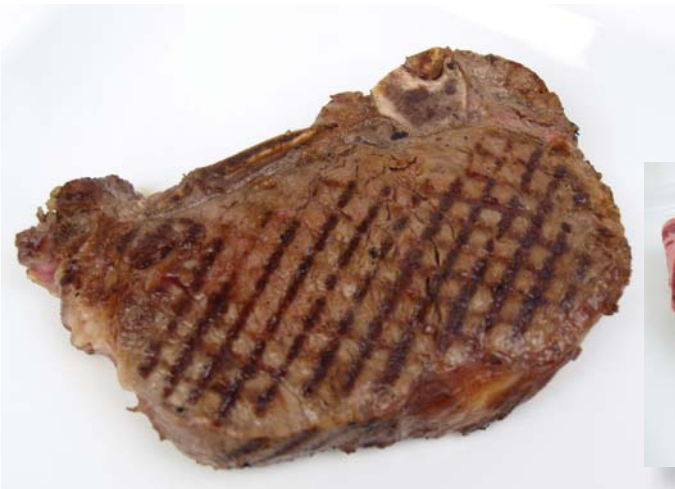




T-BONE STEAK

Certified Angus Beef
883117.....12/18 oz



BONE-IN KANSAS CITY STRIP STEAK

Certified Angus Beef
876551.....12/13 oz
874926.....10/15 oz

Burgers 101



Better beef makes burgers great

Americans love burgers, anytime. That is why they appear on more than 70% of restaurant menus. Restaurateurs carefully select cheeses, vegetables, sauces and breads to make perfect burgers, but beef quality really matters most.

“Premium beef makes a great-tasting burger,” says Mark Polzer, vice president of business development for the *Certified Angus Beef*[®] brand. “Understanding ground beef quality and sourcing it are good strategies for ensuring customer satisfaction.”



The finest in quality, the *Certified Angus Beef*[®] brand’s high standards ensure remarkable flavor and juiciness. Modest or higher marbling provides the robust flavor and juiciness. This finely textured internal fat melds with the beef, where mixed-in fats in basic hamburger easily melt away during cooking.

Several factors influence marbling, including cattle feeds. Grain feeding influences higher marbling, and in turn, imparts flavor that taste tests show most consumers desire. Allowing only “A maturity” for the *Certified Angus Beef*[®] brand also ensures flavor.

“Careful selection gives *Certified Angus Beef*[®] ground beef distinct advantages in flavor, juiciness and color,” Polzer says. “Generic Angus burgers rarely have as high standards.”

The brand’s certified grinds – ground chuck, ground round and ground sirloin – offer the highest quality. According to USDA guidelines for this category, they include beef and trimmings only from the named primal. There are no additives.

“Subtle flavor differences exist between chuck, round and sirloin,” he says. “Ground chuck is most popular because it balances flavor with acceptable cooking loss.”

Ground chuck is naturally near 80% lean and 20% fat, the ratio most preferred in foodservice. Ground sirloin and ground round offer leaner options but need more attention during cooking, especially when the USDA recommends cooking burgers to 160°F (71°C).

In addition to certified grinds, the *Certified Angus Beef*[®] brand also offers ground beef. This USDA category allows grinds from *Certified Angus Beef*[®] chuck, round, sirloin, other suprimals and trimmings. It does not have added water or fat, like the generic “hamburger” category does.

Beyond those categories, quality variation for burgers is just as great as with steaks. Other certified grinds, ground beef and hamburger add layers of variability, even from other brands. Key differences include beef quality grades, cattle feeds, cattle age and additives used in basic hamburger. Differences in quality are not a matter of safety. USDA ground beef guidelines, grades or brand standards can help you identify a trusted level of quality.

“For some, it’s simply a matter of price,” Polzer says. “*Certified Angus Beef*[®] grinds provide known quality advantages for pennies per pound. Satisfying customers is the one true test.”

Fresh is best, but if convenience is a factor in your kitchen, choose frozen *Certified Angus Beef*[®] patties. They are specially frozen to retain flavor and juiciness. **Contact Frank Eagan, Center of the Plate Specialist at 732-829-8448 to satisfy your needs with the brand’s quality.**

859474	Coarse Ground Beef 80/20	2/10 LB
966106	Fine Ground Beef 81/19	4/5 LB
873041	2 oz Beef Pattie Slider, 80/20, 8/1, square	160/2 OZ
852274	All Natural Beef Pattie Slider, 8/1	80/2 OZ
968358	4 oz Beef Patties - fresh	60/4 OZ
968354	5 oz Beef Patties - fresh	40/5 OZ
968352	6 oz Beef Patties 80/20	32/6 OZ
968337	6 oz Beef Patties - thin	48/6 OZ
968348	8 oz Beef Patties - fresh	32/8 OZ
966397	Beef Patties frozen	20/8 OZ
968347	8 oz Beef Patties - thick - fresh	24/8 OZ
968356	10 oz Beef Patties - fresh	24/10 OZ