SPARTA WAGYU

BOUTIQUE BEEF

Beef grown in the pristine South African countryside.

SPARTA.CO.ZA

SPARTA
WAGYU

BOUTIQUE BEEF

The Sparta Van Reenen family – world-class beef producers with a proud heritage of more than 50 years – brings you Sparta Wagyu. For many years only the Emperor, his family and his Samurai could eat 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, both in South Africa and abroad.

Our Sparta Wagyu beef is free from growth promoters.

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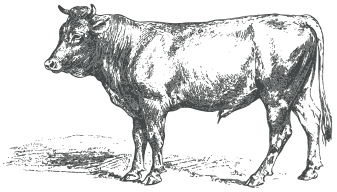

WHAT IS WAGYU BEEF?

'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 at 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, but no breed of cattle has a genetic disposition to marbling that compares with Wagyu cattle. Wagyu fat, unlike any other breed of cattle, melts at room temperature and not only when exposed to cooking heat.

Evidence in the United States, Australia and elsewhere indicates that 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).

www.lonemountainwagyu.com

SPARTA WAGYU GRADES

Our Wagyu beef is graded into Blue (premium), Gold (super) and Silver (great) based on the marbling score achieved, and only the best will do when it comes to Sparta Wagyu.

Our BLUE label product is our top-of-the-range product. The Blue label Sparta Wagyu has a marbling score* of no less than 8 on the lower range, and up to 9 and 'off the charts' on the upper scale. With our Blue label product you can expect meat that has a high amount of fine, weblike intramuscular fat, so much so that the meat appears quite white. Treat yourself – this is beef in a class of its own!

Our GOLD label product has a marbling score* ranging from 5 to 7. This product has a fairly high amount of fine, intramuscular fat translating into that melt-in-the-mouth, buttery Wagyu texture. Well worth it!

Our SILVER label product has a marbling score* of 3 and 4. This product has some fine, intramuscular fat and is the perfect choice for someone wishing to gently ease into the Wagyu marbling scene.

*AUS-MEAT marbling chart. When ordering our Sparta Wagyu steaks (rump, sirloin and ribeye), please be sure to specify the grade. Each grade of Wagyu is easily distinguished by the Blue, Gold and Silver stickers on the packaging.

QUALITY ZA SELECT BEEF ASSURED

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)

CPG Certification Partner Global

HALAAL (NIHT)

WAGYU SIRLOIN

A well-loved steak cut due to its easy portioning, versatility and classic 'steak flavour'. The marbling in our Sparta Wagyu sirloin provides a wonderfully rich and fulfilling experience. An ideal choice for chefs or the home cook.

RETAIL-READY PACKAGING:

Wagyu Sirloin Steak RP Blue (4403)
Wagyu Sirloin Steak RP Gold (4414)
Wagyu Sirloin Steak RP Silver (4415)

- 2 Sirloin steaks per punnet ± 250g x 2, or 1 x ± 500g steak
- 4 to 6 Punnets per box ± 3kg
- Expertly aged, 21-day shelf life – chilled

BULK PACKAGING:

Wagyu Sirloin Swiss Trim Blue (4222)
Wagyu Sirloin Swiss Trim Gold (4302)
Wagyu Sirloin Swiss Trim Silver (4306)

- Half sirloins individually vacuum-packed in special barrier bags ± 2–3kg per unit
- 2 Units per box ± 7kg
- Expertly aged, 90-day shelf life – chilled

FOOD SERVICE PACKAGING:

Wagyu Sirloin Steak 300g FS Blue (4707)
Wagyu Sirloin Steak 300g FS Gold (4719)
Wagyu Sirloin Steak 300g FS Silver (4720)

- ± 300g x 16 Individually vacuum-packed steaks per box ± 4.8kg
- Expertly aged, 21-day shelf life – chilled

WAGYU FILLET

Sparta Wagyu fillet is trimmed perfectly and each individual steak is hand-cut. Expect perfect portions, buttery textures and ultimate tenderness.

RETAIL-READY PACKAGING:

Wagyu Fillet Steak RP (4407)

- 2 Fillet steaks per punnet ± 250g x 2
- 4 to 6 Punnets per box ± 3kg
- Naturally tender, 21-day shelf life – chilled

BULK PACKAGING:

Wagyu Fillet (4208)

- Whole fillet primals individually packed in special barrier bags ± 2kg
- 2 Units per box ± 4kg
- Naturally tender, 60-day shelf life – chilled

FOOD SERVICE PACKAGING:

Wagyu Fillet Steak 250g FS (4708)

- ± 250g Fillet steaks individually vacuum-packed
- 20 Steaks per box ± 5kg
- Naturally tender, 21-day shelf life – chilled

WAGYU RUMP

This South African favourite just got better with the marbling that Sparta Wagyu beef is known for. Rump is great for several cooking methods and our marbling ensures a juicy steak with a strong beefy flavour.

