



For over fifty years, Harris Ranch has been an industry leader in providing safe, high quality beef to the consumer, while emphasizing sustainable beef production and humane treatment of the livestock in our care. Although we employ technologies commonly used in traditional beef production, our attention to detail is without equal, and as such, we are 100% confident in the quality and safety of the beef that we market.

At Harris Ranch, we only use antibiotics to treat cattle that have become ill. Just like children that become sick and need medical attention, we administer antibiotics to sick cattle in order to make them well again. We strongly believe that limiting or denying these life-saving products to livestock which need them is inhumane. To do otherwise would only result in unnecessary pain, discomfort and possible death for the animals in our care. Antibiotics are NOT used for growth promoting purposes, and are not added to feed.

Antibiotics are used under the direction of our veterinarian and withdrawal periods – the interval between when an antibiotic is administered and the time the animal is harvested – are strictly followed to ensure no antibiotic residues are present in the animal at the time of processing. The antibiotics used at Harris Ranch are approved for use by the Food and Drug Administration, and decades of research have shown these products to be safe for use in food animal production. Harris Ranch will continue to use antibiotics under veterinary supervision to ensure the health and well-being of the cattle we raise. We believe it is our ethical obligation to do so and enables us to meet our customers' desire for both proper animal husbandry and food safety.

Harris Ranch commonly uses growth promoting technologies to enhance production efficiencies at the feedlot. Cattle are administered a very small amount of a growth promotant that mimics the action of naturally occurring hormones such as estrogen. There is an increase in estrogen levels in the meat from an animal administered a growth hormone, versus one that has not; however, this increase is infinitesimally small. In fact, a three-ounce serving of beef from a non-administered steer contains 1.3 nanograms of estrogen compared to 1.9 nanograms commonly found in the same size steak from an animal that received a growth promoting compound. In contrast, a 3 ounce serving of cabbage contains roughly 2000 nanograms of estrogen. A nanogram is one billionth of a gram, or the equivalent of one blade of grass in an entire football field.

These growth technologies have been used for over 50 years to increase the rate of growth of muscle tissue and reduce the rate of fat deposition, thus allowing for more beef to be produced from fewer cattle and using less resources (land, feed, and water) which is a large part of our sustainability story.

- In 1970, 140 million head of cattle produced 24 million tons of beef
- By 2015, 90 million (36 percent fewer) head of cattle produced the same 24 million tons of beef

In fact globally, the U.S. has the lowest carbon footprint per unit of livestock products that are produced (i.e. meat, milk or eggs). The reason for this achievement lies in vastly improved genetics, and the use of technologies to improve the efficiencies of food production.

As a functionally-integrated, family-owned beef company, there is no other large-scale beef producer in California that has the ability to provide the same level of exacting standards to the beef we produce. At Harris Ranch, we are proud of the fact that our cattle and the beef produced from these cattle are proudly raised to the highest standards in the entire industry.