



*Special
Selection
Canadian
Beef*





FEATURES AND BENEFIT

PRODUCT CONSISTENCY	Produced at a single plant by a dedicated team, ensuring unmatched consistency, quality and exacting specifications every time.
INSPECTED & CONFIRMED	Third party—Canadian Food Inspection Agency (CFIA) & Canadian Beef Grading Agency
SUPPLIER PARTNERS	Ensured by signed affidavit, our trusted Canadian farm and ranch families faithfully raise cattle without the use of added hormones
WORLD CLASS SAFETY	We are diligent in the monitoring of all control points and are dedicated to continuous improvement. Investing towards innovation, we are also a leader in working with the Government of Canada and other agencies, to evolve and apply best practice for the benefit of customers. We look beyond regulation, we embrace the responsibility of food integrity which starts with our people, training, leading science, process, routine testing, analysis and continuous food safety improvement.

CARCASS SELECTION

GRADE	AA or higher
MARBLING	Min. will be slight to abundant
YIELD CLASS	Y3 or better
MATURITY	Under 30 months
FAT COLOUR	White only (controlled)
MEAT COLOUR	No dark cutters, bright red only (controlled)
BREED	Angus heritage
AVE. CARCASS WEIGHT	700-1000 lbs
ANIMAL DIET/NUTRITION	Primarily barley fed
PRODUCTION LOCATION	Brooks, Alberta, Canada (Est. 38)

ANGUS HERITAGE
NO ADDED HORMONES
100% CANADIAN