

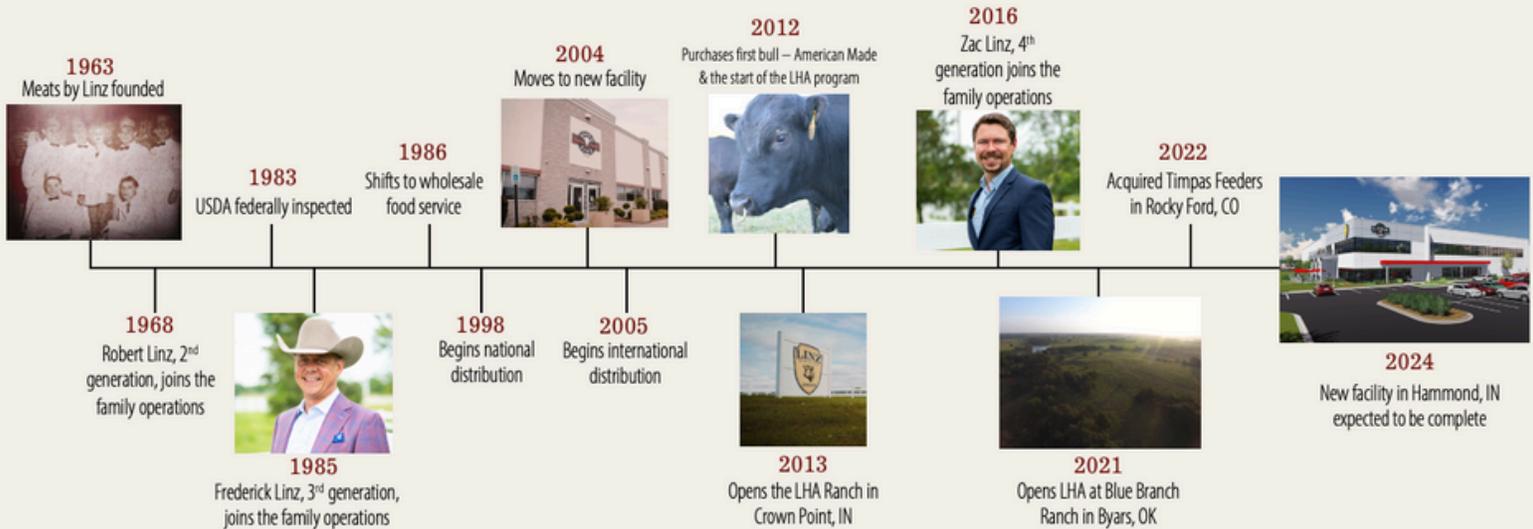
# Waitstaff Training

Presented by:



## Our History

In 1963, Martin Linz opened his own butcher shop: Linz Meats. Linz opened the shop in Calumet City, Illinois, where he began providing high-quality meats to the local community. Sixty years later, the local butcher shop has now grown into one of the largest independent meat purveyors in the world - Meats by Linz.



## Our Promise & Foundation

Quality, Controlled - We take pride in being the exclusive provider of Linz Heritage Angus beef - allowing us complete control over every step in the process. We don't compromise, we are family & we are focused on better over bigger.

- Four generations of butchers
- We diligently source and evaluate all protein partners
- Our names goes behind every product we offer
- Consistently provide qualitative & quantitative reporting on the well-being of our herd
- Create the ideal natural setting to consistently produce a quality we deem worthy of serving
- Track every aspect of our herd - diet, daily gain & the environment they live in





# Conception → Plate



## Our Cattle

- Only genuine Black Angus
- Cattle sired by breed leading LHA bulls
- Corn-finished for a minimum of 180 days
- No antibiotics or hormones for at least 120 days before harvest
- 18-month average age at harvest
- Family farm partnerships using only the finest LHA Angus genetics
- Surpass all USDA regulations & industry certifications
- Our properties
  - Linz Heritage Angus at Blue Branch Ranch
    - 5,040-acre ranch in Byars, OK
    - Home to our herd of Black Angus sires & donors
  - Timpas Feedlot
    - 10,000 head capacity in Rocky Ford, CO

## Our Steaks

- Custom portion control
- Wet aging
  - After harvesting the beef is placed in a vacuum sealed bag
  - Meat is placed at temperature above freezing
  - Slowly breaks down the connective tissue
    - Creates an enhanced flavor
- Dry aging
  - Old world method of aging beef
  - Process of laying out a piece of beef in a humidity & temperature-controlled environment
  - Control the breakdown of enzymes within the meat itself
  - Adds tenderness & intense flavor to the meat
    - Flavor is reminiscent of woody & nutty
  - Aged to customer's exact specifications

## USDA Beef Grades



PRIME

CHOICE  
*(Upper 2/3rds Reserve)*

CHOICE

SELECT

- Marbling is the primary factor in the USDA grading process
- Intramuscular fat is what is commonly referred to as marbling
- Our breed-specific LHA is available in Choice, Reserve (Upper 2/3rd Choice) & Prime

## Angus Beef Chart

