

**Name** Kagoshima  
Kuroushi/Kagoshima  
Wagyu/  
Kagoshima

**Country** Viet Nam

**Date of registration:**  
25/12/2020

Kagoshima  
Kuroushi/Kagoshima  
Wagyu/  
Kagoshima



Photo source: [ipvietnam.gov.vn](http://ipvietnam.gov.vn)

#### Main characteristics/features

#### Geographical area

Kagoshima Wagyu has well-balanced fat marbling throughout the muscle fibres. The fine and soft meat with marbling made of unsaturated fatty acid creates melting texture and umami of the beef.

This organoleptic peculiarity is shown through the Beef Marbling Score (BMS) at the highest level (level 12). Kagoshima Wagyu has the subcutaneous thickness of over 1.4 cm and the proportion of monounsaturated fatty acid (MUFA) of under 51.4%.

Kagoshima prefecture, Japan

#### Production/processing

#### Link between product and territory

Kagoshima Wagyu are beef obtained from Japanese Black Cattle ("Kuroge Wagyu"), that are either heifer or bullock (male calves are castrated at 3-4 months of age) and raised in Kagoshima prefecture for at least 20 months. Kagoshima prefecture must also be the final feeding location. The cattles are shipped at approximately age of 29 months for butchering. Kagoshima Prefectural Beef Cattle Promotion Council will check (1) breed and (2) feeding period and final feeding location.

Kagoshima prefecture is located in the southern tip of Kyushu, the southwestern-most of Japan's main islands, and has a temperate climate to subtropical climate with the annual average temperature of 18.6°C and rainfall of 2,000mm to 3,000mm a year. thanks to the warm climate, the geographical area is suitable for breeding livestock in winter (especially cold-sensitive animals). Moreover, the warm and pluvius climate is a favourable condition for producing high quality beef cattle fed by the abundance of grass in the extensive field.

**Publication in the Official Gazette** Decision no. 4908/QĐ-SHTT

**Competent authority** Kagoshima Prefectural Beef Cattle Promotion Council

**GI rights holder/GI association**

**Contact information** Kagoshima Prefectural Beef Cattle Promotion Council  
10-1, Kamoike-Shinmachi, Kagoshima City,  
Kagoshima Prefecture, 890-8577, Japan

**Type of product** Beef

**Control body** Kagoshima Prefectural Beef Cattle Promotion Council

**File number** 00097

**Websites**