

KANSAS RANCH PREMIUM KR RESERVE BLACK ANGUS BEEF *USA*



OUR TARGET

To supply beef of the finest quality with guaranteed traceability. The cattle used in our production are selected against the highest criteria and reared to the most stringent welfare standards. ALL WITH THE GOAL OF ASSURING THE FINAL CUSTOMER'S COMPLETE SATISFACTION.

Range of Black Angus Cuts













STRIPLOIN

RIB EYE

BONE IN RIB EYE

SHORTLOIN

TOMAHAWK













BUTT TENDER

TOP INSIDE ROUND TOP SIRLOIN DENUDED

PICANHA

EYE OF ROUND

KNUCKLE







TRI TIP



FLAP MEAT



FLANK STEAK



INSIDE SKIRT



OUTSIDE SKIRT



HANGING TENDER



TERES MAJOR



CLOD HEART



TOP BLADE



CHUCK TENDER



CHUCK EYE ROLL



BRISKET



CHUCK FLAP MEAT



SHORT RIBS



CHUCK RIBS



HEEL MEAT







KANSAS RANCH - Premium Reserve Black Angus Beef

K-Ranch is a beef program selection. Only Black Angus cattle producers, who are known to have cattle with the superior Black Angus genetics from the Mid-Western USA, are selected for this program. K-RANCH RAISES BEEF EATING QUALITY TO UNPRECEDENTED LEVEL. This corn fed beef program delivers to TENDER, JUICY AND FLAVORFUL MEAT.

- ACCURATE GENETICS SELECTION
- CARE OF CATTLE EATING

K-RANCH RESULT

*USDA "Prime and Choice" grading level.

STANDARD INDUSTRY RESULT



THERE ARE SEVERAL KEY ELEMENTS THAT GO INTO PRODUCING BEEF OF SUCH AS HIGH STANDARD.



PURE BLACK ANGUS

The cattle must be 100% pure Black Angus.



NO HORMONES

The cattle are never in their entire lives subjected to any growth promoting hormones.



VEGETARIAN DIET

The cattle are fed for a minimum of 120 days by grain.



ANIMAL WELFARE

The cattle are processed in a modern state of the art facility that ricognised leader in animal welfare and handling practices.

There are few beef offerings in the world today that can consistently DELIVER THE SAME STANDARD OF EXCELLENCE!

Why Choose K-RANCH beef

- * TENDER, JUICY AND FLAVORFUL MEAT
- * SHIPPED AND DELIVERED FRESH Tremendous shelf life.
- * A WIDE RANGE OF CUTS

 Perfect for all retail or food service applications.







Imported and distributed by:
Black Angus Premium Farms s.r.l

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