

# DEFINING ANGUS BEEF





“Our goal isn’t to be the  
biggest, it’s to be the best.”



Quality is our top priority, whether it's the personalized service our customers receive or the new industry standard set by Linz Heritage Angus beef. We are passionately **Defining Angus Beef** and have been revolutionizing the meat industry since 1963.







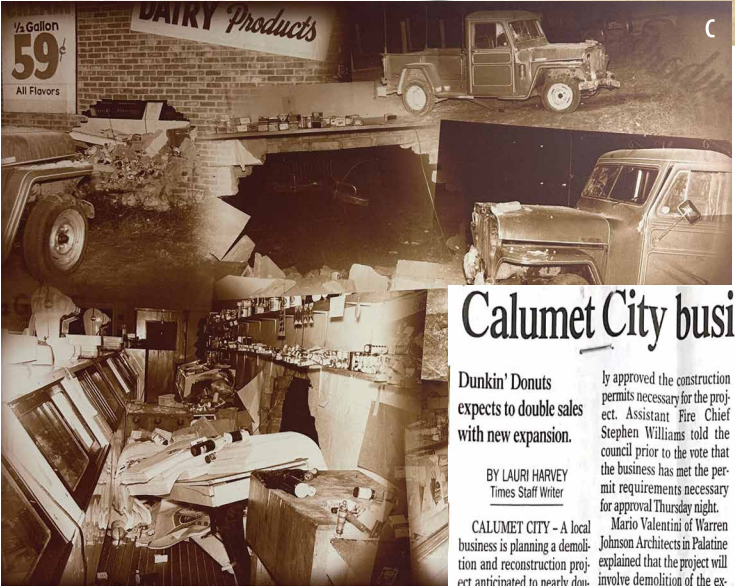
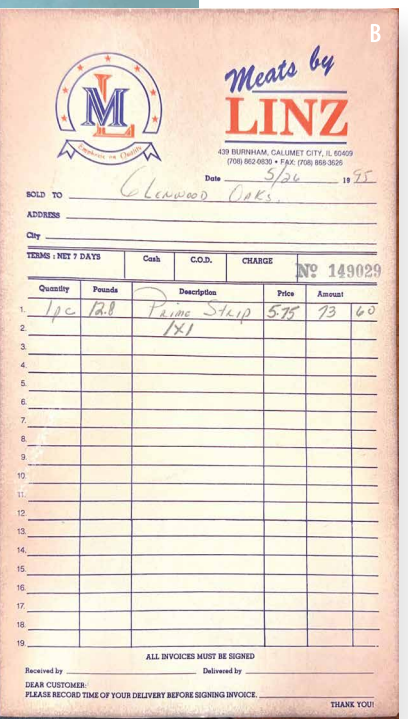
# Our History

In 1959, Martin Linz won \$65,000 playing a Greek dice game called Barbooth—an amount that would equal roughly \$538,300 in today’s purchasing power. With his winnings, the butcher from the now-defunct department store Goldblatt’s used the money to open his own butcher shop: Linz Meats in Calumet City, Illinois in 1963.

The second generation, Robert Linz, quickly recognized the competition from local supermarkets and decided to shift the business focus to servicing restaurants in the Chicago market.

More than sixty years later, that small butcher shop has grown into one of the largest independent meat purveyors in the country—Meats by Linz. Despite its growth, Meats by Linz proudly remains family-owned today.

With four generations in the business, the Linz family continues to honor the tradition of butchering and ranching while striving to revolutionize the industry and uphold their core family values.



Historic photographs showcasing the earliest Meats by Linz facility (A), the original Meats by Linz logo and receipt (B), car crashed into the side of original Linz Meats butcher shop, expansion announcement in NWITimes Article (D).

