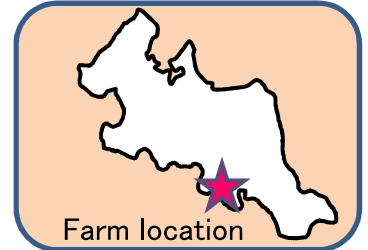




Reg. # Beef - 018

Harada Ranch (Ltd.) (Kameoka City)

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



Farm location



Kameoka City Nishibetsuin-cho is up at a high altitude, and in summer provides a relatively comfortable environment for the cows.



Cows relaxing on their clean and dry bedding

Taking it easy here at home ♪

We check on how the cows' stalls look every day, and rotate out the bedding so that they can live comfortably.



We raise our cows with the utmost care.

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.

~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 (Governor's Prize) at the 167th Kyoto Meat Exhibition