

Red Top Farms

Red Top Farms® is a small family business that began with a husband-and-wife team. Today, they connect their customers to the small family farms that ethically raise the most prestigious breeds the world has to offer on American soil. American Wagyu beef is one of their specialties.

Wagyu is a prestigious breed known for superior marbling, tenderness, and buttery flavor; Wagyu is a breed of cattle from Japan that first surfaced in the United States in 1975. Now you will find it in the finest restaurants around the world. Used to pull heavy loads in Japan, the breed was preferred for its stamina because of the breed's unique ability to produce intra-muscular fat cells, also known as "marbling" (or what makes that steak extra tasty). The fine texture produces that tenderness we mentioned. The American Wagyu Association (which Red Top Farms® is a proud member of) was founded in 1990 to register Wagyu Cattle and continues to develop a sustainable industry in the United States. The Japanese people find such great value in the Wagyu the government has banned further export of Wagyu cattle and declared the breed a national treasure.

FOWERED BY PREMIER PROTEINS, LLO



Details

Website	www.redtopfarms.com
Location	Kearney, MO