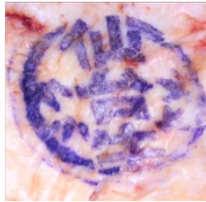


OUR BRANDS



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TREX WAGYU HANDBOOK



INTRODUCTION TO WAGYU

WHAT IS JAPANESE WAGYU?

Wagyu is the name of the breed. In Japanese “Wa” means Japanese and “Gyu” means Beef. So the word Wagyu literally means “Japanese beef.”

*1.7 Million Wagyu Cattle are in raised Japan

3 KEY FACTORS IN WAGYU

- Genetics
- Feed
- Animal Husbandry

WAGYU CHARACTERISTICS

What Makes Wagyu Special

Abundant Marbling – The abundant marbling provides tender and juicy meat texture.

Wagyu Aroma – Wagyu has lactone compounds which have similarities to the flavor of coconuts.

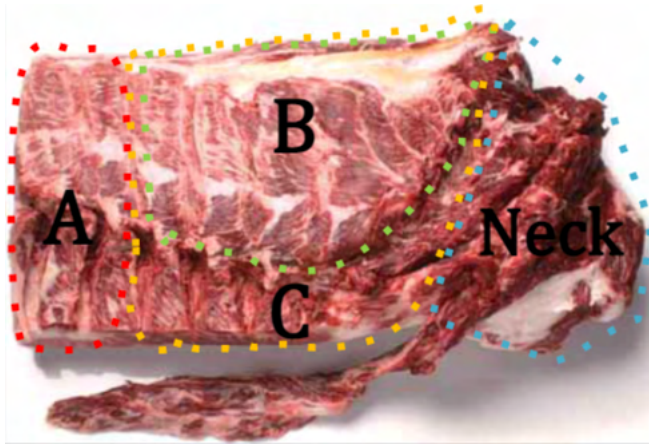
Wagyu Fat – Wagyu fat is high in oleic acid, which is also found in extra virgin olive oil.



CULINARY APPLICATIONS



TREX CUT SPECIFICATIONS



A: RIB SIDE B: CHUCK EYE LOG C: CHUCK FLAP

RIB SIDE

Removal of cap muscle: Cutting along the connective tissue

3Kg
Cut at right angle with muscle fibers.

Rib cap : 1.5Kg

Steak cuts

CHUCK EYE LOG

Rib side side Neck side

More tender Less tender

Be careful of the thickness especially the neck side because it is tough.

Rib side side Neck side

CHUCK FLAP

Be careful of the thickness because this part is a little tough.

Top Bottom

After trimming

Pre cut for Yakiniku

GENETICS, FEED, & ANIMAL HUSBANDRY



Wagyu, raised one by one like a part of the family

The fine taste of Wagyu comes from the tender, loving care that goes into their breeding.

How Wagyu are Raised

Wagyu calves stay at a farm up to 7 to 10 months after birth and are then sent to the calf auction market, after which they are fattened until approx. 700kg before shipment.

Weaned soon after birth, calves are fed with milk replacer one by one by hand. Another example of tender care is that some farms provide their calves with handmade calf jackets when the weather gets colder.

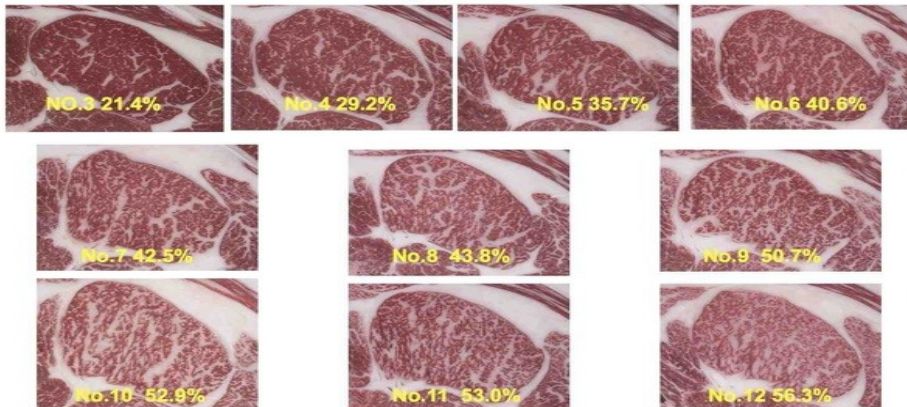
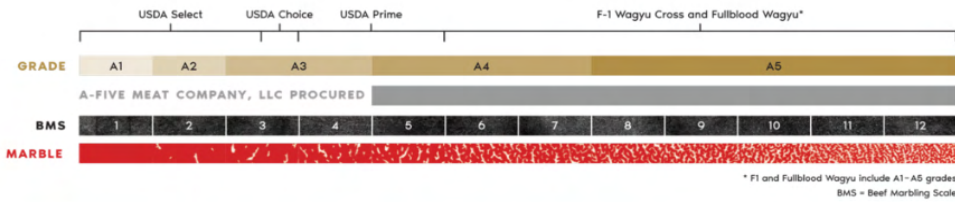


