

PEACH CREST RANCH BEEF

Peach Crest Beef is:

- Raised holistically
 - Natural setting is provided
 - Cattle graze in herds
- Bring animals to food/not food to animals
 - Annual forage plan
 - Moved to fresh pasture every three days
 - Mineral and enzyme supplementation
 - Apple Cider Vinegar strengthens gut health and eliminates parasitic infection
- Management intensive
 - Hands on daily tending by professionally trained cowboys
 - Humane treatment
 - Fresh windmill pumped water only for the last 60 days
 - FSMA in place
- Raised on untreated land
 - Prairie grasses and natural forbs grow on the land
 - No pesticides or contaminants exist on the land
 - Soil health promotes environmental biodiversity
 - No feedlots ever
- Production
 - Slaughtered at a certified humane facility
 - Dry Aged for two weeks
 - Delivered by Vinyard Fruit & Vegetable refrigerated

PEACH CREST RANCH BEEF

Product Yield:

PCR product live weight at time of processing = 1200 pounds

Product Yield of PCR units = 58%

	<u>LBS</u>	<u>%</u>
Live Weight at	1200	-
Hanging Product Weight	696	58%
Consumer Product Weight	480	40%

Cuts Available:

- Loin
- T-bone
- Club
- Round
- Roast
- Stew Meat
- Soup Bone
- Short Ribs
- Chili Meat
- Hamburger
- Brisket
- Skirt & Flank
- Loin Tip
- Heart
- Tongue
- Liver

Delivery Options:

- Weekly
- Fresh
- Frozen