



Our Pride.



AngusPride. All beef is not created equal.

Growing up in the heart of cattle country, we know what it takes to produce a truly memorable cut of meat. True Angus cattle descended from George Grant's original British Angus bulls. Top quality grain. The most rigorous specifications for raising, procuring and processing in the industry. Insistence on abundant marbling for maximum tenderness and rich, robust flavor. With standards this high, it's no wonder that only 20% of all Angus cattle is worthy of the exclusive AngusPride brand name.



Circa 1952 / Otoe County, NE

AngusPride specifications for excellence:

- USDA-certified
- GLA-Phenotype (51% Black)/GLA-Genotype (Red Angus)
- Angus steers and heifers (no dairy or Brahman)
- "A" maturity for superior color, texture and firmness
- Superior, fine-textured marbling for maximum tenderness and flavor
- Aged for 21 days or more for delicious taste and texture
- Hand-trimmed to 1/4" for optimum consistency
- Ribeye size: minimum 10" measured by Computer Vision Grading™ technology

Angus is good. *AngusPride* is better.

When you serve AngusPride, you can be certain you are serving the best Angus beef available. Whether your guests enjoy their meat rare, medium or medium well, AngusPride premium beef is consistently tender, juicy and rich with flavor. Every time you watch your guests take a bite of their steak or roast, smile happily and say, "You've got to taste this beef," you'll be glad you selected AngusPride—the gold standard of Angus beef.





Your Joy.

Introducing AngusPride®
Exclusively from Excel Corporation

As a restaurateur, you serve more than food. You create a memorable experience for your guests. From the front of the house to the back, you want every detail to be perfect. A welcoming ambiance and impeccable service. A carefully chosen wine list and top quality ingredients—especially your brand of meat. After all, when it comes to celebrating a birthday, an anniversary, a successful business deal or a night on the town, your guests want the finest beef that money can buy.





Our Pride. Your Joy.™



Because...
the best restaurant review is
word of mouth.

*Indulge your guests with beef
so tender, juicy and flavorful, they'll
still be talking about it long after
the meal is over. To order AngusPride
premium beef for your restaurant,
please call (800) 433-4664 today.*

EXCEL[®]
A Cargill Foods Company

151 North Main
Wichita, KS 67202
(800) 433-4664
www.cargillfoodservice.com

Cargill[™]
Foodservice
Meat Solutions