

Snake River Farms

Loin Cuts	Gold	Black	Silver	lbs per	pcs per	pkg per	NAMP #	Item
190 Tenderloin, Bnls	18118	18128	18138	11	1	2	190	Tenderloin, head on
Striploin oxa1, Bnls	18616	18626	18636	29	1	2	180	0 X 1 Lip, 1/4 inch max Trim
Striploin, Bone in	18617	18627	18637	42	1	2	175	1x1 inch lip
(2) Shortloin w/ (2) Butt Tender	19011	19021	18135	59	1	4	174	(2) oxa1 Shortloin, (2) Butt Tender (191) included in each box
Top Sirloin 184, Bnls	18610	18620		33	1	2	184	1/2 inch trim
Top Sirloin Cap Off, Bnls	18611	18621		18	1	4	184B	1/4 inch trim, Mouse muscle off
Culotte (Top Sirloin Cap)		18227		27	1	8	184D	1/2 inch trim
Peeled Culotte		18127		20	1	8	184D	Peeled
Rib Cuts								
Ribeye Roll, Bnls	18715	18725	18735	30	1	2	112	Ribeye Roll, no lip
109E Export Rib, Bone in	18710	18720	18730	45	1	2	109E	Bone-in, 2X2 lip, 1/2 inch trim
B/I Rib 103 Special 8X8		18129	18119	32	1	1		Variation on the 103 excluding the chine bone and rib lifter meat
Eye Of Ribeye, Bnls	18716	18726	18736	21	1	2	112C	112A excluding the Ribeye Cap, lip off
Cap Of Ribeye, Bnls	18718	18728		15	2	2	112D	Ribeye Cap trimmed clean.
Round Cuts								
Steamship Round, Bone in	18911	18921		72	1	1	166B	Handle on, 1/2 inch trim
Ball Tip, Bnls		18326		71	2	12	185B	
Inside Round, Bnls	18916	18926		50	1	2	168	Cap On, 1/2 inch trim
Inside Round, Cap Off (Bnls)		18922		29	1	2	169A	
Knuckle, Sirloin Tip Bnls		18920		68	1	4	167	
Bone In Hindshank		18928		80	2	4		
Eye Round		18428		49	2	4	171C	1/2 inch trim
Bottom Round (Flats)		19020		62	1	4	171B	1/2 inch trim
Chuck/Shoulder Cuts	Gold	Black						
Teres Major (Shoulder Tender)		18825		19	10	2	114F	Tenderloin of the shoulder clod
Top Blade (Flat Iron)	18811	18821		25	1	4	114D	1/4 inch trim
Steak Ready Flat Iron		89550		15	1	8		Steak Ready
120 Brisket	18214	18224		29	1	2	120	Brisket 1/2 inch trim
Brisket Flat		18230		29	1	4	120A	1/4 inch trim
Brisket Point		18231		54	4	3	120B	1/4 inch trim
Shoulder Clod (Cross Rib)		18820		65	1	4	114	excluding the Top Blade and Teres Major
Clod Heart		18826		34	1	4	114E	
Chuck Roll, Bnls	18813	18823		25	1	1	116A	4 inch lip
Chuck Eye Log, Bnls	18210	18220		22	1	4		Variation on 116D with neck end removed at 5th vertebra
Zabuton	18814	18824		23	1	4		Variation on 116E with the addition of the neck end of the 116D
Thin Meats/Miscellaneous	Gold	Black						
Chuck Short Rib, Bnls	18319	18329		21	2	4	130	Triangular shape, 2nd through 5th Rib (4 bone width)
Rib Short Rib, Bnls	18318	18328		29	2	4		Variation on 123A excluding the bones (3 Bone width)
123A Short Rib, Bone in		18722		55	2	4	123A	6th through 8th Rib
Flank Steak		18229		40	2	8	193	Rough Trim
Bottom Sirloin Flap Meat		18320		39	1	8	185A	Rough Trim
Bottom Sirloin Tri-Tip, peeled		18323		33	2	6	185D	
Outside Skirt		18225		23	2	4	121C	Block cut, membrane on
Pectoral Meat		18425		58	1	24	115D	
Inside Skirt		18223		43	6	2	121D	Peeled
Rib Lifter Meat, Bnls		18321		39	8	3	109B	
Short Plate (Kalbi Eye), Bnls		18723		22	2	3		Center cut of the 121 Short Plate
Boneless Short Plate		18721		32	1	4	121	
Hanging Tender		18322		20	2	4	140	Peeled
Back Ribs, Bone in		18729		28	2	5	124	7 Bone Rib Rack
Offal items		Black						
Tongue #1 (Swiss - cut)		18422		27	1	8	1710	
Oxtail		18421		25	2	4	1791	3 Tip bones removed, half cut, Frozen
Sliced Oxtail 2-Joint		39502						2-Joint CRYOVAC FROZEN
Cheek Meat		18420		33	4	4		75 % Lean Frozen
Kobe-Shi Pure Beef Tallow		28590		8	4#	2		100%
Foodservice Hamburger		Black						
2 oz. Hamburger Sliders		98802		10	80	NA		73-75% lean Frozen
4 oz. Hamburger Patties		98401		20	80	NA		73-75% lean Frozen
5.33 oz. Hamburger Patties		98301		20	60	NA		73-75% lean Frozen
8 oz. Hamburger Patties		98201		20	40	NA		73-75% lean Frozen
FS Hamburger Chubs (Frozen)		98405		20	5#	4		73-75% lean 5 Pound Chubs Frozen
FS Hamburger Chubs (Fresh)		98505		20	5#	4		73-75% lean 5 Pound Chubs Fresh
Retail Hamburger		Black						
Retail 1 LB Hamburger Pack		71201		18	2	18		73-75% lean 3 lb frozen retail packs (6- 8 oz. Burgers)
Retail 3 LB Hamburger Pack		71202		36	6	12		73-75% lean 1 lb frozen retail packs (2- 8 oz. Burgers)
Foodservice Frankfurter		Black						
FS Gourmet Frankfurter 5:1		65001		10	25	2		5:1 Frank with Natural casing
Retail Frankfurter								
Retail Gourmet Frankfurter		65000		8	5	8		5:1 Frank with Natural casing; fully retail labeled
Foodservice Corned Beef		Black						
FS Gourmet Corned Beef Bottom Round		89964		33	1	4		(20 % pump)
Retail Corned Beef		Black						
Retail Gourmet Corned Beef Brisket		89965		23	1	9		Flat only (20 % pump)
Retail Corned Beef Bottom Round Flat		89961		24	1	8		(20 % pump)

