

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	Denver (Zabuton) Steak - Marble Luxe
Product Code	20125-2
Case GTIN	10850031487007

Breed	Wagyu	Aging Requirements	None
Days on Feed	500	Bone-in or Boneless	Boneless
NAMP Ref. Code	1116G	Pack Type	IW/VAC
Marble Score	5-7	Piece Per Bag	1
Carton Lid	Marble Ridge Farms	Bags per Carton	10
Bag Type	Marble Ridge Farms	Pieces per Carton	10
Expiry Days	150 Days	Avg. Piece Weight	1.2 lb.
Refrigeration Statement	Chilled/Frozen	Avg. Carton Weight	12 lb.

DESCRIPTION

Denver (Zabuton) steaks are processed from the chuck under blade (flap).

- ***A fan favorite! Amazing flavor and is a great alternative to the New York/KC Strip.***
- ***Given its rich marbling, our Denver Steak is remarkably more tender than your typical cut of meat from the chuck portion!***

Labeled as Marble Luxe, this cut has excellent marbling and ranks as A4 on the Japanese grading scale. All Marble Luxe products will have a marbling score of 5-7. Our Denver (Zabuton) steak provides top-of-the-line flavor and tenderness.

