



- » Never administered hormones or antibiotic growth enhancers
- » Higher in unsaturated fat levels than other beef breeds
- » Consistently grading out above USDA Prime, we have adapted the MSA grading system to deliver multiple levels of superior beef
- » Humanely treated
- » Durham Ranch Wagyu contain a minimum of 50% full blood Wagyu Beef genetics
- » Durham Ranch Wagyu features cattle from the Strube Ranch in Texas whose genetics can be traced back to Japan



PRODUCT SPECIFICATIONS

CODE: 7191105/191965 MB3-4 'SILVER' Fresh/Frozen
 191106/191968 MB5-7 'GOLD' Fresh/Frozen
 191943 MB8+ 'MISHIMA' Fresh

DESCRIPTION: Durham Ranch Wagyu Top Sirloin Center Cut, Cap Off

PACK: 4 pc @ 8 lb avg per case, IVP

WEIGHT: 32 lb case average

DIMENSIONS: L 20.05 x W 12.05 x H 8.55 TI: 5 HI: 7

BRED & FED FOR THE ULTIMATE IN FINE DINING

Superior genetics, selective breeding, and fed a proprietary formulation that combines both traditional Japanese and modern American nutrition, our Durham Ranch Wagyu cattle produce top quality beef demanded by top tier chefs and discerning consumers

Our Durham Ranch Wagyu program offers 3 grades - Silver, Gold & Mishima - providing consistency during the ordering process. Gold and Mishima grade out higher than USDA Prime.

The intense intramuscular fat (marbling) amplifies tenderness and juiciness, providing the foundation for an exquisite dining experience, only available using this luxurious beef.



From Our Family to Your Kitchen.