





There's no time to do business better than Now!.....

Japan Smart Gateway

Japan S Gate focuses on building long-term, sustainable business relationships with our clients and service providers.

We do not just export through our expert team, but we spread the culture of Japan as well as building the bridge between Japan and overseas countries.



Japan S Gate

we are a team with multicultural expertise in trading, management, strategy food technology, quality, and food safety. We provide a specific import & export strategy, which is tailored to your company and its specific product and service needs

we can do

S gate analyzes, confronts, and solves your import and export logistics needs by providing personalized, specialist service. We will take your company to the next level, by improving cost-effectiveness and reducing transit times.

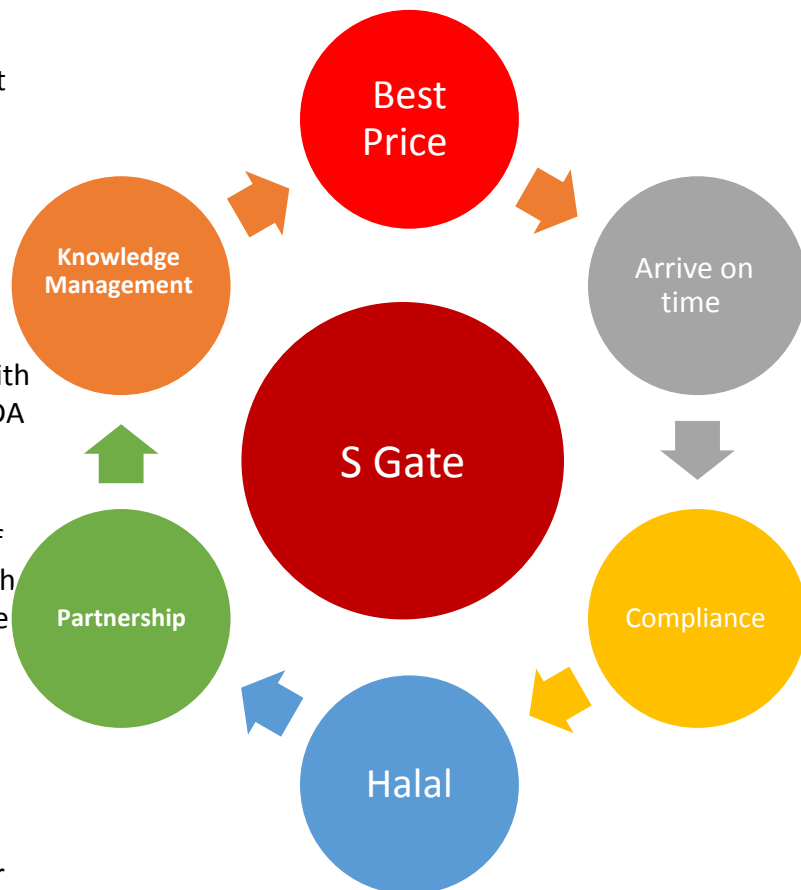
Japan Smart Gateway

Company Name : Japan smart gateway.
Address : 4-5-4 Konan, Minato-Ku , Tokyo, Japan.
Commercial registration number : 1701000956
Valid to : 07/02/2025
Export code number : C000010000V8Z0000



We guarantee:

- 1 Best Price**
We buy the beef from Sanda slaughterhouse directly to offer the best price.
- 2 On time arrival**
We control the process since receiving your order till delivery with a smooth and cost-effective way .
- 3 Compliance**
We ensure that our products comply with regulation and technical standard of SFDA and SASO.
- 4 Halal Trusted**
All our products meet the requirement of Halal standards, and we work closely with Halal authority in Japan which controls the process from farm to fork.
- 5 Partnership and customer centralization**
One of our main principles is to build a mutual beneficial relationship with customers and focus mainly on customer satisfaction.
- 6 Sharing Knowledge**
We keep you updated about the market , ways and methods of handling Japanese products, and the perfect way to cook and serve .





