



Legendary Beef. Legendary Quality.



HALAL NATIONAL

WORLDWIDE WHOLESALE DISTRIBUTOR OF CERTIFIED HALAL BEEF

منتجات حلال العالمية

Halal Products International, Inc. and Harris Ranch Beef Company proudly provide Muslim communities around the world with the highest quality, USDA certified, Halal beef. The beef is Zabiha, hand-slaughtered without stunning by Muslims in accordance with Islamic law.

The entire process is approved by Al-Azhar Mosque in Egypt, the Islamic Food and Nutrition Council of America (IFANCA) and by the Islamic Service Center of America (ISCA).

In 1992, HPI, Inc. began its Halal program at Harris Ranch Beef Company and is overseen and quality-controlled by Amin Attia and his team based in Fresno, California. Mr. Attia and his team work with, but independently from, Harris Ranch Beef Company and are directly involved in hand-slaughtering, certification, and sales.



Halal National **1.877.GO.HALAL**
559.299.6759

www.HalalNational.com
www.HarrisRanchBeef.com





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Harris Ranch Beef Company

- The processing and marketing arm of the beef division. One of the largest fully integrated beef producers in the Western U.S.; we control all aspects of beef production including cattle sourcing, feeding and processing.
- Harris Ranch teams us with some of the West's most progressive ranching families to produce cattle to our quality specifications.
- Established one of the first branded beef programs in the U.S. in 1982.
- Retail, food service and export divisions.
- Annual sales in excess of \$600 million.
- Expansive product line: fresh boxed beef, value-added ground beef, fresh seasoned beef and fully cooked beef entrées.

- Natural beef production system: feed tested for pesticide residues, finished beef tested for antibiotic residues above USDA standards, cattle humanely and sustainably raised by Harris Ranch – Temple Grandin Consultation.



Harris Feeding Company

- One of the largest cattle finishing facilities in the Western U.S.
- Founded in 1963 near Coalinga, CA.
- Covers nearly 800 acres and has a capacity to finish up to 120,000 head of cattle at one time.
- Cattle fed for about 120 days on a nutritionally balanced diet of steamed Midwestern corn, alfalfa hay, vitamins and minerals.
- Livestock welfare practices include shaded pens and sprinklers to reduce dust and cool cattle in summer months. Pens are routinely scraped and waste material composted. Cowboys ride the pens each and every day monitoring animal welfare
- The only company in the U.S. to wash cattle transport trucks between each load to reduce the potential for cross contamination.
- Several years ago, Harris Ranch discontinued feeding Tylan – a product that belongs in the same class of antibiotics used in human medicine. Today, antibiotics are used in a therapeutic manner under veterinarian oversight to treat cattle that require medical attention.



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