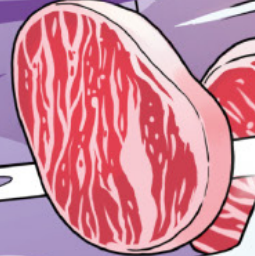
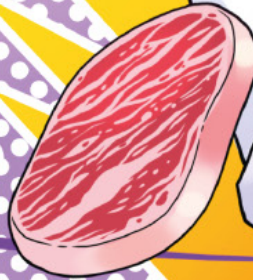
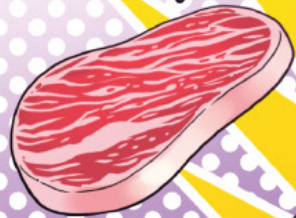


JAPANESE WAGYU FROM KAGOSHIMA

カーニメクス

JAPANESE WAGYU



CARNIMEX
カーニメクス

 CARNIMEX.NL

WWW.CARNIMEX.NL



**JAPANESE
WAGYU**

CARNIMEX
カーニメクス

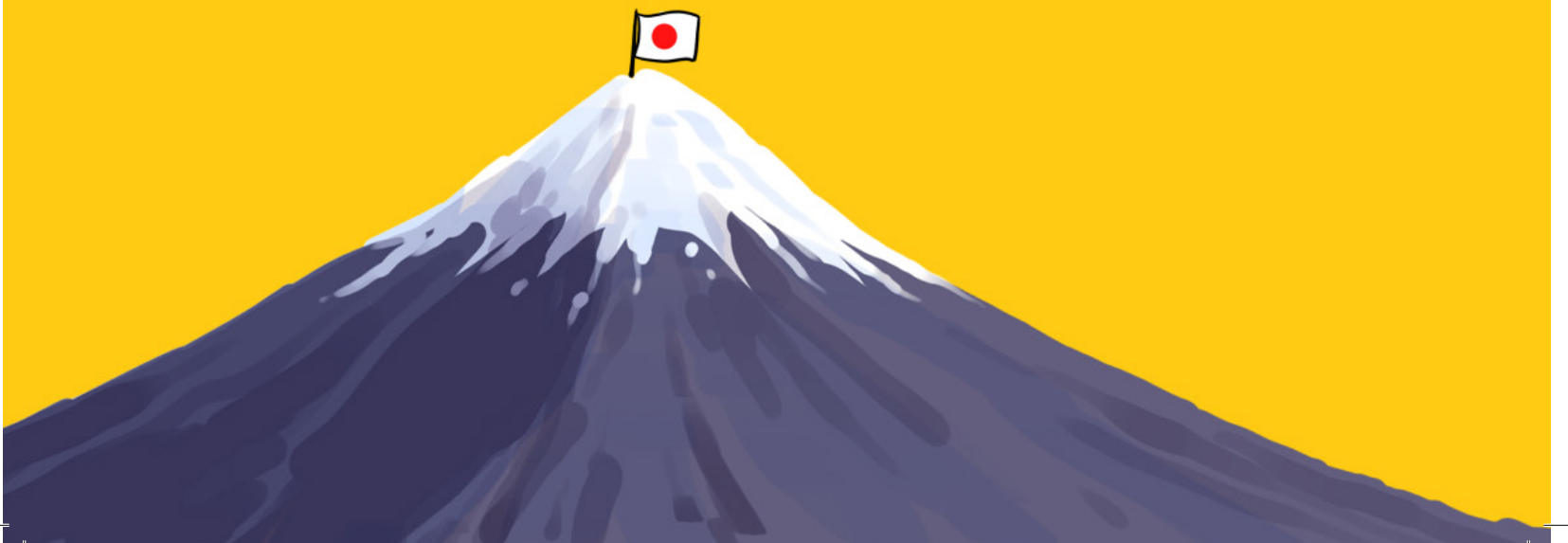
CARNIMEX

We work with nature. The well-being of our animals results in prime beef, a product we are proud of. The better they live, the better is the meat, the better our business. Simple as that.

As we're in the meat importing business for over 50 years, we have great respect for traditions. We celebrate our heritage, but always seek for new refreshing opportunities to stay relevant and lead our industry.

Our goal is to become an industry leading and transparent boutique meat importer with complementary private labels, focusing on quality, innovation, animal wellbeing, and sustainability. With the support of the Carnimex team, suppliers, and a reliable supply chain we can create a unique and competitive value proposition. Something we're proud of and passionately work for every day.

