

ALLEN BROTHERS IS BRINGING BACK A TIME WHEN...

A Butcher supervised and selected each piece of meat for a particular client, be it restaurant or retail, with the level of quality and consistency that was far superior to the mass produced high volume production standards of today.





THE HISTORY OF **ALLEN BROTHERS**

Founded in 1893 in Chicago's famed Union Stockyards meat market, Allen Brothers still operates in the same neighborhood that shaped the American beef industry more than 120 years ago. For more than a century, the name Allen Brothers has been synonymous with the world's finest beef. The company has an unmatched reputation for quality and integrity and it has a steadfast commitment to customer service and innovation.

Allen Brothers was acquired by The Chefs' Warehouse, Inc. in December 2013. The Chefs' Warehouse team is committed to preserving and promoting the exceptional products for which Allen Brothers is known.

As fifth-generation stewards of Allen Brothers, our team of culinarians is committed to preserving and enhancing the legacy of the Allen Brothers name. We have built our business distributing the finest products in the world to the top chefs in the country, our relationships standing as a testament to our commitment to excellence.

Building upon the knowledge of our past leaders, we are proud to steward the Allen Brothers tradition today and beyond.

Christopher Pappas, Chairman

Allen Brothers





Item Code	Item Description	Pack Size
AB1006	Allen Brothers Angus Ground Beef 81/19 Whole Muscle Chuck	6/10 lb
AB1003	Allen Brothers Angus Ground Beef 81/19 Whole Muscle Chuck	3/10 lb
AB1001	Allen Brothers Angus Ground Beef 81/19 Whole Muscle Chuck	1/10 lb
AB116AV	Allen Brothers Angus 1x1 N/O Chuck Roll	3/20 lb
AB116A	Allen Brothers Angus 1x1 N/O Chuck Roll	1/20 lb
AB114F	Allen Brothers Angus Teres Major	60 lb
AB112AV	Allen Brothers Angus Ribeye Boneless Lip On	5/15 lb
AB112AS	Allen Brothers Angus Ribeye Boneless Lip On	2/15 lb
AB109DV	Allen Brothers Angus Ribeye Bone In Export	4/18 lb
AB109D	Allen Brothers Angus Ribeye Bone In Export	2/18 lb
AB180V	Allen Brothers Angus 0x1 Striploin	6/12 lb
AB180S	Allen Brothers Angus 0x1 Striploin	2/12 lb
AB174	Allen Brothers Angus 0x1 Shortloin	3/20 lb
AB184P	Allen Brothers Angus Top Butt Sirloin	2/15 lb





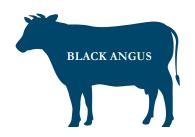




Item Code	Item Description	Pack Size
AB189S	Allen Brothers Angus PSMO Tenderloin	6/6 lb
AB171CV	Allen Brothers Angus Eye of Round	12/5 lb
AB171C	Allen Brothers Angus Eye of Round	3/5 lb
AB168V	Allen Brothers Angus Inside Top Round	3/20 lb
AB168	Allen Brothers Angus Inside Top Round	1/20 lb
AB116G	Allen Brothers Angus Sirloin Flap Meat	4/16 lb
AB116GN	Allen Brothers Angus Sirloin Flap Meat	2/16 lb
AB140S	Allen Brothers Angus Hanger Steak	3/9 lb
AB193V	Allen Brothers Angus Flank Steak	6/12 lb
AB193	Allen Brothers Angus Flank Steak	2/12 lb
AB120V	Allen Brothers Angus Brisket	5/12 lb
AB120	Allen Brothers Angus Brisket	2/12 lb
AB121E	Allen Brothers Angus Peeled Outside Skirt Steak	1/40 lb
AB185D	Allen Brothers Angus Peeled Tri-Tip Bottom Sirloin	2/16 lb



THE SCIENCE OF GROWING BETTER BEEF



The Angus breed of cattle is well known for consistent, quality beef. **Allen Brothers Angus** beef purchasers buy only the finest of the Angus cattle line in order to make sure that our program represents the finest in USDA Certified Premium Beef Programs.



Our Allen Brothers Angus Beef is from only Midwestern cattle – born and raised in the US. The Allen Brothers Angus Beef program is so restrictive in it's Angus selection process, that only one Midwestern facility can process our beef to our exacting specifications. Simply put – our Allen Brothers Angus Beef program is extremely selective in our cattle, insuring quality and consistency with every cut!



Our cattle ranchers select the finest genetics from their herds for the **Allen Brothers Angus** program. Our harvest facility uses the latest in technological advances to ensure that our Allen Brothers Angus Beef is safe for our discerning customers. Only healthy, wholesome cattle can be approved for the Allen Brothers Angus Beef program. In addition – Our Allen Brothers Angus Beef undergoes intensive scrutiny from the USDA – enabling our program to earn some of the highest accolades of any USDA Certified Premium Beef Programs.



Allen Brothers Angus is minimally processed with no foreign agents added throughout the entire process.

We ensure unparalleled sizing of sub-primal cuts to insure consistent steak plate coverage.

