



SPARTA WAGYU

BOUTIQUE BEEF



Beef produced in the pristine South African countryside.

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SPARTA WAGYU

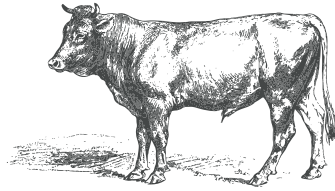
BOUTIQUE BEEF

The Sparta-Van Reenen family – world-class beef producers with a proud heritage of more than 55 years – brings you Sparta Wagyu. For many years only the Emperor of Japan, his family and his Samurai could enjoy Wagyu beef.

Sparta Wagyu is proud to extend this special experience to you. We take extra-special care to make sure that only the best Wagyu beef produced from top Wagyu genetics is packed as Sparta Wagyu beef. This demonstrates our commitment to ensure the integrity of the Wagyu breed and Wagyu beef.

**Our Sparta Wagyu beef is
free from growth promoters.**

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WHAT IS WAGYU BEEF?

‘Wagyu’ refers to all Japanese beef cattle, where ‘Wa’ means Japanese and ‘gyu’ means cow. In most countries outside of Japan, Wagyu can refer to any of the four Japanese beef breeds (Shorthorn, Black, Polled and Brown) that have either been crossbred with other breeds of cattle to varying degrees or are purebred Wagyu cattle.

This famous type of cattle is best known for its ability to marble. Marbling is the fine, weblike intramuscular fat found in premium quality beef. No other breed of cattle has a genetic disposition to marbling that compares with Wagyu cattle. Wagyu fat, unlike the fat of any other breed of cattle, melts at room temperature and not only when exposed to cooking heat.

The marbling in Wagyu beef contributes markedly not only to tenderness and juiciness but, importantly, to taste. Wagyu has a softer fat that improves the meat flavour and taste.

WHAT IS KOBE BEEF?

Kobe beef is often mentioned in the same breath as Wagyu beef. Wagyu refers to cattle bearing specific Japanese cattle genetics, cattle bred in Japan or in the Japanese style. Kobe beef is comprised of a very particular strain of Wagyu, called Tajima-gyu that is raised to strict standards in the prefecture of Hyogo (Hyogo’s capital city is Kobe, thus the name).





QUALITY ASSURED

Sparta Beef is renowned for its quality beef, both nationally and internationally. Our beef processing facility is FSSC 22000 certified and subject to stringent health and safety protocols. Our staff are highly skilled and trained regularly to ensure that every steak is cut to perfection.

Our Wagyu beef is certified halaal by the National Independent Halaal Trust (NIHT). Sparta's beef processing plant is export-approved by the South African Department of Agriculture, Land Reform and Rural Development. (Export plant number ZA 91)



HALAAL
(NIHT)



WAGYU GOURMET BEEF BURGERS

Our Sparta Wagyu gourmet burger patties are made from 100% Wagyu beef. The higher fat content of Wagyu beef makes for a juicier burger with the unmistakable buttery flavour you would expect of Wagyu beef.

RETAIL-READY PACKAGING

Wagyu Gourmet Beef Burger 150g RP Frozen (4404-1)

- 4 x 150g Patties per pack (600g)
 - 8 Packs per box 4.8kg
 - 15-month shelf life – frozen

FOOD SERVICE PACKAGING

Wagyu Gourmet Beef Burger 200g FS Frozen (4701-1)

- 20 x 200g Patties per box ± 4kg
 - 15-month shelf life – frozen





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Sparta Wagyu cattle are reared in the pristine South African countryside. They enjoy a natural diet free from animal by-products and growth hormones and are not treated with routine antibiotics.

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