Every decision we make, is based on meeting our customers' demands and their appreciation for quality. You'll find our headquarter in Rotterdam, the city rightfully labeled as 'The gateway to Europe'.



INDEX

Kagoshima's pride: the origins of Japanese wagyu

Japanese marbling score: understanding the art of wagyu beef

Unveiling wagyu's delicate cuts

Culinary exploration: diverse cooking techniques

Product specifications: a comprehensive guide

How to place your order: a step-by-step guide






鹿児島

Kagoshima's pride: The origins of Japanese wagyu

KAGOSHIMA

A TASTE OF JAPANESE EXCELLENCE:



Imagine a culinary experience that transcends all boundaries, a feast for the senses that transports you to a realm of unparalleled luxury. Welcome to the world of wagyu, the epitome of culinary indulgence hailing from the picturesque Kagoshima prefecture in Japan.

Each Kagoshima wagyu animal is treated as a work of art, nurtured in a serene environment amidst the lush, rolling hills of Kagoshima. Their diet consists of carefully selected grains and natural feed, resulting in a perfectly balanced marbling and an unmatched tenderness.

What sets Kagoshima wagyu apart is the unparalleled flavor experience it offers. With every bite, the meat dissolves on your tongue, as umami notes, nutty undertones, and a subtle sweetness harmoniously melt together.

Whether you are a passionate epicure seeking the ultimate gastronomic adventure or a chef looking to dazzle your guests, Kagoshima Wagyu embodies the pinnacle of luxury.

Kagoshima wagyu is more than just a meal; it's an unforgettable memory.

鹿児島



JAPANESE MARBLING SCORE: UNDERSTANDING THE ART OF WAGYU BEEF

In the world of Japanese Wagyu beef, grading is serious business. Think of it as cows getting report cards. There are two grades: Yield Grade (A, B, or C) and Quality Grade (based on marbling, meat color, firmness, and fat quality).

Then, the marbling (those flecks of fat in the meat) is scored following the Beef Marbling Standard (BMS), which range go from 1 to 12. This A3, A4, A5 grading is always full blood wagyu from Kagoshima.

As we delve deeper into the captivating world of Japanese Wagyu beef, we encounter F1 and F2. F1 combines 50% purebred Wagyu with 50% crossbred, creating a harmonious blend of flavors. F2 takes it a step further with 75% Wagyu and 25% another breed, resulting in a tantalizing composition.

Now, let's continue our exploration of the marbling marvels following the old Japanese hierarchy.

A3 - NINJA LEVEL:

Marbling scores (BMS) of 3 and 4, offering a delightful balance of tenderness and flavor.

A5 - SHOGUN LEVEL:

Marbling scores (BMS) of 8 and 9, reaching the pinnacle of Wagyu perfection with unparalleled richness

A4 - SAMURAI LEVEL:

Marbling scores (BMS) of 5, 6, and 7, taking marbling to new heights with succulent richness.

A5+ - EMPEROR LEVEL:

