



WAGYU BEEF... BEYOND PRIME



WELCOME

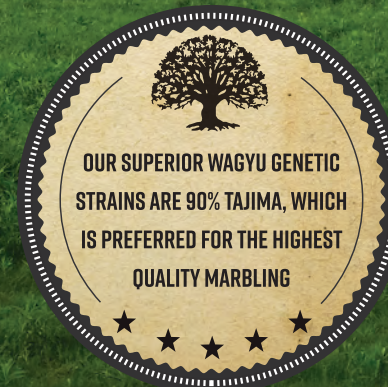
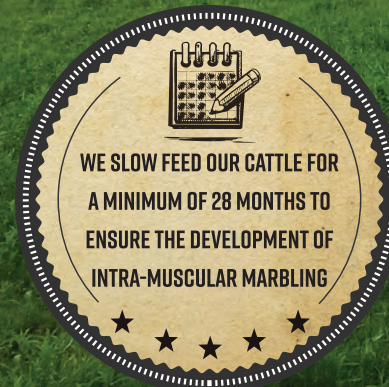
to the Grade Above

Stone Ridge Cattle Company proudly offers premium Wagyu beef.

Here at Stone Ridge Cattle Company, our mission is to provide a truly superior grade of beef that makes special occasions... more special. Through devoted investment in genetic superiority, meticulous attention to diet and unwavering adherence to strict harvesting practices we have accomplished our goal. Now you, our valued customer, are afforded the opportunity to reap the benefits of our labor.

We take great pleasure in offering the finest beef on the planet - Enjoy!!

THE HIGHEST STANDARDS CREATE HIGHEST QUALITY...



Cattle sales
Meat sales
Genetic sales





DID YOU
KNOW?

THE WORD "WAGYU" LITERALLY
MEANS JAPANESE COW.

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THE MONOUNSATURATED
TO SATURATED FAT RATIO IN
WAGYU BEEF IS MUCH HIGHER
THAN ANY OTHER BEEF.

THE MARBLING IN WAGYU
PROVIDES THE OMEGA-3 AND
OMEGA-6 ESSENTIAL FATTY
ACIDS OUR BODIES NEED
TO BE HEALTHY.



WAGYU

Experience What
You've Been Missing

UNMATCHED QUALITY

Wagyu Beef is world renowned for its intense intramuscular marbling, luxurious texture and high levels of healthy monounsaturated fats.

RESERVE

In 1997 Japan declared Wagyu a national treasure and banned all exports of the breed.

LIMITED

The American Wagyu Association estimates there are fewer than 5,000 Full Blood Wagyu in the U.S.



BEYOND PRIME

Both selections offered by Stone Ridge Cattle Company, Premium and Private Reserve far exceed the highest level of USDA standards for Prime.

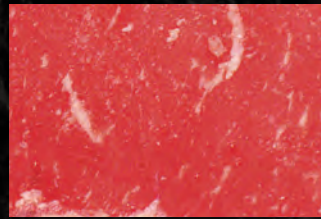
Stone Ridge PREMIUM WAGYU

Stone Ridge Premium Wagyu is our Wagyu/Angus Cross selection. With this cross you get the best of both breeds, the hearty texture and flavor of Angus and the intramuscular marbling of Wagyu. 96% of Stone Ridge Premium Wagyu exceeds intramuscular marbling requirements for “USDA Prime.” Stone Ridge Premium Wagyu averages 15% intramuscular marbling, nearly twice that of the minimum requirements for USDA “Prime.”

Stone Ridge PRIVATE RESERVE WAGYU

Stone Ridge Private Reserve is our 100% Full-Blood Wagyu selection. The smooth texture and sweet buttery flavor combined with its intense marbling makes for a truly unforgettable dining experience. Private Reserve Wagyu from Stone Ridge Cattle Company averages 30% Intramuscular marbling, nearly 4 times that of the minimum requirements for USDA Prime.

USDA Beef Marbling Grading Standards



SELECT | 2.59%



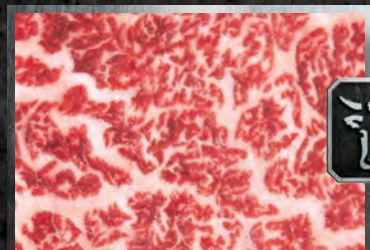
CHOICE | 3.91%



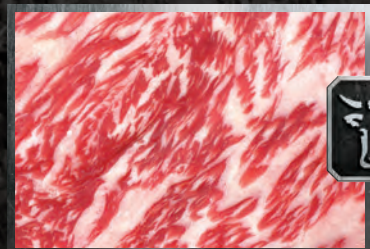
PRIME | 8.56%

LESS THAN 3% OF ALL MARKET BEEF MEET THE REQUIREMENTS FOR USDA “PRIME.”

PRIME BEEF IS USUALLY RESERVED FOR ONLY THE MOST EXCLUSIVE RESTAURANTS



STONE RIDGE PREMIUM WAGYU | 15% AVERAGE



STONE RIDGE PRIVATE RESERVE WAGYU | 30% AVERAGE

How cattle are fed determines the role Beef plays in your diet!



MEAT CHARACTERISTIC:
BEEF WITH HIGH LEVELS OF
UNHEALTHY FATS

AGE OF HARVEST:
14-16 MONTHS OLD

PROCESS:
CATTLE ARE FED LARGE AMOUNTS OF GRAIN IN A SHORT AMOUNT OF TIME TO GAIN WEIGHT QUICKLY. THIS FEEDING METHOD REQUIRES THE UNHEALTHY USE OF ANTIBIOTICS AND HORMONES AND CREATES LARGE AMOUNTS OF UNHEALTHY SATURATED FAT IN THE BEEF.



MEAT CHARACTERISTIC:
BEEF WITH LOW LEVELS OF
UNHEALTHY AND HEALTHY FATS

AGE OF HARVEST:
18-20 MONTHS OLD

PROCESS:
CATTLE ARE FED GRASS ONLY. THIS FEEDING METHOD PRODUCES LEAN, TOUGH BEEF THAT LACKS THE HEALTHY MONOUNSATURATED FATS AND OLEIC ACID THAT IS FOUND IN INTRAMUSCULAR FAT.



MEAT CHARACTERISTIC:
BEEF WITH HIGH LEVELS OF
HEALTHY FAT

AGE OF HARVEST:
28-30 MONTHS OLD

PROCESS:
CATTLE ARE FED A HEALTHY DIET OF GRASSES AND GRAINS OVER A LONG PERIOD OF TIME ALLOWING THEM TO GROW SLOWLY AND NATURALLY. THIS ALLOWS FOR THE NATURAL DEVELOPMENT OF INTRAMUSCULAR FAT, WHICH IS WHERE HEALTHY MONOUNSATURATED FATS AND OLEIC ACID ARE FOUND.





Experience what you've been missing



www.StoneRidgeCattle.com | 740-819-4411