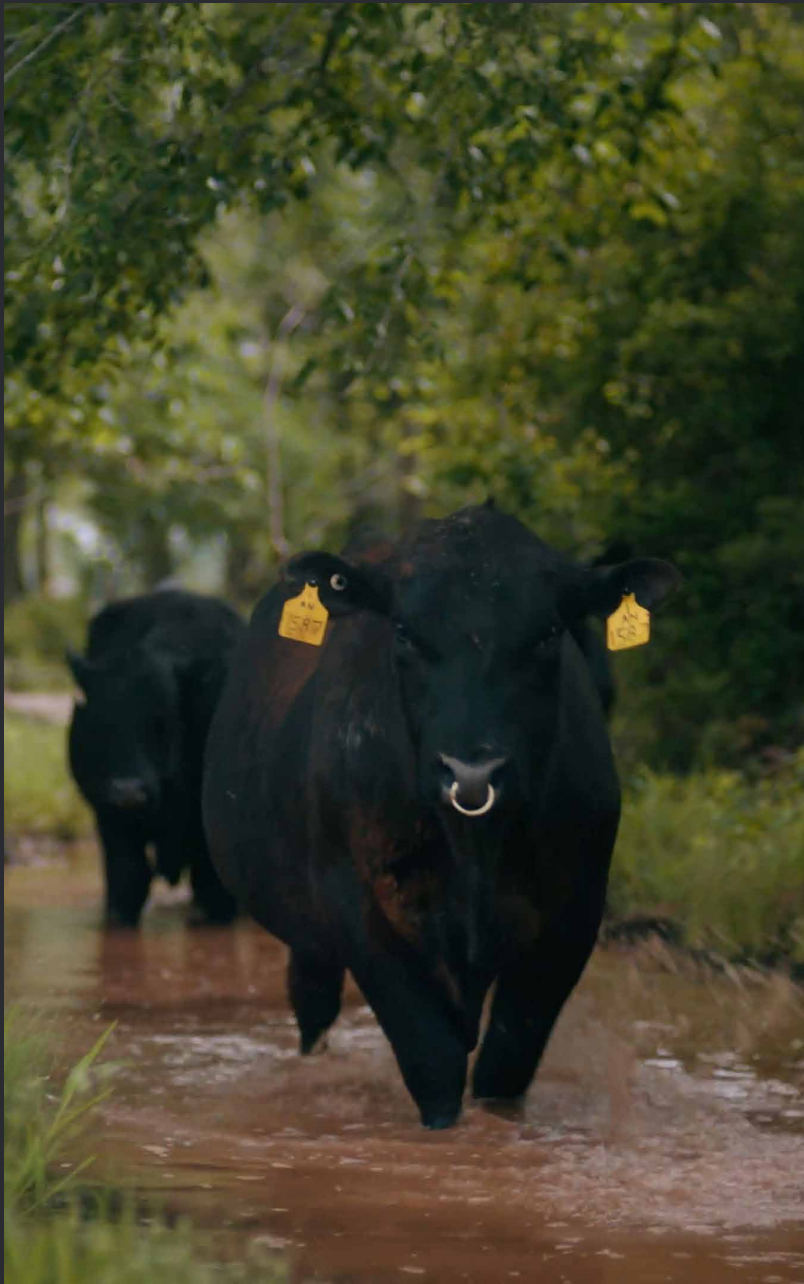


# Our Brands

BORN IN THE HEART OF THE UNITED STATES MEAT INDUSTRY, MEATS BY LINZ CONTINUOUSLY RAISES THE BAR WITH A PROGRAM THAT SETS US APART FROM ANY OTHER MEAT COMPANY.

Meats by Linz proudly services some of the world’s finest steakhouses, hotels, country clubs, casinos, cruise lines, and more.

In addition to providing premium-quality beef, we offer specialty product lines, including pork, poultry, veal, lamb, A5 Wagyu, and more. Our commitment to consistency, quality, and exceptional service ensures a standard that can’t be found anywhere else.



PRODUCES



PRODUCED THROUGH

BLUE BRANCH RANCH

Byars, Oklahoma

RF TIMPAS FEEDLOT

Rocky Ford, Colorado

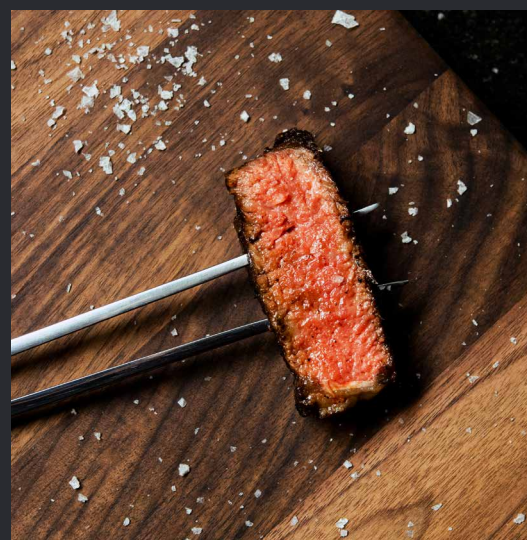
SOLD DIRECTLY TO

RESTAURANT PARTNERS





# Our Foundation



## WE DON'T COMPROMISE

We invest in our people, our products, and our processes so you can count on us in every way. Doing things the right way—the Linz way—is in our DNA. While we are committed to growth and innovation to enhance our products and customer relationships, we never take shortcuts, sacrifice quality, or lower our standards.

## WE ARE FAMILY

We are present, we listen, and we care about the future of our teams and customers. From the very beginning, we started as a family, and that foundation remains at our core. At Linz, there is always an open seat at the table for every team member, customer, and our growing family of chefs and consumers around the world.



