



BEEF

Legendary Beef. Legendary Quality.

Over the years since being founded, Harris Ranch has grown but still controls all aspects of production – from where and how our cattle are raised through feeding, processing and distribution. Few beef companies other than Harris Ranch can truly claim control of the entire process from start to finish. Plus, no other fed beef processor can make our exclusive California grown claim.



CATTLE SOURCES

Our story starts at the ranch where we source cattle from progressive ranching families throughout the west who utilize superior genetics in their herds.

Our network of cattle producing families are committed to sustainable ranching practices and humane livestock handling. For us, as well as our ranching partners, the land is not just where we raise our cattle, it's also where we raise our families. We have a personal stake in the quality of the environment and are always looking for ways to improve it. For those that raise cattle, sustainability means ensuring the land will provide for the next generation by focusing on the well being not only of our livestock but also by maintaining the natural resources of the land.

FROM FARM TO FORK

At Harris Ranch, our beef cattle spend 70 - 80% of the time grazing on grass on western ranches before being finished at Harris Feeding Company for about 120 days. The nutritionally balanced diet of corn and other feed grains, plus alfalfa hay, vitamins and minerals helps add flavor, tenderness and juiciness to the beef.

Several years ago, Harris Ranch discontinued feeding Tylenol – 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.

- *Grain fed for superior flavor and quality*
- *Minimally processed with no artificial ingredients or preservatives*
- *Cattle feed tested to ensure it is free of pesticide residues*
- *Finished beef tested for antibiotic residues above USDA standards*
- *California Grown by ranching families committed to animal welfare*

PREMIUM PROCESSING

Once cattle reach optimum weight and quality, harvesting takes place at Harris Ranch Beef Company located in Central California not far from our feeding operation. By owning our own USDA inspected processing facility we are better able to control the quality, consistency and safety of all Harris Ranch beef. As an added measure of safety, we take the extra step to test finished beef to make sure no antibiotic residues are present—a process that actually exceeds USDA guidelines.

At Harris Ranch, quality, consistency and unsurpassed levels of food safety make up the cornerstones of our family-owned operation. Our ranching partners and our entire team of associates take pride in being part of a genuine western tradition.



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OUR COMMITMENT TO QUALITY

When looking for premium, well-marbled and locally produced beef, you can find it in your own backyard at Harris Ranch. California grown beef from Harris Ranch is produced to our exceptional and exacting standards as the west's leading beef producer.



PRODUCT SPECIFICATIONS



Sysco Ventura

Certified Angus Beef® CA Grown 21-Day Aged Beef Products

SUPC	HR CODE	PACK	DESCRIPTION
7043694	7591077	5/16# AVG	CERTIFIED ANGUS BEEF® RIBEYE BNLS HVY
7043651	7591067	6/13# AVG	CERTIFIED ANGUS BEEF® STRIPLON OX1
7043684	7591127	6/13# AVG	CERTIFIED ANGUS BEEF® SIRLOIN TOP BUTT
4474944	7590487	5/4# AVG	CERTIFIED ANGUS BEEF® SIRLOIN TRI TIP

Certified Angus Beef® CA Grown 14-Day Aged Beef Products

SUPC	HR CODE	PACK	DESCRIPTION
4480424	7590557	4/5# AVG	CERTIFIED ANGUS BEEF® TENDERLOIN 189A
4474924	7590367	32/8 OZ AVG	CERTIFIED ANGUS BEEF® TERES MAJOR CHUCK

Certified Angus Beef® CA Grown Ground Beef Products

SUPC	HR CODE	PACK	DESCRIPTION
4515518	7590577	3/5 LB	CERTIFIED ANGUS BEEF® GB CHUBS 80/20
4517155	7590607	20/8 OZ	CERTIFIED ANGUS BEEF® GB PATTY 80/20 2X1 HMST



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