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)
Exclusively at Honey’s IGA