

*the ultimate  
grass-fed  
beef experience*

*cooking recommendations*

PREMIER AMERICAN GRASS-FED WAGYU BEEF™ IS A DELICATE MEAT AND DOES NOT RESPOND WELL TO EXCESSIVE HEAT.

LIGHTLY SEAR ON BOTH SIDES OVER MEDIUM HEAT AND COOK ON INDIRECT HEAT TO DESIRED FINISH.



*learn more*

WWW.REDTOPFARMS.COM

*let's chat*



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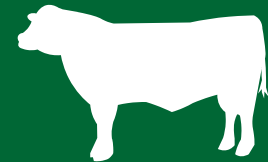
*Premier American  
Grass-Fed Wagyu Beef™*

DISTRIBUTED BY PREMIER PROTEINS, LLC



POWERED BY PREMIER PROTEINS, LLC

*Premier  
American  
Grass-Fed  
Wagyu Beef™*



*phenomenal, we do that!®*

## claims to fame

NO ADDED ANTIBIOTICS

NO ADDED HORMONES

NO ARTIFICIAL INGREDIENTS

MINIMALLY PROCESSED

SOURCE & AGE VERIFIED

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

## why WAGYU BEEF

BUTCHER'S GOLD

FIRST ARRIVING ON AMERICAN SHORES IN 1975, WAGYU BEEF HAS SPENT THE PAST 50 YEARS WINNING OVER REFINED PALATES WITH ITS SIGNATURE MARBLING AND MELT-IN-YOUR-MOUTH TENDERNESS. ONCE RESERVED FOR JAPAN'S FINEST TABLES, IT NOW GRACES THE MENUS OF STEAKHOUSES, SUPPER CLUBS, AND FINE DINING ROOMS ACROSS THE COUNTRY—STILL THE GOLD STANDARD IN ULTRA-PREMIUM BEEF.

the

1944

R T F

touch

•CUSTOM PROGRAMS•

•NOSE-TO-TAIL AVAILABILITY•

•REAL HUMANS ANSWERING PHONES•

•BRANDED/PRIVATE-LABEL OPTIONS•

•RETAIL READY ITEMS•

our  
roots

OUR CATTLE ARE RAISED ON SMALL, FAMILY-OWNED AMERICAN FARMS—PLACES WHERE HISTORY RUNS DEEP AND THE WORK IS DONE WITH PRIDE. THESE KINDS OF FARMS DISAPPEARING FAST UNDER THE WEIGHT OF BIG AGRICULTURE. WE'RE HERE TO KEEP THEM GOING.



IT'S THE BEST OF BOTH WORLDS: HONEST, HANDS-ON FARMING PAIRED WITH THE KIND OF CONSISTENCY, QUALITY, AND FULL NOSE-TO-TAIL AVAILABILITY YOU'D EXPECT FROM THE BIG GUYS—BUT WITHOUT THE SHORT-CUTS. EVERY STEP OF OUR PROCESS IS BUILT ON RESPECT—FOR THE ANIMAL, THE LAND, AND THE FAMILIES WHO MAKE IT ALL POSSIBLE.

THIS ISN'T JUST BEEF.  
IT'S TRADITION YOU CAN  
TASTE.