

HERITAGE ABERDEEN ANGUS

100% GRASS-FED & GRASS-FINISHED BEEF

WELCOME BACK TO FLAVOR®

Joyce Farms' Heritage Aberdeen Angus Beef is the best-tasting beef in the world. In fact, it's so delicious that some people can't believe it's grass-fed. We use carefully selected heritage cattle genetics and strict raising standards to achieve a natural flavor that outbeefs *all* other beef.

HERITAGE GENETICS

Our Heritage Beef comes from Aberdeen Angus cattle that can be traced all the way back to Scottish Angus #1, "Old Jock" born in 1842. Less than 5% of American cattle qualify as true Aberdeen Angus, and Joyce Farms is the best beef program in the nation with these genetics.

CULINARY ADVANTAGES

- ✓ SUPERIOR EATING EXPERIENCE
- ✓ CONSISTENT QUALITY & TASTE
- ✓ IDEALLY TENDER & FLAVORFUL
- ✓ HAND-TRIMMED BY PROFESSIONAL BUTCHERS

RAISED NATURALLY ON SMALL FAMILY FARMS

We raise our cattle using traditional practices on small family ranches. Our cattle are free to roam stress-free on open pastures. They graze on a diverse mix of grasses, legumes, and forbs that is reminiscent of historic American prairie environments, before the onset of industrialized agriculture. We are proud to also meet the highest standards for humane handling and safety – those set by Dr. Temple Grandin.



NO ANTIBIOTICS
ADMINISTERED



NO ARTIFICIAL
INGREDIENTS



NO HORMONES
OR STEROIDS



NO ANIMAL
BY-PRODUCTS



MOTHER NATURE MEETS HAUTE CUISINE.®

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WHY JOYCE FARMS HERITAGE BEEF?

RAISED WITH INTEGRITY

Cattle are always grazed on open pasture and eat a pure diet of grasses, legumes, and forbs with:

- ✓ No Corn or Other Grains
- ✓ No Grain Silage
- ✓ No Dried Distillers Grains (DDGS)
- ✓ No Feedlot Finishing



RAISED WITH TASTE IN MIND

Raising cattle for the highest-quality beef parallels growing grapes for a fine wine — their meat takes on *terroir*, or flavors based on the terrain, climate, soil and water where they graze. That's why we raise our Aberdeen Angus cattle using a very specific protocol that includes:

- ✓ Soil Management
- ✓ Rotational Grazing
- ✓ Forage Management
- ✓ Humane Handling/Processing

The result is uncommonly superior grass-fed beef with an abundance of marbling, a buttery texture, and above all else, a rich and natural beef flavor.

USDA GRADED

Unbiased Federal Graders ensure that all of our Heritage Beef meets quality standards to achieve USDA Select, Choice, or Prime grade. Middle meats are available to order by grade.



MADE IN AMERICA

Our Heritage Beef is made from cattle born, raised and harvested in the USA. Cattle are traceable to our farms in the southeastern United States.

BETTER TASTING



BETTER FOR YOU

Compared to a serving of grain-fed beef, a serving of our Heritage Aberdeen Angus Beef contains up to:

3X MORE VITAMIN E

6X MORE OMEGA-3 FATTY ACIDS

3X MORE CLA (CONJUGATED LINOLEIC ACID)

1/3 LESS SATURATED FAT

1.5X MORE DIETARY PROTEIN

10X MORE VITAMIN A



MOTHER NATURE MEETS HAUTE CUISINE.

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