

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	Flank - Marble Luxe
Product Code	40000-2
Case GTIN	10850031487267

Breed	Wagyu	Aging Requirements	None
Days on Feed	500	Bone-in or Boneless	Boneless
NAMP Ref. Code	193	Pack Type	IW/VAC
Marble Score	5-7	Piece Per Bag	1
Carton Lid	Marble Ridge Farms	Bags per Carton	6
Bag Type	Marble Ridge Farms	Pieces per Carton	6
Expiry Days	150 Days	Avg. Piece Weight	2.5 lb.
Refrigeration Statement	Chilled/Frozen	Avg. Carton Weight	15 lb.

DESCRIPTION

As a naturally leaner cut from the lower abdomen, the flank is rich with marbling. This cut is extremely veritable and will provide amazing flavor and tenderness to whatever you're cooking up.

- ***The flank steak is best prepared in a skillet, broiled in the oven, grilled, or smoked.***

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.

With phenomenal marbling only found in Marble Ridge wagyu, our Flank provides top-of-the-line flavor and tenderness.

