

# 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	<b>Striploin, Boneless - Marble Max</b>
Product Code	13000-1
Case GTIN	10850034057061

Breed	Wagyu	Aging Requirements	None
Days on Feed	500	Bone-in or Boneless	Boneless
NAMP Ref. Code	180	Pack Type	IW/VAC
Marble Score	8-12	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	15 lb.
Refrigeration Statement	Chilled/Frozen	Avg. Carton Weight	30 lb.

## DESCRIPTION

This well-marbled boneless cut comes from the short loin, near the tenderloin.

- ***Impeccable marbling for melt-in your mouth flavor and versatility!***
- ***Perfect for further processing into beautiful strip steaks!***

Labeled as Marble Max, this is the best-of-the-best and compares to A5 on the Japanese grading scale for its superior marbling. With phenomenal marbling only found in Marble Ridge wagyu, our boneless Striploin provides top-of-the-line flavor and tenderness.

