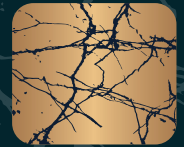


# CAN YOU TELL THE DIFFERENCE?



**SIGNATURE BEEF**  
KI selected cuts



## **SIGNATURE BEEF - guaranteed enjoyment, AI selected cuts by ALPENRIND**

After months of development and collaboration between our meat experts and IT specialists, **ALPENRIND** has succeeded in developing an AI-based process technology that can scan and evaluate all slaughtered carcasses.

This revolutionary technology digitizes and selects - using software and the knowledge of our experts - the carcasses into different stages of marbling.

Marbling refers to intramuscular fat. This is the qualitative, essential basis for an optimal taste experience.

Furthermore, our highest process and quality standards guarantee a **pre-maturing of at least 3 weeks** in our plant with a total minimum shelf life of 9 weeks.

**ALPENRIND's** top quality is defined by the following three aspects:

- **Process standard / quality standard** - the basis for a long preservation period
- **Maturation** - the basis for exceptional tenderness
- **Marbling** - the basis for the fine taste

The combination of these three aspects, the use of AI and our traditional skills, coupled with a passion for top quality, make it possible for ALPENRIND to produce precise, consistent and high-quality products for our customers.

[www.alpenrind.at](http://www.alpenrind.at)



**ALPENRIND**  
salzburg