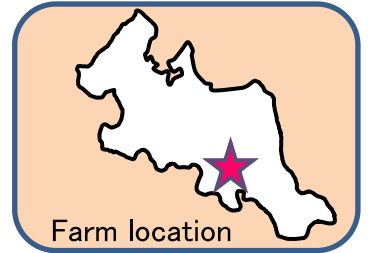




Reg. # Beef - 023

Tanaka Ranch (Kameoka City)

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



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 provides a comfortable environment for our cows to live in.



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 top prize at both the 2014 and 2015 Kameoka Beef Exhibitions!!