## BETTER OVER BIGGER

We grow with purpose, ensuring we never lose sight of what makes us unique. While we are always striving to expand, our goal isn't to be the biggest—others can chase that. For us, growth is about one thing: being better than we were yesterday. We grow to enhance our products, strengthen our teams, provide more for our customers, and create an experience no one else can match.





## LINZ HERITAGE ANGUS

Our mission has always been to bridge the gap between rancher and chef, ensuring a deep understanding of the quality demanded in the industry. To produce the most consistent, high-quality meats possible, the Linz family took control of its supply chain.

With the purchase of our first bull, American Made, the Linz Heritage Angus program became a reality in 2012. Our USDA-Certified program continues to build a legacy of superior genetics, prioritizing phenotype while focusing on the genotype of our cattle.

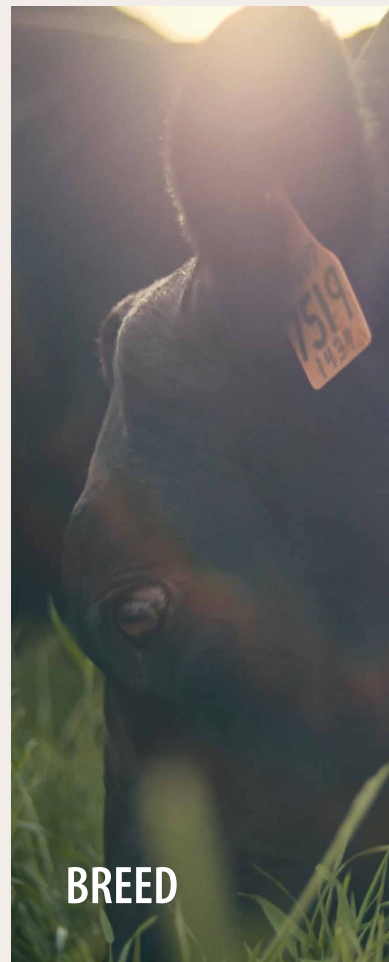
With Linz Heritage Angus, our customers gain a competitive edge—a true conception-to-plate story they can proudly share with their guests.

### ABOUT OUR CATTLE

- Only Genuine Black Angus
- Cattle Sired By Breed-Leading Linz Heritage Angus Bulls
- Corn-Finished for a Minimum Of 180 Days
- No Antibiotics Or Hormones For at Least 120 Days Prior to Harvest
- 18-Month Average Age At Harvest
- Family Ranch Partnerships Using Only The Finest Linz Heritage Angus Genetics
- Surpasses All USDA Regulations And Industry Certifications
- Hand-Selected Genetics For High-End Quality Cuts



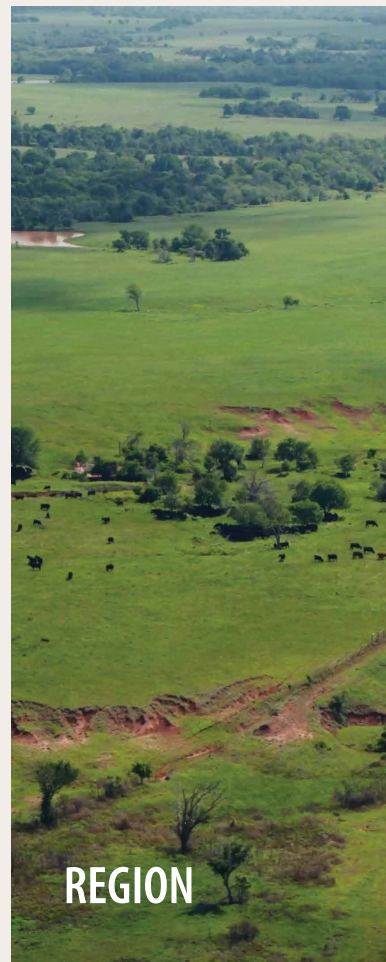
# Why Black Angus?



**BREED**

There are over 80 different breeds of cattle, each contributing to variations in flavor, tenderness, and overall quality of beef.

At Linz Heritage Angus, we focus exclusively on Black Angus because of its superior advantages in all these categories. Renowned for its exceptional marbling and rich flavor, the Angus breed consistently delivers the highest quality beef available.



**REGION**

Beef is a product of its environment and region, much like grapes grown in different parts of the world develop distinct flavor profiles. Raising cattle is no different.

