

GROUND BEEF

Legendary Beef. Legendary Quality.

For over 50 years Harris Ranch has been producing premium, California grown beef. One of our major strengths is that we control all aspects of production – from where and how our cattle are raised through feeding, processing and distribution. Harris Ranch is proud of our track record of producing safe, wholesome and humanely produced beef products for consumers.

Nowhere is our commitment to quality more evident than in our ground beef operation. All Harris Ranch ground beef is produced from cattle that have been finished at Harris Feeding Company, our company-owned feeding operation. And by owning our own state-of-the-art cattle processing facility, Harris Ranch Beef Company, we complete our functionally integrated "closed loop" beef production system. By processing cattle in a single facility, we are better able to control quality, consistency and food safety. Our highly trained Quality Assurance (QA) staff works in tandem with onsite USDA inspectors to ensure product wholesomeness. During harvesting, the use of thermal pasteurization and organic acid carcass washes help eliminate contaminates. Additionally, our spray chill system and new carcass coolers quickly reduce carcass temperatures resulting in lower bacteria counts.

All ground beef raw materials are sourced directly from our fabrication room each day ensuring maximum freshness. As an added measure of safety in our ground beef operation, we test all raw materials for pathogens before grinding under our internal test and hold program. Harris Ranch takes an aggressive approach to ensure food safety by testing single bin sub lots consisting of up to 2,500 lbs. of raw material which are kept on hold under Harris Ranch control until negative results are received. Harris Ranch also conducts finished grind testing and finished ground product also remains on hold under Harris Ranch control until negative results are also received. Third party auditors and major quick service restaurants (QSRs) have repeatedly given Harris Ranch exceptional marks for food safety. In fact, our recent British Retail Consortium (BRC) audit awarded Harris Ranch an AA rating.

Harris Ranch has an extensive line of ground beef products including fresh ground beef chubs in various lean points and sizes and both fresh and frozen ground beef patties. We also offer a line of Angus ground beef products including frozen patties and fresh chubs in multiple lean points.

Harris Ranch is proud of our track record of providing safe, wholesome and humanely produced beef products for consumers. Our ground beef products are no exception. But what makes Harris Ranch ground beef superior to other brands?

- Our premium ground beef is produced exclusively from local, California grown Harris Ranch grain fed beef for unsurpassed flavor
- Temple Grandin approved animal welfare practices at our company owned feeding operation include shaded pens and an automated sprinkler system that reduces dust and improves cattle comfort
- All feed ingredients at Harris Feeding Company tested for pesticide residues
- Finished beef tested for antibiotic residues above USDA standards at our processing facility
 - Harris Ranch has been awarded an AA rating by the British Retail Consortium (BRC), the leading international third-party auditing organization
 - No boneless lean beef trimmings (BLBT) used in any of our retail and foodservice branded ground beef products
 - New state-of-the-art harvest facility for improved food safety
 - New carcass coolers for superior cold chain management

harrisranchbeef.com



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73/27 GROUND BEEF Product Code: 5236834 (4:1) UPC: 0-84706-01214-7 (4:1)



81/19 GROUND BEEF Product Code: 8317714 (3:1) UPC: 0-84706-85044-2



81/19 ANGUS GROUND BEEF Product Code: 1193034 (3:1) UPC: 0-84706-97294-6 (3:1)

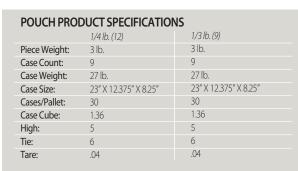


90/10 GROUND BEEF SIRLOIN

Product Code: 1235534 UPC: 0-84706-74554-0

81/19 Angus and 90/10 sirloin ground beef bricks also available upon request.

BRICK PRODUCT SPECIFICATIONS	
Piece Weight:	1 lb.
Case Count:	12
Case Weight:	12 lb.
Case Size:	16.5" X 10.25" X 3.63"
Cases/Pallet:	108
Case Cube:	.35
High:	12
Tie:	9
Tare:	.87
Shelf Life:	Use or freeze by 20 days after production



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