AMERICAN WAGYU

PLATTE VALLEY FOOD GROUP

MADE IN USA

COLORADO PROUD

PREMIUM AMERICAN BEEF

PLATTE VALLEY FOOD GROUP, LLC

www.plattevalleyfoodgroup.com

PLATTE VALLEY FOOD GROUP, LLC

American Wagyu

WHY WAGYU MATTERS

The Wagyu breed has the unique genetic ability to store large amounts of fat inside the muscle. As a result, Wagyu beef achieves a higher level of marbling than any other cattle breed. A critical component assuring a rich and tender eating experience.

Wagyu fat itself is unique in its composition. Wagyu has twice the level of unsaturated fat and half the level of saturated fat compared to other breeds. Wagyu fat is also high in Omega 3 fatty acids, Omega 6 fatty acids, and linoleic acid.

In addition to being rich and buttery, Beef from the Wagyu Breed is also remarkably tender. Low cuts, commonly considered too harsh and flavorless for grilling, are tender and delicious when it's made of Wagyu Beef.

COLORADO PROUD™

PVFG American Wagyu

MADE IN USA

PLATTE VALLEY
FOOD GROUP, LLC

QUALITY

All PVFG Wagyu are at least 50% Wagyu or higher.

All cattle descend from 100% Kuroge Wagyu (Black & Red Wagyu) bulls - which leads to extraordinary taste and tenderness (Cross-bred with Black Angus Heifer).

Grown slowly and fed well for over 450 days.

NHTC Register EU compliant Source Verified (approve all Export worldwide).

Strict antibiotic residue-free program. Never administered growth Hormones.

Cuts, where the marbling level is a primary attribute, are strictly sorted by marbling in our two-grade system. Extra third-party grading program USDA.

COLORADO PROUD™

PVFG AMERICAN WAGYU

MADE IN USA

In a Class By Itself

In beef, more marbling means more flavor. It also merits a higher grade. Platte Valley American Wagyu Beef's intense marbling is so rich that the USDA grading scale can't capture or conveys its premium quality.

So, we have to use a combination of the Japanese and U.S. grading systems:

- **BMS 5+ to 8- Is upper 2/3 Moderate Choice grade (Blue Bag shield with BMS Sticker 5+) 60% av**
- **SLA 60 to AB 90**
- **BMS 8 + to 12 Is Prime, Moderately Abundant, and Slightly abundant (Red Bag Shield BMS Sticker 8+) 35% av**
- **VAB 00 EXAB 100 8+ to 12**
- **BMS 3 to 5 is not exported 5% av MD 00 to SLA 50 Approx 3- to 5**

PLATTE VALLEY FOOD GROUP, LLC

Processing Info

Location

Harvest Fabrication Abattoir
Double J Meat Packing (same as PVFG Black Angus)
USDA EU # 322

Brand

PVFG American Wagyu

Breed and Specification

Cross F1 with Black Angus Heifer

Approved for worldwide export.

U.S. MEAT EXPORT FEDERATION

COLORADO PROUD™

PVFG American Wagyu

MADE IN USA

Feeding Program

Grown Slowly and Humanely

PVFG Wagyu Beef cattle start their lives at one of the farmily farms within our tight network of trusted ranches. These hybrid calves are raised by their mothers, consuming a combination of grass and mothers' milk. As they mature, we introduce more and more quality grasses into their diet.

At around 8 to 10 months in age, once the calves weigh 210 kg (up from 19 kg at birth), they undergo a 45 to 60 day weaning period. Our process is slow and careful to minimize stress and prevent sickness.

After weaning, the calves are sent to a growing location where they can grow to 320 kg. As with all steps, focus is placed on minimizing stress and preventing sickness.

When the cattle reach 320 kg, they are moved to one of the finishing locations (primarily located around Northeastern Colorado, Minnesota, and Iowa). Once there, our cattle are raised slowly at their natural pace for a minimum of 350 days and an average of 500 days (typical U.S. Beef cattle pushed to grow much faster and finish in 120 days). All of this takes place on a covered feed-lot with a small group of cattle.

Options

Foodservice and retail pack options are available for steaks, chops, grinds, and burgers.

Available chilled and frozen, bone-in and boneless, and with various trim specifications.

Product is packed into small, reasonable pack count, boutique-style master cases.

PVFG American Wagyu

Contact

Bernard Rigal

Managing Director of Export and Import Sales

Platte Valley Food Group LLC
810 E. 50th Avenue
Denver, CO 80216 USA

Direct Line: +1-303-9919844 Ext 1
Mobile:+ 1-510-7199112 (WhatsApp)
Hub of the Americas Panama Office: +507-8336767
Panama Mobile: +507-68085021

WeChat: bernardrigal | Skype ID: b.rigal
bernard@plattevalleyfoodgroup.com
www.plattevalleyfoodgroup.com

PVFG American Wagyu