

Brandt Beef – The True Natural, is a family owned, premium natural beef producer for the upscale restaurant and retail markets.
The Brandt family has been in the livestock and farming business since the early 1900s and started feeding cattle commercially in 1945. They are passionate about producing true natural beef. By exerting complete control over the process, Brandt Beef has created a true natural “farm to fork” operation.



Brandt Beef consistently outscores competitive brands, rating highest in the categories of:
Taste, Texture and Tenderness

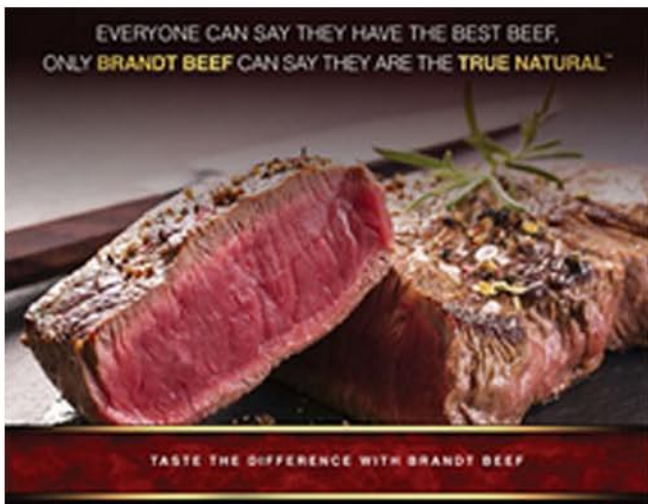


Brandt Beef received the Master Chefs’ Institute Seal of Excellence for its commitment to producing a high-quality culinary product. Brandt Beef is the only beef product to receive the Seal of Excellence.

THE BEST Beef-Eating Experience

- Brandt Beef utilizes the right breed and gender of cattle. The Dutch Freisen steer fattens from the inside out, resulting in well-marbled, tender meat.
- _Humane handling creates a stress-free animal, which produces tender meat that performs.
- _Corn-fed animals produce more prime meat.
- _Proper processing allows the meat to reach PH balance, allowing for an extended shelf life.
- _Meat is aged for more than 45 days

Brandt Beef consistently produces the best beef-eating experience available – and it just happens to be a natural product!



POINT-OF-SALE & MARKETING SUPPORT Available

