



Akaushi Wagyu Beef

Premium, All Natural, Certified, Sustainably Raised
Japanese Red Cattle Bred Originating From Kumamoto Japan Is Known As The Emperors Breed
Now Bred And Raised In Harwood, Texas
Intensely Marbled, Exceptional Buttery Flavor, Extraordinary Tender Texture
No Antibiotics, No Added Hormones, No Growth Promotants



A-CODE Description

PACK SIZE

3992499	BEEF, CHUCK, FLAT IRON, AKAUSHI, 114D, SILVER-SKIN-OFF, BONELESS, RAW, REF <i>Well Marbled And Tender, Favored In Asian Cuisines Or Marinate to Create A Signature Flavor Profile</i>	10/1.5 - 2 LBA
1322519	BEEF, RIBEYE, AKAUSHI, 112A, 2X2", LIP ON, RAW, REF <i>BMS 6-8, Ribbons Of Creamy White Marbling, Rich And Juicy, Tender Texture</i>	2/10-16 LBA
4183616	BEEF, STRIP LOIN, AKAUSHI, 180, 1X1, BONELESS, RAW, REF <i>BMS 6-8, Particularly Flavorful, Well Marbled And Tender</i>	2/10-16 LBA
7505157	BEEF, TENDERLOIN, AKAUSHI, 189A, PEELED, SIDE MUSCLE ON, BONELESS, RAW, REF <i>BMS 6-8, Natural Buttery Flavor, Fork-Tender Texture, Succulent Supremely Rich Flavor</i>	2/5+ LBA
7229857	BEEF, TOP SIRLOIN BUTT AKAUSHI, 184B, CENTER CUT, CAP-OFF, BONELESS, RAW, REF <i>Hearty, Rich Flavor</i>	3/7-10 LBA
7203251	BEEF, GROUND 80/20 AKAUSHI FINE RAW REF <i>HeartBrand® Ground Beef Has An Intense, Meaty Flavor</i>	4/5 LBA

DELIVERS WITHIN 2 BUSINESS DAYS



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