

HARVEST

MEAT COMPANY, INC.

Your complete source
for natural and
organic protein



Beelers Pure Pork

Natural, ABF fresh pork, bacon, sausage, hams.



Bell and Evans

Processor of fresh and frozen natural / organic air chilled chicken. Retail tray pack, whole birds, and breaded further processed.



Coleman Natural Meat

Fresh and frozen natural beef producer.



Diestel Turkey Ranch

Fresh, frozen, raw and cooked turkey products. All are ABF free, natural and organic.



Maverick Ranch

Processor of natural beef, pork, and chicken. Manufacturer's oven ready fresh center of the plate items.



Niman Ranch

Natural, ABF fresh pork, bacon, sausage, hams, beef, lamb



Organic Prairie

Manufacturer of organic poultry, beef, and pork, raw and further processed. Ground beef, turkey and chicken chubs, hot dogs, bacon, and hams.



Painted Hills

Natural beef processor from the northwest featuring all natural, source verified, vegetarian feed, antibiotic and hormone free USDA choice meats.



Penn Valley Sausage (Hans Sausage)

All natural/ ABF/ organic, Fresh raw sausage link, cooked sausage link, sausage bulk, skewers

Penn Valley Deli Meats

All Natural / ABF, Turkey, Ham, Roast Beef.



Wellshire Farms

Poultry, beef, pork, bacon, cold cuts, natural, uncured, cooked and raw.

Rocky Mountain Natural Meats

Fresh and frozen all natural North American buffalo. Whole muscle, portion control, grind and patties.



Petaluma Farms

Organic certified chicken, All natural ABF chicken.

Navigating through the Natural Meat World

The definition of “natural” products is often debated and varies greatly. Some designations are regulated by the U.S. Department of Agriculture and some are outlined by independent organizations. Entire books are written about this topic, but following are some general descriptions of products which fall under the “Natural” umbrella and are popular among health conscious customers. Even with a variety of definitions and requirements, one thing is clear—these “natural” products are here to stay. These production practices are being applied to virtually every traditionally prepared protein product in the marketplace, including beef, pork, poultry, deli, and processed meats. A variety of suppliers recognize the demand, making it more cost effective for retailers to try them on their shelves.

No Antibiotics

There are no traces of antibiotic residue in the meat. Cattle and hogs on these programs are not administered antibiotics during the 120-day finishing process that is necessary for natural metabolism to occur.

No Added Hormones

Supplemental hormone or steroid treatments are not allowed during the 120 day finishing process. During this finishing period, hormones that may have been previously administered are naturally metabolized.

Vegetarian Diet

Cattle and hogs on these programs are fed a vegetarian diet that adheres to strict guidelines. Following FDA mandatory feeding guidelines, the cattle and hogs are never given feed that incorporates animal bi-products. The feed is tested regularly to ensure compliance with federal mandates and the presence of unacceptable pesticide levels.

Humane Handling

Strict adherence to the USDA Humane Handling Standards are followed for these cattle and hogs. All suppliers for these programs must sign compliance affidavits that assure a humane environment and proper nutrition with freedom of movement all geared to foster their natural growth.

Free Range

These products are certified by independent organizations that the animals were not raised in overcrowded, factory-farm conditions.

Grass Fed Beef

Typically the imported beef from Australia is grass fed and meets the following criteria. They are fed a 100% vegetarian diet, in a free range pastoral environment, delivering higher levels of Omega 3 which is important for heart health. In general, Australia is also recognized globally for maintaining the highest food safety standards which will appeal to health conscious customers.

Organic Meats

Likely the strictest guidelines for meat, “Organic” is a government-regulated designation, indicating animals are given no antibiotics or growth hormones and that they are produced without using most conventional pesticides. Additionally, organic food is produced by farmers who emphasize the use of renewable resources and the conservation of soil and water. Before a product can be labeled “organic,” a Government-approved certifier inspects the farm to ensure all the rules necessary to meet USDA organic standards are being followed. Companies that handle or process organic food before it gets to local retailers must be certified, too.