



DANISH CROWN

YOUR GUIDE TO: BRISKET

These figures have been derived from our own testing - there is no guarantee these will be reflected in your own results, but we hope they will be useful as a guide. Variance in cooking times and methods may affect the yield. Please feel free to use this table as a tool to carry out your own trials. We hope you find the perfect match for your menu!

BREED OR BRAND	ORIGIN	PACK WEIGHT	UNPACKED WEIGHT	TRIMMED WEIGHT	RUBBED WEIGHT	FULLY SMOKED WEIGHT	MAN HOURS ON EACH JOINT	YIELD %	FLAT V'S POINT RATIO	FAT CONTENT AFTER SMOKE	FAT CONTENT OF DECKLE	ADDITIONAL NOTES
National	USA	6.20kg	6.10kg	5.24kg	6.09kg	3.31kg	5 Minutes	53%				
Creekstone Black Angus	USA	5.93kg	5.685kg	4.35kg	5.20kg	2.53kg	8 Minutes	43%				
British	UK	4.94kg	4.91kg	4.42kg	5.27kg	2.52kg	5 Minutes	51%				
Irish	Ireland	4.95kg	4.92kg	4.02kg	4.87kg	2.35kg	2 Minutes	47%				
Aberdeen Black, JBS	Australia	6.17kg	6.025kg	5.175kg	6.025kg	3.245kg	10 Minutes	53%				
Swift, JBS	USA	6.50kg	6.405kg	4.85kg	5.70kg	2.785kg	15 Minutes	43%				
Greater Omaha	USA	6.48kg	6.35kg	4.77kg	5.68kg	2.78kg	13 Minutes	43%				



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Choosing the right brisket can elevate your menu and help you stand out in an ever-growing market place. But finding a cut and breed that suits your needs can often take time and perseverance. At Danish Crown, we pride ourselves on quality, provenance and transparency, and that's why we're here to help. We have compiled this brisket guide to allow you to sample our product range and discover your perfect brisket. Try them for yourself and find your favourite!



NATIONAL BEEF

National Beef are the fourth largest beef company in the United States. Based in Kansas, the company was established in 1992 and has grown from strength to strength. They specialise in beef and beef by-products, and pride themselves in their consistency. They partner with a selected group of ranchers, who have high quality cattle as their biggest priority. Their cattle are fed a grain-based diet, and the best genetics are selected for breeding purposes.



CREEKSTONE FARMS

Operating in over 70 countries, Creekstone Farms was established over a decade ago and runs beef programs that rear exclusively Black Angus cattle. All cattle are born and bred in the USA, and Creekstone have complete traceability over their produce. One of the only USDA Certified cattle programs around, Creekstone's cattle graze on grass for the majority of their lives, and switch to high quality corn-based feed just before processing, in order to enhance the flavour and tenderness. Only 1 in 100 cattle represents the Creekstone brand, which is an extremely high level of selectivity and ensures quality.

GREATER OMAHA

Greater Omaha was established in 1920 in America. They now export to over 50 countries world wide and every US State. What makes Greater Omaha different is that they do all of their processing under one roof, meaning they have complete quality control over their produce. Only 3 out of 100 cows makes their Prime grade, making them very selective. Their location gives them access to the largest supply of Angus and Hereford cattle in the world, with 95% of their cattle sourced from there.

JBS AUSTRALIA

JBS was established in Brazil in 1953 by José Batista Sobrinho, and has grown to have a presence in the USA, Canada, and Mexico. The JBS Australia division is the largest meat processing company in Australia, and has a daily processing capacity of more than 8,000 cattle. JBS Australia exports to more than 80 countries while also maintaining significant market share in the domestic beef and lamb market. Their Aberdeen Black Angus is a premium beef that is USDA certified. Only 1 in 4 cattle are selected for the brand, demonstrating the premium quality that comes with the Black Angus breed.

JBS USA

Another division of JBS, JBS USA is a leading processor of beef in both the US and Canada, and is also the largest cattle feeder in the world. Exporting their produce to more than 150 countries, JBS USA is the world's leading animal protein processor with more than 200,000 employees worldwide. Their cattle are sourced from a hand selected group of graziers, and are supplied exclusively to Europe, with a key focus on juiciness and tenderness. Their beef boasts excellent marbling and a deep, rich flavour.