

WHAT IS WAGYU BEEF?

‘WA’ = JAPAN STYLE AND ‘GYU’ = BEEF

A breed like no other, Durham Ranch Wagyu can be traced back to its genetic beginning in Japan. Grown on select ranches throughout the American West, Durham Ranch Wagyu are raised by families dedicated to the science of this superb breed.

Durham Ranch Wagyu are never administered hormones or antibiotic growth promotants and are humanely treated. Most American Wagyu, also known as American Style Kobe Beef, are a cross between full blood Japanese Wagyu and either Red or Black American Angus or Charolais. Durham Ranch Wagyu are born and raised in North America and consist of a minimum of 50% full blood Wagyu Beef.



Durham Ranch Wagyu on pasture in North Dakota



Durham Ranch Wagyu Ribeye



Durham Ranch Wagyu Ribeye Steak

NATURALLY, THE FINEST IN THE WORLD.

Exquisite and luxurious, the Durham Ranch Wagyu experience is indescribable. The Wagyu's white lattice marbling creates juiciness and tenderness sophisticated American chefs demand. Unexpectedly, the fat makeup of Wagyu is primarily unsaturated fat; often-time making Wagyu cuts healthier than many USDA Prime beef products.

For a full list of Durham Ranch Wagyu Beef products, please visit durhamranch.com

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NATURAL AND SUSTAINABLE SPECIALTY MEATS®



FAQ:

What is the feeding regimen?

Wagyu Beef is fed a combination of traditional Japanese feeding, from Shogo Takeda and modern America cattle nutrition. We developed our program after conducting extensive research in the field. We try to focus on quality while using the most cost effective feedstuffs.

Are the animals ever given antibiotics as growth stimulants?

No.

What does Durham Ranch do to ensure the animals are treated with respect?

The animals are handled in a very quiet and calm manner. The feedlot is designed to move the animals with the least amount of stress.

At what age are they harvested and why?

Durham Ranch Wagyu Beef harvest the heifers at 20-23 months old and the steers three months later. In our experience, it is the best time to maximize the marbling, while minimizing the external fat.

What is the weight of the animals at harvest?

We would like to harvest animals as heavy as possible, but with current economics, we try to get the heifers to weigh 1,300 pounds and the steers 1,400 pounds.

What cuts are available?

Please visit www.durhamranch.com to view all available products.

How do I purchase?

Please call (800) 444-5687 to place your order today.

SOURCE:

Durham Ranch Wagyu cattle are sourced from North America and grain finished in the mid-west state of Iowa.

