

Hill Country Raised



+S **Brahman Beef**



Heart ♥ Healthy
All Natural Beef

WWW.BUYBRAHMANBEEF.COM

+S Healthy Beef

+S Brahman's Beef Program has the distinct advantage of starting with the unique American Brahman Bos Indicus Species of cattle. All other beef breeds are of the Bos Taurus Species.

University of Florida documented research has shown that, in comparison to Bos Taurus beef (*which includes Angus*), Brahman Beef is:

Higher in Omega-3 and Omega-6 desirable heart healthy polyunsaturated fats.

Lower in undesirable saturated-triglyceride fat.

The study concluded that *Brahman is a*  *Healthier Source of Beef.*

+S ALL NATURAL BEEF IS HORMONE AND ANTIBIOTIC FREE

and an excellent source of vitamin B12, protein, niacin, vitamin B6, iron, zinc and other vital nutrients.



+S A Brand You Can Trust

+S Herd Sires and Females rank in the top 10% of the breed for Marbling, Rib eye and Tenderness.

The +S cattle herd is 100% DNA verified. Yearlings are 100% ultra-sounded to measure marbling and rib eye area. Rail grade scores (prime, choice, etc.) are obtained on 100% of +S steers.

**+S Beef is
100%
USDA State
Inspected**



Store bought beef may have a USDA label as long as it is packaged in the U.S., but that is no guarantee where the beef came from. It could have come from Argentina, Canada or Brazil. Store bought beef can also be pumped full of additives and water.



**A BRAND YOU
CAN TRUST FOR
FLAVORFUL
HEALTHY
BEEF**

Our Story

+Schneider Brahman is a registered cattle operation founded in 1974 by O. W. and Donna Schneider, a six generation Texas Hill Country ranching family. 2024 marked the 50th anniversary of +Schneider Brahman producing quality Brahman beef in the Texas Hill Country. Today the +S Brahman cattle operation and breeding program is managed and operated by Wesley Schneider and William Schneider.



+S Brahman is headquartered at Fredericksburg, Texas and consists of 8,000+ acres of owned and leased lands throughout the Texas Hill Country.

In 2022 +S Brahman Ranch to Table Retail Beef Program was founded.

The decision being to utilize +S Beef's Superior Carcass Genetics for Tenderness, Rib Eye Area and Marbling to provide a flavorful and healthy beef dining experience.



Our Products

+S Beef provides the options of purchasing a full carcass, a half carcass, or individual cuts. Full carcass orders average 450 lbs. of packaged beef. Half carcass orders average 225 lbs. of packaged beef.

Order cut sheets are provided for customizing the processing and packaging of beef to customer specifications.

All packages are Cryovac sealed and labeled as the type of cut, net weight and Texas inspection number.

Typical individual cuts packaged by +S Beef include the following steaks: Bone-In and Boneless, Rib eyes, T-Bones, Fillet, Sirloin, Flat Iron, NY Strip, Cutlets, Flank and Skirt.

Roasts include: Chuck, Rump, Arm and Brahman Hump.

Additional Cuts include: Brisket, Short Ribs, Dino Ribs, Tri-Tips and Ground Meat.

Other Cuts include: Oso Buco, Cheek Meat, Liver, Heart, Tongue and Oxtail.



Contact

**WESLEY SCHNEIDER
FOR INFORMATION & ORDERS**

BEST QUALITY BEEF VALUE
For Your Dollar



210.422.7901



SCHNEIDERBRAHMANS@GMAIL.COM



**1571 ALFRED PETSCH RD.
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OF THE
TEXAS HILL COUNTRY

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