



BRANDT BEEF

THE TRUE NATURAL™



“ALWAYS HAS BEEN AND ALWAYS WILL BE BORN, RAISED,
AND HARVESTED IN THE UNITED STATES.”



The Brandt family is passionate about producing the most consistent, highest quality, 100 percent source verified natural beef on the market. By exerting complete control over the process, Brandt Beef has created a true natural “farm to fork” operation.

ABOUT BRANDT BEEF

In the livestock business since 1945 Brandt Beef is proud to be a single family owned operation that raises, feeds and custom processes all of its own animals. This true natural “farm to fork” operation involves raising its animals humanely and naturally. We promote the use of the entire animal and focuses on treating the environment with care and respect.

HORMONE & ANTIBIOTIC FREE

With the onset of customer concerns regarding hormones and antibiotics in the early 1990s, we made the decision to go against the industry standard and raise our animals naturally. We’ve been raising our cattle antibiotic free and without hormones for over 20 years.

TASTE, TEXTURE AND CONSISTENCY

Brandt Beef received the Master Chefs’ Institute Seal of Excellence for its commitment to producing a superior culinary product. To date, Brandt Beef is the only beef producer to receive the Seal of Excellence. To obtain the Seal, the Master Chefs’ team put Brandt Beef’s natural products through more than 120 tests, including blind testing versus three competitive brands. Brandt Beef consistently achieved first place rankings in taste, texture and tenderness.



SUSTAINABILITY AND TRANSPARENCY

Brandt is the first company in America to track its beef through every step of the process. We monitor their welfare and quality of feed. We grow our own alfalfa, use crop rotation, natural pest control methods and composting to keep the land and our animals healthy.



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