Certified Angus Beef Exclusively at Honey's IGA

What is the Certified Angus Beef ® brand?

The Certified Angus Beef ® brand is a label recognizing exceptional Angus beef that is tasty, tender and juicy. Other labels may say Angus, but that's where the similarities end. The brand, established in 1978, is truly a stamp of exceptional quality.

Not all Angus is equal.

Other labels may say Angus, but that's where the similarities end. The difference is in the flavor. And that's where the *Certified Angus Beef* ® brand sets the bar. Beef must pass **10 stringent quality specifications** to earn the brand's premium mark, ensuring you always enjoy flavorful, tender, juicy cuts of beef.

Our 10 Quality Specifications

Marbling and Maturity

1. **Modest or higher marbling** – for the taste that ensures customer satisfaction
2. **Medium or fine marbling texture** – the white "flecks of flavor" in the beef that ensure consistent flavor and juiciness in every bite
3. **Only the youngest classification of product qualifies as "A" maturity** – for superior color, texture and tenderness

Consistent Sizing

4. **10- to 16-square-inch ribeye area**
5. **Less than 1,000-pound hot carcass weight**
6. **Less than 1-inch fat thickness**

Quality Appearance and Tenderness

7. **Superior muscling**(restricts influence of dairy cattle)
8. **Practically free of capillary ruptures**(ensures the most visually appealing steak)
9. **No dark cutters**(ensures the most visually appealing steak)
10. **No neck hump exceeding 2 inches**(safeguards against cattle with more variability in tenderness)

Targeting the Brand • Targeting the Brand • Targeting the Brand • Targeting the Brand •

SINCE 1978
CERTIFIED ANGUS BEEF®
BRAND

SINCE 1978
CERTIFIED ANGUS BEEF®
BRAND

Angus beef at its best