

# 170138 - Beef Tenderloin BMS 8-9 Wagyu



Introducing the Senku Wagyu Tenderloin with a BMS 8-9 rating, a truly exceptional offering in our premium beef collection. This exquisite cut showcases a marbling score of 8-9, ensuring a succulent, velvety texture and a rich depth of flavor that is second to none. Sourced from the finest Wagyu cattle in Australia, this tenderloin is designed for the discerning palate, promising...



## MARKETING

Discover the Senku Wagyu Tenderloin, BMS 8-9, featuring exquisite marbling for a succulent texture and rich flavor. Sourced from top Australian Wagyu, this cut is perfect for elite culinary settings and gourmet lovers.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
70138		99356906030592		4/7 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		
29 LBR	28 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				

## Nutrition Facts

28 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 0%

**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.

## 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'; 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

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 8-9 Tenderloin 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