



CORN-FINISHED FOR AN OPTIMAL EATING EXPERIENCE.

You know what your patrons expect from their beef – tenderness, juiciness and flavor. To ensure optimal taste every time, we carefully consider every step our beef takes from ranch to plate.

Research shows that consumers prefer the flavor of corn-fed beef when compared to barley-fed or grass-fed beef.* That's why, for Cattle Company Beef, corn finishing is one of the many ways we deliver flavor that reigns supreme.

* Killinger, K.M., C. R. Calkins, W. J. Umberger, D. M. Feuz and K. M. Eskridge. 2004. Journal Animal Science 82:3294-3301.



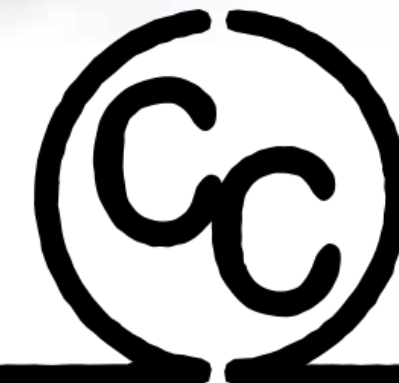
COMMITMENT YOU CAN COUNT ON.

There is a commitment that comes from being part of a family, a willingness to serve, to take care of one another, and to go above and beyond what's expected. Cattle Company Beef is a brand from Food Services of America, a private U.S. family-owned business, and we make a point of working with local family ranchers.

When you choose Cattle Company Beef, we provide you an extraordinary level of service you can count on day in and day out, year after year.



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CATTLE COMPANY BEEF
★ SUPERIOR FLAVOR & TENDERNESS ★TM

FLAVOR REIGNS SUPREME.





CAREFULLY SOURCED.

The best beef starts at the source. With our 60 years of experience in the fine meats business, we have the connections with the specific ranchers and producers who can ensure the best maturity, marbling and breed for your needs. Working with dedicated ranchers who are fully invested in maintaining healthy cattle provides an assurance of quality that's second to none.



RAISED WITH RESPECT.

It's a fact – improved flavor results when cattle are raised responsibly. We support local ranchers who are passionate about continually improving the quality of their stock to provide a better end result. Modern ranching also can preserve wildlife habitat with respectful land stewardship measures. By observing humane practices throughout the supply chain, we demonstrate respect for animal welfare and the environment.



EXCEEDING STANDARDS.

Our rigorous processing controls provide food safety assurance, uncompromised quality, and a level of transparency that exceeds industry standards. We adhere to exacting specifications for product consistency and full disclosure for tracking integrity, ensuring every cut arrives precisely as ordered and satisfies customers without exception.

UNSURPASSED SELECTION.

To meet your desire for distinct menu items, our in-house custom cutting operation features an unsurpassed selection of expertly crafted beef cuts. Backed by six decades of expertise, we offer a suite of top standard cuts, as well as more than 9,500 custom cuts, including 700 premium sirloin steak SKUs. While unique to the industry, this level of personalized service is standard to us.




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★ SUPERIOR FLAVOR & TENDERNESS ★
TM



DEDICATED TO YOUR SUCCESS.

Get the peace of mind of knowing your guests will be satisfied with their dining experience over and over again. Because we have the flexibility and the buying power to select the best sources and producers, you get the assurance of consistent product, reliable availability and extensive selection. With Food Services of America, you have one trusted supplier giving you the confidence every box is right for your operation. Consistency, reliability, dependability. That's why Cattle Company Beef is your best choice.

