



EXCELLENCE.
CHOOSING
WITHOUT COMPROMISES.



Blackstone Wagyu is imported and distributed exclusively by:
Black Angus Premium Farms srl - **QUABAS GROUP**
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Highest Quality Meats
QUABAS



Highest Quality Meats
QUABAS

WAGYU

WHAT IS BLACKSTONE WAGYU?

A beef like no other.
The origin of Blackstone Wagyu dates back to Japan.

Grown up in the ranches we selected in the heartland of the United States, Blackstone Wagyu are bred with passion from generations of families dedicated to the health and well-being of this superb animal.

BLACKSTONE WAGYU GUARANTEES:



NO HORMONES
AND NO ANTIBIOTICS



ANIMAL WELFARE
AND HUMANELY TREATED



CORN-FED FOR
MINIMUM **300 DAYS**

MBS

OUTSTANDING SELECTED
MARBLING **5-6** AND **7-9**

CUTS SELECTION



TENDERLOIN
CHAIN OFF



STRIPLOIN



RIBEYE
LIP OFF



BONE IN RIBEYE



SHORTLOIN



TOMAHAWK



BUTT TENDER



TOPSIDE
CAP OFF



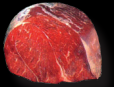
HEART OF RUMP



PICANHA



EYEROUND



KNUCKLE



SILVERSIDE FLAT



TRI TIP



FLAP MEAT



FLANK STEAK



INSIDE SKIRT



OUTSIDE SKIRT



HANGING
TENDER



TERES MAJOR



CLOD HEART



TOP BLADE



CHUCK TENDER



CHUCK
EYE ROLL



CHUCK
FLAP MEAT



BRISKET



SHORT RIBS



CHUCK RIBS

