

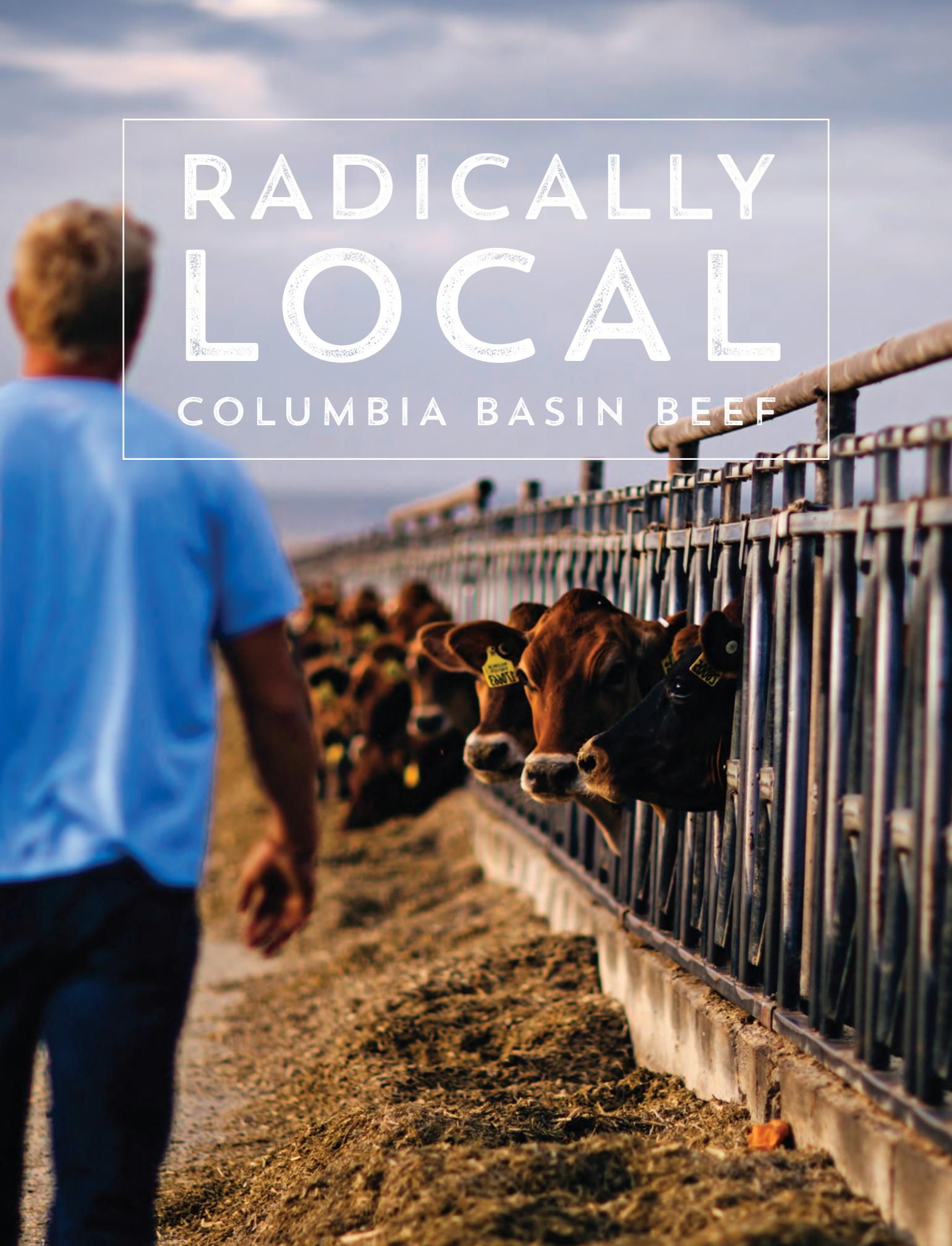
· HARBOR FOODSERVICE & MACDONALD MEATS PRESENT ·



