



# SPARTA WAGYU

BOUTIQUE BEEF



Beef produced in the pristine South African countryside.

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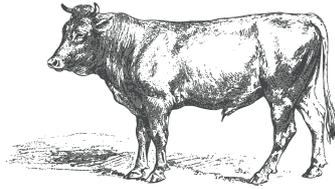
## BOUTIQUE BEEF

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 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.**

**SPARTA.CO.ZA**



## 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).





## 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 6 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 to 5. 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 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 SIRLOIN STEAK

*A well-loved steak cut due to its easy portioning, versatility and classic 'steak flavour'. The marbling in our Sparta Wagyu sirloin steak 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)**

- 1 Sirloin steak per pack  $\pm$  350g–400g
- 4 to 6 Packs per box  $\pm$  2.4kg
- 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  $\pm$  2kg–3kg per unit
- 2 Units per box  $\pm$  7kg
- Expertly aged, 60-day shelf life – chilled

# WAGYU FILLET STEAK

*Sparta Wagyu fillet steak is trimmed to perfection 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 pack  $\pm$  200g x 2
- 4 to 6 Packs per box  $\pm$  2.4kg
- Naturally tender, 21-day shelf life – chilled

## **BULK PACKAGING**

### **Wagyu Fillet (4208)**

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



# WAGYU RUMP STEAK

*This South African favourite just got better thanks to the marbling that Sparta Wagyu beef is known for. Rump can be cooked several ways 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)**

- 1 Rump steak per pack  $\pm$  350g–400g
- 4 to 6 Packs per box  $\pm$  2.4kg
- 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  $\pm$  4kg–5kg
- 1 Unit per box  $\pm$  4kg–5kg
- Expertly aged, 60-day shelf life – chilled





## WAGYU RIBEYE STEAK

*Our Sparta Wagyu ribeye steak 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)**

- 1 Ribeye steak per pack  $\pm$  350g–400g
- 4 to 6 Packs per box  $\pm$  2.4kg
- 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  $\pm$  3kg
- 1 Unit per box  $\pm$  3kg
- Expertly aged, 60-day shelf life – chilled



## WAGYU BAVETTE STEAK

*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)

- 1 Bavette steak per pack  $\pm$  350g–400g
- 4 to 6 Packs per box  $\pm$  2.4kg
- Expertly aged, 21-day shelf life – chilled

### BULK PACKAGING

#### Wagyu Bavette Steak (4230)

- Whole bavette steaks individually vacuum-packed in special barrier bags  $\pm$  1kg–1.2kg
- 2 Units per box  $\pm$  2.4kg
- Expertly aged, 60-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)**

- 1 Flat iron steak per pack  $\pm$  350g–400g
- 4 to 6 Packs per box  $\pm$  2.4kg
- 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  $\pm$  0.8kg–0.85kg
- 8 Units per box  $\pm$  6.6kg
- Expertly aged, 60-day shelf life – chilled



## WAGYU TRI-TIP STEAK

*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 becoming increasingly popular.*

### **RETAIL-READY PACKAGING**

#### **Wagyu Rump Steak Medallions RP (4409)**

- 2 Rump steak medallions per pack ± 200g x 2
- 4 to 6 Packs per box ± 2.4kg
- Expertly aged, 21-day shelf life – chilled

### **BULK PACKAGING**

#### **Wagyu Tri-tip Steak (4218)**

- Whole rumptail individually vacuum-packed in special barrier bags ± 800g–850g
- 4 Units per box ± 3kg–3.4kg
- Expertly aged, 60-day shelf life – chilled

# WAGYU DENVER STEAK

*Our Sparta Wagyu Denver steak is cut from the heavily marbled 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)**

- 1 Denver steak per pack  $\pm$  350g–400g
- 4 to 6 Packs per box  $\pm$  2.4kg
- Expertly aged, 21-day shelf life – chilled

## **BULK PACKAGING**

### **Wagyu Denver Steak (4229)**

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





## WAGYU DELICACIES

### **Wagyu Oxtail Flex RP Frozen (4245-1)**

*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.*

- 10 Flex packs per box
- 970g x 10 = 9.7kg per box
- 365-day shelf life – frozen

*Available on request, order lead times apply.*

### **Wagyu Boneless Brisket (4202-1)**

*Cooked low and slow our Sparta Wagyu boneless brisket makes a great roast. The high amount of marbling will baste the beef from the inside and ensures a succulent roast. It can also be used pulled for sandwiches, pies or tacos.*

- 2 x Individually vacuumed boneless briskets per box ± 7kg
- 365-day shelf life – frozen





## WAGYU MINCE

*Packed with distinct Wagyu flavour, this product is very versatile. Use it to cook up your favourite bolognese, lasagne, etc.*

### **RETAIL-READY PACKAGING**

#### **Wagyu Mince 80VL 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 Frozen (4723-1)**

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

*Minimum order quantities and order lead times apply.*

\*VL refers to the meat-to-fat ratio of the product.  
80VL = 80% beef, 20% fat.

# 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
- 365-day shelf life – frozen

## FOOD SERVICE PACKAGING

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

- 30 x 150g Patties per box 4.5kg
- 365-day shelf life – frozen

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

- 20 x 200g Patties per box ± 4kg
- 365-day shelf life – frozen



# WAGYU BILTONG

*South African and Japanese traditions combined to bring you biltong in a class of its own. Biltong is a traditional South African dried cured beef snack.*

## **RETAIL-READY PACKAGING**

### **Sparta Wagyu Biltong 130g (4503)**

- 9 Units per box – 1.17kg
- 6-month shelf life – store at room temperature (not above 20°C)

*Minimum order quantities and order lead times apply.*





**SPARTA WAGYU  
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 growth hormones and are not treated with routine antibiotics.

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