BLACK

Friboi

TAKUMI

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TAKUMI

THE ART OF MASTERY

Takumi is the centuries-old Japanese concept that represents absolute mastery of a profession.

The pursuit of a single craft across a lifetime, until precision becomes instinct.
Discipline, refined over generations.

BLACK Friboi TAKUMI

WHY BLACK FRIBOI TAKUMI?

We've applied this same attention to detail to our meat.

From Wagyu genetic selection to 365-day grain finishing to AI-powered grading, every step follows a controlled protocol.

The name goes beyond the breed: it stands for the entire process behind each cut.

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Black Friboi Takumi is a Wagyu crossbreed, combining elite genetics with premium rearing on an exclusive farm in Mato Grosso do Sul, Brazil.

Grain-finished for 365 days on a proprietary diet. Every carcass machine-graded, with marble scores ranging from M3–M5 to M6–M9.

Full traceability from origin to cut, processed at a specialized plant, for the world's most demanding markets.



Breed	Wagyu crossbreed
Provenance	Fazenda Santa Marina, Campo Grande, MS
Feeding Regime	365-day grain-finished
Marble Score	M3–M5 | M6–M9
Grading	MEQ automated camera (AUS-MEAT certified)
Traceability	Individual animal, origin to cut
Hormone-free	Yes

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FOUR PILLARS DEFINE BLACK FRIBOI TAKUMI. FROM GENETICS TO GRADING, EVERY STEP IS ENGINEERED FOR A CONSISTENT EATING EXPERIENCE.



PRECISION GRADING

HIGH QUALITY GRAIN FEEDING

EXCEPTIONAL GENETICS AND PROVENANCE

ARTISANAL MASTERY



EXCEPTIONAL GENETICS AND PROVENANCE

Selection of the **best Wagyu lineages** to achieve **superior marbling, carcass weight and flavor**.

BLACK Fibei TAKUMI

Born and raised on an exclusive farm with **full traceability of origin, careful selection and animal welfare**.

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365
DAYS OF GRAIN FINISHING

Black Friboi Takumi cattle are fed with high-quality grain for 365 days.

This extended feeding period develops the intramuscular fat that creates the signature Wagyu marbling.

The result: consistent tenderness and flavor depth across the range of cuts.



PRECISION GRADING

MEQ
COLD CARCASE GRADING CAMERA

Every Black Friboi Takumi carcass is graded by MEQ: an AI-powered system that works as an automated auditor on the production line.

MEQ uses high-resolution imaging and 3D depth sensors to measure marble score, fat color and eye muscle area. Every score is machine-verified, not estimated by eye.

USDA

MEAT STANDARDS AUSTRALIA GRADED

From USDA to AUS-MEAT certification, MEQ technology meets and exceeds the world's most rigorous standards.

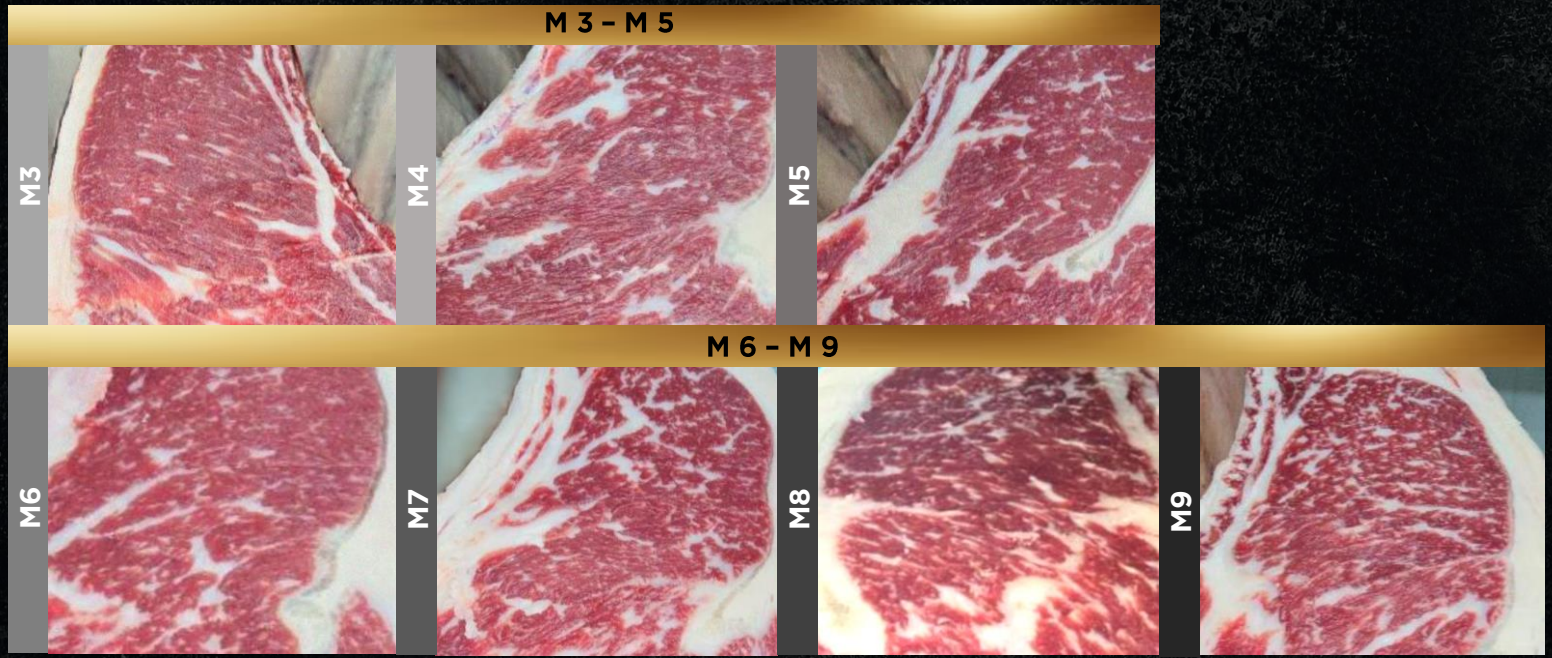


PRECISION GRADING

MEQ
COLD CARCASE GRADING CAMERA

The score reflects the **proportion** of intramuscular **fat** to **lean meat**, measured objectively at the grading line.

Two grade tiers:



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PACKAGING

Vacuum-sealed cuts in branded Black Friboi Takumi packaging, designed for international markets.

Individual cut labels include marbling grade tier.

Custom configurations available on request.



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WHY NOW?

Japanese supply is tightening while global demand accelerates.

Brazil is emerging as a credible Wagyu origin.

Sources: USDA GAIN Report JA2025-0045 (Jan/2026) | Fortune Business Insights: Wagyu Beef | Growth Report [2034]

WAGYU MARKET OVERVIEW

+7%
ANNUAL GROWTH GLOBAL MARKET
BY 2034

-2.4%
BLACK WAGYU SLAUGHTER AGE
24×25

-7%
BEEF CATTLE FARMS IN JAPAN
24×25

+16%
WAGYU CALF PRICES IN JAPAN
1S 25

+30%
WAGYU SLAUGHTER IN BRAZIL
24×25

-5%
WAGYU BREEDING HEIFERS
24×25

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