

BERETTA[®]

SHARING WHAT MATTERS

ORGANIC 8oz RIBEYE STEAK

Bragging Rights:

- 100% Canadian beef
- Prohibited from receiving antibiotics of any kind
- No added hormones or steroids
- Sustainable program from conception to consumption
- Traceable back to their farm of origin
- Raised on barley based feed
- Humanely Raised
- Fed a diet of predominately grass and finished on forages and grain
- Premium Angus Genetics
- Organic

Specs:

- Storage Conditions: Keep Frozen
- Individual Package Size (inches): 8"x 5.5"
- Unit Type: Pack
- Pieces Per Unit: 1
- Portion Size: 227g
- Package Tare Weight:
- Master Case Weight: Approx. 2.27 kg
- Master Case Tare Weight: 0.26 kg
- Units per Master Case: 10
- Master Cases per Pallet: 100
- Boxes per Pallet Layer: 10
- Shelf Life: 3 months once product received
- Ordering Code: 60-10-41020-2-22

In-store Label

BERETTA[®]
SHARING WHAT MATTERS

ORGANIC • BIOLOGIQUE

RIB EYE STEAK
BIFTECK DE FAUX FILE

Raised without
THE USE OF
ANTIBIOTICS

Élevé sans
L'UTILISATION
D'ANTIBIOTIQUES

RAISED IN CANADA
ÉLEVÉ AU CANADA

Certified by
EcoCert Canada
Certifié par
EcoCert Canada
#257307

226g / 8oz

KEEP FROZEN / GARDER CONGELÉ

SHARING WHAT MATTERS

In 1992 we started what was to become Beretta Farms by buying two pigs. Neither of us came from a farming background which was both a blessing and a challenge. We even named those first two pigs (Wilbur and Charlotte), something we have never done since! When they were full grown, we had them harvested at a local butcher shop and brought home all the cuts which we then proceeded to deliver to friends and family. The experience of those first two pigs changed our lives forever and launched this wonderful journey that has involved our parents and now our kids. Thanks for letting us share what matters.

LE MEILLEUR EST À PARTAGER

En 1992, nous avons acheté deux porcs et lancé ce qui allait devenir Beretta Farms. Aucun de nous ne venait d'un milieu agricole, ce qui était à la fois une chance et un défi. Nous avons même donné un nom à nos deux premiers porcs (Wilbur et Charlotte), ce que nous n'avons jamais fait depuis! Dès qu'ils ont offert leur pleine mesure, nous les avons fait abattre dans une boucherie locale. Puis nous avons livré à nos amis et à notre famille toutes les pièces de viande ramassées à la maison. L'expérience a changé notre vie pour toujours et a lancé ce parcours exceptionnel qui inclut nos parents et maintenant nos enfants. Merci d'accueillir de partager le meilleur.

Amber Cullen Beretta

Prepared for / Préparé pour
BERETTA FARMS, King City ON
CAN L7B 1E4

Beretta Family
King City, Ontario Canada

BERETTAFARMS.COM 