



HOW IT'S

DONE

RARE

cool, red center

MEDIUM RARE

warm, red center

MEDIUM

hot, pink center

MEDIUM WELL

trace of pink

WELL DONE

cooked throughout, no pink



Why Black Angus: Black Angus cattle tend to have finely textured marbling. This equates to more tender, juicy and flavorful beef than any other breed.

USDA Verified Black Angus: Braveheart cattle are 95% black, as defined and supervised by the USDA.

DNA Tested: A meat sample is taken from each animal; data base provides source verification, age, genetic markers to be used for future breeding, Angus by genetic definition.

Diet: All vegetarian diet, Midwestern corn, local grains provide nutrients to the animal for exceptional flavor and tenderness.

Source: Product USA, all grown in the mid-west where cattle typically perform better than other regions of the country.

Braveheart Black Angus: Best-in-class, most delicious, indulgent beef.

Braveheart Black Angus: The most authentic Angus program.