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http://www.certifiedangusbeef.com/photos/JohnSoules_Fajitas.jpg

John Soules launches *Certified Angus Beef*® fajitas, carne asada

WOOSTER, Ohio – July 27, 2010 – John Soules Foods Inc., Tyler, Texas, has joined with the *Certified Angus Beef*® brand to offer fajitas and carne asada for foodservice. Made with the brand's inside skirt and inside rounds, the products are trimmed, seasoned and ready to grill, offering chefs labor and cost savings in their kitchens. No MSG, binders nor fillers are used.

“We are honored to team up with this distinguished organization,” says CEO John Soules Jr. “John Soules Foods ascribes to the same values of quality, consistency and product integrity that has helped make the *Certified Angus Beef*® brand such a recognizable national and international brand.”



Marbling quantity and texture make these fajitas and carne asada extremely flavorful with a tender bite. Beef must meet 10 high standards to earn the *Certified Angus Beef*® brand name, including Modest or higher marbling. These standards ensure it's a cut above USDA Prime, Choice and Select.

“Ethnic flavors continue to gain popularity,” says Brett Erickson, the brand's director of value-added products. “This product helps chefs easily incorporate Hispanic flavors on the menu with the reliable quality and superb flavor of the *Certified Angus Beef*® brand.”

Established in 1975, John Soules Foods is the leading fajita processing and marketing company in the U.S., with customers including foodservice distributors, national and regional restaurant chains, supermarket chains and institutional businesses. Staff at its state-of-the-art facility, completed in 2006, focus on producing the highest quality and safest products in the market today.

For more than 30 years, the *Certified Angus Beef*® brand has been world-famous for its reliable quality and generous marbling. Products include a full line of fresh top-Choice, Natural and Prime cuts, as well as burgers, deli meats and ready-made items. For information, visit www.certifiedangusbeef.com.

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