

DEFINING **ANGUS** BEEF[®]



A close-up, low-angle shot of a cow's face, focusing on its eyes and the top of its head. The cow is wearing a gold-colored metal collar. The lighting is dramatic, with strong highlights on the cow's face and the collar, set against a dark, shadowy background. The texture of the cow's skin and the metallic sheen of the collar are clearly visible.

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At Meats by Linz, our goal isn't to be the biggest, it's to be the best. **QUALITY** is our main priority, whether it's the personal touch our customers receive or the new standard that Linz Heritage Angus beef has set in the industry. We are passionately **DEFINING ANGUS BEEF** and have been revolutionizing the meat industry since **1963**.

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Our History

In 1963, Martin Linz won \$65,000 playing a Greek dice game called Barbooth — today that would roughly equal \$538,300 in purchasing power. With his winnings, the butcher from the now defunct department store Goldblatt's used the money to open his own butcher shop: Linz Meats. With meat purchased from Chicago distributors, Martin Linz opened his shop in Calumet City, Illinois, where he began providing high quality meats to the local community. Second generation Robert Linz quickly realized the competition they were up against with local supermarkets and decided to shift the business to service restaurants in the Chicago market. Sixty years later, the local butcher shop has grown into one of the largest independent meat purveyors in the world – Meats by Linz. Served in esteemed establishments worldwide, Meats by Linz is the exclusive provider of Linz Heritage Angus beef and the premier supplier of lamb, veal, poultry, and pork. Meats by Linz proudly remains family-owned today. With four generations in the business, the Linz family honors the tradition of sourcing meat, striving to revolutionize the industry, and holding true to their family values.



Our Brands



Born in the heart of the United States meat industry, Meats by Linz was founded in 1963 as a Chicago neighborhood butcher shop and has grown into one of the most renowned meat purveyors in the country.

We proudly remain fourth generation family owned and operated, striving to continuously raise the bar in the meat industry. That is why we have implemented a program that makes us unlike any other meat company.

Our Linz Heritage Angus program, gives us the ability to source directly from our own line of Black Angus cattle. From the genetics, feed of the cattle, weight, age, and environment in which they develop - we control it all. We hand pick only the best genetics to produce only the highest quality beef for consumption. We eliminate the missing barrier between source and product, so you know exactly where your meat is coming from.

The control we have over our product doesn't stop there. Once our beef is sourced from our Linz Heritage Angus program and arrives at our cutting facility at Meats by Linz, we hand over the control to our customers so they receive products to their exact specifications.

Our custom spec and aging programs allow our customers to have both hands on the wheel. We wet age, dry age, and cut to our customer's exact specifications. With the largest dry age room in the nation and our years of expertise and experience within the industry, our custom products are in demand worldwide.

Meats by Linz services some of the world's finest steakhouses, hotels, country clubs, casinos, cruise lines, and more. In addition to providing high quality beef, we also provide specialty product lines of pork, veal, lamb, A5 wagyu, and more. We are committed to providing consistent, high quality products and service to our customers that can't be found anywhere else.

Our Promise

QUALITY, CONTROLLED.

MEATS BY LINZ

At Meats by Linz, we take pride in being the exclusive provider of Linz Heritage Angus beef - allowing us complete control over every step of the process. Moreover, we diligently source and evaluate all other proteins that we offer through trusted industry partners that we support and put our faith in. Our name goes behind every product we offer, serving our customers worldwide with the utmost passion and commitment.

LINZ HERITAGE ANGUS

Nature produces quality, but not consistency. By creating the Linz Heritage Angus program, we are consistently provided qualitative and quantitative reporting on the well-being of the herd and are able to create the ideal natural setting to consistently produce a quality that we deem worthy of serving.

The prime conditions that breed our Linz Heritage Angus were perfected over four generations of butchers and genetic expertise. We track every aspect of our herd - diet, daily gain, and the environment they live in - to ensure that we maintain an environment that produces beef highly touted as the finest by respectable establishments worldwide.



Our Foundation

WE DON'T COMPROMISE

We invest in our people, our products, and our processes so that you can count on us in every way. Doing things the right way - the Linz way - is in our DNA. While we are focused on growing and changing to improve our product and how we work with customers, taking shortcuts, sacrificing quality, and lowering our standards are never options.

WE ARE FAMILY

We are present, we listen, and we care about the future of our teams and customers. We started as a family. We have an open seat at the table for every team member, customer, and our growing family of chefs and consumers around the world. Families trust, families communicate, and families have each others' backs.

