

LINZ HERITAGE ANGUS

EXCLUSIVELY FROM MEATS BY LINZ



DEFINED BY A MISSION

The Linz Heritage Angus program was born from truly understanding the future of the meat industry and the quality it demands. In 1963, Martin Linz opened a small neighborhood butcher shop that has grown into one of the premier meat purveyors in the country. With 60 years in the business, we vowed to continue innovating and raising the bar. We have kept our word, and it is evident in every cut of our Linz Heritage Angus beef.

To produce the most consistent and highest quality meats possible, the Linz family took control of their supply—breed-specific, personally sourced from family farms, verified genetics with traceable lineage. The program became a reality in 2012 and continues to build a legacy of superior genetics and some of the world's most sought-after beef.

SUPERIOR GENETICS

The consistency in our product is a key factor in building successful and life-long partnerships with our clients. Our commitment to excellence has led us to partner with the most knowledgeable breed experts in the industry to create a groundbreaking program for our customers. These family farm partners throughout the Midwest now utilize Linz Heritage Angus genetics to raise some of the most sought-after Angus cattle in the world. These partners are helping pave the way to bring Linz genetics into high-end steakhouses across the world.

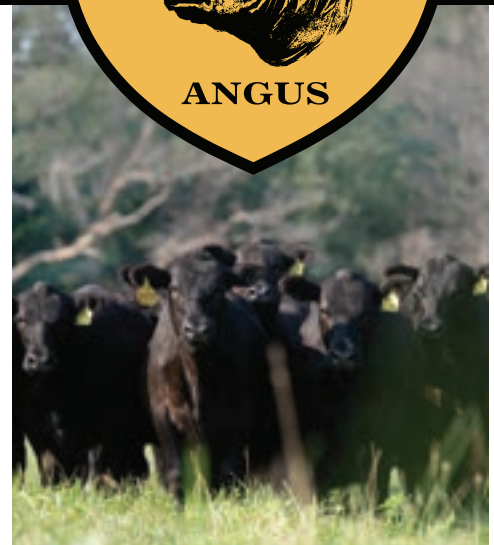
The legacy genetics program started with our first bull, American Made. With some of the most superior genetics, specialists, and new additions to the Linz herd, we are now an authority among the Angus breeders for supplying genetics that are changing the game.

WHY BLACK ANGUS?

Black Angus provides an overall flavor profile that simply delivers the wow factor. Between the high-quality corn and the extraordinary marbling that is rich and abundant, customers can truly enjoy an unparalleled culinary experience.

"Our goal has always been to bridge the gap between rancher and chef. The USDA certified program offers our partners a breed-specific product, creating a true conception to plate experience."

—Fred Linz, Owner & CEO

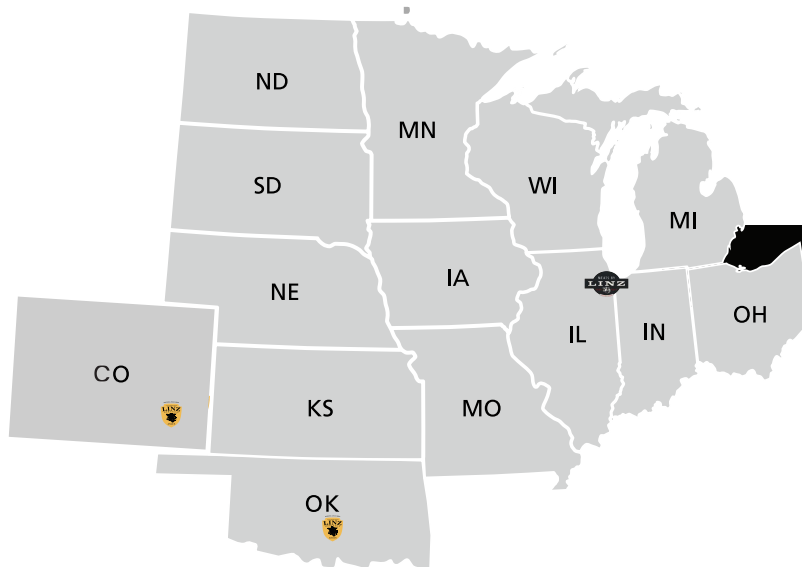


DEFINING ANGUS BEEF®

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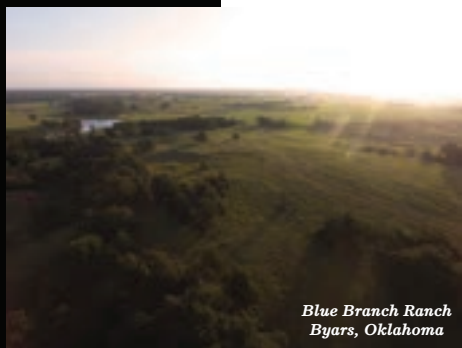
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ENVIRONMENT

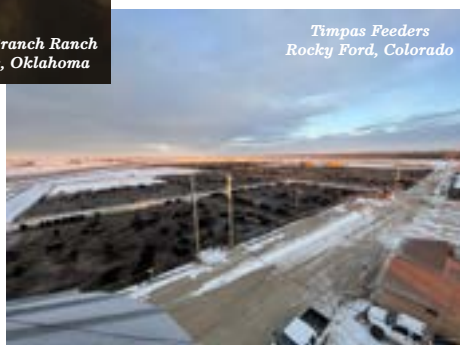
Black Angus are extremely adaptable to their surroundings, but the mild environment of the Midwest and Central United States is the perfect location for them to be raised. With less stress and more comfortable temperatures, our cattle are raised in optimal conditions that promote growth.



Blue Branch Ranch
Byars, Oklahoma



Timpas Feeders
Rocky Ford, Colorado



THE FUTURE

Our roots in the restaurant industry are strong, and the demand for quality beef is higher than ever before. We are committed to being the gold standard in Angus beef and it's evident in our facilities – Linz Heritage Angus at Blue Branch Ranch and Timpas Feedlot. Our 5,041 acre ranch supports our herd of Black Angus sires and donors that rank the best in the world, while our feedlot enables us to track the calves' progress – daily gain, consumption, scan data off each carcass, and more. These properties have propelled our program, allowing us to continually advance our genomics and meet the demand of our partners.

“Beef is a product of its environment and region, just as wine is only as good as where its grapes are farmed. Cattle raised in different regions have different traits.”

—Fred Linz, Owner & CEO



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