

Product Specification

No. 090 **UOSHOKU CO., LTD.**

Product No. 01

Product name
Snow Aging Wagyu


Description	
Meat(fresh), Meat(prepared)	
Size per product	
Width	-
Depth	-
Height	-
Weight	-
Capacity	-
Quantity per case	
1 piece(s)	
Minimum lot for order	
200 kg	
Expiration date and storage temperature	
55 days	Frozen
Retail price in Japan (yen) *excluding tax	
Ask	

Place of production/processing		
Kagoshima and others		
Ingredients and food additives		
Beef		
Selling point		
Wagyu is slowly aged in the natural refrigerator "Yukimuro", which has been handed down from ancient times in the snowy country of Niigata. Wagyu aged in Yukimuro, which is a stable environment, becomes tender and has more flavor and sweetness.		
Flavor		
The taste of lean meat and the sweetness of fat		
Sales season		
● We can make shipments during all seasons.	We can make shipments during the following term.	[~]

Product Specification

No. 090 UOSHOKU CO., LTD.

Product No. 02

Product name
Snow Aging Beef


Description	
Meat(fresh), Meat(prepared)	
Size per product	
Width	-
Depth	-
Height	-
Weight	-
Capacity	-
Quantity per case	
1 piece(s)	
Minimum lot for order	
200 kg	
Expiration date and storage temperature	
55 days	Frozen
Retail price in Japan (yen) *excluding tax	
Ask	

Place of production/processing	
Kagoshima and others	
Ingredients and food additives	
Beef	
Selling point	
<p>Beef is slowly aged in the natural refrigerator "Yukimuro", which has been handed down from ancient times in the snowy country of Niigata.</p> <p>Beef aged in Yukimuro, which is a stable environment, becomes tender and has more flavor and sweetness.</p>	
Flavor	
The taste of lean meat and the sweetness of fat	
Sales season	
<ul style="list-style-type: none"> We can make shipments during all seasons. 	We can make shipments during the following term. [~]