



Harris Ranch Certified Premium Beef

Foodservice

At last, Harris Ranch Beef—long recognized by retailers and consumers alike for its superior quality—is available to the foodservice industry. For approximately 30 years Harris Ranch has been the gold-standard for fresh wholesome beef and more recently for innovative fully-cooked beef products. Now we are proud to introduce Harris Ranch All Natural Certified Premium Beef. Harris Ranch All Natural Certified Premium Beef is custom-produced and hand-selected to meet the specialized needs of foodservice customers, while upholding the exacting standards of quality our name and brand have come to represent.

- Harris Ranch Natural Beef is minimally processed and contains no artificial ingredients. Our Residue Control program exceeds USDA guidelines to ensure against unwanted antibiotic and pesticide residues.
- Our own feedlot is the single source of cattle we process. We contract with ranchers through our Partnership for Quality and other cattle procurement programs to supply cattle bred to produce great beef. The result is a high quality and consistent product our food service customers demand.
- To produce the highest quality and best tasting beef we transport Midwest-produced corn by the trainload to our feedlot where it is scientifically formulated into a balanced, nutritious ration. Our feed contains no animal protein products.
- Our highly-trained Quality Assurance demands strict adherence to our product specifications and food safety standards. They work closely with the USDA to ensure the wholesomeness of our product.
- Small boxes, consistent products and customized service make this premium natural program bottom-line friendly.
- Harris Ranch Beef Company is family owned and operated.



Harris Ranch Certified Premium Beef Products

Foodservice

Harris Ranch Certified Premium Beef exceeds the standards of USDA certified programs. Following USDA inspection and grading, Harris Ranch's Quality Assurance staff selects only the highest quality primal cuts based upon the stringent standards that

have made the Harris Ranch label synonymous with high quality. This hand sorting and certification result in a more consistent, high quality product for our food service customers.

HARRIS RANCH CERTIFIED PREMIUM PRIME

HARRIS RANCH CERTIFIED PREMIUM CHOICE

HARRIS RANCH CERTIFIED PREMIUM SELECT

CARCASS REQUIREMENTS

Steers and Heifers
No Dark Cutters
No Internal Hemorrhages
"A" Maturity

PRODUCT REQUIREMENTS

Most Products Will Be Trimmed To 1/4"

Available Products

CHUCK

2 PC Chuck
Clods
Clods 1/4"
1" x 1" Chuck Roll N/O
Chuck Short Ribs
Top Blades

RIBS

109 Ribs 23/Up
109 Ribs 23/Down
Export Ribs 17/Up
Export Ribs 17/Down
L/O Ribs 14/Up
L/O Ribs 14/Down
Meaty Back Ribs

LOINS

0X1 Shortloins 1/4"
0X1 Strips 1/4"
PSMO 5/Up
PSMO 6/Up
Top Butts 1/4"
Steak Ready Top Butts

I.Q.F. PATTIES

All Sizes

ROUND

Inside 1/4"
Denuded Insides
Goosenecks H/O
Peeled Knuckles
Flats
Eyes

OTHER

Brisket
CC Brisket
Outside Skirt
Inside Skirt
Flap Meat
Denuded Flap Meat
Flank Steak
Tri Tip
Denuded Tri Tip
Ball Tips 2/Up
Prime Rib

PRECOOKED

Homestyle Pot Roast

PORTION CONTROL

NAMP Specification
Fresh or Frozen