



美味伝承



We protect your deliciousness.

We are especially confident in **assured quality** because we conduct all the processes from Yonezawa Beef carcass auctions to meat processing in our own plants.

Our original perfectly integrated manufacturing system

Meat processing line

Cut meat processing line

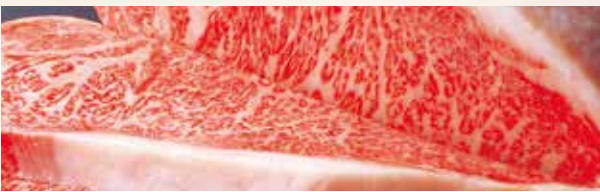
Meat Processing Line



Producers have conducted breeding with care in an environment full of nature.



Our business starting point
We have established a strict sanitation control system especially because sanitation is the first step.



Chilled Beef Division



In the meat processing line, we manufacture a wide variety of products for general retail and business use such as Vienna sausage, ham, salami, food in a retort pouches and even delicatessen food.



Producer



Yonezawa Beef



Locally produced pork



Cow line (large animal)

Living body carrying in

Cows are tied one by one at the large animal mooring place.

Dirty zone

The spinal cord is removed from the carcass, using a spinal cord removing apparatus as a countermeasure against BSE.

Facility to treat BSE
Refrigeration storage facility/
Incineration facility

Clean zone

The carcass surface is sterilized by a steam vacuum cleaner.

Refrigerator for carcasses

Treatment of internal organs



Pig line (small animal)

Pigs are tied at the small animal mooring place.

Pigs are carried on a conveyor on which pigs are placed on their bellies one-by-one, skinned and sterilized.

Pigs are halved without hands touching them, using an automatic halving machine.

Yonezawa Beef carcass auctions

Carcasses of about 2000 cows that have been processed are marketed in a year.



All Yonezawa Beef has been examined for radioactivity and the safety confirmed.



Chilled Beef Division

This division conducts the consignment processing of beef carcasses and sale of cut beef. This division also slices beef and sells the sliced beef for business use and gifts, mainly in the Tokyo metropolitan area.



Partial shipment is available.



We do our best to handle customer requests.



For grilled meat
Meat is tender and smooth.



For sukiyaki
Meat is moderately marbled and tastes the best.

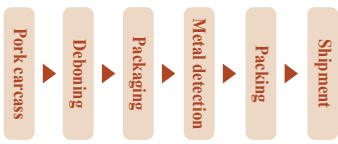


For steak
Meat has mellow fragrance and smooth taste.



Cut Pork Processing Division

Extremely fresh pork can be shipped by utilizing the advantage of our integrated manufacturing system existing in the same facility. This division delivers our products from our hygienic environment to all parts of Japan.



This division handles about 90 pigs every day.



This division primarily treats pork produced in the Okitama region and other pork brands.



Local specialty/
Present

Proposal of private brand product planning and development

We can handle production of many varieties in small quantities and conduct commodity manufacturing by which we can evolve with our customers in accordance with customer needs.



Quality Control Division

More assured security and reliability for our customers. We provide uncompromising quality control on the basis of the most updated sanitation control techniques.