Wagyu Beef, the World's Most Luxurious Steak



- Simply put, Wagyu means Japanese cow but Wagyu isn't an umbrella term for just any Japanese cow. The luxury version of Wagyu we all want on our plates refers to a specific breed of Japanese cattle with special genetic qualities. "There are four breeds native to Japan. Of those four breeds, one of the breeds is genetically unique,"
- It has a genetic predisposition to create this crazy marbling of fat on inside of muscle tissue. No other livestock does that." Think of your average piece of steak. Chances are, it'll have a fat cap on its outside. With Wagyu, the cow metabolizes the fat internally, so it's integrated within the muscle.

Kobe beef

- Kobe beef (神戸ビーフ, Kōbe) is [Wagyu](#) beef from the [Tajima](#) strain of [Japanese Black](#) cattle, raised in [Japan](#).
- Kobe beef can be prepared as [steak](#), [sukiyaki](#), [shabu-shabu](#), [sashimi](#), and [teppanyaki](#). It is generally considered one of the three top brands (known as Sandai Wagyu, "the three big beefs"), along with [Matsusaka beef](#) and [Ōmi beef](#) or [Yonezawa beef](#)
- Wagyu have many famous brands according to their origin known as (Miyazaki Wagyu , Ozaki Wagyu , Hida wagyu , Hokkaido Wagyu...etc .



What is the difference between Japanese Wagyu beef and other Wagyu beef from American or Australian ?

- In addition to the looser rating system and divergent cattle-farming techniques, the biggest difference between American or Australian Wagyu and Japanese Wagyu is that Japanese Wagyu is purebred, where American or Australian Wagyu is crossbred
- Although some steaks, such as Angus, have a lot of marbling compared to lower-quality steaks, nothing compares to Wagyu marbling. Wagyu beef is known for its rich flavor and melt-in-your-mouth texture, and it's largely thanks to the higher level of marbling in Wagyu cattle than in other breeds—it's in their genes!



American or Australian Wagyu doesn't have the sweet umami flavor that Japanese Wagyu does.

What is Halal Wagyu ?

- A Wagyu beef that is produced from cow or bull slaughtered according to Islamic rules.
- And meets the requirements of Halal standards.





NOW with
*Japan Smart
Gateway*
Halal Japanese
Wagyu to KSA is
easy

*First Japanese
slaughterhouse
registered in
SFDA In October
2022*



Sanda meat center

会社概要 Company Profile

- **Name** Sanda Shokuniku Kosha Co., Ltd
- **Location** 11.Eibara.kobe . Japan



History

- 1985.10.23 Sanda Shokuniku Kosha Co.LTD established
- 2000.3.15 Sanda meat centre cutting facility completed
- 2014.10.09 Slaughterhouse and cutting facility obtained food safety management system ISO22000
- 2014.10.31 the slaughterhouse and cutting facility obtained Halal certification from Japan Islamic Trust
- 2015.1.15 Obtainment of Meat processing business license
- 2015.10.1 Obtainment of Meat sales Licence .
- 2016.1.18 ESMA certification UAE.
- 2016.7.22 Start of halal cattle export To GSO (UAE , Qatar , Bahurin
- 2018.6.21 MOCCAE certification
- 2019 10 .1 receive visit from KSA delegation (SFDA)
- 2021 Renovation to meet the SFDA GSO standard
- 2022.10.2 Sanda slaughterhouse and cutting facility registration in SFDA
- 2022.01.3 first shipment to KSA



المشآت المعتمدة لدى الهيئة العامة للغذاء والدواء لتصدير لحوم الأبقار ومنتجاتها من اليابان إلى المملكة

List of Japan approved Establishments for the Export of Bovine meat and Bovine meat products to the Kingdom of Saudi Arabia

2/10/2022

No.	Approval Number	Name	City/town	Region	Activity	Type	Date listed	note	Status
1	ROBE-2	Sanda Meat Center	Kobe	Hyogo	SH, CP		2/10/2022		Active
2									Active
3									Active
4									Active
5									Active
6									Active
7									Active
SH (Slaughterhouse)		CP (cutting plant)		CS (cold store)		OF (Offal)			
MM (Minced Meat)		PP (Processing Plant)		MP (Meat Preparations)		FR (Frozen)			



Halal Certificate



Food safety

Premium Quality Beef

A5





Ara you ready for Japanese Wagyu ?