Japanese rice straw is extremely effective for maintaining Wagyu body condition. It absorbs moisture in cattle stomachs, turning it into a home for microorganisms that break down grass. Rice is a staple in Japan, and rice straw is highly available, with its safety and purity guaranteed.

Wagyu fattening farms first aim to promote healthy organ growth in their cattle through "stomach growth." Then, they focus on "bone growth," "meat growth" and finally, "fat growth," calculating the volume of food and feeding schedule accordingly. Wagyu Cattle are raised on different feed combinations relevant to their geographic area. As a result, each brand has a subtle and sublime taste and flavor profile.

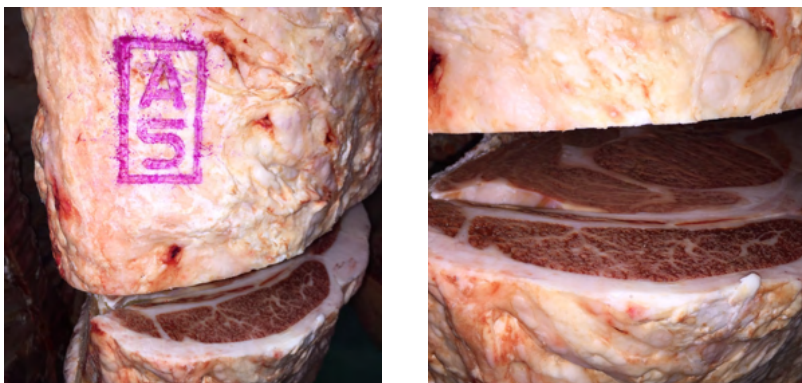
GRADING

Wagyu is graded differently from country to country and includes many variables



Each marbling chip shows the minimum IMF% required to achieve each BMS number

A5 GRADE WAGYU



Japanese Meat Grading Association, Grades the Carcass on the 6th Rib

AKUNE FACTORY

STARZEN MEAT PROCESSOR CO., LTD.

AKUNE PLANT

Plant profile

Address: 10 1-chome, Shiohama-cho, Akune-shi, Kagoshima, JAPAN

Telephone: 0996(72)0885

Items: (Beef) Wagyu: Kagoshima Wagyu / Kagoshima's brand, Hinatsuru Wagyu / Kagoshima's brand, Satsuna Beef / Kagoshima's brand, Saisyu Beef / Kagoshima's brand, Crossbred, Higo Kumamoto Beef / Kagoshima's brand, Miyazaki Herb Beef / Miyazaki's brand, Kagoshima Kurabuta / Kumamoto's brand, Kagoshima Kurabuta / Kagoshima's brand

Processing Capacity: (Cattle) 90 heads/day (Pigs) 1,400 heads/day

Our plant was certified as SQF System (Certification number 10037) at divisions of cattle slaughtering, pigs slaughtering, beef processing, pork processing, offal processing and washed lard. Our plant is the largest scale of processing plant in Starzen Meat Processor Co., Ltd. We instantaneously established the traceability system of beef on 2003. We get rid of personal cross-contamination by separating processed rooms of beef and pork, and taking charge by full-time staff.

14 Plants are currently authorized to export to the United States.

ACCESS

- Kagoshima Air Port: about 120 minutes by express bus toward Akune
- Akune City Government: about 5 minutes by taxi
- Akune Plant
- In Kagoshima city: about 120 minutes by car
- Minamiyusuyi motor road / exit final destination, Sendai
- Route 3 toward Akune (about 50 minutes from Sendai I.C.)
- Akune Plant

TRACEABILITY

Many steps are taken to make sure that Wagyu exported to the U.S. are traceable from farm to fork.

Wagyu cattle are traceable through their ear tags which are placed at birth and its ID# follows all the way through processing with ID labels on the carcass. The products carry the same 10 Digit ID# that was assigned from birth of the cattle on the label and box.

