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SNAKE RIVER FARMS®



American Kurobuta Pork

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Snake River Farms is proud to produce 100% purebred Berkshire pork. Referred to as Kurobuta (black hog) in Japan, it is considered the culinary equivalent of Wagyu beef and is highly regarded for its internal marbling. Using the oldest Berkshire bloodlines in the United States, Snake River Farms American Kurobuta Pork has cultivated an international following for its juicy tenderness and intense flavor.

The marvel pedigree

Oliver Cromwell's army in the Shire of Berks in England discovered the Berkshire hog approximately 300 years ago. Appreciating the remarkable eating quality, the breed was refined in the 1800's and has since remained pure. In Japan, 100% Berkshire pork (known as Kurobuta) is considered on par with Wagyu.

Individualized care

Snake River Farms Kurobuta hogs are raised with great care from start to finish in our network of 35+ family farms throughout the Midwest. The herds are kept small to allow for individualized attention and care. Our program does not use gestation stalls, and they are raised without the use of growth promotants.

To enhance marbling and flavor, our hogs are slow-fed approximately 10% longer than commodity hogs. The extraordinary care given to this special breed makes Snake River Farms Kurobuta Pork the finest pork available.

Premium flavor

Snake River Farms Kurobuta Pork features small, fine streaks of marbling that make each cut tender and juicy. As the grading scale illustrates below, pH measurement is a strong indicator of pork quality. Unlike traditional white pork, Kurobuta Pork is richer in flavor and much darker in color, so much so the Wall Street Journal dubbed it, "The Other Red Meat." Trust us. You will see and taste the quality difference.

