Senku Purebred Wagyu

700871 - Beef Boneless Picanha Rump Cap BMS 9+ Wagyu

Elevate your culinary experience with our Austrian Senku Wagyu Picanha, graded BMS 9+ for an extraordinary level of quality. This exquisite cut comes from the rump cap, which is celebrated for its rich flavor and superb tenderness. Raised in the pristine environments of Austria, our Wagyu cattle are nurtured with meticulous care to develop the signature marbling that Wagyu is k...

MARKETING

Indulge in the supreme quality of our Austrian Senku Wagyu Picanha, boasting a BMS 9+ rating. This premium rump cap cut offers unparalleled juiciness and flavor, with a rich fat cap that renders beautifully when cooked.

Nutrition Facts

Varies Servings per container

Serving Size **4.0 OZ**

Amount Per Serving

Calories **280**

	% Daily Value*
Total Fat 22 g	**34%**
Saturated Fat 9 g	**45%**
Trans Fat 0 g	
Cholesterol 75 mg	**25%**
Sodium 55 mg	**2%**
Total Carbohydrates 0 g	**0%**
Dietary Fiber 0 g	**0%**
Total Sugars 0 g	
Includes 0 g Added Sugars	**%**
Protein 22 g	
Vitamin D 0 mcg	0%
Calcium 8 mg	1%
Iron 25 mg	14%
Potassium 281 mg	6%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
70087	99356906030080	1/50 LB

Brand	Brand Owner	GPC Description
Senku Purebred Wagyu	Standard Meat Club	Beef - Unprepared/Unprocessed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
51 LBR	50 LBR	Yes	Australia	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
23 INH	13.5 INH	7 INH	1.26 FTQ	05x06	78 Days	35 FAH / 37.5 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

HANDLING SUGGESTIONS

To maintain the premium quality of your Wagyu beef, store it in the refrigerator at temperatures below 40°F (4°C) and use within three days of purchase. For longer storage, wrap the beef tightly in plastic wrap and freeze at 0°F (-18°C) for up to 3 months.------

ALLERGENS

C *= 'Contains' ;* ***MC*** *= 'May Contain' ;* ***N*** *= 'Free From' ;* ***UN*** *= 'Undeclared' ;* ***INII*** *= 'Intentionally nor Inherently Included';* ***50*** *= 'Derived from Ingredients' ;* ***60*** *= 'Not Derived From Ingredients' ;* ***NI*** *= 'No Info'*

- Milk - N
- Peanuts - N
- Eggs - N
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Beef

Senku Purebred Wagyu

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PREPARATION & COOKING SUGGESTIONS

Heat a heavy skillet over high heat and add a small amount of high-smoke-point oil. Once hot, sear the tenderloin for about 2-3 minutes on each side for medium-rare.Resting: Let the tenderloin rest for at least 5 minutes after cooking. This allows the juices to redistribute throughout the meat, ensuring a moist and tender bite.

SERVING SUGGESTIONS

For an unforgettable dining experience, serve the Senku BMS 9+ Picanha Australian Wagyu lightly seasoned with sea salt and freshly ground black pepper to enhance its natural flavors. Cook to a perfect medium-rare over a high heat to sear the exterior while keeping the inside tender and juicy. Complement with a side of roasted root vegetables and a glass of bold red wine for a meal that truly celebrates the luxurious qualities of this exquisite beef.

MORE INFORMATION