

*4 grades for improved  
quality & consistency*

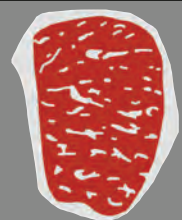
*premier*



BMS 3



BMS 4



BMS 5

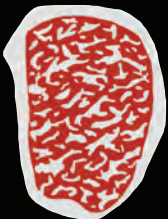


BMS 6

*four star*



BMS 7

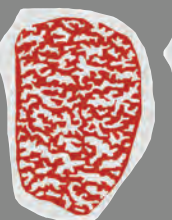


BMS 8

*five star*



BMS 9



BMS 10



BMS 11



BMS 12

*prestige*

*let's chat*

816-628-0078



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*Heard about your  
awesome programs!*

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*Thanks!*



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*Premier American Kobe Beef®*

*an american style kobe/wagyu*

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*Premier  
American  
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*phenomenal, we do that!®*





## *what's the big deal?*

A PRESTIGIOUS BREED KNOWN FOR THEIR SUPERIOR MARBLING, WAGYU IS A JAPANESE BREED OF CATTLE THAT FIRST SURFACED IN THE UNITED STATES IN 1975. NOW YOU WILL FIND IT IN THE FINEST RESTAURANTS AROUND THE WORLD.

## *health benefits*

AMERICAN KOBE/WAGYU BEEF'S MONO-UNSATURATED FAT RATIO HAS BEEN DOCUMENTED BY DR. STEPHEN SMITH AT TEXAS A&M TO BE SUITABLE AS PART OF A CHOLESTEROL LOWERING DIET.

CONJUGATED LINOLEIC ACID (CLA) IS FOUND IN AMERICAN KOBE/WAGYU AT ABOUT 30 PERCENT MORE THAN ANY OTHER BEEF BREED. FOODS HIGH IN CLA HAVE FEWER NEGATIVE HEALTH EFFECTS.



AMERICAN WAGYU ASSOCIATION.  
(N.D.). WHAT IS WAGYU? RETRIEVED  
JULY 18, 2018, FROM  
[HTTP://WAGYU.ORG/BREED-INFO/WHAT-IS-WAGYU/](http://wagyu.org/breed-info/what-is-wagyu/)

## *our cattle*

CAREFUL BREEDING, TRADITIONAL FEEDING METHODS, AND STATE OF THE ART PACKING METHODS ENSURE OUR PROGRAM MATCHES THE BEST JAPAN HAS TO OFFER. WE KNOW THIS BECAUSE WE TURNED TO THE WAGYU MASTER BREEDER MR. SHOGO TAKEDA OF HOKKAIDO, JAPAN. HE'S BEEN DOING THIS SINCE 1954, AND IS KIND OF A BIG DEAL...LIKE A REALLY BIG DEAL. HIS CLOSE TIES TO THE PROGRAM HAVE ENSURED OUR CUSTOMERS WILL ENJOY THE DELICACY OF WAGYU FOR YEARS TO COME.

OUR CATTLE ARE FED TRADITIONAL JAPANESE DIETS 300 PERCENT LONGER THAN COMMODITY CATTLE ON AMERICAN FAMILY OWNED AND OPERATED FEED LOTS.

THOSE DIETS ARE PAIRED WITH TRADITIONAL MIDWESTERN FEEDSTUFFS, SUCH AS CORN GROWN ON THE FARMS WHERE THEY ARE RAISED, AND A METICULOUS DIET FORMULATED BY OUR ANIMAL NUTRITIONISTS AND SUPERVISORS MAKES OUR PROGRAM THE MOST CONSISTENT AND FLAVORFUL OUT THERE. HUMANE TREATMENT AND ALL CLAIMS ARE THIRD PARTY AUDITED.

## *cooking recommendations*

PREMIER AMERICAN KOBE BEEF® IS BEST PREPARED ON LOW TO MEDIUM HEAT OR INDIRECT HEAT IF ON AN OUTSIDE GRILL. THE MEAT IS MORE DELICATE, AND WILL TOUGHEN WHEN EXPOSED TO EXCESSIVE HEAT. IT TENDS TO COOK ABOUT 35 PERCENT QUICKER ON THE GRILL THAN REGULAR BEEF. WE ENJOY A LIGHT

SEAR ON EACH SIDE AND FINISH TO A MEDIUM RARE.

## *claims to fame*

NO ANTIBIOTICS

NO HORMONES

NO GROWTH PROMOTANTS

NO ANIMAL BY-PRODUCTS

NO ARTIFICIAL INGREDIENTS

ALWAYS VEGETARIAN FED

MINIMALLY PROCESSED

HUMANELY TREATED

SOURCE & AGE VERIFIED

HALAL CERTIFIED

BORN, RAISED, & HARVESTED  
IN THE U.S.A.