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SNAKE RIVER FARMS®



American Wagyu Beef

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Snake River Farms American Wagyu cattle are raised along the high plains of the Snake River in Eastern Idaho. Managing the production process from start to finish, our herd has developed into one of the most highly regarded groups of Wagyu-cross cattle in the world. Joining forces with family-owned farms and ranches, our closed-loop production system supports the ranching lifestyle of local producers who focus on raising the finest livestock. All of the hard work and long hours that go into caring for these animals results in the incredible tenderness and unforgettable flavor of Snake River Farms American Wagyu Beef.

The prodigious breed

The legendary breed of Wagyu cattle was brought to Japan in the second century A.D. from its home on the Asian mainland. Originally working animals for plowing and rice farming, the Japanese soon discovered the Wagyu's natural ability to deposit intramuscular marbling. Centuries of careful breeding have further enhanced these characteristics and ultimately brought worldwide attention to the Wagyu for its unique flavor and tenderness.

Best of both worlds

This ancient Wagyu breed is the foundation of Snake River Farms American Wagyu Beef. Crossing bloodlines from our own herd of purebred Japanese Wagyu bulls with traditional, high-quality beef animals, we have found what we think is the "best of both worlds." Snake River Farms is the perfect blend of the famous Wagyu buttery marbling and the robust, beefy flavor.

Producing perfection

Adopting many aspects of the heritage-steeped Japanese feeding methods, our cattle are fed an all-natural, sustainable diet consisting of local Northwest ingredients, including Idaho potatoes, soft white wheat, corn, and alfalfa hay. Because they have the ability to deposit intramuscular marbling over time, our animals are on feed an average of 3 times longer than traditional US commodity beef animals.

In a class by itself

In beef, more marbling means more flavor. It also merits a higher grade. Snake River Farms American Wagyu Beef's intense marbling is so rich the USDA grading scale simply can't capture or convey its premium quality. Instead, we use a combination of the Japanese and U.S. grading systems.

SRF BEEF GRADING SCALE

