

# US WAGYU

REVERED WORLDWIDE  
BY CHEFS  
AND CONNOISSEURS

SRF | 極  
SNAKE RIVER FARMS®

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SNAKE RIVER FARMS Wagyu beef comes from the legendary **JAPANESE BLACK** breed. The breed has been raised for thousands of generations and is famous all around the world for its high level of marbling.

#### BREEDING

SNAKE RIVER FARMS breeds the **HORMONE-FREE WAGYU BEEF** for 30 months in a very meticulous, careful and simple way in the Great Plains of Idaho, not far from the Snake River. The cattle has **A SLOW AND LONG-LASTING DIET**. For 550 days they are fed Idaho potatoes, corn, Lucerne etc. As a result, the meat is **SOFT, TENDER & PROFOUNDLY TASTY**.

#### FLAVOUR & TEXTURE

Delicious, with an intense and complex taste, SNAKE RIVER FARMS Wagyu beef melts in the mouth, creating a **UNIQUE EATING EXPERIENCE**. SNAKE RIVER FARMS beef marbling is superior to USDA Prime and is equal to a marbling of 5 or more on the Japanese classification system.

Served in the greatest restaurants & 5\* hotels, SNAKE RIVER FARMS beef is an exclusive product that needs simple preparation. Salt & pepper are the only two ingredients needed, to complement the **INTENSE FLAVOR OF THE BEEF**.

# 02



Japanese black breed  
Raise in usa



Intense yet complex taste  
Marbling 5+



Corn, potatoes, lucerne...



Fed for over 550 days  
High level of marbling