

# Tallgrass Beef Company, LLC

## Tallgrass Beef™ Product Verified Program Protocols

### 1) Identification:

Recorded documents must be available for any animal accepted into the TBC program from birth through point of sale. All animals in the program should be identified with an electronic ID tag, or another Tallgrass Beef Company (TBC) approved individual animal ID tag, prior to harvest. Each animal must have an affidavit that includes breed, age, movement history, veterinary interventions, birth date, weaning date, and ultrasound data. This affidavit will be required for inclusion in the Tallgrass Beef™ programs and can be used by the producer to improve herd management decision making. Affidavits **must** accompany the animals at delivery to the processing plant or be faxed to the TBC office at least 48 hours prior to harvest. The producer is encouraged to contact TBC if consulting is needed.

### 2) Diet:

**Tallgrass Beef™:** Each animal must remain on its mother's milk for a minimum of 60 days. Once animals are weaned, their diet will be any combination of grass, legumes/forbs, herbs, and/or stored feeds made from grass and legumes such as hay or haylage.

Animals may be finished on grass or stored forage feeds. **Prohibited** in this diet will be any feedstuff other than grass, hay or stored forage feeds, unless otherwise approved by TBC. Prohibited products include grains, mature corn silage, animal by-products, fish by-products, bakery by-products, candy, potato products, etc.

If grains, mature corn silage or other TBC non-approved by-products are fed, the animals consuming this feedstuff will **not** be eligible for the Tallgrass Beef™ program but can be candidates for other Natural programs that are cooperating with TBC.

***Absolutely no animal by-products are allowed in feedstuffs provided to animals in the Tallgrass Beef program. All ruminant, poultry, fish & seafood by-products are prohibited in feedstuffs. All animals will be harvested at 30 months of age or before.***

**If you have any questions on the use of specific feedstuffs, please call TBC or refer to our website, [www.tallgrassbeef.com](http://www.tallgrassbeef.com)**

### 3) Veterinary:

All veterinary treatments or worming medications must be recorded in a record keeping system. Proper herd health management including vaccinations and routine de-worming are permitted and encouraged. A record keeping system must be available for inspection.

**Tallgrass Grassfed Beef™:**

- No sub-therapeutic (feed grade) antibiotics are permitted. Antibiotics for therapeutic purposes are permissible. If a sick animal is treated with antibiotics the animal's identification, diagnosis, date, antibiotic and amount administered must be recorded and available for review by TBC. *Antibiotic withdrawal periods must be twice as long as the label requires.*
- No hormones are allowed in feed or as implants.
- No feed grade fly control agents are permitted.
- No ionophores or beta-agonists are permitted.

### 4) Handling of Animals:

Animals must be handled according to the standards of the Beef Quality Assurance (BQA) program developed by the NCBA (National Cattlemen's Beef Association). Humane handling

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procedures in loading, trucking, and restraint for harvest are required. Efforts must be made to keep the animals as calm as possible throughout the harvest and transport process. Please refer to our website ([www.tallgrassbeef.com](http://www.tallgrassbeef.com)), and to Dr. Temple Grandin's website ([www.grandin.com](http://www.grandin.com)) for a more complete description of proper handling recommendations. Animals shall have continuous and unconfined access to pasture throughout their life cycle. Producers must verify how livestock are cared for during normal and inclement weather conditions, birthing, and other conditions that would merit special protection.

## 5) Ultrasound (US):

All animals in the program must be carcass ultrasounded at least once, at a weight of 500 to 950 lbs. Required ultrasound data is to include: Backfat Thickness, Ribeye Area, Ribeye Shape Score, Percent Intramuscular Fat, and Tenderness Score. An individual animal live weight must be recorded at time of ultrasound unless otherwise approved by a certified TBC technician.

## 6) Live animal specifications for Tallgrass Beef™ label:

- Steers and Heifers: Maximum of 30 months of age with a preferred carcass weight between 550-850 lb. See **Deductions** below.
- **Minimum** live weight of 1100 lbs at time of harvest, unless otherwise noted in the Cattle Procurement Contract.
- Fat cover must be ultrasound verified to be a minimum of 0.25 inches at a maximum of 50 days prior to harvest.
- Actual Ribeye Area must be a minimum of 10.0 in<sup>2</sup>.
- Minimum Percent Intramuscular Fat must be 3.5%.
- Ribeye Shape Score must equal or exceed 0.30.
- Tenderness Score of 25 or less.

## 7) Pricing Structure:

For cattle that are sold to TBC as finished cattle, producers should contact the Procurement Manager to determine current price per lb of hot carcass weight. Cattle must meet or exceed the minimum Tallgrass Beef™ specifications. Cattle will have to meet our ultrasound qualifications prior to being delivered to the plant for harvest.

Cattle purchased by TBC at any other stage of their lives will be subject to individual contract agreements.

The TBC Pricing structure is subject to change upon a minimum 30 day written notice from TBC. The TBC Director – Forage Finishing will schedule all cattle deliveries to the designated processing plant and will coordinate payment to the individual producer. Payment on cattle will be mailed via U.S Postal Service within 21 days after the date of cattle harvest.

All cattle will be viewed and/or ultrasounded by TBC approved personnel PRIOR to scheduling for harvest. This should preferably be accomplished at least 30 days in advance of anticipated harvest. Cattle can be refused at this point and contract on said cattle can be terminated with 30 days written notice.

### Deductions:

#### Light and Heavy Carcasses:

Beef Carcasses weighing less than **500 lbs** will be discounted **\$300** per light carcass.

Carcasses weighing **500-550 lbs** will be discounted **\$100** per light carcass.

Carcasses weighing over **850 lbs** will be discounted **\$100** per heavy carcass.

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**Note:** Tallgrass Beef Company, LLC retains the right to refuse any cattle that do not meet TBC specifications as determined by pre-harvest ultrasound. Specifications are subject to change upon a minimum 90 day notice.

## Contact Information:

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