

SRF | 極
SNAKE RIVER FARMS®



Good things
come from
Sysco®



BUCKHEAD MEAT & SEAFOOD™
MID-ATLANTIC

a Sysco company



Snake River Farms American Wagyu cattle are raised along the high plains of the Snake River in Eastern Idaho. Managing the production process from start to finish, our herd has developed into one of the most highly regarded groups of Wagyu-cross cattle in the world. Joining forces with family-owned farms and ranches, our closed-loop production system supports the ranching lifestyle of local producers who focus on raising the finest livestock. All of the hard work and long hours that go into caring for these animals result in the incredible tenderness and unforgettable flavor of Snake River Farms American Wagyu Beef.

3081	WAGYU BEEF TERES MAJOR BLACK	4/5 PC
3331	WAGYU BF TENDERLOIN GOLD SRF	2/5# AVG
3332	WAGYU BF RIBEYE CAP BNLS BLACK SRF	2/2pk Cs 15#
3339	WAGYU BF RIBEYE ROLL BLACK SRF	2/13#
3369	WAGYU BF TOP SIRLOIN CAP OFF GOLD SRF	4/7# AVG
3370	WAGYU BF EYE OF RIBEYE BNLS BLACK SRF	2/9.5# AVG
3371	WAGYU BF STRIPLOIN BNLS BLACK SRF	2/15#
3373	WAGYU BF TENDERLOIN BLACK 1190A SRF	2/5.5# AVG
3375	WAGYU BF GROUND FRESH SRF	4/5# pkgs
3376	WAGYU BF BNLS CHUCK ZABUTON BLACK SRF	4/5# AVG
3377	WAGYU BF TALLOW (FAT) 50# SRF	1/50# AVG
3378	WAGYU BF GROUND FROZEN SRF	4/5# pkgs
3916	WAGYU BF EYE OF RIBEYE BNLS GOLD SRF	2/9.5# AVG
11650	WAGYU BF GOURMET FRANK 5/1 SRF	40/3.2oz
11480	WAGYU BF CHEEK MEAT	36#



SNAKE RIVER FARMS®

THE PRODIGIOUS BREED

The legendary breed of Wagyu cattle was brought to Japan in the second century A.D. from its home on the Asian mainland. Originally working animals for plowing and rice farming, the Japanese soon discovered the Wagyu's natural ability to deposit intramuscular marbling. Centuries of careful breeding have further enhanced these characteristics, and ultimately brought worldwide attention to the Wagyu for its unique flavor and tenderness.

BEST OF BOTH WORLDS

This ancient Wagyu breed is the foundation of Snake River Farms American Wagyu Beef. Crossing bloodlines from our own herd of purebred Japanese Wagyu bulls with traditional, high-quality beef animals, we have found what we think is the "best of both worlds." Snake River Farms is the perfect blend of the famous Wagyu buttery marbling and the robust beefy flavor.

PRODUCING PERFECTION

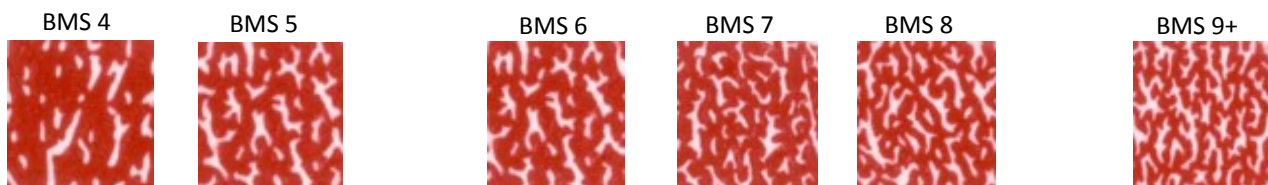
Adopting many aspects of the heritage-steeped Japanese feeding methods, our cattle are fed an all-natural, sustainable diet consisting of local Northwest ingredients, including Idaho potatoes, soft white wheat and alfalfa hay. Because they have the ability to deposit intramuscular marbling over time, our animals are on feed an average of 3 times longer than traditional US commodity beef animals.

IN A CLASS BY ITSELF

In beef, more marbling means more flavor. It also merits a higher grade. Snake River Farms American Wagyu Beef's intense marbling is so rich the USDA grading scale simply can't capture or convey its premium quality. Instead we use a combination of the Japanese and U.S. grading systems. The SRF grading scale starts at the top of USDA Choice, or Japanese BMS 4, and increases in quality from there.

LESS MARBLING

SRF BEEF GRADING SCALE



SRF SILVER GRADE BEEF

SRF BLACK GRADE BEEF

SRF GOLD GRADE BEEF

MORE MARBLING