

Harris Ranch is in a unique position because no other fed beef processor can make our exclusive California grown marketing claim — which consumers in increasing numbers are telling us is an important brand proposition. For over 50 years Harris Ranch has been producing premium, California grown beef. Still family owned, Harris Ranch is now operated by the Brian Coelho family. Focused on our dynamic future, Harris Ranch remains dedicated to the core values of our iconic brand.

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. Our story and the strength of our brand is virtually unparalleled in our industry. Harris Ranch's sustainable, local and home-grown beef helps support our local and regional economies, is better for the environment and reflects our commitment to providing the freshest, most wholesome products.

While most supermarkets offer their customers beef sourced from multiple producers across the country and around the world, you can now proudly feature California grown beef from Harris Ranch. Your consumers will know where their beef comes from.



Available in multiple lean points and package sizes.

ANTIBIOTIC USAGE

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. We believe it's inhumane to not treat an animal that becomes ill. Just like caregivers with children who become sick and need medicine, we administer antibiotics to sick cattle to make them well again. If antibiotics are administered, withdrawal periods (the time it takes for a drug to be naturally eliminated from an animal's system) are strictly followed.



CUSTOMER COMMITMENT

Harris Ranch is proud of our track record of providing safe, wholesome and humanely produced beef products for consumers. Our ground beef products are no exception. But what makes Harris Ranch ground beef superior to other brands?

Fed cattle produced by Harris Ranch are the foundation of our premium ground beef program. Every day, all of our ground beef raw materials come directly from our fabrication room for maximum freshness. Harris Ranch does not use boneless lean beef trimmings (BLBT) in any of our retail and food service branded ground beef products. As an added safety measure, our Quality Assurance team conducts Microbiological Food Safety Testing on all raw materials before grinding under our strict internal “test and hold” program. When combined with our final grind testing program, it becomes evident that our commitment to producing the finest ground beef products is second to none.

Legendary Beef. Legendary Quality.



Visit our On-Line Chef at harrisranchbeef.com

You'll find a variety of beef cuts perfectly matched to the ideal cooking method plus mouth-watering recipes.



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GROUND BEEF





Harris Ranch has an extensive line of ground beef products including fresh ground beef chubs in various lean points and sizes 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.

- Harris Ranch is proud of our track record of providing safe, wholesome and humanely produced beef products. Our ground beef products are no exception. But what makes Harris Ranch ground beef superior?

 - Our premium ground beef is produced exclusively from local, California grown Harris Ranch grain fed cattle for unsurpassed flavor
 - Temple Grandin approved animal welfare practices at our company owned feeding operation include shaded pens and an automated sprinkler system that reduces dust and improves cattle comfort
 - All feed ingredients at Harris Feeding Company are tested for pesticide residues
- Finished beef is tested for antibiotic residues above USDA standards at our processing facility
 - New state-of-the-art harvest facility provides exceptional food safety
 - Ground beef production capability of 70 million lbs. per year
 - BRC (British Retail Consortium) Certified AA Rating
 - New carcass coolers provide superior cold chain management
 - All Harris Ranch beef is grass raised and grain finished
 - Humanely raised by ranching families committed to animal welfare

GROUND BEEF CHUBS



73/27 GROUND BEEF
Product Code: 1699824 (1 lb.)
UPC: 0-84706-00304-6 (1 lb.)

Product Code: 1145724 (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.)



85/15 GROUND BEEF
Product Code: 1315524 (1 lb.)
UPC: 0-84706-00384-8 (1 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.)

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			

GROUND BEEF PATTY POUCHES



73/27 GROUND BEEF
Product Code: 5236834 (4:1)
UPC: 0-84706-01214-7 (4:1)

81/19 ANGUS GROUND BEEF
Product Code: 1193034 (3:1)
UPC: 0-84706-97294-6 (3:1)

POUCH PRODUCT SPECIFICATIONS		
	1/4 lb. (12)	1/3 lb. (9)
Piece Weight:	3 lb.	3 lb.
Case Count:	9	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

81/19 GROUND BEEF
Product Code: 8317714 (3:1)
UPC: 0-84706-85044-2

Legendary Beef. Legendary Quality.