Mishima Reserve			
DESCRIPTION	SPECIFICATION	PACK	AVG WT
WAGYU TENDERLOIN ULTRA	189A , WING FAT OFF	2	14
WAGYU STRIPLOIN ULTRA	180, 0x1 1/4" TRIM	2	28
WAGYU RIBEYE LIPON ULTRA	112A, 1/4" TRIM	2	30
WAGYU TOP SIRLOIN PEELED ULTRA	184B, CAP OFF, 1/4" TRIM	4	41
WAGYU TENDERLOIN 5 STAR	189A , WING FAT OFF	2	14
WAGYU STRIPLOIN 5 STAR	180, 0x1 1/4" TRIM	2	28
WAGYU RIBEYE LIPON 5 STAR	112, NO LIP, 1/4" TRIM	2	30
WAGYU TOP SIRLOIN PEELED 5 STAR	184B, CAP OFF, 1/4" TRIM	4	41
WAGYU EYE OF RIBEYE 5 STAR	112C, NO LIP, 1/4" TRIM	2	16
WAGYU CAP OF RIBEYE 5 STAR	112D, CLEAN	4	18
WAGYU TENDERLOIN 4 STAR	189A , WING FAT OFF	2	14
WAGYU STRIPLOIN 4 STAR	180, 0x1 1/4" TRIM	2	28
WAGYU RIBEYE LIPON 4 STAR	112, 2X2 LIP, 1/4" TRIM	2	30
WAGYU EYE OF RIBEYE 4 STAR	112C, 1" LIP 1/4" TRIM	2	16
WAGYU FLAT IRON CHEF RDY ULTRA	SILVER OFF, STEAK READY	16	30
WAGYU BNLS RIB SHORT RIB ULTRA	123C, 3 RIB 1/8" TRIM	8	23
WAGYU BNLS CHUCK 5/RIB ULTRA	130, TRIANGLE CUT	8	25
WAGYU TOP SIR CULOTTE ULTRA	184D, 1/4" TRIM	8	32
WAGYU FLAT IRON ULTRA	114D, 1/4" SILVER ON	6	33
WAGYU CHUCK TAIL FLAP ULTRA	116G, 1/4" TRIM	8	24
WAGYU FLAT IRON CHEF RDY 5 STAR	SILVER OFF, STEAK READY	16	30
WAGYU BNLS RIB SHORT RIB 5 STAR	123C, 3 RIB 1/8" TRIM	8	23
WAGYU BNLS CHUCK 5/RIB 5 STAR	130, TRIANGLE CUT	8	25
WAGYU TOP SIR CULOTTE 5 STAR	184D, 1/4" TRIM	6	21
WAGYU FLAT IRON 5 STAR	114D, 1/4" SILVER ON	4	33
WAGYU OUTSIDE SKIRTS 5 STAR	121C, MEMBRANE ON	8	26
WAGYU FLANK STEAKS 5 STAR	193, PEELED	8	17
WAGYU FLAP MEAT 5 STAR	185A, PEELED	8	28
WAGYU HANGING TENDER 5 STAR	140, PEELED	8	30
WAGYU PLD TRI TIPS 5 STAR	185D, PEELED	8	16
WAGYU INSIDE SKIRTS 5 STAR	121D, PEELED	8	33
WAGYU TERES MAJOR 5 STAR	114F, PEELED	16	13
WAGYU CHUCK TAIL FLAP 5 STAR	116G, 1/4" TRIM	8	24
WAGYU CHUCK EYE ROLL 5 STAR	116D, 1/4" TRIM	2	47
WAGYU BRISKET 5 STAR	120 1/2" TRIM	2	43
WAGYU BRISKET FLATS 5 STAR	120 A 1/4" TRIM	4	48
WAGYU BRISKET POINTS 5 STAR	120 B 1/4" TRIM	8	48
WAGYU CROSS RIB 5 STAR	114E, 1/4" TRIM	4	58
WAGYU CHUCK TENDER 5 STAR	116B, SILVER ON	16	56
WAGYU CHUCK EYE ROLL 4 STAR	116D, 1/4" TRIM	2	40
WAGYU EYE OF ROUND 5 STAR	171C, 1/2" TRIM	8	43
WAGYU OUTSIDE ROUND FLAT 5 STAR	171B, 1/2" TRIM	4	55
WAGYU INSIDE ROUND 5 STAR	168, 1/2" TRIM	2	44
WAGYU SIRLOIN TIP 5 STAR	167, 1/2" TRIM	4	52
WAGYU OXTAILS 5 STAR		8	24
WAGYU CHEEK MEAT 5 STAR		8	30
WAGYU TONGUE 5 STAR		8	28
WAGYU GROUND BEEF Patties 8/1 10#			
WAGYU GROUND BEEF Patties 3/1 12#			
WAGYU GROUND BEEF Patties 2/1 12#			
WAGYU GROUND BEEF Bulk 2/5#			