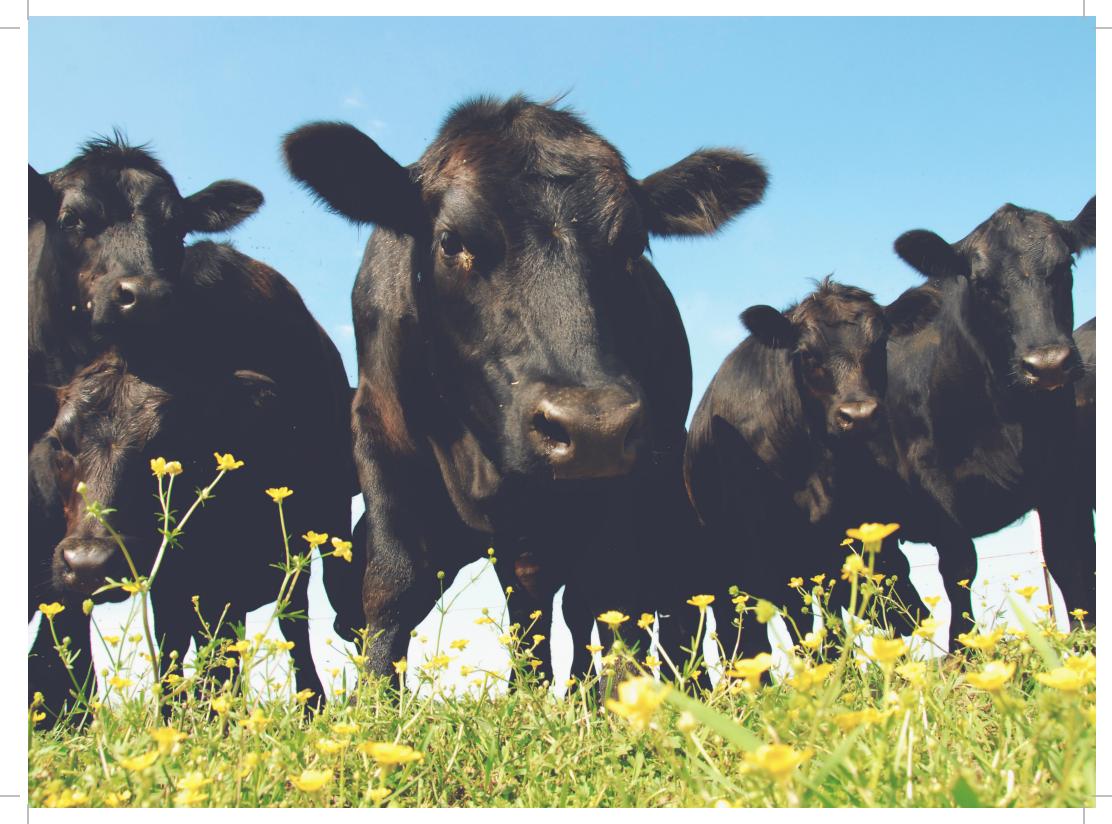


All of the Cattle are Pasture and Ranch raised, finished on high quality corn feed to insure that the marbling and flavor will be present in every bite. The additional time on corn feed ensures a high degree of marbling for juicy, tender beef, consistently.



Allen Brothers Angus Beef requires the highest marbling standards of any USDA Certified Premium Beef Program. Our (G-48) Government Certified Premium Beef Program specifications require the best in finely textured marbling for a juicy, flavorful experience in every bite of Allen Brothers Angus Beef.







WHAT MAKES THE **ALLEN BROTHERS ANGUS PROGRAM STAND OUT**IN THE INDUSTRY

- 1. Marbling Score of Moderate or higher.
- 2. Lean color, texture, firmness and overall skeletal characteristics, each of which must meet the requirements for "A" maturity in the U.S. grade for which it is qualified.
- 3. Medium or fine marbling texture.
- 4. Ribeye area (REA) of 10.0 to 16.0 square inches.
- 5. Hot carcass weight (HCW) less than 1,050 lbs.
- 6. Fat thickness of less than 1.0 inch.

- 7. Moderately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length. NO dairy influence.
- 8. No hump exceeding 2 inches in height. NO Brahman influence.
- 9. G-Certified Program G-48.
- 10. Live animal requirement.....Phenotype and Genotype characteristics of Angus animals only.
- 11. Free of dark cutting characteristics.

Considering all of the characteristics necessary to become **Allen Brothers Angus**, one can imagine that very few animals are accepted into the program. **THAT IS WHAT MAKES ALLEN BROTHERS ANGUS SO UNIQUE** and this is only the beginning.

Once all of the qualifications above have been met, the real selection begins. Our Quality Control personnel walk the coolers at our harvesting facilities to hand select the carcasses for **Allen Brothers Angus**. Expert veteran butchers look for the quality in the meat, the color of the muscle tissue, the shape of the carcass and the brightness of the bones to make sure that all the **Allen Brothers Angus** Premium Beef comes from cattle that are young and tender.

Once the carcasses have been selected, they are sent to our state of the art processing facility. Upon receipt, another round of quality control is completed to ensure each carcass meets our strict guidelines. As carcasses are accepted into the **Allen Brothers Angus** program, each animal is stamped to verify that it has been approved for production.

Our cutting specifications are the strongest and most consistent of any processor in the industry today. In addition, our pack sizes are smaller than traditional beef packers to insure that the product will hold up better over time, travel better and is more convenient for your inventory management.

Our legacy is built upon four generations of experience in the industry. For over 120 years, Allen Brothers has been sourcing and producing the finest meat products available. Allow **Allen Brothers Angus** to bring that history to you.

