

Kobe refers to a region in Japan. The term is being used for marketing purposes and price. The beef is actually the breed "Wagyu" which literally translates to Japanese Cattle, meaning purebred Japanese Black or Japanese Brown Breeds of cattle. Product labeled as Kobe Beef is in error because there are no beef cattle that are coming directly from Japan at this time. They cannot be labeled as "Kobe Beef" in America.

FSIS requires beef to be labeled as "American Style, Australian Style or whatever country the Wagyu beef is born, raised and slaughtered in.

The requirements for labeling a product American Style or Australian Kobe are: The processing plant should have documentation that verifies the breed classification either based on phenotype or genotype. If the producer is a member of a Wagyu Association or Kobe Beef Association present a copy of their certificate.

The breed Wagyu is acceptable because there are some original cattle brought to the US before the borders closed. There is a purebred Association for Certified Wagyu-Kobe LLC their website is [www.certifiedwagyu-kobebeef.com](http://www.certifiedwagyu-kobebeef.com). AMS has a certified program with this association.

If the American Kobe is purchased the processing plant should provide a copy of the incoming purchased beef label when submitting the label to the USDA Labeling for evaluation.

They cannot just call the product Kobe beef. The company will have to specify where the beef is coming from i.e. "Kobe Beef America," "American Style Kobe Beef," or American Kobe Beef.

Labeling and Program Delivery Division

USDA, FSIS, OPPD, LPDD