

MARBLE RIDGE SPECIALTY FARMS

WAGYU SPEC SHEET

E: sales@marbleridgefarms.com



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	Flat Iron - Marble Max
Product Code	20500-1
Case GTIN	10850031487038

Breed	Wagyu	Aging Requirements	None
Days on Feed	500	Bone-in or Boneless	Boneless
NAMP Ref. Code	114D PSO1	Pack Type	IW/VAC
Marble Score	8-12	Piece Per Bag	1
Carton Lid	Marble Ridge Farms	Bags per Carton	8
Bag Type	Marble Ridge Farms	Pieces per Carton	8
Expiry Days	150 Days	Avg. Piece Weight	1.5 lb.
Refrigeration Statement	Chilled/Frozen	Avg. Carton Weight	12 lb.

DESCRIPTION

Originating from the shoulder (clod) top blade after the removal of the shoulder tendon.

- *Though it is not the most well-known, this cut offers great flavor and juicy texture due to its intricate marbling.*
- *Extremely versatile and best prepared on grill, in a cast iron skillet, or in the oven.*

Labeled as Marble Max, this is the best-of-the-best and compares to A5 on the Japanese grading scale for its superior marbling. Our Flat Iron Steak provides top-of-the-line flavor and tenderness.

