

# DAKOTA BEEF

## Company Fact Sheet



*Full of Flavor and Nothing Else.*



### Largest Branded Organic Beef Company in the U.S.

Since its establishment in 2004, Dakota Beef has always striven to provide the most flavorful gourmet certified organic beef in the marketplace to America's increasingly health, environment and label-conscious consumers. By combining its own USDA-inspected and certified organic processing facility in South Dakota, organic pasture land in Oklahoma, and an organic ranch in Oregon, Dakota Beef has developed a unique vertical integration to ensure the very best genetics, health, animal welfare, and nutrition of its organic cattle. This vertical integration allows Dakota Beef to deliver to its customers a consistent supply of high-quality, pure organic beef certified by the USDA as 100% free of antibiotics, hormones, pesticides, and other known toxins.

### Organic Certification versus Natural Claims

All fresh meat qualifies as "natural" provided it does not contain certain artificial additives such as flavoring or coloring. "Natural" cattle may be given hormones, antibiotics, feed containing pesticides, genetically modified grains, etc. When "natural" beef brands make claims about products containing no hormones or antibiotics, their claims are not independently verified by the USDA. Such claims may fall within the guidelines of an unverified voluntary program.

Our organic beef, on the other hand, is certified by the USDA to ensure that every aspect of the life, feed, and processing of our cattle is **humane, environmentally-friendly, and free of synthetic chemicals**. USDA inspectors supervise our processing facility at all times to ensure that no nonorganic materials taint your beef. The USDA also sends an accredited certifier who performs spot tests on the soil of our ranches to ensure they are completely free of chemical fertilizers and pesticides.

### Unrivaled Organic Cattle Procurement Capabilities

Dakota Beef has secured a long-term supply of organic Angus calves born on the historic open-range McEwen Ranch in Oregon. At 150,00 acres, the McEwen Ranch is the oldest certified organic ranch of its size in the U.S. Dakota Beef also utilizes certified organic pastures in Oklahoma for raising Dakota Beef cattle. These properties, in addition to its relationships with leading organic ranchers and farmers throughout the Midwest and West, give Dakota Beef unrivaled organic cattle procurement capabilities. Dakota Beef has thereby secured a consistent supply of organic cattle that are managed under the highest standards throughout their lives. Coupled with this supply, Dakota Beef utilizes its certified organic processing facility to provide a reliable source of premium organic beef to its retail partners nationwide.

### Raised on Certified Organic Pastures

Raising the finest organic cattle begins on certified organic pastures that must be free from chemical fertilizers, pesticides, and herbicides for at least three years. The cattle are never administered antibiotics or hormones. Without added hormones, our organic cattle develop gradually, in accordance with nature's schedule. All feed, such as corn or oats, must also be certified organic. Even when straw or hay is used as bedding, it too must be certified organic.

### The USDA Certifies that all Dakota Beef's cattle are:

- Born and raised on certified organic pastures free for at least three years from chemical fertilizers, pesticides, and herbicides;
- Never EVER given any antibiotics or hormones;
- Fed only certified organic, strictly vegetarian diet;
- Never EVER fed genetically modified organisms (GMOs);
- Given unrestricted access to the outdoors; and
- Treated humanely to reduce stress and maintain good health.



*Our Premium Organic Beef is  
Pure, Healthy and Delicious,  
the way Mother Nature intended.*