



Our cattle come from the heart of the United States, the upper Midwest where the cattle quality is best and the corn that is fed to our cattle is full of nutrients. Our cattle are selected by our experts for their superior quality, consistent genetics, size, how they were humanely raised and high nutrient corn based diets they are fed. This will ensure excellent marbling, tender, consistent cuts and a flavorful taste. Most of the cattle selected for this program are Black Angus premium animals.

We offer an array of programs to suit each customer's needs. Such as:

- BLACK ANGUS
- USDA CHOICE AND PRIME GRADES
- NATURAL
- SPECIAL AGING PROCESS
- SMALL BOX PROGRAM
- PORTION CONTROL
- CLOSE TRIMMED PRODUCTS FOR MAXIMUM YIELD
- DRY AGED
- HALAL

At Black Mountain we have 2 primary missions:

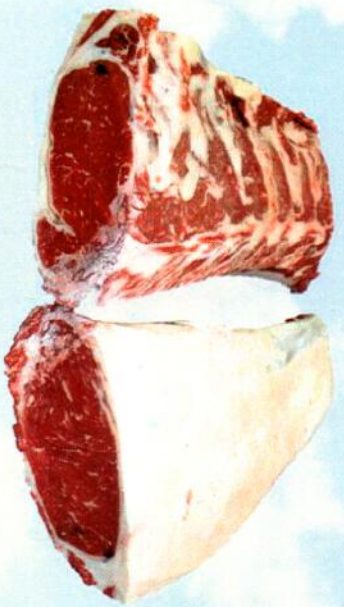
1. Food Safety - To ensure all products are produced in the safest manner possible so we and our customers will never have to worry about food safety issues.
2. Customer Satisfaction – We will ensure all products exceed our customer's satisfaction.



Lincoln International

650-572-2400

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Striploin



Rib Eye



Short Rib



Filet Mignon



Chuck Tail Flap



Chuck Eye Roll Back Strap-In



Finger Meat



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