

To Plate

TAILORED PRECISION

Products customized to meet exact customer specifications.

AGING EXCELLENCE

Wet-aging and dry-aging options, supported by the largest dry-aging room in the nation.

INDUSTRY EXPERTS

Expert craftsmanship backed by years of experience and innovation.

CUSTOMER CONTROL

Offering unmatched flexibility through custom spec and aging programs.

Our Aging Program

WET AGING

Vacuum-sealed beef rests just above freezing, allowing connective tissue to break down naturally for enhanced tenderness and flavor.

DRY AGING

Middle meats are aged in humidity and temperature-controlled conditions. This process reduces moisture, intensifies flavors, and creates unmatched tenderness.

TASTING NOTES: Rich, Nutty, Woodsy

USDA Beef Grades

MARBLING MATTERS

Intramuscular fat, commonly referred to as marbling is the primary factor in the USDA grading process

GRADE OPTIONS

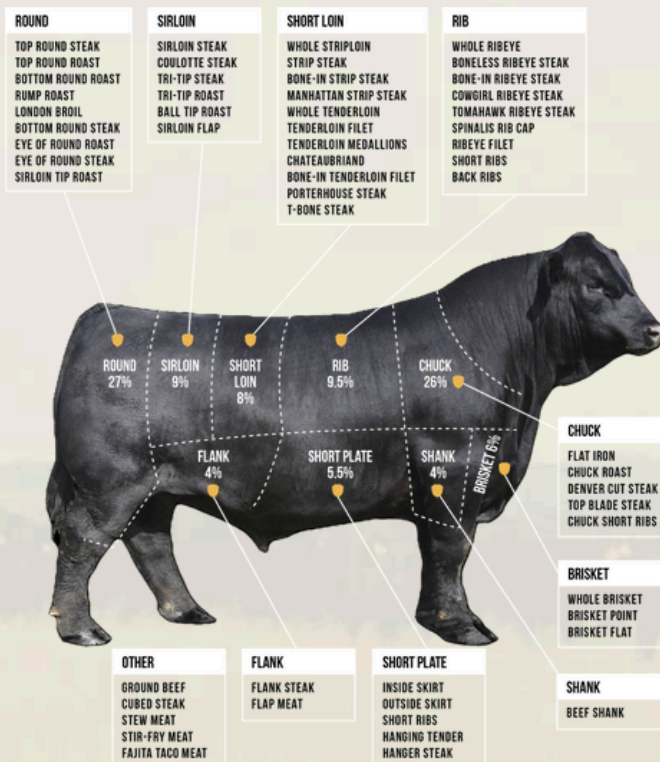
Linz Heritage Angus Offers USDA Prime, Reserve (Upper 2/3rds Choice), Choice and Select.

CONSISTENT SUPPLY

Meats by Linz provides a steady selection of Choice, Reserve, and Prime to meet your needs.



Angus Beef Chart



WAITSTAFF TRAINING

PRESENTED BY:



800-434-2079

MEATSBYLINZ.COM

LINZHERITAGEANGUS.COM

@MEATSBYLINZ



Our History

IN 1963, MARTIN LINZ OPENED HIS OWN BUTCHER SHOP, LINZ MEATS, IN CALUMET CITY, ILLINOIS, WHERE HE BEGAN PROVIDING HIGH-QUALITY MEATS TO THE LOCAL COMMUNITY. OVER 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

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.

- Four generations of butchers
- We diligently source and evaluate all protein partners
- Our name goes behind every product we offer
- Create the ideal natural setting to consistently produce a quality we deem worth of serving
- Track every aspect of our herd - diet, daily gain and the environment they live in

Conception



Focused exclusively on Black Angus for superior marbling, tenderness, and rich flavor.



Grass-fed and corn-finished for the ultimate marbling and signature "wow" flavor.



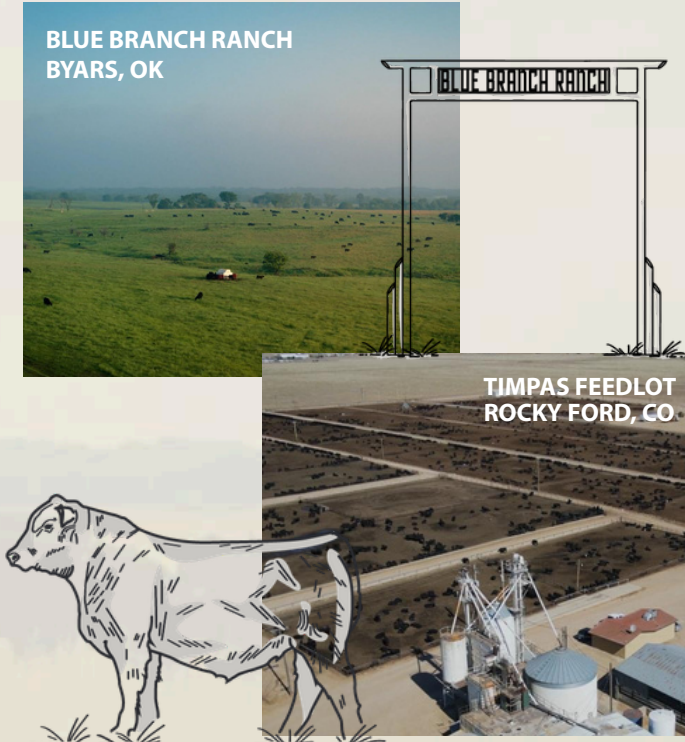
Midwest and Great Plains offer ideal conditions for producing the most tender, flavorful beef.

About Our Cattle

- 100% Genuine Black Angus
- Sired by Top Linz Heritage Angus Bulls
- Corn-Finished for 180+ Days
- Antibiotic and Hormone-Free for 120+ Days Pre-Harvest
- Harvested at an Average Age of 18 Months
- Raised on Family Ranches using Premium Linz Heritage Angus Genetics
- Exceeds USDA Regulations and Industry Standards
- Hand-Selected Genetics for Premium Quality Cuts

Our Properties

WE ARE COMMITTED TO BEING THE GOLD STANDARD IN ANGUS BEEF AND THIS IS EVIDENT IN OUR FACILITIES - LINZ HERITAGE ANGUS AT BLUE BRANCH RANCH AND TIMPAS FEEDLOT.



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

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.

- Four generations of butchers
- We diligently source and evaluate all protein partners
- Our name goes behind every product we offer
- Create the ideal natural setting to consistently produce a quality we deem worth of serving
- Track every aspect of our herd - diet, daily gain & the environment they live in

About Our Cattle

- 100% Genuine Black Angus
- Sired by Top Linz Heritage Angus Bulls
- Corn-Finished for 180+ Days
- Antibiotic and Hormone-Free for 120+ Days Pre-Harvest
- Harvested at an Average Age of 18 Months
- Raised on Family Ranches using Premium Linz Heritage Angus Genetics
- Exceeds USDA Regulations and Industry Standards
- Hand-Selected Genetics for Premium Quality Cuts



BREED

Focused exclusively on Black Angus for superior marbling, tenderness, and rich flavor.



FEED

Grass-fed and corn-finished for the ultimate marbling and signature "wow" flavor.



REGION

Midwest and Great Plains offer ideal conditions for producing the most tender, flavorful beef.