Royal Ranch

— COLUMBIA BASIN BEEF —

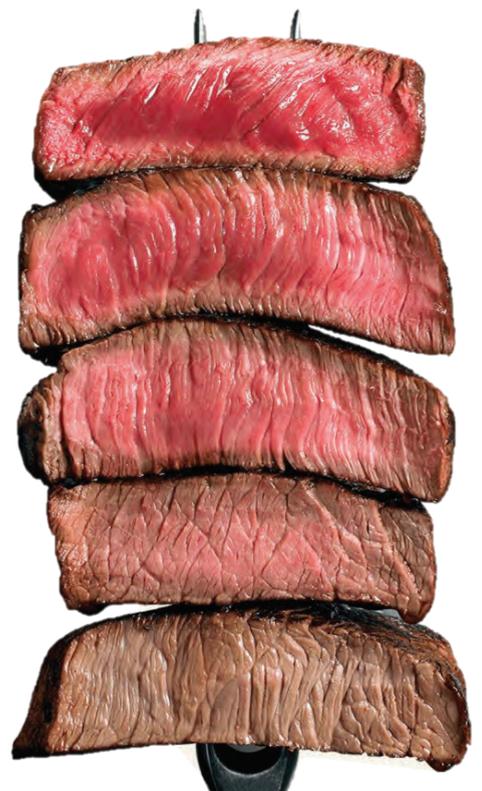


A man in a light blue t-shirt is walking away from the camera down a long, narrow aisle of a cattle pen. On the right side of the aisle, a row of metal stalls holds several brown cows. The cows are looking towards the man. The ground is covered with straw bedding. The background shows a clear sky with some light clouds.

RADICALLY LOCAL

COLUMBIA BASIN BEEF

FAMILY-OWNED.
PURPOSE-DRIVEN.
CARBON NEUTRAL
REGENERATIVE
RANCHING.TM
NO ANTIBIOTICS
EVER.
NO ADDED
HORMONES.



“The perfect steak begins years before the grill.”

AUSTIN ALLRED, FOUNDER



The largest worm-powered organic BioFiltro wastewater system in Washington State cleanses all water and converts manure into nutrient-rich plant food.

RESPONSIBLE STEWARDSHIP

DRIVEN BY PURPOSE. GUIDED BY VALUES.





The boutique Royal Ranch operation in the heart of the Columbia Basin is revolutionizing the way cattle are raised and brought to market. A regenerative ranching model, inspired by the highly successful Royal Family Farm & Dairy, results in beef with a consistency and flavor profile that's truly unmatched.

