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HERITAGE HARVEST

PREMIUM GRASS-FED BEEF
PORTFOLIO

PURVEYORS OF FINE MEATS



FROZEN BONELESS BEEF SHIN

ARTISAN CUT | PREMIUM GRASS-FED

A prized cut renowned for its rich gelatinous texture and deep, rustic flavor. Meticulously selected for discerning chefs and high-end HoReCa, it promises an unparalleled braising experience, delivering tender, melt-in-the-mouth perfection that honors the source. A celebration of farm quality and culinary art.





FROZEN BONELESS BEEF RUMPS

ARTISAN CUT | PREMIUM GRASS-FED

An exceptional cut celebrated for its robust, full-bodied flavor and remarkable versatility. Expertly trimmed for the highest echelons of gastronomy, this premium grass-fed rump delivers an outstanding balance of tenderness and deep, earthy tasting notes. An indispensable canvas for culinary masters, designed to elevate any signature dish with uncompromised quality.





FROZEN BONELESS BEEF KNUCKLES

ARTISAN CUT | PREMIUM GRASS-FED

A masterclass in lean, protein-rich perfection. The beef knuckle is meticulously carved from the hindquarter, offering a clean, robust flavor profile. Ideal for slow-roasting or gentle braising, this versatile cut transforms into a tender, succulent centerpiece. A true testament to premium grass-fed heritage, tailored for the exacting standards of the modern culinary artist.





FROZEN BONELESS BEEF TENDERLOINS

ARTISAN CUT | PREMIUM GRASS-FED

The absolute pinnacle of tenderness and luxury. Renowned for its unparalleled melt-in-the-mouth texture and subtle, buttery flavor, the tenderloin is the undisputed crown jewel of our grass-fed portfolio. Expertly aged and meticulously hand-trimmed by master butchers, this exquisite cut is an uncompromising choice for top-tier chefs looking to deliver a truly unforgettable, Michelin-worthy dining experience.





FROZEN BONELESS BEEF OYSTER BLADE

ARTISAN CUT | PREMIUM GRASS-FED

A true culinary revelation hidden within the forequarter. The Oyster Blade is celebrated for its exceptional, dense marbling and deep, robust beef flavor. When expertly prepared, it yields a surprisingly tender texture that easily rivals premium steaks. Perfectly suited for innovative chefs, it serves as a highly versatile canvas—performing brilliantly whether slow-braised to a gelatinous, melt-in-the-mouth finish or skillfully seared for a rich, savory masterpiece.





FROZEN BONELESS BEEF FLAT

ARTISAN CUT | PREMIUM GRASS-FED

A masterfully trimmed cut derived from the outside round, the Beef Flat is prized for its notably lean profile and deep, pronounced beef flavor. Its uniform grain and firm texture make it an exceptional choice for slow-roasting, traditional braising, or precision slicing for premium carpaccio. Carefully selected from our finest grass-fed cattle, this cut offers culinary professionals a highly consistent, versatile foundation for authentic, flavor-forward dishes.





FROZEN BONELESS CHUCK TENDER

ARTISAN CUT | PREMIUM GRASS-FED

A masterful expression of deep, traditional beef flavor. Derived from the shoulder, the Chuck Tender mirrors the elegant shape of a tenderloin while delivering the robust, full-bodied taste characteristic of the forequarter. Expertly trimmed from our finest grass-fed cattle, it acts as an outstanding foundation for rich, slow-braised masterpieces or hearty roasts. A highly versatile and rewarding cut, crafted to inspire chefs seeking profound flavor and melt-in-the-mouth tenderness through time-honored cooking techniques.





FROZEN BONELESS BEEF TOPSIDE

ARTISAN CUT | PREMIUM GRASS-FED

A remarkably lean and versatile cut sourced from the inner muscle of the hindquarter. The Topside is highly regarded for its clean, distinct beef flavor and broad culinary applications. Prepared by master butchers, its tight grain and tender profile make it the quintessential choice for classic roasting, yielding beautifully neat slices perfect for premium carvery or delicate carpaccio. An essential addition to the discerning chef's repertoire, promising consistency and uncompromised grass-fed quality.





FROZEN BONELESS BEEF CUBE ROLL

ARTISAN CUT | PREMIUM GRASS-FED

The undisputed king of the premium steakhouse. The Cube Roll, widely celebrated as the Ribeye, boasts exceptional intramuscular fat and profound marbling that melts flawlessly during cooking to deliver an intensely rich, buttery flavor. Expertly carved from the most prized section of our grass-fed cattle, it guarantees an unforgettable, melt-in-the-mouth tenderness. An absolute essential for high-end culinary establishments seeking to offer the ultimate, deeply satisfying beef experience.





FROZEN BONELESS BEEF CHUCK

ARTISAN CUT | PREMIUM GRASS-FED

A cornerstone of rustic, flavor-forward gastronomy. Sourced from the shoulder, the Beef Chuck is celebrated for its intricate marbling and profoundly rich, beefy essence. This exceptional cut is a masterclass in transformation, yielding unparalleled tenderness and deep, savory complexity when subjected to slow-braising or low-temperature roasting. An essential selection for culinary artisans dedicated to crafting hearty, soul-warming masterpieces.





FROZEN BONELESS BEEF BLADE

ARTISAN CUT | PREMIUM GRASS-FED

A masterclass in rich, profound beef flavor. Sourced from the shoulder, the Beef Blade is highly prized for its exceptional marbling and unique connective tissue that melts beautifully during slow, deliberate cooking. This robust cut transforms into a remarkably tender, gelatinous masterpiece when gently braised or slow-roasted. A versatile and deeply satisfying choice, expertly prepared for culinary professionals seeking authentic, uncompromising grass-fed excellence.



FROZEN BONELESS BEEF NECK

ARTISAN CUT | PREMIUM GRASS-FED



A hidden gem for the true culinary artisan. The Beef Neck is exceptionally rich in collagen and intricate marbling, offering a depth of flavor that is simply unmatched. When surrendered to the gentle heat of slow braising or long-simmered stewing, this robust cut undergoes a magnificent transformation—melting into a luxuriously tender, gelatinous masterpiece. Sourced from our premium grass-fed cattle, it provides the perfect foundation for intensely flavorful, soul-warming dishes that define high-end rustic gastronomy.



A top-down view of a gourmet meal featuring skewers of beef, bread, and various sauces. The background is a dark, textured surface, possibly a wooden table. The food is arranged on a light-colored, parchment-like paper. There are several small white bowls containing red and white sauces. A large, roasted red pepper is visible in the upper left. The overall lighting is warm and focused on the food.

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PREMIUM GRASS-FED BEEF

"Uncompromising quality, rooted in tradition. Exclusively sourced and meticulously crafted for the world's most discerning chefs and culinary establishments."