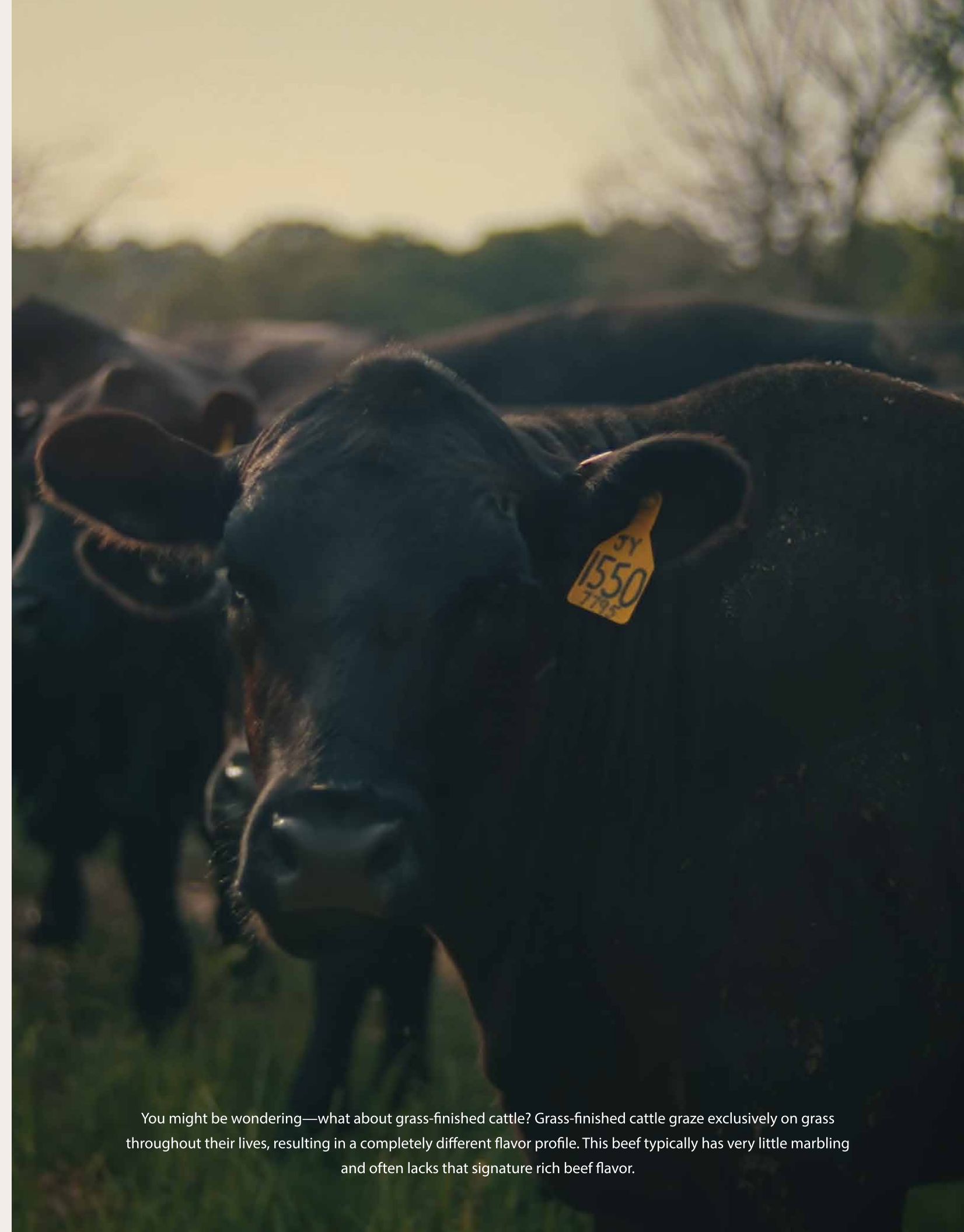
For Black Angus, the ideal environmental conditions of the Midwest and parts of the Great Plains produce the richest, most tender cuts of beef.



**FEED**

Another major factor in producing superior beef is feed. Our cattle start on grass and are finished on corn. Corn-fed or corn-finished cattle are typically fattened on maize, soy, and other types of feed for several months before processing.

As a high-starch, high-energy food, corn shortens the fattening period and enhances the beef's signature "wow" flavor profile with abundant marbling.



You might be wondering—what about grass-finished cattle? Grass-finished cattle graze exclusively on grass throughout their lives, resulting in a completely different flavor profile. This beef typically has very little marbling and often lacks that signature rich beef flavor.