RETAIL-READY PACKAGING:

Wagyu Rump Steak RP Blue (4401)
Wagyu Rump Steak RP Gold (4412)
Wagyu Rump Steak RP Silver (4413)

- 2 Rump steaks per punnet ± 300g x 2, or 1 x ± 600g steak
- 4 to 6 Punnets per box ± 3.6kg
- Expertly aged, 21-day shelf life – chilled

BULK PACKAGING:

Wagyu Rump Swiss Trim Blue (4217)
Wagyu Rump Swiss Trim Gold (4301)
Wagyu Rump Swiss Trim Silver (4305)

- Whole rump primals individually vacuum-packed in special barrier bags ± 4–5kg
- 1 Unit per box ± 4–5kg
- Expertly aged, 90-day shelf life – chilled

FOOD SERVICE PACKAGING:

Wagyu Rump Steak 300g FS Blue (4709)
Wagyu Rump Steak 300g FS Gold (4721)
Wagyu Rump Steak 300g FS Silver (4722)

- ± 300g Rump steaks individually vacuum-packed
- 16 Steaks per box ± 4.8kg
- Expertly aged, 21-day shelf life – chilled

WAGYU RIBEYE

Our Sparta Wagyu ribeye is our flagship product. Bursting with flavour and tenderness, this cut is guaranteed to satisfy even the toughest critic. Expect an extremely high amount of marbling.

RETAIL-READY PACKAGING:

Wagyu Ribeye Steak RP Blue (4402)
Wagyu Ribeye Steak RP Gold (4410)
Wagyu Ribeye Steak RP Silver (4411)

- 2 Ribeye steak portions per punnet ± 300g x 2
- 4 to 6 Punnets per box ± 3.6kg
- Expertly aged, 21-day shelf life – chilled

BULK PACKAGING:

Wagyu Ribeye Cap Off Blue (4243)
Wagyu Ribeye Cap Off Gold (4303)
Wagyu Ribeye Cap Off Silver (4307)

- Whole ribeye individually vacuum-packed in special barrier bags ± 3kg
- 1 Unit per box ± 3kg
- Expertly aged, 60-day shelf life – chilled

FOOD SERVICE PACKAGING:

Wagyu Ribeye Steak 300g FS Blue (4710)
Wagyu Ribeye Steak 300g FS Gold (4717)
Wagyu Ribeye Steak 300g FS Silver (4718)

- ± 300g Ribeye steaks individually vacuum-packed
- 16 Steaks per box ± 4.8kg
- Expertly aged, 21-day shelf life – chilled

WAGYU FLANK STEAK

The Sparta Wagyu flank steak is bursting with flavour. This cut is primarily used for fajitas and stir-frying and should be sliced thinly. Marinade it whole for the perfect burger or prego steak.

RETAIL-READY PACKAGING:

Wagyu Flank Steak RP (4406)

- 2 Thin flank steaks per punnet ± 300g x 2
- 4 to 6 Punnets per box ± 3.6kg
- Expertly aged, 21-day shelf life – chilled

BULK PACKAGING:

Wagyu Flank Steak (4210)

- Whole thin flank steaks individually vacuum-packed in special barrier bags ± 0.7kg
- 8 Units per box ± 5.6kg
- Expertly aged, 60-day shelf life – chilled

FOOD SERVICE PACKAGING:

Wagyu Flank Steak 300g FS (4705)

- ± 300g Thin flank steaks individually vacuum-packed
- 16 Steaks per box ± 4.8kg
- Expertly aged, 21-day shelf life – chilled

WAGYU BAVETTE

With its distinct grain and abundance of marbling, our Sparta Wagyu bavette steak bastes itself during cooking. It needs minimal flavouring and is easy to prepare at home. Cook whole or slice thinly for legendary fajitas.

RETAIL-READY PACKAGING:

Wagyu Bavette Steak RP (4400)

- 2 Bavette steaks per punnet ± 300g x 2
- 4 to 6 Punnets per box ± 3.6kg
- Expertly aged, 21-day shelf life – chilled

BULK PACKAGING:

Wagyu Bavette Steak (4230)

- Whole bavette steaks individually vacuum-packed in special barrier bags ± 1–1.2kg
- 2 Units per box ± 2.4kg
- Expertly aged, 60-day shelf life – chilled

FOOD SERVICE PACKAGING:

Wagyu Bavette Steak 250g FS (4706)

- ± 250g Bavette steaks individually vacuum-packed
- 20 Steaks per box ± 5kg
- Expertly aged, 21-day shelf life – chilled

WAGYU FLAT IRON STEAK

Flavourful, well-marbled and very tender, this beefy steak – sometimes also referred to as the oyster blade steak – will not disappoint.

