

DOES YOUR BEEF PROGRAM MAKE THE GRADE?

您所選用的牛肉，是否符合品質標準？



Canadian Beef Quality Grades
加拿大牛肉品質等級

The Canadian beef grading system helps ensure the beef program selected will meet expectations every time. Canada's top 3 grades represent 97% of production. Canada AA, AAA (including top tier AAA) and Canada Prime use the same marbling thresholds as the U.S. for Select, Choice and Prime. Canadian beef programs offer the right combination of quality and value your customers are looking for.

加拿大牛肉評級系統確保每次篩選出的牛肉品質皆能符合預期，前三個等級的加拿大AA級、AAA級（包含Top AAA）、和Prime級占總產量的97%，且與美國牛肉的Select、Choice、和Prime等級擁有同樣的油花評級標準。加拿大牛肉為您提供消費者所追求的品質與價值。



CANADA PRIME GRADE
加拿大Prime級

An extraordinary choice for exclusive steakhouses, hotels and serious home chefs. Canada Prime is selected for maximum marbling, flavour and juiciness and only available in limited supply.

高級牛排館、酒店及家庭主廚們的獨特首選，加拿大Prime級別具備豐富油花，風味及汁水，且產量有限。



CANADA AAA GRADE (TOP TIER)
加拿大AAA級（頂級AAA）

Canadian beef brands that include only the most marbled (Top Tier) beef within the Canada AAA grade are an excellent choice for steak house quality beef. These brands offer beef with the very best marbling, flavor and juiciness within the AAA grade.

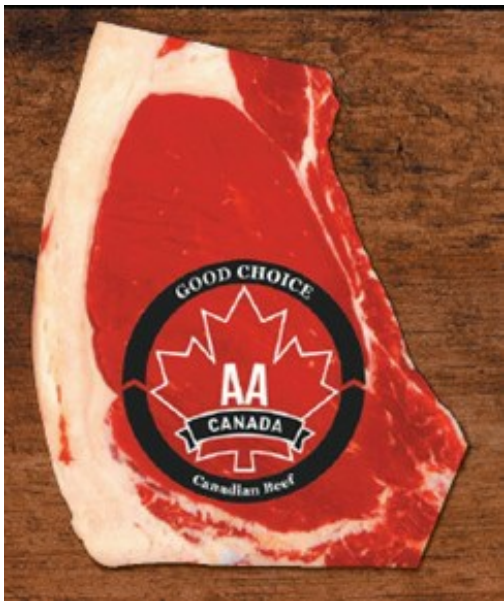
僅選用加拿大 AAA級裡油花最優的頂級牛肉，是牛排館高品質牛肉的卓越之選。此等級的牛肉擁有AAA級中的最佳油花度和風味，鮮嫩多汁。



CANADA AAA GRADE
加拿大AAA級

A great choice for high-quality beef. Canada AAA offers higher levels of marbling than Canada AA and is well suited for all popular cooking methods. Canada AAA will become a delicious family favourite when grilled, broiled, simmered or roasted to perfection.

優質牛肉的極好選擇。油花分佈比加拿大AA級更加豐富，適合所有流行烹飪方式。加拿大 AAA級牛肉是家庭煎、煮、燉、烤的美味首選。



CANADA AA GRADE
加拿大AA級

A good value choice offering lower levels of marbling and typically fewer calories than Canada AAA and Prime Grades. Canada AA beef can be tender and flavourful and perform well with all popular cooking methods.

加拿大AA級是價值優選，相比加拿大 AAA級和Prime級，油花較少且熱量較低，肉質柔嫩且肉味濃郁，適用於各種烹飪方式。

Canada and the U.S. use the same marbling thresholds to define high-quality beef grades. The above illustrations are reduced reproductions of the Official USDA Marbling Photographs prepared for the U.S. Department of Agriculture by and available from the American Meat Science Association.

加拿大和美國使用相同的油花比例來定義優質牛肉等級。上述圖片為美國肉類科學協會為美國農業部準備的官方 USDA 大理石油花照片的縮小複製圖。

Promotion and Marketing Support
推廣及市場營銷支持

For more information about Canadian beef programs and services to support the success of your beef category. 如需瞭解更多加拿大牛肉資訊及服務，獲取加拿大牛肉專案支持：

please contact 請聯絡：
axu@canadabeef.ca

Please scan the QR code or [click here](#) to access to Canadian Beef and Veal Supplier Directory. 請掃描二維碼或 [點擊這裡](#) 獲取加拿大牛肉廠商名錄。