BETTER OVER BIGGER

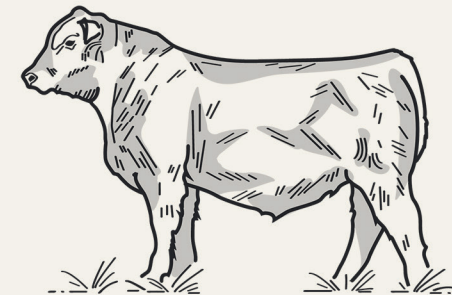
We grow with a purpose and ensure we don't lose ourselves or what makes us unique in the process. We always want to grow, but our growth isn't about being the biggest - others can do that. Our growth is always focused on one thing: being better than we are today. We grow to improve our product, strengthen our teams, offer our customers more, and create an experience no one else can match.



The Linz Difference

Meats by Linz is a family-run business that believes quality catalyzes the strong relationships we build with our customers. Our reputation of supplying the best meat is why you can only find Meats by Linz products in the most respected establishments worldwide. From boutique diners to elite steakhouses, there is truly only one meat purveyor that makes the cut.

Our Linz Heritage Angus program took decades to refine, resulting in a precise scientific approach that separates our Black Angus from its competitors. The Linz Heritage Angus program considers every variable, from conception to plate, and converts them into an advantage by controlling them for quality. This offers transparency to our customers and ensures the most consistent and highest-performing Black Angus cattle in the world.



Conception

LINZ HERITAGE ANGUS

At Meats by Linz, our mission has always been to bridge the gap between rancher and chef and understanding the quality demanded. To be able to produce the most consistent and high quality meats possible, the Linz family took control of their supply. With the purchase of our first bull, American Made, the Linz Heritage Angus program became a reality in 2012. Our USDA Certified program continues to build a legacy of superior genetics - prioritizing phenotype and focusing on genotype of our cattle. With Linz Heritage Angus, our customers have something that their competition doesn't - a true conception to plate story to share with their guests.

ABOUT OUR CATTLE

- Only genuine Black Angus
- Cattle sired by breed leading Linz Heritage Angus bulls
- Corn-finished for a minimum of 180 days
- No antibiotics or hormones for at least 120 days before harvest
- 18-month average age at harvest
- Family farm partnerships using only the finest Linz Heritage Angus genetics
- Surpassed all USDA regulations and industry certifications
- Hand-selected genetics for high-end quality cuts

Why Black Angus?

BREED

There are over 80 different breeds of cattle. Variation of breed equates to variation in flavor, tenderness, and overall quality of beef. Linz Heritage Angus focuses on Black Angus due to its advantage in all of those categories. The Angus breed is known for its flavorful beef and abundant marbling.

FEED

Another major factor when it comes to superior products is feed. Our cattle start on grass and are finished on corn. Corn-fed or corn-finished cattle are typically fattened on maize, soy, and other types of feed for several months before fabrication. As a high-starch, high-energy food, corn decreases the time to fatten cattle and creates a memorable "wow" steak flavor profile with abundant marbling.

You might be asking, what about grass-finished cattle? Grass-finished cattle continue to graze on strictly grass throughout their life, creating a completely different flavor profile with very little marbling, and often a lack of that signature beef flavor.

REGION

Beef is a product of its environment and region, the same way grapes grown in different regions of the U.S. have different flavor profiles. Raising cattle is no different. For Black Angus, the ideal environmental conditions of the Midwest and parts of the Great Plains make for the richest and most tender cuts of beef.

LHA Properties

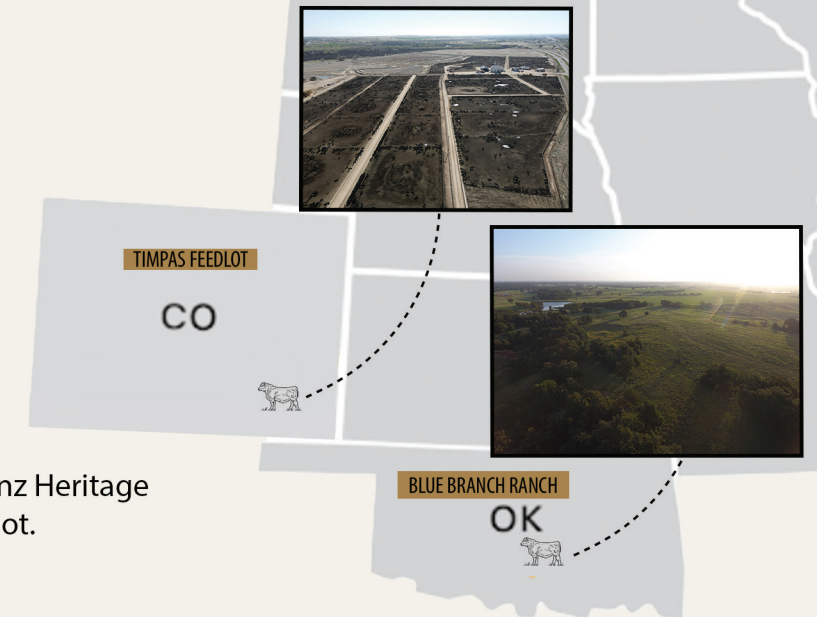
Our roots in the restaurant industry are strong, and the demand for quality beef is higher than ever before. We are committed to being the gold standard in Angus beef and it's evident in our facilities - Linz Heritage Angus at Blue Branch Ranch and Timpas Feedlot.

