





Harvested at 16-18 months of age and consistently grading out at up to 50% Prime, all natural Imperial Valley Black Angus offers a unique dining experience for both the restaurant and home chef.

Center of the Plate

Our proprietary Angus-cross cattle are raised for performance:

- Excellent muscling
- Larger cut sizes
- Abundantly distributed marbling
- Consistent shape

As a result, every cut brings consistently restaurant-worthy tenderness and flavor.

Regenerative Farming

We produce our own compost to enrich and vitalize the land.

Our compost helps us raise our own nutrient-rich feed for our cattle.

We partner with local ranchers who share our commitment to sustainable practices.



Experience *Tradition Redefined* with Imperial Valley Black Angus.

Contact your Account Executive to learn more or to place an order for purchase.

