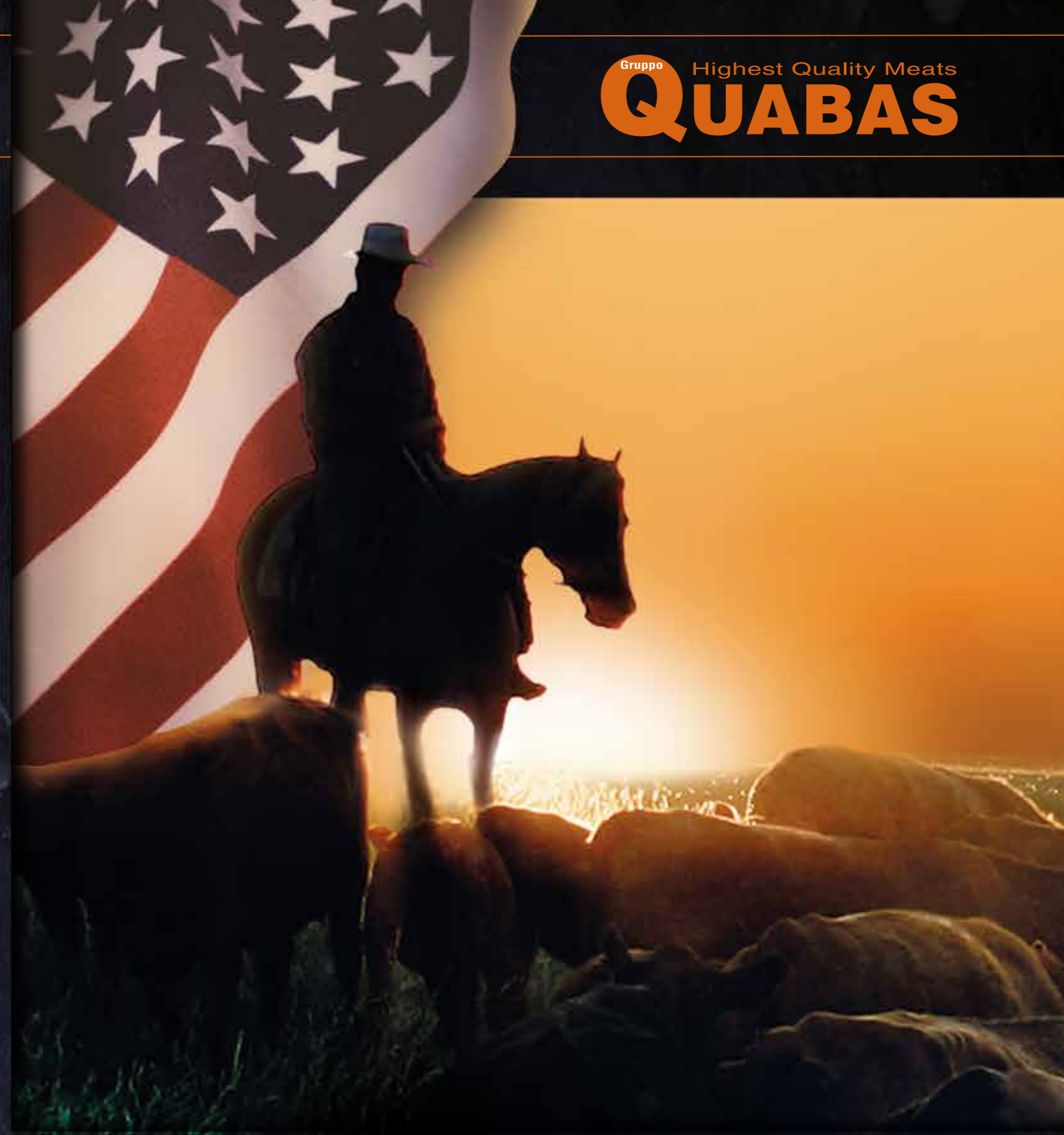




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Black Angus Premium Farms s.r.l



# KANSAS RANCH

PREMIUM KR RESERVE

## BLACK ANGUS BEEF

\*USA\*



### OUR TARGET

To supply beef of the finest quality with guaranteed traceability. The cattle used in our production are selected against the highest criteria and reared to the most stringent welfare standards.

ALL WITH THE GOAL OF ASSURING THE FINAL CUSTOMER'S COMPLETE SATISFACTION.

### KANSAS RANCH Premium Reserve Black Angus

K-Ranch is a beef program selection. Only Black Angus cattle producers, who are known to have cattle with the superior Black Angus genetics from the Mid-Western USA, are selected for this program.

K-RANCH RAISES BEEF EATING QUALITY TO UNPRECEDENTED LEVEL. This corn fed beef program delivers to TENDER, JUICY AND FLAVORFUL MEAT.

### Range of Black Angus Cuts



- ACCURATE GENETICS SELECTION
- CARE OF CATTLE EATING

95%\*

K-RANCH RESULT

STANDARD INDUSTRY RESULT



\*USDA "Prime and Choice" grading level.

THERE ARE SEVERAL KEY ELEMENTS THAT GO INTO PRODUCING BEEF OF SUCH AS HIGH STANDARD.



#### PURE BLACK ANGUS

The cattle must be 100% pure Black Angus.



#### NO HORMONES

The cattle are never in their entire lives subjected to any growth promoting hormones.



#### VEGETARIAN DIET

The cattle are fed for a minimum of 120 days by grain.



#### MODERN FACILITY

The cattle are processed in a modern state of the art facility that recognised leader in animal welfare and handling practices.

There are few beef offerings in the world today that can consistently DELIVER THE SAME STANDARD OF EXCELLENCE!

### Why Choose K-Ranch beef:

- \* TENDER, JUICY AND FLAVORFUL MEAT
- \* SHIPPED AND DELIVERED FRESH  
Tremendous shelf life.
- \* A WIDE RANGE OF CUTS  
Perfect for all retail or food service applications.

