

THE TRUE NATURAL
ESTD ★ 1945

BRANDT BEEF™

BRAWLEY, CALIFORNIA



FOR THREE GENERATIONS OUR PHILOSOPHY HAS BEEN:
ONE FAMILY, ONE RANCH, ONE BREED



CALIFORNIA BORN AND RAISED



At Brandt Beef, we've been raising cattle for over three generations, and we're proud to admit that not much has changed. Through our farm to fork operation, we're able to control every step of the process, enabling us to consistently produce the highest quality, 100% source-verified, natural meat in the market because that's what we want for our own family, and yours.

ONE FAMILY, ONE RANCH, ONE BREED

We're a family-owned and -operated ranch in Southern California, and have been since 1945. And today, our family continues to raise, feed, and focus on one breed of animal, never outsourcing or contracting farmers beyond our property lines. This unparalleled commitment and consistency in care, diet, and location ensures the same delicious products year after year.

THE TRUE NATURAL

Since defying industry standards in 2004, we have chosen to raise our cattle in a dramatically different way—naturally. We continue to lead the industry today so we not only provide the best beef on the market, but we're actively working to positively impact the future of ranching. That means feeding them a 100% vegetarian diet every day for 300 days and never any hormones or beta-agonists. We ensure all our products are free of antibiotics and as pure as possible because that's what we want for our own family, and yours.

AWARD-WINNING TASTE & TEXTURE

Brandt Beef doesn't just exceed the industry standards when it comes to taste and texture—we're awarded for them. Our products underwent 120 independent tests, such as blind tasting alongside competitive brands, ultimately receiving the distinctive Seal of Excellence from the Master Chefs' Institute. Today, we are one of only a few producers to achieve this level of recognition for our quality.



SUSTAINABILITY THAT MAKES AN IMPACT

At Brandt Beef, sustainability isn't just an idea—it's a driving force in the way we operate our ranch and care for our planet. When it comes to our animals, we constantly monitor their welfare and feed quality, as well as promote the consumption of all cuts of meat to reduce waste. And when it comes to our land, we grow our own alfalfa, rotate our crops, and use natural pest control methods. The compost produced from our operations is utilized by local businesses in our community. It's these daily acts of responsibility that ensure both our animals and our environment will be as healthy as possible for our generation—and for generations to come.



One World Beef
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