



Chikuren is an Agricultural Cooperative Specializing in Livestock Farming.



Chikuren, the abbreviated name of the Hokkaido Chikuren Agricultural Cooperative Association, was established on March 29 1974, and is the only agricultural cooperative in Hokkaido that specializes in livestock farming.

In 1945, shortly after the end of the war, at the height of a historical context in which the Japanese people faced scarcity in all aspects of life including food, clothing, and housing, the government enacted “Implementation Guidelines of Emergency Reclamation Projects” as an emergency food measure. At this time, post-war land reclamation projects were launched with the major objectives and responsibilities of increasing food production and establishing new farming communities, and multiple reclamation agricultural cooperatives were established.

While such national emergency reclamation projects were concluded in 1975, a reclamation agricultural cooperative that aimed for independence chiefly in livestock farming was relaunched as “Chikuren”, a livestock-specialist agricultural cooperative association, in order to tackle the challenges of the new era.

The design of Chikuren's logo expresses the theme of unlimited progress of the three major pillars of the cooperative relationship: cattle producers, agricultural cooperatives, and Chikuren, standing upon the green lands of Hokkaido. The logo invites the idea of the great future of Hokkaido dairy and livestock farming, as a base of food production for Japan.



To ensure increased safety of livestock feed, we focus our efforts on improving self-sufficiency in feed materials.

Livestock feed of high quality and reliable safety is required to raise healthy cattle. Pasture grazing (grass) is the main form of feed used by our cattle fattening producers, with additional compound feed (principal ingredients: corn, soybean meal).



In addition, in order to improve our self-sufficiency in cattle feed, we are tackling the production of coarse feed, beginning with dent corn silage. To secure a stable supply of feed that is unaffected by fluctuations in global grain conditions, we are working on coordination within regional agriculture, including crop farmers.

Healthy cows raised on safe feed, without the addition of antibiotics.

Cows are herbivores by nature. The delicious natural flavor of beef is created when cows graze on pasture or eat plentiful amounts of hay and other coarse feed, with slow and thorough chewing.

While it is common for farms to add antibiotics to cattle feed in order to suppress the formation of digestive gases in cows' stomachs, at Chikuren, we adopt fattening methods that conform with natural bovine physiology.

In addition, our cows are raised using fattening methods that conform with natural bovine physiology, and we do not add antibiotics to cattle feed.



The majority of our cows are fattened with feed made from non-genetically modified grains.

Over 70% of the cattle produced by Chikuren are fattened on non-genetically modified grains, post-harvest free (PHF: no agricultural chemicals sprayed after harvesting) corn and soybean meal. (Cattle are produced in conformance with the needs of the client.)



We do not use growth hormones.

Our cattle are fattened without any application of growth hormones, which are in general use in imported beef from countries such as the USA and Australia.



We know our cows' birthdays.

Cattle are individually managed using "ear tags" attached straight after birth. Kita-Ushiri cows, a variety of the Holstein breed, are fattened for a period of approximately 20 months at their designated farms.



We destroy high-risk cow parts by incineration.

Specified high-risk cow parts (brain, eyes, spinal cord, spine, and distal ileum) are prone to accumulate abnormal prion proteins, the pathogen that causes BSE (bovine spongiform encephalopathy). We remove these entirely during the slaughtering process. The removed specified high-risk cow parts are then destroyed, and are never used as feed for cows, pigs, bird or other creatures, thereby eliminating the risk of cross-contamination.

The Chikuren Group's integrated system

To provide our customers with safe and reliable beef products, we have established an integrated system that encompasses fattening, slaughter, processing, and sales, in coordination with Hokkaido Chikuren Meat Co., Ltd.

Information Disclosure and Traceability

Information identifying the producer, date of birth, and fattening location of each cow can be verified using the individual identification numbers printed on the labels of beef sold by Hokkaido Chikuren and Hokkaido Chikuren Meat.

For details of the search method, please check the national Cattle Breeding Management Information System.

[Japan's Cattle Breeding Management Information System](#)