Kerwee Wagyu			
KIWAMI:			
KIWAMI (BMS 9+) STRIPLOIN			
KIWAMI (BMS 9+) RIBEYE			
KIWAMI (BMS 9+) TENDERLOIN			
BLACK:			
KERWEE (BMS 8+) STRIP			
KERWEE (BMS 8+) RIBEYE			
KERWEE (BMS 8+) TENDERLOIN (Strap on)			
KERWEE (BMS 8+) ROST BIFF [TOP SIRLOIN, CAP OFF]			
KERWEE (BMS 8+) RUMP CAP [TOP SIRLOIN CAP]			
SILVER PRIMALS:			
KERWEE (BMS 6-7) SILVER STRIP			
KERWEE (BMS 6-7) SILVER RIBEYE			
KERWEE (BMS 6-7) TENDERLOIN (Strap on)			
KERWEE (BMS 6-7) SILVER TOMAHAWK			
KERWEE (BMS 6-7) ROST BIFF [TOP SIRLOIN, CAP OFF]			
KERWEE (BMS 6-7) RUMP CAP [TOP SIRLOIN CAP]			
SILVER SECONDARY PRIMALS:			
KERWEE (BMS 6-7) BOLAR BLADE [SHOULDER CLOD]			
KERWEE (BMS 6-7) TOPSIDE [INSIDE / TOP ROUND CAP OFF]			
KERWEE (BMS 6-7) BONE IN CHUCK RIB			
KERWEE (BMS 6-7) CHUCK EYE ROLL			
KERWEE (BMS 6-7) OYSTER BLADE [FLAT IRON]			
KERWEE (BMS 6-7) FLANK STEAK			
KERWEE (BMS 6-7) FLAP MEAT			
KERWEE (MBS 6-7) SHOULDER TENDER (TERES MAJOR)			
RED:			
KERWEE (BMS 4-5) RIBEYE			
KERWEE (BMS 4-5) STRIP			
KERWEE (BMS 4-5) TENDERLOIN (Strap on)			

Japanese Wagyu

A5 GRADE

DESCRIPTION	SPECIFICATION	PACK	AVG WT
RIBEYE	5 RIB LENGTH, 1/2IN TRIM	2	28
TENDERLOIN	SIDE MUSCLE ON, BODY FAT REMOVED	2	18
STRIPLOIN	3 RIB LENGTH, 1/2IN TRIM 1X1 LIP, 1/2 CUT	1	30

A4 GRADE

RIBEYE	5 RIB LENGTH, 1/2IN TRIM	2	28
TENDERLOIN	SIDE MUSCLE ON, BODY FAT REMOVED	2	18
STRIPLOIN	3 RIB LENGTH, 1/2IN TRIM 1X1 LIP, 1/2 CUT	1	30

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