



PRODUCED BY



From our Family Ranchers to your Table™

Certified Angus Beef® GROUND BEEF

The Certified Angus Beef® brand is now proudly offered by Harris Ranch – the company known for their passion for producing great-tasting, California grown beef

For over 50 years Harris Ranch has been dedicated to raising premium California grown beef. Today, we continue on this path by proudly offering Certified Angus Beef® brand ground beef – produced to meet the brand's 10 stringent quality standards. These standards ensure an abundance of marbling and consistency and provide exceptional flavor. Harris Ranch couples these stringent standards with state-of-the-art processing attributes to produce the highest quality ground beef products.

Harris Ranch ground beef is produced from cattle that have been finished at Harris Feeding Company, our company-owned feeding operation. By owning our own cattle feeding operation, as well as our own 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 contaminants. Additionally, our spray chill system and new carcass coolers quickly reduce carcass temperatures resulting in lower bacteria counts.

Ground beef raw materials are sourced directly from our fabrication room each day ensuring maximum freshness. As an added measure of safety 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 and the product is deemed safe. Harris Ranch also conducts finished grind testing with products again remaining "on hold" until secondary test results provide additional safety assurance. Third party auditors and major quick serve restaurants (QSRs) have repeatedly given Harris Ranch exceptional marks for food safety. In fact, the British Retail Consortium (BRC), the leading international third-party auditing organization, recently awarded Harris Ranch an AA rating.



Harris Ranch is proud of our track record of providing safe, wholesome and humanely produced beef products. Our Certified Angus Beef® ground beef products are no exception.

But what makes Harris Ranch ground beef superior?

- Our premium ground beef is produced exclusively from local, California grown Harris Ranch grain fed cattle 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 are tested for pesticide residues
- Finished beef is tested for antibiotic residues above USDA standards at our processing facility
- No boneless lean beef trimmings (BLBT) used in any of our retail and foodservice ground beef products
- New state-of-the-art harvest facility provides exceptional food safety
- New carcass coolers provide superior cold chain management

HARRIS RANCH CERTIFIED ANGUS BEEF® GROUND BEEF PRODUCTS

SUPC	PACK	DESCRIPTION
4515181	3/5 LB	CAB® BEEF GRND CHUCK BULK CA GROWN
4515518	3/5 LB	CAB® BEEF GRND BULK 80/20 CA GROWN