# Our Properties

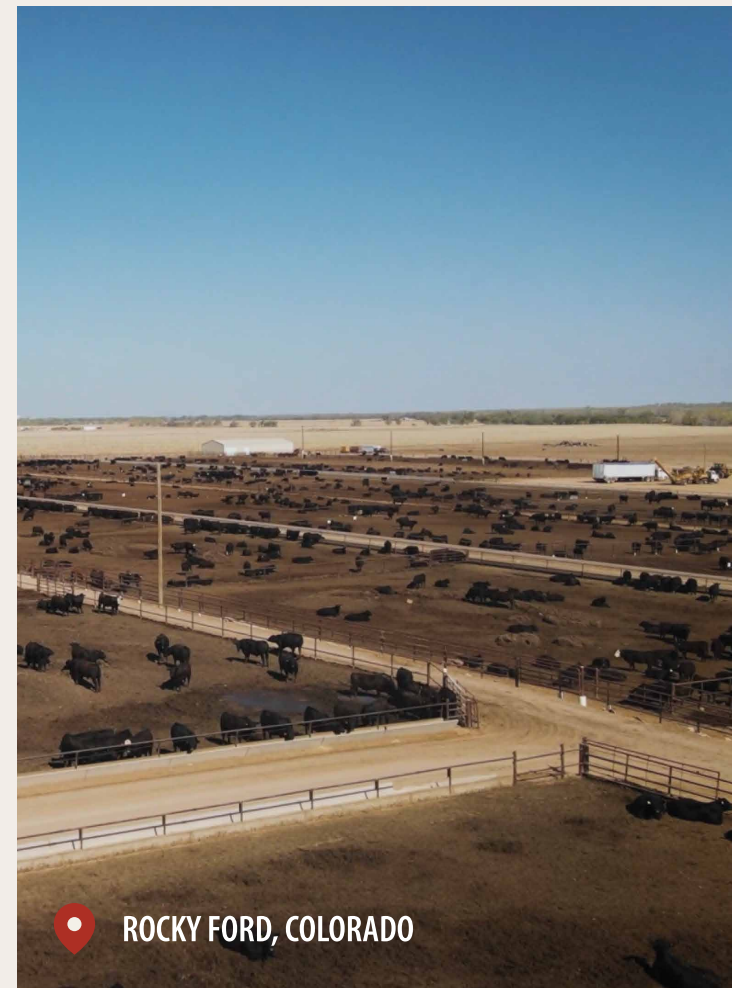
## LINZ HERITAGE ANGUS


Our roots in the restaurant industry run deep, and the demand for quality beef is higher than ever.

We are committed to being the gold standard in Angus beef, and this commitment is evident in our facilities—Linz Heritage Angus at Blue Branch Ranch and Timpas Feedlot.



 BYARS, OKLAHOMA



 ROCKY FORD, COLORADO

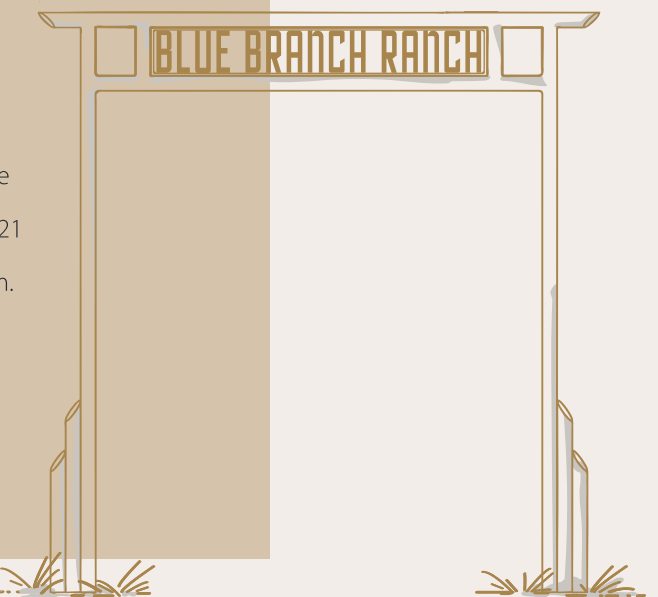
## TIMPAS FEEDLOT

In partnership with our Cattle Procurement Manager, Anthony Randall, we acquired Timpas Feedlot in Rocky Ford, Colorado in 2022.

