

701370 - Beef Striploin 1 Rib BMS 8-9 Wagyu



Introducing the Australian Wagyu Senku BMS 8-9 Striploin: a luxurious cut that stands out in the gourmet market. This premium beef offers a marbling score of 8-9, ensuring a rich, buttery texture and unparalleled flavor. Sourced from the finest Wagyu cattle in Australia, it promises an exquisite dining experience that appeals to connoisseurs and high-end restaurants globally. H...



MARKETING

Premium beef with exceptional marbling and unmatched flavor. Perfect for upscale markets and fine dining, this luxurious cut represents the pinnacle of gourmet excellence. Represent a world-class product that caters to the tastes of discerning connoisseurs.

Nutrition Facts

68 Servings per container

Serving Size 100.0 GR

Amount Per Serving
Calories **222**

% Daily Value*

Total Fat 19 g **24%**

Saturated Fat 8 g **40%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 61 mg **2.6%**

Total Carbohydrates 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 0 g

Includes 0 g Added Sugars **%**

Protein 20 g

Vitamin D 0 mcg 0%

Calcium 20 mg 2%

Iron 2 mg 11%

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		
70137		99356906030585		3/13 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	
41 LBR	40 LBR	Yes	Australia	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	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
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Beef

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PREPARATION & COOKING SUGGESTIONS

Thaw the Striploin in the refrigerator overnight if frozen. Bring the meat to room temperature for about 30 minutes before cooking. Season generously with salt and freshly ground black pepper. Preheat your grill or pan to high heat and cook the Striploin for 3-4 minutes per side for medium-rare. Let the meat rest for 10 minutes before slicing against the grain.

SERVING SUGGESTIONS

Enjoy this luxurious Australian Wagyu BMS 8-9 Striploin grilled or pan-seared to medium-rare to best appreciate its rich marbling and buttery texture. Perfect for special occasions, it pairs wonderfully with robust red wines and simple sides like grilled asparagus or mashed potatoes.

MORE INFORMATION