

Buedel
Fine Meats and Provisions



Buedel Premium Angus Beef

We start with the very best Midwestern Angus cattle in the industry. Midwest fed cattle consistently delivers the greatest eating beef in the world. Less than 14% of all cattle qualify for the **Buedel Premium Angus™** brand. Each cut is hand selected for ideal marbling to deliver indulgent flavor, then perfectly aged for sublime tenderness. The result is an unforgettable classic beef experience with dependable consistency that will delight your customers.

Buedel Premium Angus™ Total Quality Assurance

Only upper 2/3 USDA Choice or USDA Prime graded beef with a fine to medium marbling score are hand selected for the **Buedel Premium Angus** brand.

- "A" Maturity cattle only; yield grade 3.9 or less
- Only the top 14% of Certified cattle make the cut
- Bright cherry red lean color, fine texture
- Government certified program
- 21-28 Day Natural Aging Requirement

Our specifications deliver an excellent eating experience with consistent steak quality. Young Angus cattle combined with 21-28 day aging means tender beef with great beef flavor; Superior Marbling insures a great eating experience; Steaks by our master butchers ensures the highest yields and portion control.



DETAILED PROGRAM SPECIFICATIONS Carcasses shall (a) be derived from cattle that meet the genotypic (AngusSource®) requirements of the USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Angus Influence (GLA), (b) be practically free (not detracting from visual quality) of capillary rupture in the ribeye, (c) be free of "dark cutting" characteristics, and (d) meet the following set of requirements:

1. Marbling score of minimum Modest or higher;
2. Lean color, texture, firmness, and overall skeletal characteristics, each of which must meet the requirements for A maturity in the U.S. grade it qualifies for;
3. Medium or fine marbling texture;
4. Ribeye Area (REA) of 10.0 to 16.0 in
5. Hot Carcass Weight (HCW) less than 1,000 lbs
6. Fat Thickness (FT) less than 1.0 inch
7. Moderately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length; and
8. No hump exceeding 2 inches in height.



AngusSource® is a USDA Process Verified Program for Angus-sired calves that documents source, group age and a minimum of 50% Angus genetics. Gateway is operated under the Angus Source PVP and documents source and group age.
* For specific claims visit <http://processverified.usda.gov/> or www.angussource.com