

Flying A Wagyu FARM RAISED BEEF WAGYU F1 & F2 CROSSES

FOR PRICES AND TO GET ON THE LIST

CALL DEAN ☎ 970-539-0641

- * Processing Is Separate so you can have it cut like you want it
- * Available as a 1/2 a beef, or Whole (No Hormones, Steroids, or Implants)
- * They have been out on Pasture then when they are weaned they are Finished on Alfalfa & Grain for Great Marbling & Superior Taste.
- * On a 1/2 & Whole Beef you could have Prime Rib Roast for the Holidays, something the Whole Family will look forward to all year !



Flying A Wagyu FULL BLOOD BLACK WAGYU & F1 / F2 CATTLE FOR SALE

CALL DEAN (970) 539-0641 FOR INFO ON CATTLE FOR SALE

Also F-1's, half Wagyu, 3/4 and have registered full bloods for sale. We have breeding age bulls for sale now also, all full bloods are 100% Wagyu. From Blood lines of: Michiyoshi, Fukutsuru, Itohikari, Mitsuhikokura, Suzutani, Sanjiro, and soon to be United and Bond blood lines!

- * Wagyu Cattle have Superior Beef Conversion !
- * They have the Ability to Marble on Both Grain & Pasture Feeding !
- * When Crossed with other Breeds, Wagyu increase Marbling, & improves the quality of Grade!
- * It has up to 30% more Monounsaturated fat than normal beef due to the high marbling of the meat, as well as incredibly high omega 3 and omega 6 content. Wagyu beef has the lowest cholesterol levels of all meats, even lower than fish or chicken, and it contains oleic acid which is considered good for your heart!





Bar V 618D ET
"Vince"
Reg # FB 24437

AMERICAN WAGYU ASSOCIATION

Name: **BAR V 618D ET**

Birthdate: 03/11/2016	Sex: Male	Reg#: FB24437
Tattoo/Brand: 618D	Location: LE	Category: Black Wagyu
Coat Color: Black	Horn: Horned	Grade: Fullblood
DNA#: 7892478		Breed Comp %: 100.00
Breeder: MUDDY FLATS CATTLE CO., AUGUSTA, WI, 475	Genetic Status: B3F, CHSF, CL16F, F11F, F13F	Herd Classification: Standard
Owner: DEAN AND/OR DONNA ACKERMAN, LA SALLE, CO, 3086		
Date of Ownership: 06/01/2019		

Animal	Reg#	Category	Breed Comp %	Coat Color	Genetic Status
WORLD K'S MICHIFUKU	FB1615	Black	100	Black	B3F, CHSF, CL16F, F11F, F13F
WORLD K'S SANJIROU	FB2501	Black	100	Black	B3F, CHSF, CL16F, F11F, F13F
WORLD K'S SUZUTANI	FB1617	Black	100	Black	B3F, CHSF, CL16F, F11F, F13F
MICHIIYOSHI	FB9420	Black	100	Black	B3F, CHSF, CL16F, F11F, F13F
JVP FUKUTSURU-068	FB2101	Black	100	Black	B3F, CHSF, CL16F, F11F, F13F
CHR MS FUKUTSURU 107L	FB5861	Black	100	Black	B3F, CHSF, CL16F, F11F, F13F
CHR MS TAKAZAKURA 044J	FB4835	Black	100	Black	B3F, CHSF, CL16F, F11F, F13F
ITOHIKARI	FB573	Black	100	Black	
MITSUHOKURA 149	FB3683	Black	100	Black	B3F, CHSC, CL16F, F11F, F13F
HIKOKURA 3/9	FB572	Black	100	Black	
MFC MS MITSUHIKOKURA 2-4	FB13938	Black	100	Black	B3F, CHSF, CL16F, F11F, F13F
JVP KIKUYASU-400	FB2100	Black	100	Black	B3F, CHSF, CL16F, F11F, F13F
MFC MS KIKUYASU 9-20	FB10637	Black	100	Black	B3F, CHSF, CL16F, F11F, F13F
MB MS KITAGUNI 06K	FB5139	Black	100	Black	

Great grand sire : **World K's MICHIFUKU, (FB 1615)**(foundation bull) known by many as the greatest carcass bull to ever leave Japan. Dec '22 top 1 % in MF (marble fineness) top 1 % EMA (rib eye size)

Great grand dam: **World K's Suzutani (FB1617)** first of three exported from Japan, well known for being one of top producing cows. In the breed plan she is in the top 1 % EMA & retail beef yield RBV.

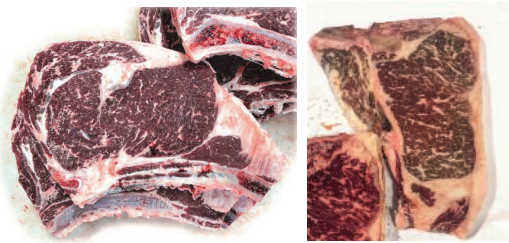
Grand sire: **WORLD K SANJIROU (FB2501)** is a trait leader for EMA, rib eye size, EBVs, breed plan and RBV, retail beef yields. Is a trait leader for EMA EBV (+10.7%) & Retail Beef Yield EBV (2.6)

Sire: **Michiyoshi (FB9420)**, known as a marbling champion, in an AWA bull trial...100% of his offspring graded PRIME, with 92 % grading HIGH PRIME ! There is reference to a \$ 100,000 price tag in 2010.



"Vince's F1 calves"

Pictures of Meat from "Vince's F1 calves... More on Next Page



We have semen from "Vince, from 10 straws to several hundred.
We also have semen for sale from other full blood bulls.

We have semen from a direct son of Mayura L0010 that is in the top 1% MS (Marble Score) EBVs November 2022 breed plan EBVs

Wagyu beef, unique and tenderness of highly marbled Wagyu beef makes for an unrivaled eating experience, it is found in the finest gourmet restaurants across the world for a reason.

Health experts have discovered the mono-unsaturated to saturated fat ratio is higher in Wagyu that in other beef and the saturated fat is different. 40% is in a version called stearic acid, (regarded as minimal impact in raising cholesterol levels). Wagyu beef is also higher in conjugated linoleic acid (CLA)- about 30 % more than other beef breeds.

<u>№'S OF STRAWS</u>	<u>\$ PER STRAW</u>	<u>TOTAL COST</u>
100	\$10	\$ 1,000
10	\$ 25	\$ 250

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Dean & Donna Ackerman
LaSalle, CO 970-539-0641
FlyingAWagyu.com also on FB



Meat from F-1 calves
 (1/2 Wagyu)
 Commercial cows and
 sired by "Vince",
 Meat from 3 years calf crops.

Flying A Wagyu

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For Sale:
 Frozen Semen & Embryo's
 Bulls & Heifers
 1/2 & Whole Sides of F1 Beef

Brisket



Bone In Rib Eye



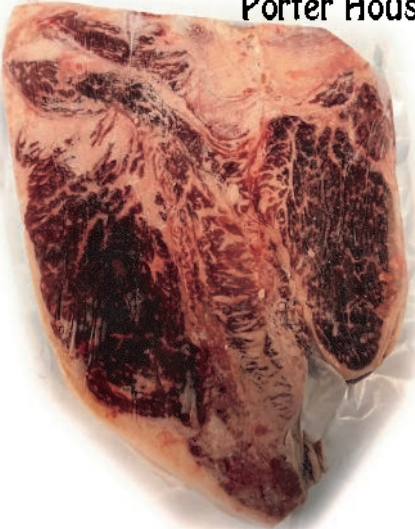
Rib Eye



T Bones



Porter House



Flank Steak

