NatureSource®
NATURAL ANGUS BEEF

REQUIREMENTS

RAISED WITHOUT ANTIBIOTICS OR ADDED HORMONES

Cattle that qualify for the NatureSource program grow and mature at a natural pace. Antibiotics, added hormones, steroids, beta-agonists or ionophores may not be fed or administered at any time.

Animal health is carefully monitored by our rancher suppliers, veterinarians, and by National Beef® personnel. Any animal that becomes ill and needs antibiotics is treated and removed from the program.

ANGUS BREED, LIFE STAGES & DIET

All NatureSource Natural Angus Beef cattle are born in the United States and raised by rancher-families and operators who share our core values. Affidavits that state conforming cattle meet all listed requirements are signed by participating suppliers.

Eligible cattle must qualify as Black Angus or Red Angus breed based on genotype or phenotype characteristics. Cattle exhibiting characteristics from non-Angus breeds are not eligible.

Throughout all phases, qualified cattle must have access to clean water and feed ingredients must be of natural origin and 100% vegetarian. Animal by-products, such as beef tallow, are expressly prohibited.

Cattle life cycle begins at source ranches. These ranchers maintain a herd of mother cows and raise calves. Newborn calves spend the first few months grazing and nursing with their mothers. Source ranches for the NatureSource Natural Angus Beef program are required to keep accurate birth records and identification for the young cattle.

In the growing phase (approximately 9 to 18 months of age) many young cattle are sent to backgrounders or stocker operators. Here, the cattle continue to thrive and gain weight; they may also receive vitamins and supplements to help meet all nutritional needs. The grower-operators must also maintain records of cattle identification, feeding practices, and ingredient quality, as well as any treatments received.

During the finishing phase (approximately 20 to 24 months of age), cattle continue to be fed an all-natural, 100% vegetarian diet. This includes a corn-based ration for a minimum of 100 days prior to harvest which contributes to flavor and marbling.

NatureSource supplier ranches, and each subsequent operator, must complete a chain of custody document, attesting that all cattle represented by the affidavit meet all program requirements.

TRACEABILITY

All NatureSource cattle are traceable to the source of origin by lot through documentation and cattle identification. Qualifying cattle are sorted and identified by visual tag at the time of harvest.

Trace-back audits are randomly conducted annually by National Beef. Trace-back audits include verification of each operator phase from the source ranch to grower-operator to finishing feed yard. All program requirements pertaining to the type of operation are reviewed during an audit.

HUMANELY RAISED & HANDLED

The National Beef® animal welfare process applies requirements and procedures developed by industry professionals to ensure our cattle are handled in a humane, gentle fashion throughout development.

All program cattle must be handled in accordance with National Beef's Humanely Raised and Handled Policies. National Beef defines Humanely Raised and Handled as cattle raised and fed at operation(s) that provide a low-stress environment, as well as ensuring that if cattle become disabled or non-ambulatory they are still cared for in a humane manner.

NatureSource® cattle are born and raised by family producers in the United States, and humane treatment is verified by on-site audits. National Beef evaluates that cattle are humanely raised and handled according to the program's requirements by the following approach:

- Each feed yard intended for the program is audited on-site prior to approval.
- Random trace-back audits conducted for supplier(s) to our approved feed yards.
- Any egregious act of cruelty to cattle is unacceptable.

PROCESSING FACILITIES

NatureSource Natural Angus Beef is harvested and fabricated at our own processing facility in Liberal, Kansas. Designated Quality Assurance technicians at our Liberal plant are responsible for verifying, sorting, and segregating qualifying NatureSource cattle. National Beef conducts training for employees handling natural cattle to ensure our processes are meticulously applied.

Fabrication occurs on specific days and times as a secluded, separate grade change assuring program identity is maintained.

Further processing occurs at Liberal and Dodge City, Kansas, as well as at National Beef's Consumer Ready facilities. Processing of NatureSource Natural Angus Beef is segregated, and production employees are trained in procedures to maintain and secure identity throughout processing and package labeling.

BEEF QUALITY

NatureSource Natural Angus Beef is minimally processed with no artificial ingredients, additives or preservatives.

Natural raising practices and our prescribed corn-based finishing diet deliver tender, flavorful natural beef with exceptional flavor and consistency. In-plant USDA graders assign USDA Choice and USDA Prime grade stamps to this high-quality natural beef program. An Upper Choice sort is also available.

Marbling Scores for NatureSource Natural Angus Beef:

CHOICE Small 00 and greater

UPPER CHOICE Modest 00 and greater

PRIME Slightly Abundant 00 and greater

FOOD SAFETY

At National Beef, food safety is a top priority. Our proprietary Biologic® Food Safety System is fully integrated and meets or exceeds worldwide standards established by the Global Food Safety Initiative.

The Biologic Food Safety System employs a "clean room" mindset and is a three-tiered system that includes:

- Comprehensive Training
- Leading Interventions
- Innovative Procedures

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