

*Angus Beef*

*that's*

*Raised Right™: so*

*Tender*

*you may forget your*

*steak knife.*



The name says it all.

Get out your butter knife. People who love beef, love Angus. Yet only the Angus “stars” rise to the top of the charts. These preferred Angus cattle beat out much of the competition for leanness, texture and maturity. When you hear words like “ideal marbling texture,” get out your butter knife and fork and get ready to dig in.

For tender juicy flavor, it takes more than angus to steer you right. When you buy the Raised Right brand, you buy into a pioneer’s vision for quality, control and personal regard for the future. Our source-verified system means we can afford to be picky about everything. Thanks to our proprietary technology and partnership with ranchers, we track every animal – ranch to table. Our hand-picked ranchers share our respect for the land and our commitment to sustainable agriculture and animal welfare. This vertically-integrated system assures us complete control over every product and speaks volumes about food safety.

In table talk, this means Raised Right Angus beef glides off your fork. For family dinners cooked right in the heart of your home, choose from a slew of Raised Right USDA premium cuts like Boneless Center Cut Top Sirloin, Boneless NY Strip Steak, Boneless Ribeye Steak and Filet Mignon. The only thing you won’t find here is a shortcut.



For more information about Premium Protein Products, or the Raised Right symbol of quality visit our website at [www.premiumprotein.com](http://www.premiumprotein.com).