

  
**RANGE**  
PATAGONIAN  
GRASS-FED BEEF

FROM THE PRAIRIES OF  
**PATAGONIA**  
DIRECT TO YOUR TABLE



**PURE.**  
**FRESH. CLEAN.**  
**RENEWABLE. SUSTAINABLE.**  
**HUMANELY TREATED CATTLE.**



Our founder, Eric, traveled the globe to find the perfect place, the perfect conditions, the perfect soil and grass, the perfect people to raise happy, healthy cattle. Finally, after years of endless searching across four continents he found it.

### **The Patagonian region of Chile.**

The moment he breathed in the clean, cool, crisp pollution free air, he knew. When he saw the fresh, untouched water from the glacial runoff and felt the plentiful rain against his skin, he knew. When he witnessed the happy healthy cattle – the Angus and the Herefords - roaming leisurely, stress free, in the lush grasses of the prairies and pastures, nourished by the nutrient rich Osorno volcano, under the steady gaze of the Andes, he knew. When he talked to and learned from the farmers, the huasos and gauchos that have been doing this with such care and dedication for generations, he knew. He knew this was what he was searching for.

### **Wind. Water. Land. Grass. Cattle.**

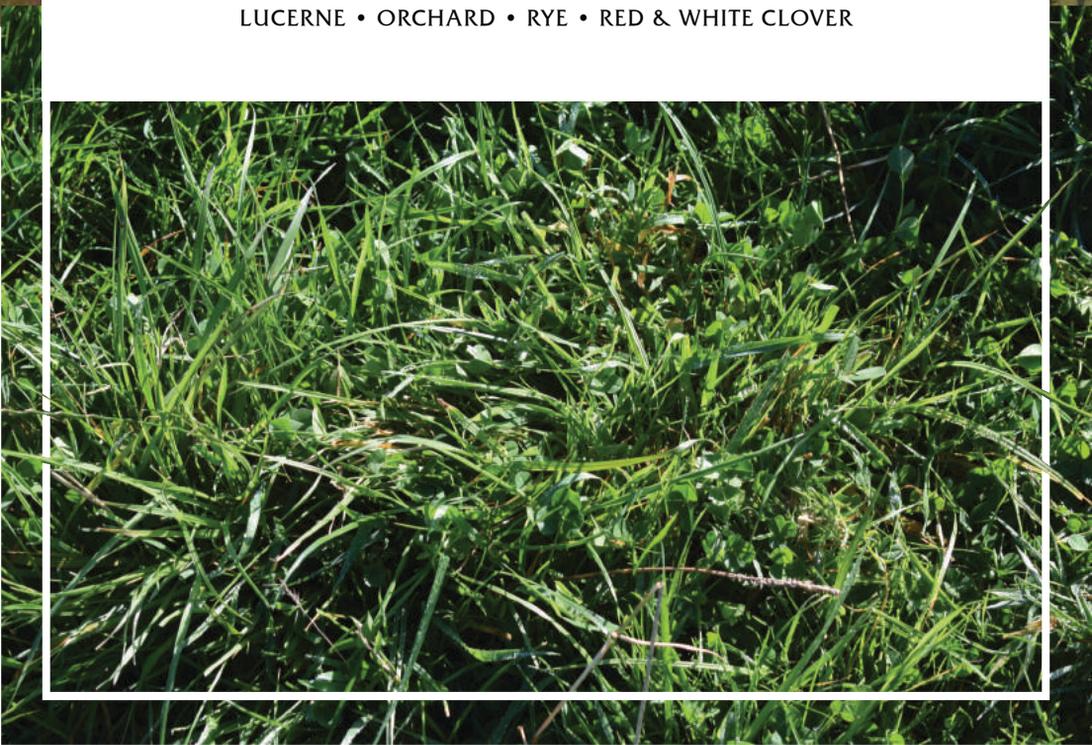
These are our natural Patagonian values and inputs that drive and invigorate our premium and rich-tasting, Patagonian grass-fed program.

We are a five star rated taste that brings you back, back to what your food should be before beef got lost in a maze of feedlots, added hormones and force-fed antibiotics. We remain free, free of and from all that. This allows us to bring you 100% pure, truly pasture raised grass-fed beef that is simply the best of the best.

**This is honest beef, beef that you should feel good about feeding to your family and friends.**



**NATURE & NURTURED**  
LUCERNE • ORCHARD • RYE • RED & WHITE CLOVER





 CHILE

# THE LAND

PATAGONIA, CHILE

**Taste matters, but you know the old saying? You are what you eat? It's true! You want to eat well but also feel well and do well if you can. Well, yes you can!**

Just like wine, where the environment and the type of grape make all the difference - the same holds true for quality and pure grass fed beef.

