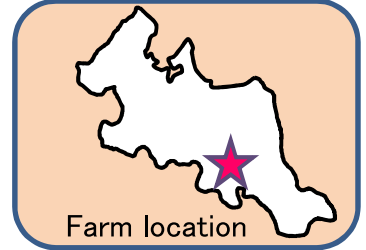




Reg. # Beef - 017

Yagi Livestock (Ltd.) (Kameoka City)

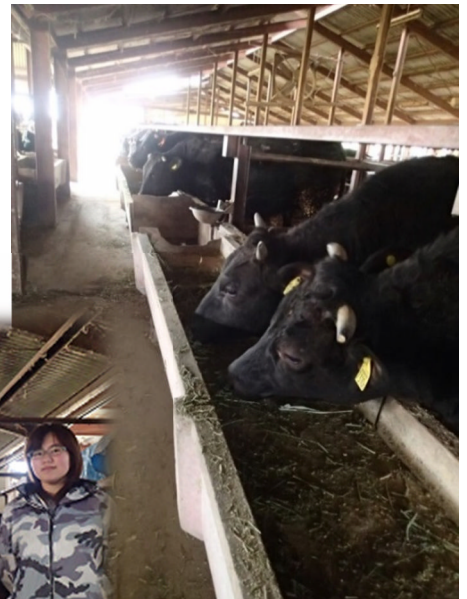
In nature-rich Kameoka, raising cows with care under the local branding 'Kameoka Beef'!



Farm location



We are in a tranquil area blessed with beautiful water and air.



We lovingly raise our cows.

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 are relaxing in our clean barn!



~ 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 (Minister of Agriculture, Forestry and Fisheries Prize) at the 56th Kinki Tokai Hokuriku Association Beef Exhibition