

FEATURES

November 9-13, 2020

IRP's "Local Harvest" Grass-Fed Beef Program

Under the umbrella of our PA Proud program, IRP has teamed up with Meyer Natural Beef to offer a truly first-of-its-kind beef program.

Partnering with independent family-owned farms in Pennsylvania and New York, these cattle are raised, fed, and harvested right here in our region.

- 100% Grass-fed & Grass Finished
- Raised on open pastures No feedlots
- Born & Raised in the USA by local, family farmers
- NO antibiotics or beta-agonists
- NO growth implants or hormones

Ask your sales rep for more details and pricing.



- Whole Boneless Beef Ribeye (1GF112AM)
- Whole Boneless Beef Striploin (1GF180AM)
- Whole Beef Tenderloin (1GF189AM)
- Whole Beef Brisket Flat (1GF118M)
- Whole Beef Top Rounds (1GF168M)



Sustainable Blue Atlantic Salmon

IRP presents the most environmentally conscience salmon in the world! Using the latest RAS (Recirculated Aquaculture System) technology, these fish are raised in salt-water systems on land.

- NO impact to fragile coastal ecosystems
- NO risk to wild fish populations
- NO need to use antibiotics
- ZERO waste water

Ask your sales rep for more details and pricing.



- Salmon Whole (SSALW10SB)
- Salmon Fillet, PBO (SSALF8/10SB)
- Salmon Fillet, B/S (SSALBS8SB)

