



## OUR APPROACH TO RAISING PREMIUM BEEF IS NATURAL.

Welcome to the fork  
in the road.

When developing Aspen Ridge™, there were two routes we could take. We decided not to take the easiest, fastest, or least expensive route. We did decide to take the best. And, we hope you agree to take that route with us.



# How beef should be raised — naturally.

## When you do things naturally, good things happen.

These are the steps that we've taken to make Aspen Ridge™ the most tender, flavorful beef available.

- 🌿 Breed specific – Angus by genetics
- 🌿 Born and raised solely in the U.S.A.
- 🌿 Source and age verified – back to the ranch
- 🌿 100% vegetarian fed
- 🌿 Finished at an exclusive feedyard in Colorado
- 🌿 Responsible land management practices
- 🌿 Processing facility is GFSI (Global Food Safety Initiative) certified
- 🌿 Third party animal handling practices validated by Humane Farm Animal Care



OK, that's what we do, and we're proud of it.  
But, here's what we won't do ... ever:

- 🌿 Never administer any growth promotants
- 🌿 Never administer any antibiotics
- 🌿 No animal by-products

## Food safety is vital.

We're committed to producing the safest, most wholesome beef that meets the highest quality standards. Food safety is a foundation that drives all of our processes.



For more information, please call 800.522.0060 or 301.772.0060, or visit our website at [www.MetroPoultry.com](http://www.MetroPoultry.com)

For more information on our boxed beef offerings in USDA Prime and Choice, please call 800.727.2333 or visit our website at [AspenRidgeBeef.com](http://AspenRidgeBeef.com)