

239230 - Beef Rostbiff BMS 8-9 Wagyu



Muse Australian Fullblood Wagyu Roast – Top Sirloin (BMS 8/9). Crafted for professionals who demand consistency and excellence, the Muse Fullblood Wagyu Top Sirloin Roast delivers both versatility and unforgettable flavor. With a marbling score of 8/9, this cut offers chefs the ability to plate dishes that impress even the most discerning guests. High Yield & Versatility: The t...



MARKETING

Muse Fullblood Australian Wagyu Top Sirloin Roast (BMS 8/9). Premium fullblood Wagyu with exceptional marbling (BMS 8/9). Versatile top sirloin roast — ideal for carving stations, banquets, or portioning into steaks. Delivers a rich, buttery flavor with consistent yield and performance.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
23923		99340523239230		6/8 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): Store at 32–38°F, use within 7 days of receipt
 Frozen: Store at 0°F or below; best used within 12 months
 After Opening: Keep refrigerated 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

Nutrition Facts

Varies Servings per container

Serving Size **4.0 OZ**

Amount Per Serving **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.

INGREDIENTS

Beef

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PREPARATION & COOKING SUGGESTIONS

Bring to room temperature before cooking (30–60 mins out of fridge). Season simply with salt, pepper, or rubs that complement Wagyu's natural flavor. Roast at 250–275°F until internal temp reaches desired doneness (125°F rare, 135°F medium-rare). Rest for at least 20 minutes before carving. Alternative: Sous vide at 129°F (medium-rare) for 3–4 hours, then sear at high heat to finish.

SERVING SUGGESTIONS

Weight Range: Typically 5–7 lbs (varies by cut) Servings: ~10–14 portions per roast (8 oz portions) Applications: Carving stations, banquet service, upscale entrées, steak portioning

MORE INFORMATION