Chile is unique. In the north it is surrounded by the driest desert in the world, in the south it has Antarctica, in the east it has the Andes, and, in the west, it has the Pacific Ocean. As such, these natural barriers protect Chile and its cattle.

Chile is the **ONLY** Latin American country allowed to import bone in beef to the United States as it is considered extremely high quality, safe, and clean beef.

In Osorno, Chile, where we are based, it is also one of the few places on earth that has a positive water footprint while raising cattle.

PURITY • CLEAN WATER • RICH SOIL • PERFECT CLIMATE  
**LOS LAGOS & PATAGONIA**



**BRITISH/EUROPEAN BREEDS ONLY**  
ANGUS • HEREFORD



# THE BEEF

AS NATURE INTENDED

Our cattle are practically wild - they roam in a natural and stress-free environment while eating grasses that grow in mineral and vitamin rich volcanic soil nurtured by the Patagonian wind and rains.

Here in Patagonia Chile there are 0.5 - 3 cattle per hectare (1 hectare equals 2.47 acres) opposed to 50 to 100 plus in a feedlot.

ALL of our beef contains NO hormones, NO antibiotics and are all pure grass fed from birth to harvest. Any sick animals are treated and removed from the program.

With Range / Patagonian Grass Fed there are absolutely no short cuts and no gimmicks. Experience beef that is truly 100% grass-fed and finished, pasture-raised with no feed lots, no grain feeding, and absolutely no mistreatment.

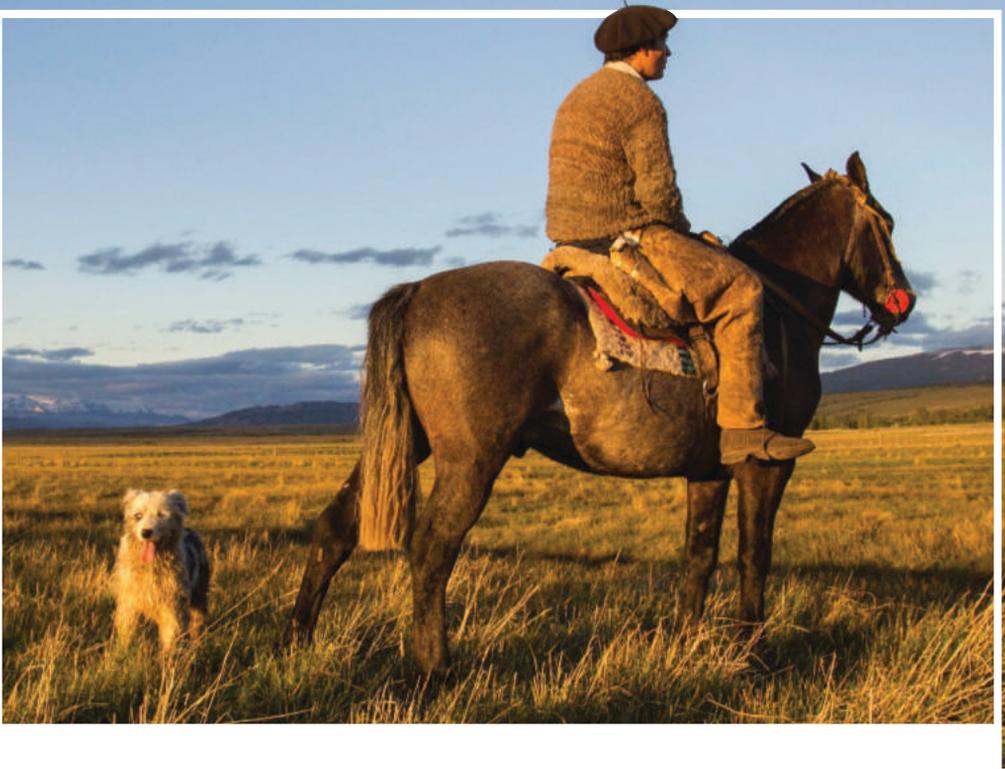
The result is the cleanest, most environmentally friendly and delicious beef you will ever enjoy with friends and family alike!

~~HORMONES~~

~~ANTIBIOTICS~~

**GRASS-FED, BIRTH TO HARVEST**

**WHEN CATTLE ARE GIVEN PLENTY OF SPACE, FRESH AIR AND CLEAN WATER THE USE OF ANTIBIOTICS AND ADDED HORMONES ARE NOT NEEDED.**



**FAMILY OF FARMERS**  
LEGACY • PROWESS • EXCELLENCE • HERITAGE



# TRADITION

WITH DEEP ROOTS

**We proudly connect with family farms throughout southern Chile.** From Osorno in Los Lagos at the gates of Patagonia through Coyhaique in the heart of Patagonia to Punta Arenas at the tip of Patagonia our family farms bring to you all the natural bounty that Patagonia has to offer.

