



## Harris Ranch Certified Premium Beef Products

### Foodservice

*Harris Ranch Certified Premium Beef exceeds the standards of USDA certified programs. Following USDA inspection and grading, Harris Ranch's Quality Assurance staff selects only the highest quality primal cuts based upon the stringent standards that have made the Harris Ranch label synonymous with high quality. This hand sorting and certification result in a more consistent, high quality product for our food service customers.*

#### HARRIS RANCH CERTIFIED PREMIUM PRIME

#### HARRIS RANCH CERTIFIED PREMIUM CHOICE

#### HARRIS RANCH CERTIFIED PREMIUM SELECT

#### CARCASS REQUIREMENTS

Steers and Heifers  
 No Dark Cutters  
 No Internal Hemorrhages  
 "A" Maturity

#### PRODUCT REQUIREMENTS

Most Products Will Be Trimmed To 1/4"

### Available Products

#### CHUCK

2 PC Chuck  
 Clods  
 Clods 1/4"  
 1" x 1" Chuck Roll N/O  
 Chuck Short Ribs  
 Top Blades

#### RIBS

109 Ribs 23/Up  
 109 Ribs 23/Down  
 Export Ribs 17/Up  
 Export Ribs 17/Down  
 L/O Ribs 14/Up  
 L/O Ribs 14/Down  
 Meaty Back Ribs

#### LOINS

0X1 Shortloins 1/4"  
 0X1 Strips 1/4"  
 PSMO 5/Up  
 PSMO 6/Up  
 Top Butts 1/4"  
 Steak Ready Top Butts

#### I.Q.F. PATTIES

All Sizes

#### ROUND

Inside 1/4"  
 Denuded Insides  
 Goosenecks H/O  
 Peeled Knuckles  
 Flats  
 Eyes

#### OTHER

Brisket  
 CC Brisket  
 Outside Skirt  
 Inside Skirt  
 Flap Meat  
 Denuded Flap Meat  
 Flank Steak  
 Tri Tip  
 Denuded Tri Tip  
 Ball Tips 2/Up  
 Prime Rib

#### PRECOOKED

Homestyle Pot Roast

#### PORTION CONTROL

NAMP Specification  
 Fresh or Frozen

*Hand-Selected For Flavor & Quality*