



The reputation and marketability of the Black Angus Breed is well-deserved. Black Angus cattle are well-known for their consistent muscle conformity and propensity to develop high levels of marbling at a young age. All this leads to a better steak-eating experience for your guests.

The backbone of the Indian Ridge Black Angus Beef program is our relationships with small, independent packers located in the Mid-West. This allows us to source quality cattle on a consistent basis, without subjecting our customers to the quantity restraints of smaller producers.

Many chefs are unhappy with today's commodity Choice beef. As the beef industry has consolidated over the past two decades the consistency and quality of the Choice grade has been weakened.

Indian Ridge Black Angus Beef presents the answer. Chefs and operators now have the option of serving better tasting beef than what is available from large-volume generic packers. Small packers, who would be unable to meet your needs on their own, are grouped together under the umbrella of Indian Ridge Black Angus beef, thereby ensuring consistent availability and quality.

Consistent, flavorful, and tender beef that will set your establishment apart and keep your customers coming back...that is what you can expect from Indian Ridge Black Angus Beef.



## Indian Ridge Black Angus Beef

- USDA Certified Program
- All product USDA Choice or Higher
- Authentic Black Angus Cattle
- Cattle are source-verified
- Product sourced from small, independent packers that have partnered with IRP
- 120+ days on feed
- All product cut "in-house" by Indian Ridge Provisions butchers



Indian Ridge Provisions, Inc.

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