

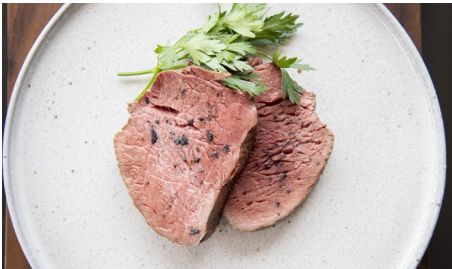
Certified Piedmontese Beef



Certified Piedmontese is a healthier beef option that doesn't sacrifice flavor or tenderness. Our cattle are raised responsibly on family ranches across the Midwest, never given antibiotics, steroids, or hormones. We raise the rare Piedmontese breed with a ranch-to-fork approach that ensures traceability, environmental sustainability, humane animal handling, and responsible resource management at every step.

Products Offered

- Steaks and Roasts
- Ground Beef and Assorted Cuts
- Beef Jerky and Snack Sticks
- All-Beef Hotdogs and Bratwursts
- Grass Fed-Grass Finished
- Dynasty Selection
- Beef Club
- Gift Boxes



Thad Robertson

***EU and Americas Business
Development***

thad-robertson@piedmontese.com
402-416-8025

piedmontese.com

4841 North 84th St.
Lincoln, NE 68507

Markets: Europe, Caribbean, Japan, South Korea, Singapore, Hong Kong

A rare breed from the base of the Alps in Northwest Italy's Piedmont region, Piedmontese is a naturally leaner and more muscular variety of cattle. Our Certified Piedmontese cattle spend their lives grazing native pastures on family ranches in the Midwest where they are free to roam in the comfortable surroundings. Preserving natural resources while still providing our cattle balanced nutrition is not just sustainable for the environment but also allows for more consistency in your product while having more health benefits for the consumer and for the animal. This higher standard of care is the type of quality we want to come across in all aspects of our product and business.

Our company is focused on quality in every aspect from the cattle, to the ranches, and the food that ends up on your table. Our program is a source-verified, ranch-to-fork operation rooted in commitment to our land, ranchers, cattle, consumers, and products. These systems ensure that our Certified Piedmontese beef meets our high standards for care, handling, and quality and gives you the consumer the best possible product.