

# THE BEST TASTING FULLY-COOKED BURGERS!



## Certified Angus Beef®

Certified Angus Beef must pass 10 science based quality standards to qualify, and only 8% of beef meets these standards. These products enable higher menu prices and increased profitability. Consumer data shows that 66% of those surveyed recently would pay 17% more for a CAB branded beef compared to standard beef. These burgers deliver a natural, fresh beef flavor profile with lower saltiness and a clean burger taste. The texture provides a crusty surface with a juicy, loose bite. Subtle charmarks.



## USDA Choice Chuck - Angus

Angus Beef is the most preferred type of beef burgers among consumers at restaurants. Consumers also claimed that type of beef (i.e. Angus) is most important for restaurants to claim. Choice grade is the 2nd highest accepted industry quality standard for beef which yields higher menu price points. These burgers deliver a natural, fresh beef flavor profile with lower saltiness and a clean burger taste. The texture provides a crusty surface with a juicy, loose bite. Subtle charmarks.



## USDA Choice Chuck

Choice grade quality is defined by 2 factors, 1.) the level of marbling present in a cow - marbling is the main contributor of beef juiciness, flavor and tenderness - choice grade requires 5% - 37% Marbling; and 2.) the maturity of the cow - age has direct influence on beef's color, tenderness, texture & firmness - choice requires the cow to be 42 months old at a maximum. Quality standards enhance the eating experience, and enable higher menu prices. These burgers deliver a natural, fresh beef flavor profile with lower saltiness and a clean burger taste. The texture provides a clean surface with a juicy, loose bite. Subtle charmarks.



## Original All Beef Steak Burgers

Original all beef burgers provide a mild beef flavor profile with lower saltiness and a clean burger taste. The texture is a clean surface with a juicy, loose bite. There are no additives, preservatives or extenders present in these products, and they are guaranteed to deliver that classic burger taste & experience.



## Seasoned Angus and All Beef

Seasoned angus and all beef burgers provide a natural, roasted beef flavor with a salt and pepper seasoning, and a texture that is more dense and firm with prominent charmarks. These products have an extended shelf life and are ideal for burgers on any menu, delivering a a bolder flavor profile.



## Tenderbroil Patties

Tenderbroil patties are lower cost burger options that have been extended with or without soy, and also include healthier alternative proteins like our Turkey Pattie.



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