

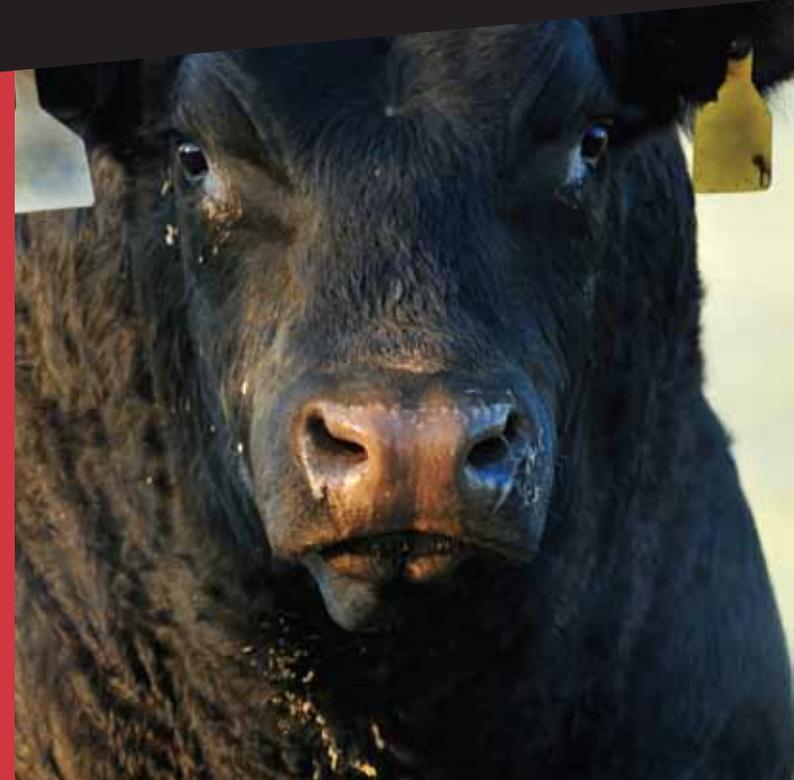
Colorado River Black Angus is a new USDA certified corn fed beef brand. Their goal is to deliver the best Black Angus Beef from the United States.

### What makes the meat of Colorado River Black Angus exceptional?

- Extremely tender and great flavor.
- Superior marbling standards.
- 120 days of an all-natural corn-fed diet.
  - True Black Angus genetics.
- Consistent Primal and Steak Cuts.

### What kind of quality guarantees can Colorado River assure you with?

- Produced under the USDA NHTC program.
- Produced above the EU's standard requirements.
  - 100% Antibiotic free.
  - 100% Hormone-free.
- Livestock is raised with high ethical standards.
- Natural feeding program focused towards higher marbling which offers the best possible eating experience.



### **The beginning: The environment**

From the wilderness in the west to agricultural plains in the East, it is certain Colorado will have you stunned by its natural beauty. The state is home to the world-famous and wild Colorado river with its many basins and reservoirs flowing out of the Rocky Mountains through the eastern plains. Next to the Colorado river bed lies Platte Valley, comprised of extensive plains of fertile grassland.

### **Grazed next to the Colorado River**

The Black Angus cattle are raised in the raw nature and the natural pastures between the Colorado River and the South Platte River with great care. Here the cattle can graze through the plains near the Colorado River for over three years to fully develop its divine taste.

### **120 days of an all-natural corn-fed diet**

After three years on the river beds, the cattle are moved to a feedlot for at least 120 days. They are fed all-natural corn to give the meat its authentic and superior marbling. The marbling gives the beef exceptional tenderness and flavor. With over 25 years of experience, the cattle are raised by the finest producers in Colorado.

### **True Black Angus genetics**

The livestock is a breed with pure Black Angus genetics and is not comprised of black hide cattle, further proving its prestigious quality. Colorado River Beef is true Black Angus beef which also is 100% antibiotics and hormone-free.

### **Rancher Partnerships with the finest Cattle Producers**

Colorado's cattle producers exceed high standards by focusing on quality rather than quantity. This means raising strong and healthy cattle without using any antibiotics and hormones from birth till slaughter. As well as refraining from mass production and caring about the wellbeing of the environment and cattle, well above ethical standards.

### **Consistent Primal and Steak Cuts**

For slaughter, cutting, and packing, the livestock is moved locally to a high-standard, high-quality cutting plant in Colorado. The cattle farm, feedlot and slaughterhouse are all family-owned businesses in line with Coloradan Midwest culture. Because of careful and hygienic slaughter, the fresh meat cuts have a shelf life of 80 days bone-in and 100 days for boneless cuts. The shelf life is further improved by durable yet eye-catching shipping boxes providing a premium presentation of the product.

