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SNAKE RIVER FARMS®

AMERICAN WAGYU BEEF | AMERICAN KUROBUTA PORK

BEEF & PORK PRIMALS AVAILABLE

- #3371 striploin 0 x 1, boneless
- #3370 eye of ribeye, boneless
- #3916 eye of ribeye, boneless GOLD (BMS 9+)
- #3332 ribeye cap, boneless
- #3339 ribeye roll, boneless
- #3369 top sirloin cap off, boneless GOLD (BMS 9+)
- #3379 culotte - top sirloin cap, boneless
- #3376 zabuton - chuck flap, boneless
- #3380 flank steak
- #3374 flat iron, whole
- #3328 brisket - 120 whole, boneless
- #3081 teres major
- #3091 sirloin flap GOLD (BMS 9+)
- #3372 tenderloin, boneless
- #3373 tenderloin - head on, boneless
- #3331 tenderloin - peeled, boneless GOLD (BMS9+)
- #3652 kurobuta pork rack, cap off

BEEF STEAKS AVAILABLE

- #21100 striploin center-cut, boneless
- #21105 tenderloin, denuded
- #21110 tenderloin, denuded #1 center-cut
- #21115 eye of ribeye steak, boneless
- #22554 top butt filet center-cut (baseball filet) GOLD (BMS 9+)
- #21130 culotte steak
- #21125 zabuton steak
- #21120 flat iron
- #22658 inside skirt, cleaned 7oz
- #22771 sirloin flap

GRIND & OTHER AVAILABLE

- #3375 ground beef
- #22516 ground beef patties
- #11650 gourmet franks 5/1 (frozen)

THE SNAKE RIVER FARMS STORY

Snake River Farms American Wagyu Beef is the result of cross breeding Japanese Wagyu cattle with continental breeds of cattle. Wagyu beef is highly sought after because of its intense marbling and high percentage of oleaginous unsaturated fat. The combination of the two breeds creates a unique eating experience, both rich and robust.

Snake River Farms cattle are raised in Eastern Idaho on family owned and operated farms. They are then finished using the Japanese techniques of a slow-paced sustainable diet which results in a buttery texture, complex flavors, subtle sweetness and a lingering finish.

Far exceeding the USDA standards, Snake River Farms American Wagyu is graded using a combination of the Japanese Beef Marbling Scale (BMS) and USDA's scale, starting at the USDA's highest grade of "Prime," which is only awarded to 3% of American beef.

Buckhead has in stock the Black label of Snake River Farms products with a BMS score of 6-8. Products rated as Gold label have a BMS score of 9-12+.

In addition to beef, Snake River Farms is also proud to produce 100% purebred Berkshire pork, referred to as Kurobuta (black hog) in Japan that features small fine streaks of marbling and a much richer flavor and darker color than traditional pork. These hogs hail from the oldest Berkshire bloodlines in the U.S. and are raised with great care on our network of family farms throughout the Midwest.



BUCKHEAD MEAT & SEAFOOD™
MID-ATLANTIC

a Sysco company

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