

66%
LESS
CALORIES

1/3
LESS
CHOLESTROL

79%
LESS
FAT

*When compared to conventional beef. See inside.

BETTER
FOR YOUR

FARM TABLE
BODY PLANET

IT IS TIME FOR
BETTER BEEF



A TRULY BETTER BEEF

Healthier for you, the planet and in the pasture. Easier to produce, with a smaller eco-footprint, this animal's nutrient dense, lean meat's exceptional flavor and texture is one of the "best-kept" secrets in both the agricultural and health food worlds. As consumers are rapidly shifting to health-conscious food choices and environmental sustainability, Beefalo is the new 'go-to' for both the American cattleman and mindful diner.

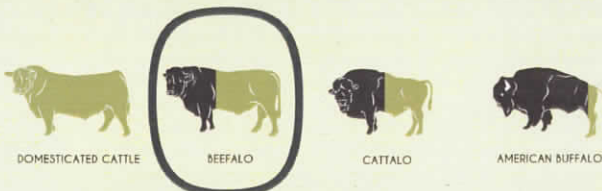
TRY BEEFALO TODAY!

B E E F A L O
B E E F



WHAT MAKES A BEEFALO

A naturally achieved **3/8 combination** of domestic cattle with native, North American Bison. This **37.5% cross** allows for Beefalo cattle to have both the lean, nutrient meat and general hardiness of 'Buffalo,' with the handleability and meat desirability of cattle. The difference is so extreme that the USDA has distinguished it as it's own meat type, requiring separate labeling.



AMERICAN BEEFALO ASSOCIATION
americanbeefaloassociation.com
1-800-BEEFALO

For 30+ years, our national organization has passionately worked to drive development and regulate standards within the Beefalo breed. *Let us know how we can help you.*

BETTER. BELIEVE IT

BEEFALO HAS BEEN **THE WINNER OF 'BEST STEAK IN AMERICA' MULTIPLE YEARS RUNNING** IN KANSAS CITY'S WORLD-FAMOUS AMERICAN ROYAL

TASTE THE DIFFERENCE

Don't let the health food status fool you; there is no compromising flavor with Beefalo meats. This *naturally clean, flavorful, vitamin-rich* meat is replacing conventional beef on tables around the country.



THE LEAN CLEAN BEEF

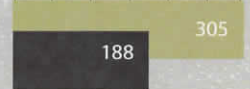
0 5 10 15 20 25



TOTAL FAT

USDA testing shows Beefalo (in gray) to vary significantly in nutrients from conventional beef.

0 50 100 150 200 250 300



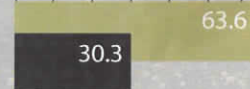
CALORIES (Per Serving)

0 2 4 6 8 10



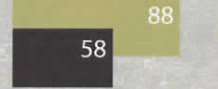
SATURATED FAT (g)

0 10 20 30 40 50 60



% CALORIES FROM FAT

0 20 40 60 80 100



CHOLESTEROL (mg)

THE CATTLEMANS DREAM

- ▲ LONGER REPRODUCTIVE LIFESPANS
- ▲ CALVING EASE
- ▲ RAPID RATE OF GAIN WITH ROUGHAGE
- ▲ EXTREME CLIMATE ADAPTABILITY
- ▲ HIGHLY MATERNAL
- ▲ GREAT MILKING ABILITY
- ▲ HIGH CONCEPTION RATES
- ▲ DISEASE RESISTANCE
- ▲ GREAT CARCASS STRUCTURE
- ▲ UP TO 40% LESS COSTS FOR INPUT

SUSTAINABLY | GROWN



With the natural vigor of the native Bison, Beefalo are inherently more resilient and efficient, allowing for overall saved resources; reduced reliance on grain feeds, avoidance of antibiotics, hormones, etc. Producing a cleaner meat for you and a smaller footprint for our planet.

COOKING | WITH BEEFALO



LITTLE TO NO FAT TRIMMING



LOWER COOKING TEMPERATURE



1/3 TO 1/2 THE COOKING TIME



SUBSTITUTE FOR REGULAR BEEF

USDA | LABELING

The USDA's thorough inspection concluded that Beefalo must have its own label or "roll stamp" due to such dramatic nutrient differences from traditional beef.



HISTORY | BISON STRENGTH

Huge herds of 30-60 million North American Bison 'Buffalo' once roamed the U.S.A. Entirely without human intervention, they thrived with lean, muscular bodies perfectly adapted to cope with hot summers, bitter winters, sparse grasslands, disease, insects, and calving on-the-go. For 150 years breeders strove for perfection, finally in the 1970's a superior cross emerged with both the robust health and efficiency traits of Bison, and the handability and carcass structure of cattle - Beefalo.

ABA MEMBERS | HELPING YOU

With 100+ producers across 35+ states we are here to help you. Our dedicated members love this breed and would be happy to answer questions, locate fresh meats, build connections, and get you started with your herd. Visit our website for more information or contact us - our vast network of knowledgeable members will connect you with the producer or board member most suited to your needs.

americanbeefaloassociation.com