



High-class brand of cattle with excellent pedigree

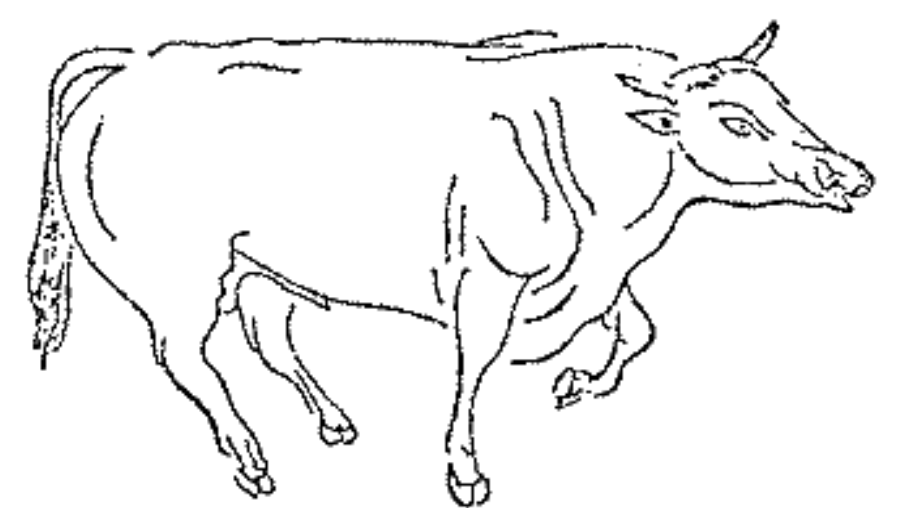
Tajima Cattle

Tajima Cattle were once kept as working cattle for plowing rice fields and carrying loads.

Known since ancient times for their excellent quality, Tajima Cattle have been improved further over the generations with their pedigree strictly maintained, and now have developed into a superb beef cattle.

Tajima Cattle have enjoyed their reputation not only as beef cattle but also as breeding cattle used nationwide for other beef brands such as Kobe Beef and Matsusaka Beef.

Description of Tajima Cattle appearing in *Kokugyu-juzu*
("Ten figures of Japanese cattle," 1310 A.D.)



Slim bones, a toned body,
thin skin, round loins,
particularly hard horns
and hooves,
and wide nostrils.
High quality cattle.



Hyogo Prefecture
Shinonsen-cho, Kami-cho

JAPAN

■ Mikata-bred Tajima Cattle Heritage Campaign Council (GIAHS & J-NIAHS)