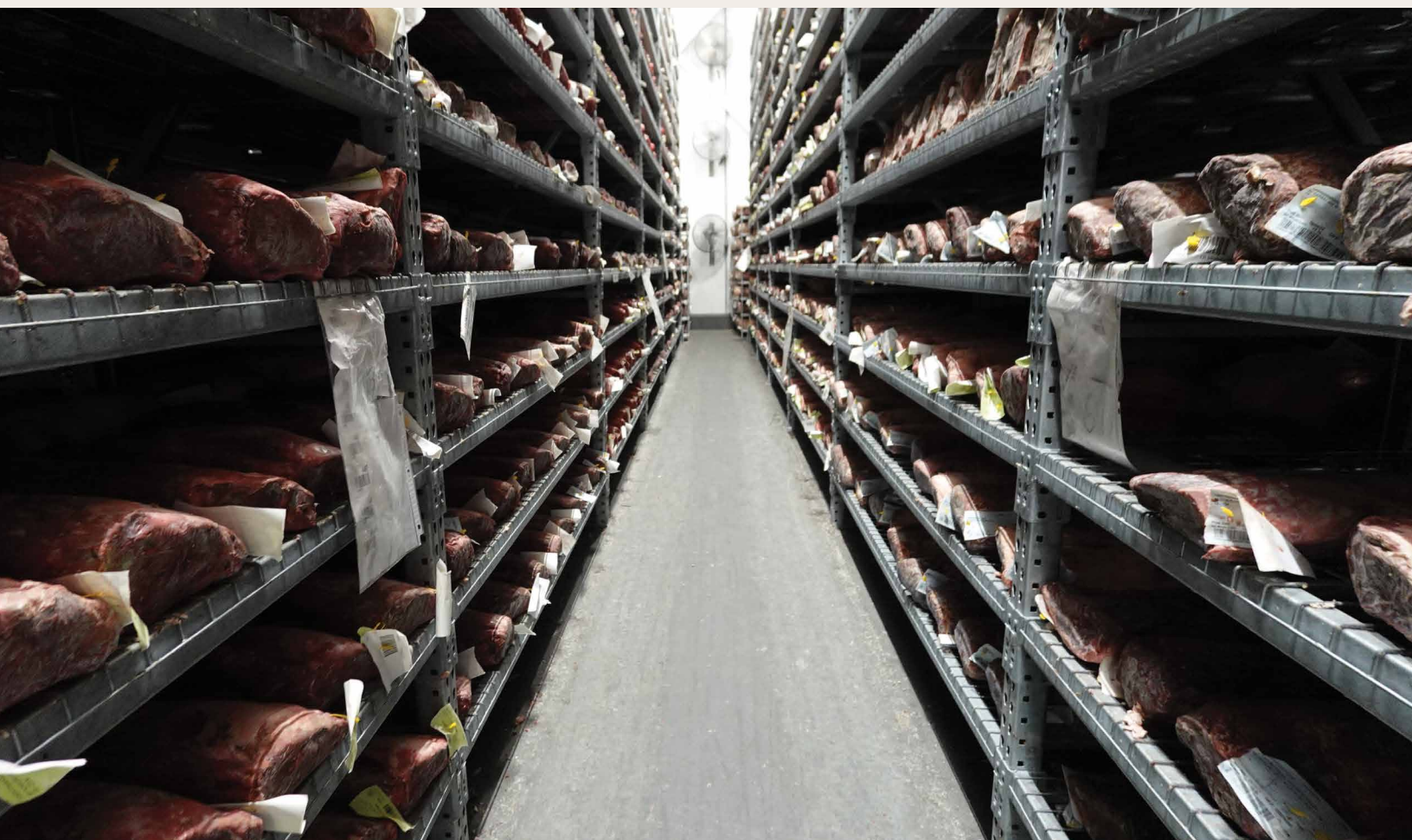
This feed yard boasts a 10,000-head capacity and allows our program to collect accurate data—continuing to improve our genomics on the registered Angus side. Our team can track every calf's progress from day one, monitoring daily gain, consumption, and scanning data from each individual carcass.

## BLUE BRANCH RANCH

Our 5,041-acre ranch, located in Byars, Oklahoma, is home to our herd of Black Angus sires and donors—ranked among the best in the world. The Linz family acquired the property in 2021 to support the expansion of the Linz Heritage Angus program. Purposefully designed, the ranch enables Meats by Linz and Linz Heritage Angus to meet the needs of our partners.







## MEATS BY LINZ

Our commitment to quality doesn't stop at sourcing. Once our Linz Heritage Angus beef arrives at our Meats by Linz cutting facility, we hand over the control to our customers, allowing them to receive products tailored to their exact specifications. With a reputation for excellence and innovation, our custom products are in demand worldwide.