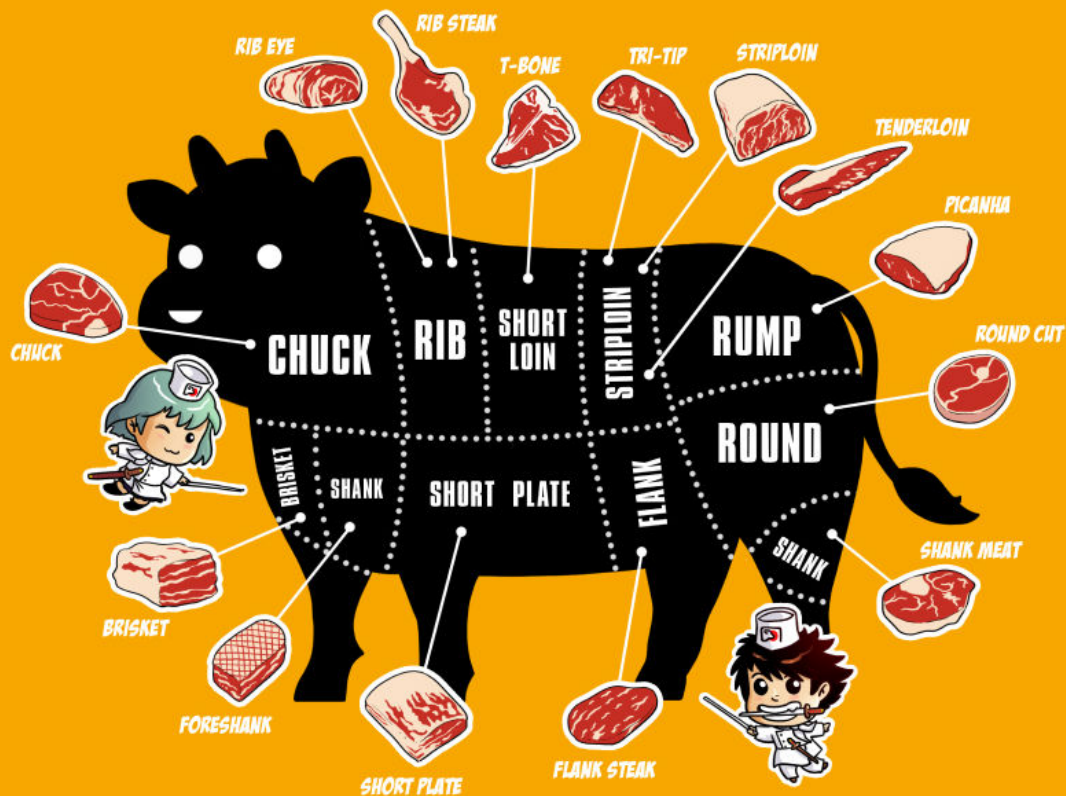
Marbling scores (BMS) of 10 to 12, the ultimate marbling spectacle, elevating Wagyu to a mythical realm of taste and tenderness.





RIBEYE

Dressed in marbling, this extraordinary hero possesses unmatched power and flavor. With a muscular physique and a presence that demands attention, the wagyu ribeye commands the battlefield of taste like a true warrior. Its rich flavor profile, infused with notes of umami, electrifies the senses and leaves beef fans in awe.

