

OUR CATTLE

OUR USDA HARVEST PLANT

OUR BONES

OUR BROTH KITCHEN

...AND WHY IT MATTERS TO YOU?



WHO IS ARIZONA GRASS RAISED BEEF COMPANY?

AT THE ARIZONA GRASS RAISED BEEF COMPANY, WE TAKE PRIDE IN THE HIGH QUALITY AND AUTHENTICITY OF OUR GRASS FED, GRASS FINISHED PRODUCTS. BY PROVIDING OUR CUSTOMERS WITH THE FACTS AND RESOURCES NECESSARY TO UNDERSTAND AND NAVIGATE THROUGH THE GRASS FED BEEF CULTURE, WE ENCOURAGE CONSUMERS TO SEEK EDUCATION, ASK QUESTIONS AND EVALUATE WHERE THEIR FOOD IS SOURCED. OUR PHILOSOPHY IS TO REMAIN 100% TRANSPARENT IN OUR SUSTAINABLE PRACTICES, TO MINIMIZE OUR CARBON FOOTPRINT, AND TO PRODUCE THE HIGHEST QUALITY GRASS FED, GRASS FINISHED PRODUCTS. ALL OF OUR CATTLE ARE BORN, RAISED AND FABRICATED IN ARIZONA AT OUR VERY OWN USDA HARVESTING PLANT.

USDA PLANT

One of the most unique facts about our company is that we have our very own boutique USDA harvesting plant, used exclusively for the hand fabrication of our 100% grass raised, grass finished beef and bones. Our USDA plant allows for complete in house vertical integration of our products including: ground beef, steaks, organ meats and beef bone broth.

FREE RANGE RANCHES

Our cattle are range bred, grass fed. They graze around on thousands of acres of Arizona ranchlands. Our cattle enjoy naturally occurring Arizona grasses, water, and flowers. Our free range method allows our cattle to enjoy a stress free lifestyle; we believe this method is far superior to any other ranching style.

CATTLE

All of our cattle are 100% born, raised, and harvested in Arizona. They are never shipped out of state for any reason. They are never fed any grains, corn or silage, nor are they ever contained to feed lots.

SUNSHINE

Our cattle are born and raised in the Arizona sunshine, with 300+ sunny days per year. Arizona provides the perfect environment for healthy cattle, fresh air and naturally occurring grasses year round.

SUSTAINABLE METHODS

We rely on windmills and solar power systems to ensure our sustainable ranch practices. No pesticides, insecticides or GMO seeds are ever used on our land. We manage our cattle on horseback.

3RD PARTY VERIFIED

The American Grassfed Association (AGA) performs audits on our ranching operations including verifying our quality standards while confirming our cattle are 100% grass fed, 100% grass finished, AZ born and raised and never given growth hormones or antibiotics.

BEEF

Our ground beef, steaks and organ meats are hand fabricated at our own USDA harvesting plant. All of our products are individually vacuum packed. Our steaks are wet aged for optimum tenderness and to lock in freshness.

COMMERCIAL KITCHEN

Our kitchen is used exclusively for making our small hand crafted batches of nutrient dense bone broth.

BONE BROTH

Because of our USDA plant, we have the unique ability to harvest the whole bone spectrum from our cattle. The whole bone spectrum includes all bones, from shoulder to hoof plus attached ligaments and tendons (including but not limited to the shoulder, hip, upper femur lower femur, shank, whole knuckles, ribs, hock, and oxtail). We believe that because of our all encompassing approach to the whole bone spectrum, our never pasteurized broth is the most gelatinous and nutrient dense product in the world.

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NO ADDED
HORMONES



NO ADDED
ANTIBIOTICS

PRAISE  THE GRAZE



NO
GRAIN



NO
FEEDLOT

For more information about the Arizona Grass Raised Beef Company visit us online at azgrassraisedbeef.com