### THROUGH OUR CUSTOM SPEC AND AGING PROGRAMS, OUR CUSTOMERS HAVE BOTH HANDS ON THE WHEEL:

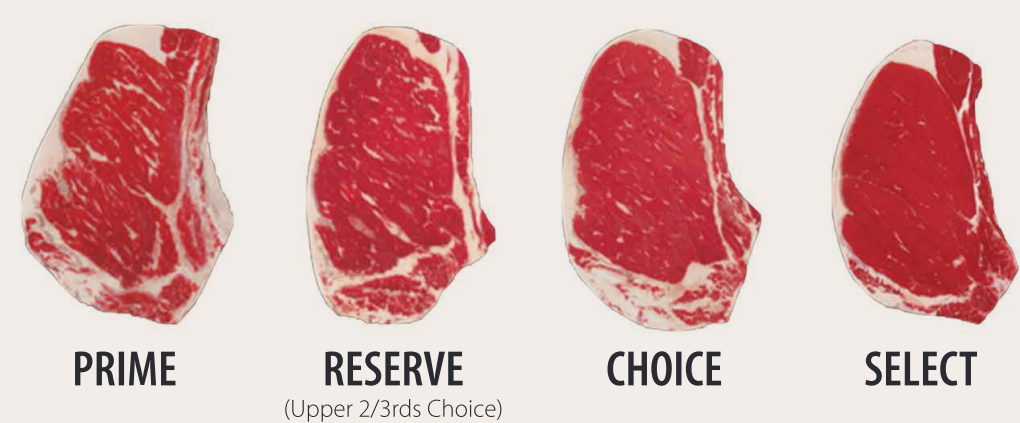
- Wet-Aging & Dry-Aging Options
- Precision Cutting to Exact Specifications
- The Largest Dry-Aging Room in the Nation
- Expert Craftsmanship and Years of Industry Experience



# USDA BEEF GRADES

Marbling is the primary factor in the USDA grading process. The intramuscular fat—most visible in USDA Prime cuts of beef—is what we commonly refer to as marbling. These white flecks indicate a tender, juicy, and flavorful product. Our breed-specific Linz Heritage Angus is available in Choice, Reserve (Upper 2/3rds Choice), and Prime.

Meats by Linz consistently stocks Choice, Reserve, and Prime products to meet all your needs.



# Our Aging Programs

Aging is the process of preparing beef for consumption by breaking down muscle fibers to enhance tenderness and flavor.

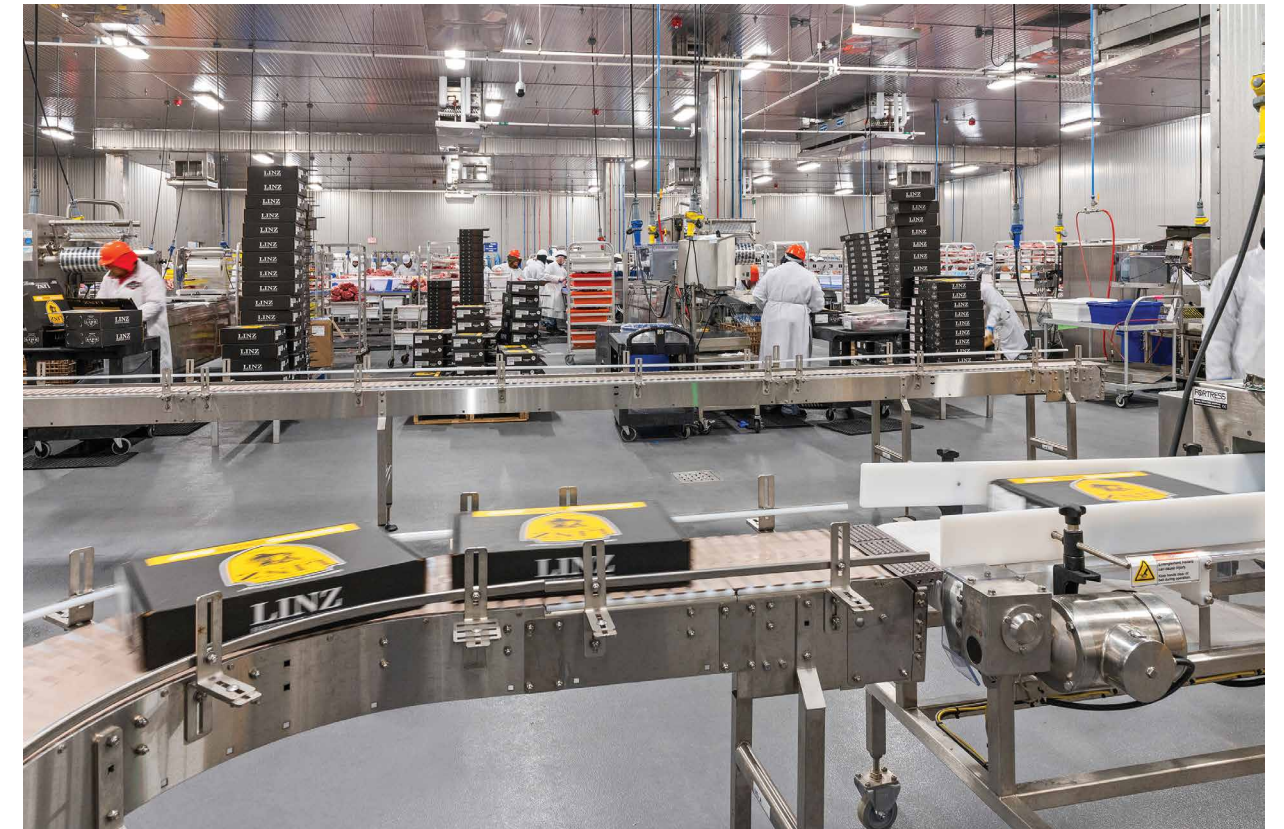
The wet aging process begins immediately after the meat is harvested and placed in a vacuum-sealed bag. It is then stored in precision-controlled, state-of-the-art refrigeration for a minimum of 30 days, allowing the muscle fibers to break down gradually, resulting in enhanced tenderness and depth of flavor.