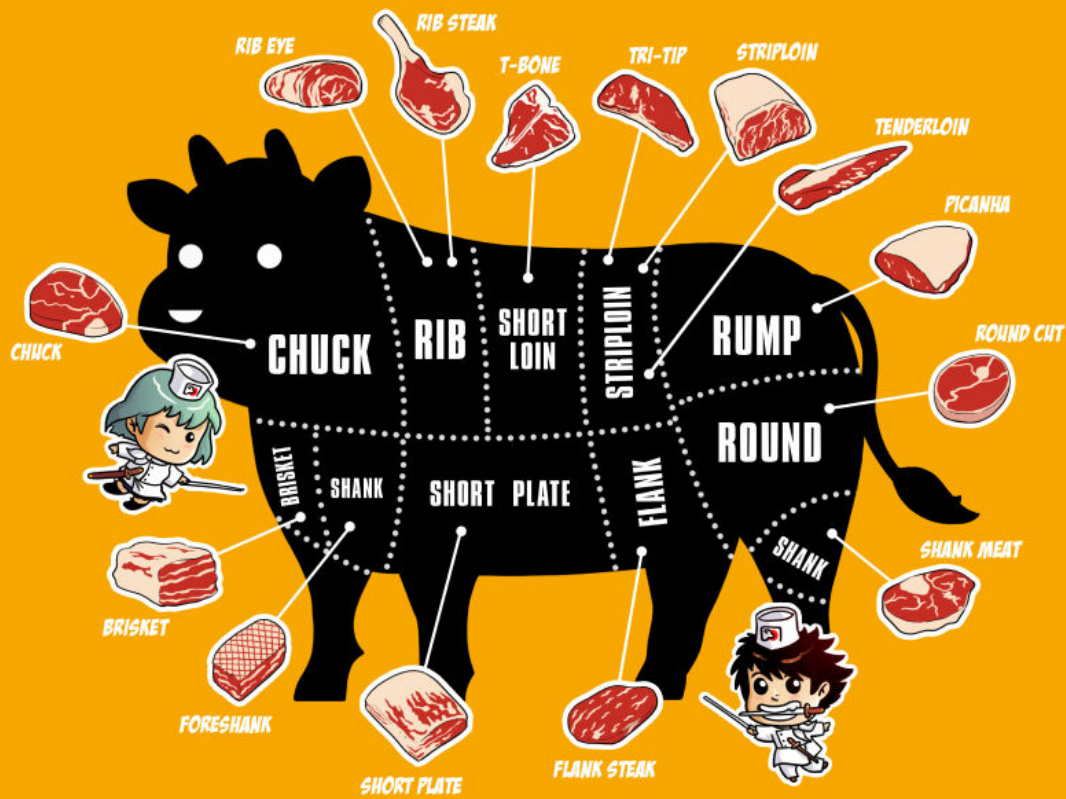


PRODUCT SPECIFICATION	Cap off, 10mm fat
MEAT QUALITY GRADE	F1, A4, A5
PIECES PER CASE	2 ribeyes per case, cut in 6 pieces
WEIGHT PER PIECE	2.0kg -3.0kg per piece
WEIGHT PER CASE	10.0kg - 15.0kg per case
CASE DIMENSIONS	640x366x209mm
PREFECTURE	Kagoshima

STRIPLOIN

Enter the vibrant world of wagyu where the wagyu striploin emerges as a captivating character! With a sleek and agile physique, the wagyu striploin showcases grace and strength in every frame.

Its flavor profile captivates the senses like a whirlwind. Prepare to embark on an epic gastronomic journey alongside this wonderful piece of beef, as the wagyu striploin enchants with its attractive performance!



PRODUCT SPECIFICATION	Cap off, 10mm fat, cut between 11th and 12th rib
MEAT QUALITY GRADE	F1, A4, A5
PIECES PER CASE	1 striploin per case, cut in 4 pieces
WEIGHT PER PIECE	3.0kg - 4.0kg per piece
WEIGHT PER CASE	12.0kg -20.0kg per case
CASE DIMENSIONS	640x366x209mm
PREFECTURE	Kagoshima

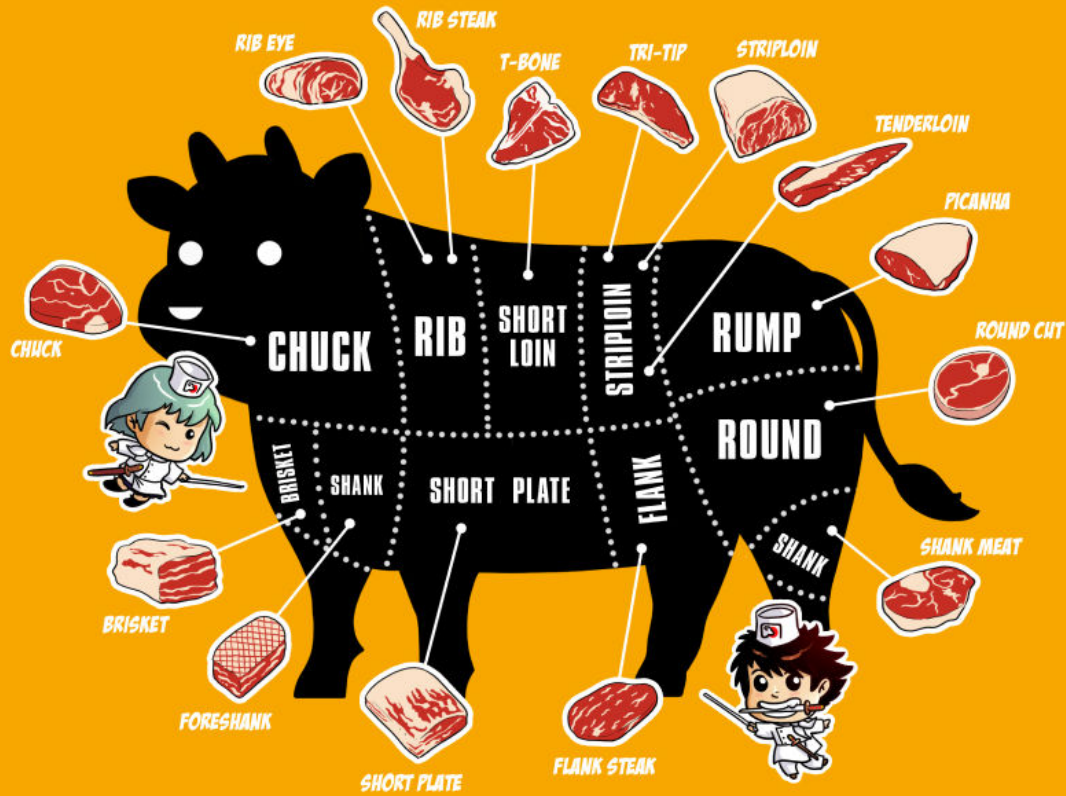




TENDERLOIN

With a slender and poised figure, the wagyu tenderloin possesses a gentle yet undeniable presence that captures attention.

