

BLACK ANGUS BEEF PRODUCED & MARKETING BY PLATTE VALLEY FOOD GROUP

www.PLATTEVALLEYFOODGROUP.com



**PREMIUM BLACK ANGUS
SELECTED FROM
NORTH AMERICA**



BLACK ANGUS



ABOVE EU STANDARD REQUIREMENTS:

- Consistent primal and steak cuts
- USDA NHTC program EU certified
- True premium Angus genotype cattle
- not just black-hided cattle
- USDA graded program for marbling score
- All animals are humanely treated

PREMIUM BLACK ANGUS BEEF



ABOUT

Our premium Black Angus Beef is grown in the heart of the Midwest and produced with the highest quality standards available.

Platte Valley Food Group is composed of some of the best industry veterans in the beef business. From an early start in 1975 dealing with commodity beef to eventually transitioning into natural beef in 1993, our process has taken a solid and specific direction: producing and delivering high quality meats for our customers in the USA, and now to the European market.

We promise that all of our natural meat products are only the best Angus selection and that ALL livestock are vegetarian-fed and EU Certified through the NHTC grain-fed program.

Our livestock live healthy lifestyles and eat only natural grains and nutrients – as nature intended.

PREMIUM BLACK ANGUS BEEF



- Rancher partnerships with the finest cattle producers in the USA since 1993.
- Protocols designed for cattle procurement to bring the highest quality to our customers.
- A family focused company - not a mass production feedlot.
- Livestock treated humanely with the best possible care to ensure healthy lifestyles.
- Experienced in buying and selling high-demand products.
- Easy accessibility of product to health-conscious customers.

PREMIUM BLACK ANGUS BEEF



**GENUINE PREMIUM
BLACK ANGUS BEEF**

Our cattle are fed an all-natural vegetable-based diet for 140-160 days in our ranches.

We adhere to a strict USDA graded program for marbling, which offers better palatability. This includes:

- **Close Trim and Custom Fabrication. Each cut includes a soaking pad for better handling and safety.**
- **Expiration dates are 100 days for boneless and 80 days for bone-in. 60 days for thin meats including Hanging Steak, Inside Skirt, Outside Skirt, Flank, Flap Meat, Tri-tip and Teres Major.**

PREMIUM BLACK ANGUS BEEF



HIGH QUALITY
CATTLE GRADES



PREMIUM BLACK ANGUS BEEF

BLACK ANGUS



PREMIUM SHIPPING BOXES

- Durable yet eye-catching
- Quality design and presentation

PREMIUM BLACK ANGUS BEEF



CONTACT

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