation and good feed a priority.



We are making shade by planting trees as a way to protect against the heat.

## 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.



Winner of the top prize at the  
Kameoka Beef Exhibition!!

## ~ 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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