

Wagyu Beef

JAPANESE OR AMERICAN STYLE

Premium, Luxurious, Center Of The Plate Specialty Beef
Highly Prized For Intense Marbling, Buttery Flavor, Incredible Tenderness



A-CODE Description

PACK SIZE

PURE JAPANESE WAGYU BEEF, RICHLY MARBLED, SUCCULENT, SWEET UMAMI FLAVOR, SILKY, SMOOTH, TEXTURE

3942422	BEEF, STRIP LOIN, WAGYU, 180A, 1X1, BONELESS, RAW, REF, IMPORTED, JAPAN A-5	10-14 LBA
3942513	BEEF, TENDERLOIN, WAGYU, 189, BONELESS, RAW, REF, IMPORTED, JAPAN A-5	9 - 10 LBA
3942562	BEEF, RIBEYE, WAGYU, 112A, 2" LIP-ON, RAW, REF, IMPORTED, JAPAN A-5	10 - 12 LBA

*Chef Notes: Wagyu quality scores are graded by the marbling, color, brightness, firmness and texture of meat, and quality of fat
A-5 is Excellent, BMS range 8 - 12*

AMERICAN WAGYU BEEF, EXQUISITE WHITE LATTICE MARBLING AMPLIFIES JUICINESS AND TENDERNESS

3525666	BEEF, RIBEYE, AMERICAN WAGYU, 112A, RAW, REF, MBS 8+	2/16 LBA
7685475	BEEF, STRIP LOIN, AMERICAN WAGYU, 180, BONELESS, RAW, REF, MBS 8+	2/12 LBA
5696413	BEEF, TENDERLOIN, AMERICAN WAGYU, 189A, PEELED, SIDE-MUSCLE-ON, BONELESS, RAW, REF, MBS 8+	4/6.5 LBA
3060976	BEEF, TOP SIRLOIN BUTT, CC, AMERICAN WAGYU, 184B, CAP-OFF, BONELESS, RAW, REF MBS 8+	4/6 LBA

*Chef Notes: Durham Ranch American Wagyu contain a minimum of 50% full blood Wagyu Beef genetics
Consistently grading above USDA Prime*

Delivers Within 2 Business Days



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