The Gaucho men of Patagonia, cowboys and shepherds with great skill and love for their work employ rigorous procedures and protocols in the handling of the cattle throughout each part of the production process.





**LEGENDARY GAUCHOS & HUASOS**  
MASTERY • PASSION • TRADITIONAL CHILEAN RANCHING

# TO YOUR HEALTH

## AND GOOD EATING

**Grass fed beef is also healthier for you than conventional, feed lot, beef. Here are some important healthy facts:**

- Grass finishing increases the concentration of conjugated linoleic acids (CLAs) by a factor of between two and three compared to grain finishing<sup>1</sup>. CLAs are a group of fatty acids that include linoleic acid (LA), an omega-6 fatty acid, and  $\alpha$ -linolenic acid (ALA), an omega-3 fatty acid. Both are essential fatty acids (EFA) because they cannot be synthesized by humans and are only available from certain type of foods<sup>2</sup>.
- Several studies suggest that CLAs are associated with many benefits, including reduced cancer risk, reduced cardiovascular disease and better cholesterol levels<sup>3</sup>.
- Pure pasture raised grass fed beef can provide a steady dietary source of CLAs. The optimal ratio of dietary omega-6 to omega-3 fatty acids is believed to be between 1 to 1 and 4 to 1<sup>4</sup>. Seven studies that compared the overall fat content of different types of beef found that grass-fed beef had an average ratio of 1.53, while grain-fed beef had a less healthy average of 7.65<sup>5</sup>.

**Grass-fed beef also contains higher levels of antioxidants, including vitamins E and A, as well as superoxide dismutase and catalase, enzymes that scavenge free radicals<sup>6</sup>.**

<sup>1</sup>Daley, Cynthia A. et al. "A Review of Fatty Acid Profiles and Antioxidant Content in Grass-fed and Grain-Fed Beef." *Nutrition Journal* 9, no. 1 10 September 2010

<sup>2</sup>Ibid

<sup>3</sup>National Cattlemen's Beef Association, "Conjugated Linoleic Acid and Dietary Beef". <http://www.beefresearch.org/CMDocs/BeefResearch/CLA.pdf>, Report: Back to Grass – The Market Potential for U.S. Grass-fed Beef

<sup>4</sup>Garg, M.I. et al "Means of Delivering Recommended Levels of Long Chain n-3 Polyunsaturated Fatty Acids in Human Diets." *Journal of Food Science* 71, no. 5 (2006)

<sup>5</sup>& <sup>6</sup>Daley et al



**ANGUS AND HEREFORD BREEDS**  
**FREE RANGE ON OPEN PASTURES**  
**NEVER CONFINED TO A FEEDLOT**

**HOME OF THE PREMIUM**



**BURGER**

**WHOLESALE**  
**FRESH PRIMAL CUTS**  
**FROZEN PRIMAL CUTS**

**RETAIL**  
**ASSORTED CUTS**  
**RETAIL READY STEAKS**  
**GROUND BEEF PRODUCTS**

**FOODSERVICE**  
**PREMIUM BURGER PRODUCTS**  
**FOOD SERVICE READY PRIMALS**  
**FOOD SERVICE READY CUT STEAKS**

---

## **5 STAR REVIEWS** ★★★★★ **FROM CUSTOMERS ON THRIVE MARKET**

The best burgers we ever made, hands down. Everyone had seconds and left the table wanting more!

*Chuck M.*

Very tender and very tasty. My husband has voiced his dislike of grass fed meat so I did not tell him that the roast was from grass fed beef and he liked it a lot! Still have not told him!

*Wilda Agans*

Love the selection of meat, everything is super tasty.

*Amanda Snyder*

I swear its the best ground beef I've had. I used it to make a bolognese that turn out great.

*Lindsay McGovern*

We don't eat a lot of beef in our home, but I decided to try this. These are the best steaks. They were so tender and juicy I needed nothing on them but salt and butter!

*Alicia Spaltner*





**RANGE**  
PATAGONIAN  
GRASS-FED BEEF



**RANGE MEATS/PATAGONIAN GRASS-FED  
NEW YORK, USA & OSORNO, CHILE**

**FOR NORTH AMERICA, CONTACT:  
ERIC@RANGEMEATS.COM  
+01 917 468 7727**

**FOR EUROPE & ASIA, CONTACT:  
FRANCISCO@RANGEMEATS.COM  
+56 9 4938 8051**



[WWW.RANGEMEATS.COM](http://WWW.RANGEMEATS.COM)