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DURHAM[®]
RANCH
WAGYU BEEF

WAGYU CHUCK TOP BLADE (FLAT IRON)

- Never administered hormones or antibiotic growth enhancers
- Higher in unsaturated fat levels than other beef breeds
- Consistently grading out above USDA Prime, we have adapted the MSA grading system to deliver multiple levels of superior beef
- Humanely treated
- Durham Ranch Wagyu contain a minimum of 50% full blood Wagyu Beef genetics
- Durham Ranch Wagyu features cattle from the Strube Ranch in Texas whose genetics can be traced back to Japan



180305 Durham Ranch Top Blade
(Flat Iron) split & seamed

PRODUCT SPECIFICATIONS

CODE: 180310/190705 MBS5+ Chuck Top Blade (Flat Iron)
Chilled/Frozen

DESCRIPTION: Durham Ranch Wagyu Chuck Top Blade (Flat Iron)

PACK: 2 pc/pk, 6 pk per case

WEIGHT: 20 lb/case average

DIMENSION: L 20.05 x W 12.05 x H 8.55 TL: 5 HI: 6

SUGGESTED USES

Until recently, the Chuck Top Blade (Flat Iron) has been an undervalued cut of beef. The Top Blade is especially popular today in Wagyu Beef as a way to offer a more affordable and profitable Wagyu dish.

Comprised of the infraspinatus muscles, the Top Blade has a significant amount of marbling providing a tender and flavorful cut of beef. Studies have placed the Top Blade steak (infraspinatus muscle) second only to the tenderloin in tenderness using shear test results (WBS).



From Our Family To Your Kitchen.

www.sierrameat.com

800-444-5687