

239240 - Picanha BMS Boneless Wagyu



Muse Australian Fullblood Wagyu Picanha – BMS 8/9. The picanha (top sirloin cap) is a cut beloved by chefs worldwide for its balance of rich flavor and dramatic presentation. With a BMS 8/9, this Muse Fullblood Australian Wagyu picanha delivers buttery marbling, tender texture, and a bold beef-forward profile that makes it a standout in fine dining and churrasco-style service.



MARKETING

Muse Fullblood Australian Wagyu Picanha (BMS 8/9). Premium Wagyu picanha with exceptional marbling. Ideal for grilling, churrasco-style skewers, or carving roasts. Delivers a buttery, juicy bite with bold Wagyu flavor.

Nutrition Facts

24 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		
23924		99340523239247		8/6 LB		
Brand		Brand Owner		GPC Description		
Muse Wagyu		Standard Meat Club		Beef - Unprepared/Unprocessed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
49 LBR	48 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

Refrigerated (Unopened): 32–38°F, use within 7 days
 Frozen: 0°F or below, best used within 12 months
 After Opening: Refrigerate and use within 3–5 days
 Do Not Refreeze once thawed-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared';
 INI = '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

Grilling (Churrasco Style): Trim lightly but leave fat cap intact for flavor. Skewer or cook whole over high heat until crust forms. Rest, slice thinly against the grain, serve immediately. Roasting: Cook at 250–275°F until internal temp reaches 125°F (rare) to 135°F (medium-rare), rest 15–20 mins before carving.

SERVING SUGGESTIONS

Chef Applications: Churrasco skewers, grilled steaks, banquet carving stations, Brazilian-style steakhouse menus

MORE INFORMATION