

# MARBLE RIDGE SPECIALTY FARMS WAGYU SPEC SHEET



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Marble Ridge Specialty Farms Wagyu beef is derived from purebred Wagyu cattle. Our Wagyu are bred and raised in the USA and never administered any growth hormones, mass administered antibiotics, or any growth promotants.

Our cattle are raised free range for the first part of their lives in a clean, natural environment, grazing on an abundance of natural grasses in Missouri and grain fed for 500 days.

All Marble Ridge Wagyu beef is humanely harvested and processed at USDA certified facilities with an approved HACCP (Hazard Analysis Critical Control Point) program, CCP (Critical Control Point) identification and an SSOP (Sanitation Standard Operating Procedures) program.

## PRODUCT SPECIFICATIONS

Product Description	<b>Wagyu Ground Beef - Patties</b>
Product Code	50210-2#-P
Case GTIN	10850040104148

Breed	Wagyu	Aging Requirements	None
Days on Feed	500	Bone-in or Boneless	Boneless
NAMP Ref. Code	80083	Pack Type	IW/VAC
Marble Score	n/a	Piece Per Bag	4
Carton Lid	Marble Ridge Farms	Bags per Carton	6
Bag Type	Marble Ridge Farms	Pieces per Carton	24
Expiry Days	150 Days	Avg. Piece Weight	.5
Refrigeration Statement	Chilled/Frozen	Avg. Carton Weight	12

## DESCRIPTION

Prepared with premium wagyu meat, our Marble Ridge Wagyu Ground Beef brings five-star quality burgers right to your plate. The abundant marbling that comes from our cattle gives our ground beef its satisfying juiciness and exquisite flavor.

Already pre-formed patties, ready to hit the grill!

