

63 ACRES

PREMIUM BC BEEF



British Columbia

You're interested in serving the best to your customers. Good. So are we.

Our Angus cross beef is BC born, grass fed and grain finished in small family-owned ranches in southern BC. Every partner ranch shares our philosophy of naturally raising cattle without the use of added hormones or steroids. The result? Well-aged, well-marbled delicious local beef. Just a phone call away.

IT TAKES 63 COWS TO MAKE UP A HERD OF
PREMIUM BC BEEF

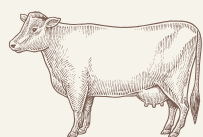
And only 63 seconds to order some.



63AcresBeef.com

OUR REPUTATION IS SOLID BECAUSE WE'RE TRANSPARENT.

People want to know what's in their food.
And where it comes from. Our goal is to strengthen
the connection between producers and customers
(restaurants, chefs, retailers and consumer) so you
can tell your clients with confidence where their
beef came from and how it was raised.



**Our premium AAA beef comes from
some of the finest ranches in southern BC.**

We can even tell you which one.

We have relationships with some of the best ranches in southern British Columbia, including Miane Creek in Armstrong and the Curtis Family in the Hulcar Valley just outside Armstrong. We are also considering partnerships with other great ranches that meet our standards and share our philosophy. Each shipment is coded and every order we send out can be traced right back to the ranch it came from. Not to mention trace its journey from our door to yours. It's all part of our commitment to ensure food safety from farm to plate.

Raised locally, fed naturally, treated humanely.

The climate in southern BC is perfect for raising beef – low humidity, lots of sunshine and plenty of locally grown grass, hay and corn to feed on. Each 63 Acres farm believes in the humane treatment of its animals, allowing them to roam and graze free in their natural environment on a grass diet supplemented by grains, without any animal by-products or chemical additives. This vegetarian diet provides additional nutrients while adding grain later in life improves marbling for tenderness. Your beef lives well and without stress, another reason it tastes delicious.

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BEEF

Government inspected daily, our beef is hand cut and trimmed in small batches by our expert meat cutters in our state-of-the-art facility in the Fraser Valley. The sub-primals below are available, and we have the potential to customize any specialty cuts you might need.

CODE	CUT	PCS PER CASE	APPROX WEIGHT
1252083	STRIPLOIN	3	5-6 KG
1260551	TOP SIRLOIN	3	5-6 KG
1252080	LIP-ON RIBEYE	3	6-7 KG
1252082	TENDERLOIN	6	2-3 KG
1260553	BOTTOM FLATS	3	6-7 KG
1260557	INSIDE ROUNDS	2	8-9 KG
1260558	EYE OF ROUND	8	2-3 KG
1260560	SIRLOIN TIPS	4	5-6 KG
1253215	TRI-TIPS	20	1-2 KG
1253172	BRISKET POINTS	5	3-4 KG
1263455	CHUCK ROLLS	2	8-9 KG
1260555	CHUCK SHORT RIBS	5	3-4 KG
1232485	GROUND CHUCK	2	2.27 KG

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