

Dry-Aged Beef

that's

Raised Right™:

big flavor

for serious

meat lovers.



The name says it all.

There's just something about Dry-Aged Beef that's Raised Right™. Actually there are two things. Flavor. And more flavor. When beef is Dry-Aged for up to 28 days the robust flavor can't be matched. (Unless you're married to a chef at a fancy steakhouse.)

Speaking of steakhouses, Raised Right USDA premium aged beef tastes as wonderful as anything you would order out. You're sure to find your favorite cuts if you like Boneless New York Strip Steak, Boneless Ribeye Steak, Center Cut Top Sirloin and Filet Mignon.

Dry-Aged also means that the beef is handled with kid gloves – hand-trimmed and placed in a special room that's set at an ideal temperature to complete the ultimate tenderizing process.

When you buy beef that's Raised Right, you buy into a pioneer's vision for quality, control and personal regard for the future. Our source-verified system means we can afford to be picky about everything. Thanks to our proprietary technology and partnership with ranchers, we track every animal, ranch to table. Our hand-picked ranchers share our respect for the land and our commitment to sustainable agriculture and animal welfare. This vertically-integrated system assures us complete control over every product and speaks volumes on the issue of safety.

There's something else about the flavor of Dry-Aged beef that's Raised Right. It leaves a good taste in your mouth.



For more information about Premium Protein Products, or the Raised Right symbol of quality visit our website at www.premiumprotein.com.