BLUE BRANCH RANCH

Our 5,041 acre ranch is located in Byars, Oklahoma, and is home to our herd of Black Angus sires and donors that rank the best in the world. The Linz family acquired the property in 2021 to support the expansion of the Linz Heritage Angus program. The ranch is intentionally designed and enables Meats by Linz and Linz Heritage Angus to meet the needs of our partners.

TIMPAS FEEDLOT

In partnership with Cattle Procurement Manager, Anthony Randall, we acquired Timpas Feedlot in Rocky Ford, Colorado. The feed yard boasts a 10,000 head capacity and allows the program to collect accurate data - continuing to improve our genomics on the registered Angus side. Our team is able to track every calf's progress from day one - their daily gain and consumption, as well as the ability to scan data off each individual carcass.



To Plate

MEATS BY LINZ

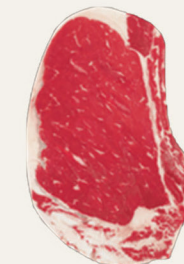
USDA Beef Grades



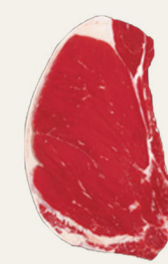
PRIME



CHOICE
(Upper 2/3rds Reserve)



CHOICE



SELECT

Marbling is the primary factor in the USDA grading process. The intramuscular fat, seen most clearly in the USDA Prime cuts of beef, is what we commonly refer to as marbling. These white flecks are indicative of a tender, juicy, and flavorful product.

Our breed-specific Linz Heritage Angus is available in Choice, Reserve (Upper 2/3rds Choice), and Prime.

Meats by Linz consistently stocks Choice and Prime products for all of your needs.



Wet and Dry Aging

Aging is the process of preparing beef for consumption, mainly by breaking down the connective tissues. The wet aging process begins after the meat is harvested and then placed in a vacuum-sealed bag. The meat is then placed in precision controlled, state of the art refrigeration for a minimum of 30 days to slowly break down the connective tissue over time, creating an enhanced tenderness and flavor.

All our dry-aged beef begins with the wet aging process before the dry aging process begins. Dry aging beef is the process of laying out a piece of beef, predominantly middle meats such as ribeyes, striploins, and short loins, in a humidity and temperature-controlled environment. By keeping track of the number of days or weeks a piece of meat is dry-aged, we can control the breakdown of the enzymes within the meat itself. During this process, the piece of beef shrinks due to the evaporation of water within the muscle tissue, while adding tenderness and an intense flavor profile to the meat. For our dry-aged beef, we strive for an end result that resembles the woody aroma of the outdoors on a cool, fall day.

Our wet and dry aging programs are centered around customer preference. We wet and dry age to our client's exact specifications. Some of the beef that we dry age has a light age of two weeks and some customers ask that we dry age their product for up to 85 days and beyond. With the largest dry age room in the country, combined with tried and true aging methods, our product is in demand by legendary steakhouses worldwide.

Thank you for supporting our family business - it's a big part of our family history. We are thankful for the trust you have placed in us to be your meat supplier. We do not take this responsibility lightly and guarantee to provide you only the highest-quality meats and service. We look forward to working with you and continuing our successful relationship together. Thank you for being an integral part of the growth of our family business.

Thank you,



Fred Linz - **OWNER & CEO**
THIRD GENERATION



Zac Linz - **VICE PRESIDENT OF OPERATIONS**
FOURTH GENERATION





A CUT ABOVE

FROM A LOCAL BUTCHER SHOP TO AN INTERNATIONAL SUPPLIER, MEATS BY LINZ UNDERSTANDS THE IMPORTANCE OF ALWAYS BEING NEARBY TO SERVICE OUR PARTNERS. PERSONALIZE YOUR STEAK WITH US AND OFFER AN EXPERIENCE LIKE NO OTHER.

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