RETAIL-READY PACKAGING:

Wagyu Flat Iron Steak RP (4408)

- 2 Flat Iron steaks per punnet ± 250g x 2
- 4 to 6 Punnets per box ± 3kg
- Expertly aged, 21-day shelf life – chilled

BULK PACKAGING:

Wagyu Flat Iron Steak (4212)

- Whole flat iron primals individually vacuum-packed in special barrier bags ± 0.8kg–0.85kg
- 8 Units per box ± 6.6kg
- Expertly aged, 60-day shelf life – chilled

FOOD SERVICE PACKAGING:

Wagyu Flat Iron Steak 250g FS (4704)

- ± 250g Individually vacuum-packed steaks
- 20 Steaks per box ± 5kg
- Expertly aged, 21-day shelf life – chilled

WAGYU TRI-TIP

This beautiful piece of meat derives its name from its triangular shape. Cut from the end of the rump, it cuts into delicious individual steaks or can be cooked whole as a fantastic roast. Due to its versatility, this cut is fast becoming increasingly popular.

RETAIL-READY PACKAGING:

Wagyu Rump Steak Medallions RP (4409)

- 4 Rump steak medallions per punnet ± 200g x 4
- 4 to 6 Punnets per box ± 4.8kg
- Expertly aged, 21-day shelf life – chilled

BULK PACKAGING:

Wagyu Tri-tip Steak (4218)

- Whole rump tail individually vacuum-packed in special barrier bags ± 800–850g
- 4 Units per box ± 3–3.4kg
- Expertly aged, 90-day shelf life – chilled

FOOD SERVICE PACKAGING:

Wagyu Rump Medallions 200g FS (4711)

- ± 200g Individually vacuum-packed steaks
- 20 Steaks per box ± 4kg

WAGYU DENVER

Our Sparta Wagyu Denver steak is cut from the most heavily marbled muscle in the animal, the chuck. Immensely rich and intense in flavour as well as expertly trimmed and sliced, this cut is great for cooking on the grill.

RETAIL-READY PACKAGING:

Wagyu Denver Steak RP (4405)

- 2 Denver steaks per punnet ± 250g x 2
- 4 to 6 Punnets per box ± 3kg
- Expertly aged, 21-day shelf life – chilled

BULK PACKAGING:

Wagyu Denver Steak (4229)

- Whole denver steaks individually vacuum-packed in special barrier bags ± 1.5–1.7kg
- 4 Units per box ± 6.4kg
- Expertly aged, 60-day shelf life – chilled

FOOD SERVICE PACKAGING:

Wagyu Denver 250g FS (4703)

- ± 250g Individually vacuum-packed steaks
- 20 Steaks per box ± 5kg
- Expertly aged, 21-day shelf life – chilled

WAGYU OXTAIL

Sparta Wagyu oxtail is the ultimate indulgence when it comes to slow-cooked stews. The marbling in our Wagyu oxtail will add a velvety, rich meaty taste to any dish.

RETAIL-READY PACKAGING:

Wagyu Oxtail Flex Frozen (4245-1)

- 4 Flex packs per box
- 970g x 4 = 3.88kg per box
- 365-day shelf life – frozen

FOOD SERVICE PACKAGING:

Wagyu Oxtail 2kg x 5 Frozen FS (4713-1)

- 5 x 2kg Bags = 10kg per box
- 365-day shelf life – frozen

WAGYU DELICACIES

FOOD SERVICE PACKAGING:

Wagyu Short Rib Fingers Frozen FS (4700-1)

Our meaty rib fingers will have you craving for more. Cook it low and slow. The marbling in these fingers – cut from the short rib – melts into the meat, resulting in incredibly tender and succulent beef.

- Short rib sliced into fingers of approximately 13–14cm long x 3–4cm wide
- 6 Short rib fingers per vacuum bag ± 2.5kg
- 6 Bags per box ± 15kg
- 365-day shelf life – frozen

Wagyu Osso Buco Frozen FS (4714-1)

A true delicacy. Our Sparta Wagyu shin, with its high amount of marbling, will impact a rich, full-bodied flavour and a melt-in-your-mouth texture to your Osso Buco. A great comfort meal or weekend dinner when entertaining.

- 5 x 2kg Bags ± 10kg per box
- 365-day shelf-life – frozen

WAGYU MINCE

Packed with distinct Wagyu flavour, this product is very versatile. Use it in your favourite bolognaise, lasagne, etc.

RETAIL-READY PACKAGING:

Wagyu Mince RP Frozen (4416-1)

- ± 500g 80VL Mince per punnet
- 9 Punnets per box ± 4.5kg
- 365-day shelf life – frozen

FOOD SERVICE PACKAGING:

Wagyu Mince 80VL FS (4723-1)

- ± 1kg 80VL Mince per pack
- 10 Packs per box ± 10kg
- 365-day shelf life – frozen

WAGYU 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
Frozen RP (4404-1)

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

FOOD SERVICE PACKAGING:

Wagyu Gourmet Beef Burger 150g
Frozen FS (4702-1)

- 30 Patties per box 4.5kg
- 365-day shelf life – frozen

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

- 20 Patties per box ± 4kg
- 365-day shelf life – frozen

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RETAIL-READY PACKAGING

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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 are not treated with routine antibiotics.

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