Framilyis

USA 100% BLACK ANGUS BEEF



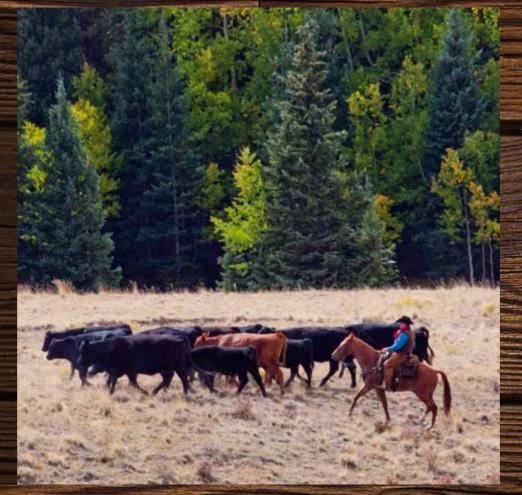
Animal welfare & grain-fed

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, acces 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.









Familys Beef is imported by Jan Zandbergen B.V.

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