All of our dry-aged beef undergoes wet aging before the dry aging process begins. Dry aging primarily involves placing middle meats, such as rib meat, striploins, and short loins, into a carefully controlled environment with regulated humidity and temperature. By tracking

the number of days or weeks the beef is dry-aged, we can precisely control the enzymatic breakdown within the meat. During this process, the beef shrinks due to moisture evaporation, intensifying its tenderness and flavor. For our dry-aged beef, we aim for an end result that captures the woody aroma of the outdoors on a cool fall day.

Our aging program is tailored to customer preferences. We age beef to our clients' exact specifications—some receive a light aging of two weeks, while others are dry-aged for up to 85 days or longer. With the largest dry-aging room in the country and tried and true aging methods, our beef is in demand by legendary steakhouses worldwide.





## MEATS BY LINZ HEADQUARTERS

In 2024, Meats by Linz moved into its headquarters and production facility in Hammond, Indiana. The facility features 120,000 square feet of operational space, office space, a fully equipped test kitchen, and a 4,000-square-foot dry-aging room—the largest in the country.

Our operation is one of the most state-of-the-art facilities in the meat industry, allowing us to create a world-class experience for our customers. We have several distribution centers located throughout the United States and Mexico to ensure we serve our customers to the best of our ability: Atlanta, Georgia, Dallas, Texas, Orlando, Florida, Phoenix, Arizona, Cancun, Punta Mita, Cabo San Lucas, and Mexico City. We have an open-door policy and welcome visitors to experience *The Linz Difference*.



# Product Offerings

## BEEF

- **Linz Heritage Angus:** 100% Black Angus
- **Boxed Beef Bone-In or Boneless:** Tenderloins, Lipons, Exports, Strip Loin, Short Loin, Flank, Chucks, Chuck Flap, Sirloin Flap, Skirt, Short Ribs, Round, Brisket, Bones
- Custom-Spec Portion Control, Wet Aging, and Dry Aging

## WAGYU

- Special Order
- Japanese, Australian, and American Wagyu
- Custom Portion Control

## LAMB

- Domestic, Australian, and New Zealand
- Racks, Chops, Loin, Shanks, Legs, Ground, and Bones
- Custom Portion Control

## PORK

- Commodity and Heritage Breed Programs
- Ribs, Chops, Loins, Tenderloins, Racks, and Shanks
- Custom Portion Control

## VEAL

- Racks, Chops, Loins, Shanks, Osso Buco, and Ground
- Custom Portion Control

## POULTRY & FOWL

- **Whole Birds and Portion Chicken Breast:** Skin-on, Skinless, Bone-in, and Boneless, and Poussin
- **Duck:** Whole, Breast, Legs, Confit, Foie Gras, and Duck Fat
- **Turkey:** Whole, Smoked, and Portioned

## WILD GAME

- **Exotic Meats:** Alligator, Antelope, Camel, Frog Legs, Kangaroo, Ostrich, Pheasant, Rabbit, Squab, Venison, and Wild Boar
- Special Order Only

## PROVISIONS

- All Beef Linz Heritage Angus Hot Dogs
- Bacon, Charcuterie Products, Deli Items, Fontanini Products, Glaces, Octopus, Roast Beef, Sauces, and Stocks





# Thank You

Thank you for supporting our family business—it's an essential part of our heritage. We deeply appreciate the trust you have placed in us as your meat supplier. This responsibility is not taken lightly, and we guarantee to provide only the highest-quality meats and service. We look forward to working with you and strengthening our successful partnership. Your support has been instrumental in the growth of our family business, and for that, we are truly grateful.



Fred Linz | President & Chief Executive Officer



Zac Linz | Chief Operating Officer



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# Notes

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