

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	Top Sirloin Butt, Center-Cut, Cap Off - Marble Luxe
Product Code	14000-2
Case GTIN	10850031487472

Breed	Wagyu	Aging Requirements	None
Days on Feed	500	Bone-in or Boneless	Boneless
NAMP Ref. Code	184B PSO1	Pack Type	IW/VAC
Marble Score	5-7	Piece Per Bag	1
Carton Lid	Marble Ridge Farms	Bags per Carton	2
Bag Type	Marble Ridge Farms	Pieces per Carton	2
Expiry Days	150 Days	Avg. Piece Weight	10 lb.
Refrigeration Statement	Chilled/Frozen	Avg. Carton Weight	20 lb.

DESCRIPTION

This top sirloin, center-cut, cap off is a boneless cut derived from sirloin of the loin primal. The dorsal side has been removed and is sold separately. See sku: 14075-1 (NAMP 184F).

- ***The top sirloin can be further processed for steaks perfect for grilling!***

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 Top Sirloin Butt, Center-Cut, Cap Off provides top-of-the-line flavor and tenderness.

