



Family's



USA 100% BLACK ANGUS BEEF

Familys beef

Straight from the American heartland, where you can still feel the 'Wild-West' olden days and enjoy the American BBQ culture at its best, comes our USA Beef.

Devoted family rangers carefully nourish their Black Angus cattle. Black Angus is one of the tastiest beef breeds in the world. A feeding pattern with grain results in a fine marbling, improving the flavour even more. This is our fundation.

For grain fed beef of a consistently high quality from the USA, we work with family ranches around the country, though mainly from Oklahoma and Texas. Each of these ranches has a long family history in

animal husbandry. The beliefs and practices of animal care are passed down, generation after generation. These ranchers dedicate their lives to the care and wellbeing of the animals that they breed and raise.

Our breeders requirements:

1. Must breed with pure angus bull or cow;
2. Must have genetic records and performance analysis;
3. Must have high animal rights standards;
4. Must be interested in supply chain performance;
5. Must be family-owned;
6. Must be free of hormones.



Animal welfare & grain-fed

Each individual ranch has its own inherited traditions, characteristics and way of life - just as every family differs from one another. Whether they are located in mountainous Montana or the hills of Oklahoma, the idea of providing high quality cattle that perform well is the one single and unanimous goal. To achieve this, we have to start with having a healthy and well cared for animal.

The breed largely controls the taste. Black Angus is one of the tastiest beef breeds in the world! In addition, activity and nutrition play an important role.

All beef cattle of Family's Beef spend the majority of their lives on a pasture, eating grass. The cattle live on wide plains and have all the space they want and enough exercise.

In the final stage the cattle spent at least 200 days in a feedyard, which provides the cattle room to roam and grow, access to clean water, a balanced diet and veterinary care. The carefully composed feeding pattern mainly consists of grain and corn. A corn fed diet results into a mild flavour and benefits the fine marbling of the meat even more.



"For 200 days, the cattle receive an exact feed composition consisting primarily of corn and supplemented with natural ingredients."



From ranch to plate

The enormously dedicated ranchers lay the foundation for the high quality by properly caring for their livestock. Ranchers of Family's beef never inject their cattle with hormones, believing cattle should grow at a natural rate.

Quality

The U.S. beef industry has instituted a producer-initiated Beef Quality Assurance (BQA) Program that is focused on production practices that ultimately impact product safety. BQA incorporates current Food and Drug Administration (FDA), Environmental Protection Agency (EPA), and U.S. Department of Agriculture (USDA) regulations as well as Hazard Analysis Critical Control Point (HACCP) principles.

Safety

Beef produced in the United States is subject to one of the most rigorous inspection and food safety systems in the world. Food safety management systems in the United States are science-based and are implemented to minimize food safety risks. The national food safety system involves several agencies of the Federal government, packing companies and producers; all working in concert to ensure that U.S. beef is safe and wholesome.



WHAT IS MARBLING?

Marbling, also known as intramuscular fat, is the fat intermingled with the beef muscle. Marbling is the primary factor in determining the quality grade of a beef carcass. When determining the amount of marbling, a grader will look at the ribeye where the carcass is cut at the 12th & 13th rib juncture. Marbling helps ensure and is a strong visual predictor of beef tenderness, flavor and juiciness and improves the overall palatability of beef.

Grading

Beef grading sets the standards for the various quality levels of beef. The USA has a special rating system (USDA) in which features like marbling, tenderness and flavour of meat are determined. Other grading factors include animal age, and color and texture of the muscle. There are three quality grades: Prime grade, Choice grade, and Select grade

Prime beef is produced from young, well-fed cattle. It has the most marbling, is produced in smaller quantities than other grades, and is often sold in hotels and restaurants. Prime roasts and steaks are excellent for roasting, grilling or broiling.

Choice beef is high quality and produced in highest quantity, but has less marbling than Prime. Choice roast and steaks, especially from the rib and loin, will be very tender, juicy and flavorful. They are suited for roasting, grilling or broiling. Less tender cuts are perfect for slow-cooking.

Select beef is slightly leaner than Prime and Choice because it has less marbling. It can lack some tenderness, flavor and juiciness as compared to the higher grades. Select grade beef often benefits from slow-cooking or from marination prior to grilling or broiling.



Assortment



Bolar blade



Chuck roll



Chuck tender



Cube roll



Eye round



Feather blade



Flank steak



Flap meat



Hanging tender



Inside skirt



Knuckle



Outside flat



Outside skirt



Picanha



Point end brisket



Rump heart



Striploin chain off



Tenderloin chain off



Topside cap off



Tri-tip

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Familys Beef is imported by Jan Zandbergen B.V.

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