1855®

G.F. Swift

BLACK ANGUS BEEF

1855 Black Angus Beef



Trust comes STANDARD with 1855 Black Angus

1855 Black Angus comes with the unprecedented flavor, tenderness and juiciness that discerning chefs and retailers have come to trust. This trust was built from delivering reliable quality and unwavering consistency.

- Harvested at optimum maturity for maximum tenderness
- Processed in two select facilities in the United States (Nebraska and Colorado) with uniform standards and procedures
- Carcass weight and ribeye size specifications ensure consistent finished products and uniform portion sizes
- Offered in USDA Prime and Upper 2/3 Choice, ensuring ideal marbling for the most flavorful and juicy beef

G-Schedule	Breed	Marbling Score	Marbling Texture	Maturity	Dark Cutter	Hump	Muscling	Ribeye Area	Hot Carcass Spec
G-70	Solid Black Main Body*	MT[00] or Higher	Fine to Medium	"A" Maturity (<30 months)	None	2" or less	Moderate & Higher	10-17 square inches	<1,100 lbs

*Cattle eligible for certification in Angus influence beef programs based on phenotype (appearance) will have a main body that must be solid black, with no other color behind the shoulder, above the flanks, or breaking the midline behind the shoulders, excluding the tail.



Superior SUPPORT for Your Business

There is a passion and understanding that goes into making the finest beef, and we reserve it for you, an exclusive group of chefs and grocers who know premium when they see it.

1855 Black Angus beef arrives at your door in a distinct black box, reinforcing our commitment to your uncompromising standards. Your product is made-to-order, specifications are guaranteed the utmost attention and marketing support secures your position in the crowded marketplace.



800-727-BEEF I 1855beef.com