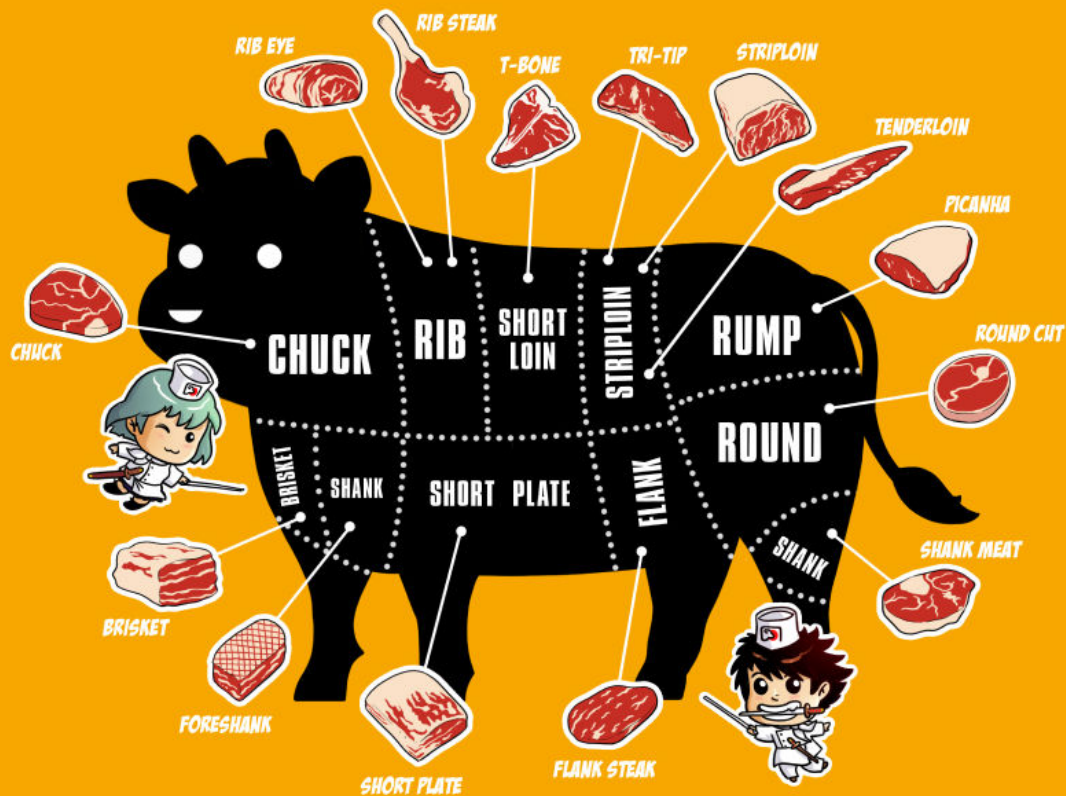
As the wagyu tenderloin takes the spotlight, it unveils a culinary performance that defies imagination, captivating taste buds with every tender bite.



MEAT QUALITY GRADE	F1, A4, A5
PIECES PER CASE	2 whole tenderloins chain-on, fat-on per case
WEIGHT PER PIECE	5kg per piece
WEIGHT PER CASE	10.0kg per case
CASE DIMENSIONS	640x366x209mm
PREFECTURE	Kagoshima

PICANHA

Embark on a thrilling adventure, where the wagyu picanha takes on the role of a captivating character. Picanha, the favourite cut of the most beef-loving continent in the world; South-America. With a robust and formidable physique, a fat cap which gives an unmatched taste, it spoils the taste buds like a culinary masterpiece. Prepare to be enthralled by this legend as the wagyu picanha unfolds a mouthwatering saga of gastronomic delight.



MEAT QUALITY GRADE	A4
PIECES PER CASE	2 picanha's, fat cap on
WEIGHT PER PIECE	5kg per piece
WEIGHT PER CASE	10.0kg per case
CASE DIMENSIONS	640x366x209mm
PREFECTURE	Kagoshima





CARNIMEX

カーニメクス

DISHES







FINE DINING

カーニメクス

Wagyu beef, renowned for its exceptional marbling and tenderness, is a culinary treasure that lends itself beautifully to being incorporated into small dishes, allowing its flavors to harmonize with a wide range of complementary flavors.

