

## Our Mission

At E.R. Boliantz Co. our mission is to provide the best beef possible. We like to keep the goal simple so we always know where we're headed.

Ohio All Natural Beef is a USDA Certified Beef Program that was developed to build recognition for the Ohio Agriculture and Beef Industries. Agriculture has been an integral part of the Ohio economy for centuries and by now our farmers know a thing or two about raising beef cattle. That's why we have teamed up with local producers to offer wholesome, fresh beef in your neighborhood market.

## Our Brand

Ohio All Natural Beef is a premium brand produced to the highest quality standards set forth by the USDA for choice and prime beef cuts. In addition to meeting the highly selective quality grade standards, the cattle also must be raised on local Ohio farms.

We have been working hard for three generations to develop strong relationships with local farmers. Our collaborative efforts in conjunction with guidance from animal nutritionists at The Ohio State University

From **Ohio** farms...  
to your local market.



Atterholt Farms—  
Jeromesville, OH

have resulted in a complete cattle nutrition program specifically designed to intensify flavor and tenderness. Throughout the feeding and growing process we make regular visits to the local farms in an effort to manage the cattle's readiness for harvest.

With a combined 130 years of experience, our industry experts evaluate each cattle and hand select small groups for harvest. Our meticulous procurement methods allow us

to track each cattle from its home farm to your neighborhood market. Local cattle sourcing and harvesting means the beef reaches your market sooner, for a fresher more wholesome product.



*We thank you for your continuing support in our endeavor to promote and enhance Ohio Agriculture and the Beef Industry.*

# All Natural

Best **BEEF** possible.

It's more than a slogan...

In fact, it's the guiding principle behind everything we do. For three generations, the ER Boliantz Co. has worked closely with local farmers and industry experts from The Ohio State University to promote strong genetics, healthy herds and effective feedlot management techniques— all because we believe great BEEF starts at the farm.



*When you purchase OHIO ALL NATURAL BEEF, you personally support your community, help preserve our Great State's Historical Heritage of Agriculture, and help ensure a better economy for the future of Ohio.*

### All Natural Beef

Absolutely no hormones, additives, or artificial ingredients.

### Antibiotic Free

No medications are administered 140 days prior to harvesting.

### Farm Source Verified

The cattle can be traced back to the local Ohio family farm producer—helping to ensure quality consistency and consumer safety.

### Grain Fed Cattle

The cattle are finished on locally grown and harvested roughages like grass and alfalfa hay and high-protein grains like shelled corn and soybean meal that promote healthy growth. It is this specific diet that is crucial to achieving the desired level of marbling and tenderness found in our choice and prime beef cuts.

### Hand Selected

Each cattle is individually evaluated and specifically selected for readiness.

### Dry Chilled

This is an old fashioned, time honored process for aging beef that requires extra patience and care. This is the natural way to age and chill beef and results in a more flavorful, tender cut.

### USDA Graded Choice or Prime

Ohio All Natural Beef meets strict quality standards set forth by the USDA for Choice and Prime quality grades. This All Natural Program is a USDA Certified Beef Program, monitored by USDA Grading and Inspection to ensure the highest quality standards.

# Ohio ALL NATURAL Beef

OHIO FARM RAISED • HAND SELECTED  
LOCALLY HARVESTED • USDA PRIME • USDA CHOICE



**E.R. BOLANTZ CO.**

*Since 1929*

[www.erboliantz.com](http://www.erboliantz.com)