A CONTINUUM OF HEALTHY PRACTICES

Farm to Dairy to Orchards to Fields to Ranch

+

Hybrid steers bred for flavor consistency

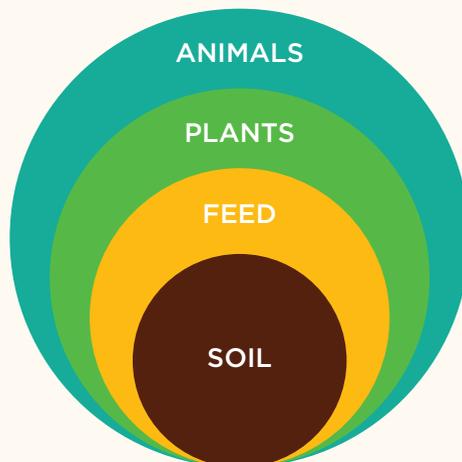
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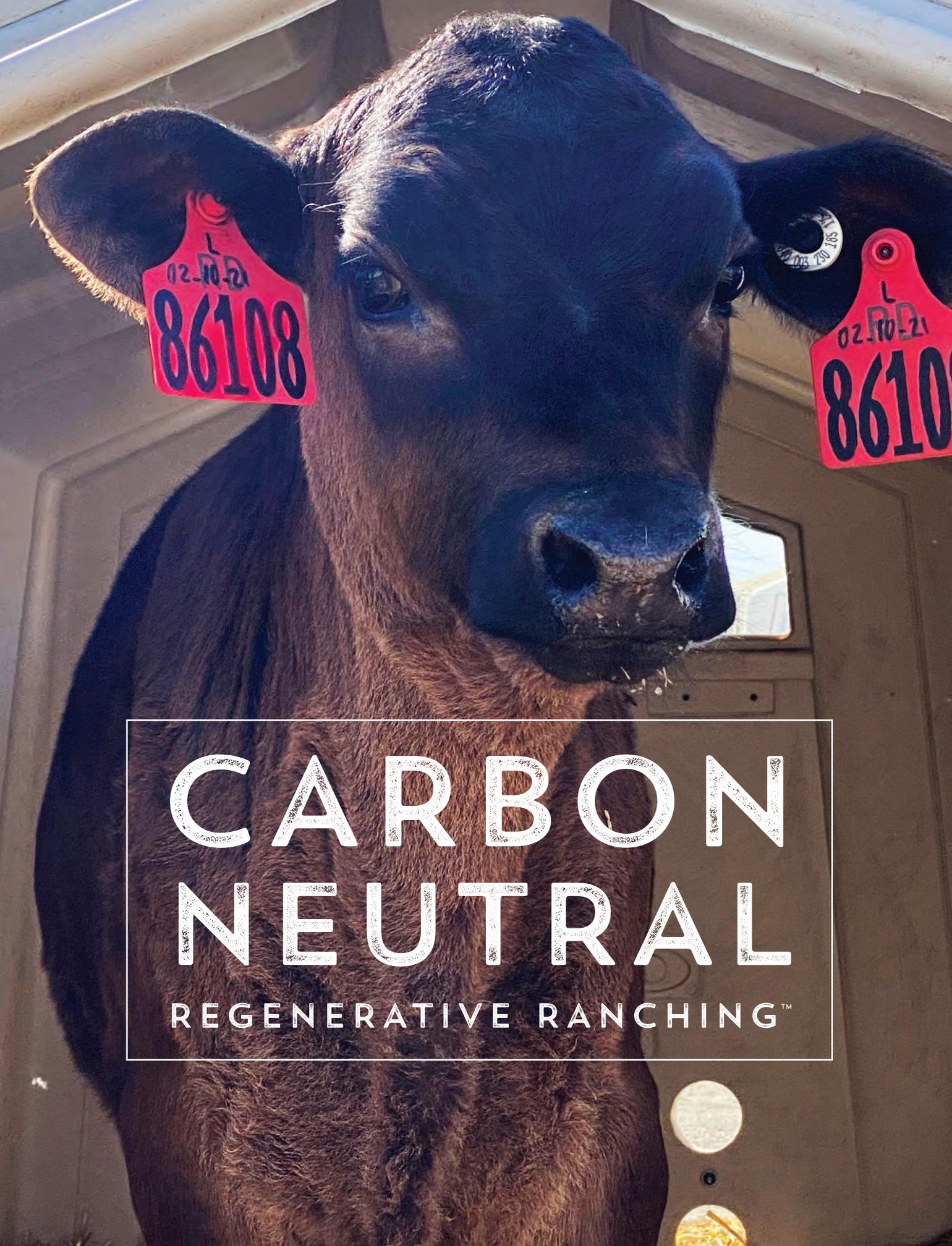
Daily births and processing 52 weeks/year

+

High-touch animal care and nutrition

HEALTHY OUTPUT





CARBON NEUTRAL

REGENERATIVE RANCHING™



WHOLLY DELICIOUS.

Grown on an intentionally diverse diet, Royal Ranch cattle are fed a mix of nutrient-rich, local green cover crops, grains and vegetable matter and finished on a high-quality hay and corn mixture. This wide variety of seasonal inputs assures the marbling that we crave occurs throughout their full life cycle — not just the final third. This results in wonderful consistency in texture, tenderness and flavor.



Every steak and subprimal cut is inspected and hand-selected for superior quality.



100% TRANSPARENT.

Now more than ever, consumers want to know where their food comes from, and how it's been cared for.



Traced to the source.

Each steak and subprimal can be traced back directly to the animal on the ranch.



Raised and grazed with love.

Royal Ranch cattle are born and nurtured on fertile land under a modest climate. 90% of their feed is grown directly on the farm and ranch. They are fed a richly diverse diet optimized for their specific hybrid biology. Throughout their life cycle, stressors are almost non-existent. They grow hormone-free with zero antibiotics.



Life happens around the table™

Harbor's mission is to care for and support our thriving food community. We partner with local farmers, ranchers, fishers, producers and suppliers to bring the bounty of the Northwest into our customers' kitchens.