The extreme marbling of wagyu, the delicate webbing of fat dispersed throughout the meat, brings a luxurious richness and succulence to every bite. This marbling not only enhances the tenderness but also adds a depth of flavor that beautifully complements other ingredients. It even looks amazing in pictures!

The sublime melt-in-your-mouth texture of wagyu is another reason it shines in small dishes. As it gently combines with other flavors, it creates a symphony of taste and mouthfeel that is both satisfying and memorable. Whether thinly sliced in a sushi roll, lightly seared in a bite-sized appetizer, or incorporated into a flavor-packed dumpling, wagyu elevates the overall dining experience by offering a sumptuous, buttery sensation.

Its luxurious presence elevates the dining experience, creating moments of culinary delight that are sure to leave a lasting impression.



Yakiniku is a popular Japanese cuisine technique that revolves around grilling bite-sized pieces of meat, typically beef, over a charcoal or gas grill. The name "yakiniku" translates to "grilled meat" in Japanese, and has its roots in Korean barbecue, known as "gogi-gui."

In a typical yakiniku experience, diners gather around a table with a built-in grill, where they can cook their own meat to their preferred level of doneness. The meat used in yakiniku is often marinated or seasoned with various sauces and spices, adding layers of flavor to the grilling process. Besides beef, other common meat choices include pork, chicken, and seafood.

Yakiniku is not just about grilling meat; it's a social and interactive dining experience. It brings people together to enjoy the process of cooking and sharing delicious food. The grilled meat is usually accompanied by a variety of side dishes, such as rice, vegetables, kimchi, pickles, and dipping sauces, allowing diners to create their own personalized flavor combinations.

Kagoshima wagyu and yakiniku are a match made in heaven. Small pieces of wagyu grilled over open fire are a true delicatessen.

Whether you're a meat enthusiast or simply looking for a fun and interactive dining experience, yakiniku is a fantastic choice. So gather your friends, fire up the grill, and let the sizzling symphony of yakiniku take you on a mouthwatering journey of flavors and camaraderie.







Hot pot with wagyu in Japan is a delightful culinary experience that combines the rich flavors of premium Japanese beef with the communal tradition of hot pot dining. Known as "wagyu nabe" or "Wagyu shabu-shabu," offers a unique way to enjoy the exquisite tenderness and marbling of wagyu.

In a wagyu hot pot, a simmering pot of flavorful broth is placed at the center of the table, typically divided into two sections: one for cooking vegetables and other ingredients, and the other exclusively for the thinly sliced wagyu beef.

The broth can vary, ranging from light and delicate to robust and savory, depending on regional preferences and personal tastes.

To savor the wagyu hot pot experience, thinly sliced wagyu beef is delicately dipped into the simmering broth for just a few seconds, allowing it to cook to perfection while retaining its melt-in-your-mouth texture. This dipping and cooking process is often referred to as "shabu-shabu," as the meat is swished back and forth in the broth, producing a delightful sizzling sound.

Accompanying the wagyu beef, a variety of fresh vegetables, mushrooms, tofu, noodles, and other ingredients are also cooked in the broth, absorbing its flavors and enhancing the overall taste. As the meal progresses, diners can customize their dipping sauces by blending ingredients like soy sauce, sesame oil, ponzu, or citrus, to complement the richness of the wagyu.



CARNIMEX カーニメクス

HOW TO PLACE YOUR ORDER?



HOW TO ORDER?:

When it comes to ordering Japanese wagyu at Carnimex, simply pick up the phone and dial the designated number.

Reach out to your contact person, who will assist you in placing your order and providing all the necessary details. If you have any questions or need further assistance, they will be there to guide you through the process.

At Carnimex, the ordering experience is straightforward, professional, and focused on delivering the highest quality wagyu to your doorstep.









***"MEAT FROM AROUND THE WORLD DELIVERED
AT YOUR DOORSTEP IN 2 DAYS"***

CARNIMEX

カーニメクス

JAVASTRAAT 6
3016 CE ROTTERDAM
THE NETHERLANDS

 +31 (0)10 241 76 88

 +31 (0)10 241 75 31

 @CARNIMEX.NL WWW.CARNIMEX.NL

