



BLACK ANGUS BEEF brand from
National Beef

PRODUCER OVERVIEW

LEADING THE WAY IN QUALITY BEEF

National Beef Packing Company is one of the largest beef processing companies in the United States, processing and marketing fresh beef and beef by-products across the US and internationally. The processing facilities in Dodge City and in Liberal, Kansas, along with the one in Brawley, California, provide beef products to retailers, food-service providers, distributors and further processors. Additionally, the case-ready facilities in Moultrie, Georgia, and in Hummels Wharf, Pennsylvania, and the portion cutting facility in Kansas City, Kansas, provide further processed and packaged meat for a broad spectrum of customer needs and specifications. Along with a significant commitment to offering a wide portfolio of products and programs that build value for customers, the commitment of *National Beef* to operating with the highest level of food safety and processing innovation, has supported a quick growth from a single plant in 1992, to the fourth largest US beef processor.

STRIVING TO DELIVER CUSTOMER SUCCESS

Leadership requires an approach that combines exceptional quality, processing innovation and products and programs that deliver marketplace solutions. The unique approach of *National Beef* extends to every facet of the business, from the trusted partnerships built with cattle suppliers, to all investments in processing and distribution, to the efficiencies and the leading products and programs *National Beef* is able to deliver. In the end, this deep commitment is evident in the quality which you can find in every box and in the exceptional service and support behind every program. It's what the customers have come to depend on from *National Beef*!

BLACK ANGUS BEEF brand is processed in the plant of Dodge City

QUALITY SUPPLY ALLIANCES BUILD CONSISTENCY

Along with a strategic location of the two western Kansas plants, *National Beef* has built supplier alliances with leading ranchers and feeders, with a vested interest in rising the best beef possible. From the best genetics and management programs to providing quality grain diets, the aim of *National Beef* suppliers is to deliver the superior beef cattle the customers demand. These committed ranchers are the foundation for exceptional product quality and ensure that *National Beef* can offer a consistent supply of the best beef available.

PROCESSING INNOVATION THAT DRIVES QUALITY

All the staff at *National Beef* is committed to innovation, and the investments in state-of-the-art facilities, food safety interventions and process controls demonstrate the commitment of *National Beef* to delivering top quality. Throughout the processing, case-ready and portion cutting facilities *National Beef* continually implements programs, technologies and procedures to ensure safe and consistent beef processing. The innovative **Byologic Food Safety System**[®] is more than an industry-leading food safety process; it's a fully integrated company philosophy that ensures every box of *National Beef*'s product is safer and cleaner. Additionally, *National Beef* continually invests to upgrade and expand the plants to incorporate technologies and deliver efficiencies that help all customers succeed in the marketplace.



Imported exclusively for Italy by:

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Only the Best Selection of
BLACK ANGUS BEEF





The BLACK ANGUS BEEF program

EXCEPTIONAL QUALITY

National Beef is committed to consistently delivering the finest product possible to your table. That's why the Black Angus Beef program always meets National Beef's higher standards for quality and food safety.

SUPERIOR SAFETY

From start to finish, National Beef utilizes the strictest safety processes, quality audits and over-sights. And to be sure to always maintain total control of quality, all Black Angus Beef is processed right in the state-of-the-art facilities in western Kansas. By consistently going above and beyond, you and your clients can enjoy the finest Black Angus Beef, with confidence!



CUTS SELECTION



QUABAS Group, a leading company

We in QUABAS Group are committed since the '70s in trading with the highest quality meats; we directly import fresh and frozen beef, frozen poultry, frozen lamb & mutton, frozen pork and game from South America, North America, Australia, New Zealand, Thailand and more. We are located in Castelvetro Piacentino, 1h south of Milano, in northern Italy, where we have an easy-to-reach coldstore for fresh and frozen goods, and modern premises. As a leading European company we sell capillary in Italy, and we export all over Europe. Frozen South American beef and poultry is our core-business, but since the year 2000 we have quickly become one of the best renowned companies in the high-quality beef business, and our products have become synonymous of the highest possible quality standards.

We strive to serve our clients with the most reliable, punctual and consistent service we have learnt to provide in 40 years of activity. For these reasons, and for having the same approach to the business, highest quality with the highest consistency in the highest safety, Quabas Group has been proudly chosen by National Beef as the leading importer and distributor in Europe of the Black Angus Beef brand. We can assure you that you and your clients will have the same pride of being our partners!

SUPERIOR MARBLING

Thanks to an exceptional marbling, the Black Angus Beef stands for higher quality, unique taste, and fork-proof tenderness.

GRAIN FED DIET

Cattle sourced for Black Angus Beef program are fed for at least 120 days with a specific and balanced diet, based on highest quality corn.

FULL TRACEABILITY

With the Byologic Food Safety System® and with our traceability program, we are able to follow our product from ranch to your plate.

NO HORMONES

All the cattle of the Black Angus Beef program are never subject to any provision of hormones or growth-promotant agents, and they all come from only NHTC programs.

100% AMERICAN, CORN FED ANGUS

With Black Angus Beef from National Beef, you and your clients will enjoy the distinct juiciness, tenderness and flavor that make Black Angus Beef a one-of-a-kind eating experience! And thanks to the long tradition of excellence of the Midwest ranchers, you can all be sure of consistent quality bite after delicious bite.

100% HIGH QUALITY CORN DIET

Cattle are raised on a precisely monitored corn based diet, to ensure a consistent and delicious eating experience.

