



Why Angus...?

-Historically the breed of cattle known as Angus were bred specifically for human consumption (not dairy, labor, etc.). These animals are black in hide color.

-Angus cattle are better eating because their thinner and shorter muscle fibers allow them to *marbleize at a younger age*. (Marbling=flavor / youth=tenderness)

Premium Gold Angus Beef — The Facts

-PGA is one of the oldest Angus programs in the country; and they are USDA licensed.

-PGA is an independent grading program, owned and operated by Angus breeders dedicated to the quality of their product. This allows them to remain separate from the large beef conglomerates that are driven by quantity rather than quality.

-PGA employs the services of ViaGen, an animal genetics company. This unique program utilizes DNA tests to determine percent of Angus heritage in the cattle. This allows only the purest of Angus cattle to be branded with the PGA label.

-PGA cattle comes from the upper Midwest, a climate that closely resembles the cattle's native home of Scotland.

-PGA cattle are *fed a diet of corn and alfalfa*, giving them the robust taste that can only be found in the finest domestic beef.

Premium Gold Angus “Pure Country”

-Follows same guidelines as above except cattle are *not given antibiotics or growth hormones*.

-“Never-Ever” Program; meaning from birth to harvest animals are raised all-naturally.

-There are other all-natural programs available; but none other offer source verified, genetically verified Black Angus beef.