



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. 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 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. 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.

- Our premium ground beef is produced 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 a sprinkler system that reduces dust and improves cattle comfort.
- All feed ingredients at Harris Feeding Company tested for pesticide residues.
- 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.
- Finished beef 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 branded ground beef products.





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AVAILABLE RETAIL GROUND BEEF PRODUCTS



73/27 GROUND BEEF

Product Code: 1699824 (1 lb.)
UPC: 0-84706-00304-6 (1 lb.)

Product Code: 1145984 (2 lb.)
UPC: 0-84706-70804-0 (2 lb.)

Product Code: 2033684 (3 lb.)
UPC: 0-84706-00324-4 (3 lb.)

Product Code: 5432014 (5 lb.)
UPC: 0-84706-00334-3 (5 lb.)



81/19 GROUND BEEF

Product Code: 5362104 (1 lb.)
UPC: 0-84706-00344-2 (1 lb.)

Product Code: 7711424 (2 lb.)
UPC: 0-84706-71904-6 (2 lb.)

Product Code: 6540684 (3 lb.)
UPC: 0-84706-00364-0 (3 lb.)



93/7 GROUND BEEF

Product Code: 5446804 (1 lb.)
UPC: 0-84706-00424-1 (1 lb.)



90/10 ANGUS GROUND BEEF

Product Code: 1193024 (1 lb.)
UPC: 0-84706-97284-7 (1 lb.)



85/15 GROUND BEEF

Product Code: 1315524 (1 lb.)
UPC: 0-84706-00384-8 (1 lb.)

93/7, 81/19 and 85/15 coarse and fine grind 10-lb. chubs for further processing also available.

CHUB PRODUCT SPECIFICATIONS

Piece Weight:	1 lb.	2 lb.	3 lb.	5 lb.
Case Count:	12	12	12	12
Case Weight:	12 lb.	24 lb.	36 lb.	60 lb.
Case Size:	14.875" X 7.5" X 5.375"	16.375" X 10.5625" X 6.75"	19.875" X 10.625" X 6"	23.0" X 12.375" X 8.25"
Cases/Pallet:	112	54	54	36
Case Cube:	.35	.72	.72	1.36
High:	8	6	6	5
Tie:	14	9	7	6
Shelf Life:	Use or freeze by 25 days after production			



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.

FROZEN POUCH PRODUCT SPECIFICATIONS

	1/4 lb. (12)	1/3 lb. (9)
Piece Weight:	3 lb.	3 lb.
Case Count:	9	
Case Weight:	27 lb.	27 lb.
Case Size:	23" X 12.375" X 8.25"	23" X 12.375" X 8.25"
Cases/Pallet:	30	30
Case Cube:	1.36	1.36
High:	5	5
Tie:	6	6
Tare:	.04	.04

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 25 days after production