

What makes Paradise Ranch Grass Fed Cattle so special?

There are several factors that makes our beef cattle very special. □ These factors contribute not only to many health benefits but also to the incredible taste and flavor.

Here are some of the factors:

□ **Young and healthy livestock.** Average age of processed cattle range from 9 months to 2 years of age.

□ **Grass Fed cattle.** Low in fat and Cholesterol, high in omega 3, grass fed and finished.

□ **Processed in the most Humane approach,** following strict "Halal" method. Handling of animals in such gentle and respectful manner removes fear and the release of bad / harmful enzymes, providing healthier and superior quality beef for consumption.

□ **Aging,** by placing beef in cold storage just above freezing temperature with high airflow reducing level of liquids in the flesh. This process makes the beef very tender and less "chewy". Commercial beef is not aged, or only aged for a short time often under 12 hours.

What makes our Grass Fed Beef so special?

□ **Fresh Delivery.** We time our delivery so that you can pickup your beef cattle fresh and within hours from the time it was deboned, cut and packaged. We can also arrange to flash freeze your beef if you are unable to pickup when ready, or require additional time.

□ **Convenient packaging,** having the entire beef deboned (except for New York Steaks and ribs which contain bones), placed on small beef packs, often the size of a single meal. Each package is labeled, and each cattle is divided in two equal halves or four equal quarters for easy split up between friends or family members.

□ **Sealed Freshness.** Enhanced freshness and taste with vacuum seal packaging*. Our clients tell us how occasionally they may forget few packages of steaks or roasts at the bottom of their freezers for an extended time (2 years in some incidents) and as they prepared it, it tasted so good, absolutely no distinction from fresh beef that was received in days!

* We may deliver in closed vacuum seal bags but not sealed for customer convenience in the event customer wishes to slice cuts, further divide up primal cuts, or access cuts to prepare ground beef then seal bags at home.