LIVE ANIMAL SPECIFICATION
AMERICAN WAGYU ASSOCIATION’S
SPECIFICATION FOR CHARACTERISTICS OF CATTLE ELIGIBLE FOR APPROVED PROGRAMS CLAIMING WAGYU INFLUENCE

1 SCOPE

1.1 This specification sets forth the requirements for live cattle from which carcasses can be derived for certification in approved branded beef programs claiming Wagyu influence. Cattle may qualify for the breed influence specification of these branded beef programs by meeting the Genotype requirements specified below.

2 REQUIREMENTS

2.1 Cattle eligible for Wagyu Fullblood (100% Wagyu) certified beef programs must be registered with the American Wagyu Association and DNA parent verified through the American Wagyu Association to both sire and dam. Both parents will be registered by the American Wagyu Association.

2.2 Cattle eligible for Wagyu Purebred (93.75% Wagyu minimum) certified beef programs must be registered with the American Wagyu Association and DNA parent verified through the American Wagyu Association to both sire and dam. Both parents will be registered by the American Wagyu Association.

2.3 Cattle eligible for Wagyu influence certified beef programs must have positive identification (e.g. ear tags, tattoos, brands) and be traceable to provable (e.g. registration papers) Wagyu parentage. Qualifying cattle must be traceable to at least one registered parent (Fullblood or Purebred). The registration categories can be viewed at www.wagyu.org. For an animal to qualify as Wagyu, subsequently allowing the meat from the animal to be eligible to claim Wagyu influence, the animal must be an offspring of:

   2.3.1 A registered sire of at least 15/16 or 93.75% Wagyu blood (i.e. Fullblood or Purebred) or;
   2.3.2 A registered dam of at least 15/16 or 93.75% Wagyu blood (i.e. Fullblood or Purebred);

3. VERIFICATION

3.1 Genotype. Compliance with genotype requirements shall be determined and controlled through a quality management program approved and monitored by the Livestock and Poultry Program.
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