



PREMIUM BLACK ANGUS BEEF

Indian Ridge strives to bring our customers the finest proteins available on the market. That tradition continues in our partnership with Creekstone Farms Premium Black Angus Beef. Creekstone Farms' number one priority is raising the world's best Black Angus cattle.

True Black Angus cattle continue to set the bar for flavorful and tender beef; because of their propensity to achieve high levels of marbling at a young age. Creekstone works hard to set themselves apart from the many Angus programs currently on the market.

Creekstone cattle are genetically verified to be of Angus origin, and are source-verified to the farm. A diet of distillery grains is easier for the cattle to digest, thereby ensuring consistent fine marbling from muscle to muscle. Creekstone owns their harvesting facility, so all of their cattle are processed at one single location in Arkansas City, Kansas.

Creekstone works with family ranchers in the Mid-West to ensure quality control throughout the entire grow-out process. Cattle well-being and humane treatment are at the forefront of the Creekstone program; as their aforementioned facility is the only one in operation today that was designed from the ground up by renowned animal welfare expert Dr. Temple Grandin.

We urge you to taste why many of the top Chef's in the country are using Creekstone Farms Premium Black Angus Beef in their kitchens.



Creekstone Farms Premium Black Angus Beef

- USDA Certified Program
- Source-verified to farms
- Company-owned harvesting and processing facility
- USDA Prime grade available
- Upper 2/3 USDA Choice grade available
- Antibiotic Free “Never-Ever” program available
- 120-150 days on feed
- 20-24 months of age at harvest
- Certified Humane – facility designed by Dr. Temple Grandin
- Limited number of cattle processed daily (ensures quality & animal welfare)



Indian Ridge Provisions, Inc.

400 Emlen Way, Telford, PA 18969

800-564-3300 • irpfoods.com