

FOUNDING STORY

- FAO Report of 60 harvests left on planet
- Deteriorating health and land
- Roam Ranch regenerative holistic planned grazing
- Opportunity for all to opt into a regenerative food system





Inc. bon appétit Texas Monthly



Forbes



-Sustainable is not good enough-

"Regenerative Agriculture" describes farming and grazing practices that, among other benefits, reverse climate change by rebuilding soil organic matter and restoring degraded soil biodiversity – resulting in both carbon drawdown and improving the water cycle.

HOUREGENERATIVE — AGRICULTURE WORKS

SUN

The strongest force in our solar system, the sun creates plant growth through photosynthesis.

RAIN

Rainfall infiltrates soil and allows grass to grow. Thriving grasslands are affective at recharging aquifers.

BIO DIVERSITY

Thriving grasslands provide habitat to thousands of living organisms.

RUMINANT ANIMAL

Grass is digested in the rumen and and converted to muscle.

PROPER GRAZING

Managed grazing stimulates further grass growth and root development.

THRIVING GRASSLANDS

Grasses capture CO2 from the atmosphere more effective than ANY OTHER functioning Earth sustem.

GRASS ROOTS

Grass roots cycle carbon deep into the soil, thereby COMBATING CLIMATE CHANGE.

SOIL CARBON

feeds plants and carbon increases the pastures ability to hold water and feeds soil biology.

SOIL BIOLOGY

feeds plants and grasses while improving the nutritional value of food.

HOOVES

aerate soil, break up compacted earth, and improve circulation.

URINE AND MANURE

fertilizes soil through animal compost and feeds desirable biology.

THE SCIENCE BEHIND REGENERATIVE GRAZING

Our beef is more environmentally friendly than Beyond Meat, Impossible Burger, and conventionally raised beef.

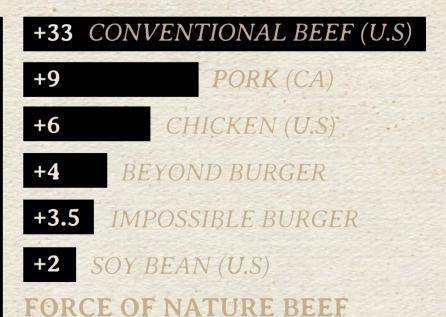
- •Over 20 years, holistically managed fields went from 1% soil organic matter to 5% organic matter
- •5–6x from beef higher carbon sequestration rates than what is considered normal for grazing systems.
- •Holistically managed pastures offset at least 100% of the carbon emissions.

*Quantis: Carbon Footprint Evaluation of Regenerative Grazing 2019

-3.5

NET TOTAL EMISSION

(POUND PER PRODUCT)







REGENERATIVE GROUND BISON

CARBS: Og | PROTEIN: 26g

bun FACTS

FROM STANDING



FASTEST LAND MAMMAL (in North America)

THERE WERE ONCE 30-60 MILLION **BISON ROAMING THE PLAINS**



SELLING POINTS

REGENERATIVELY MANAGED

GRASS-FED & GRASS-FINISHED. PASTURE RAISED

BISON MEAT CONTAINS 40% MORE PROTEIN THAN BEEF

BISON IS A GREAT SOURCE OF IRON 37% OF DAILY RECOMMEND INTAKE/SERVING



EVERYONE !!! Great replacement for traditional ground beef

EVERYONE !!! Hunters and environmentalists will especially appreciate the conservation story behind the product. Foodies will go wild to try a new protein that cooks like pork, yet is more flavorful!



TEXAS GROUND WILD BOAR

FAT: 4g | CARBS: Og | PROTEIN: 24g

fun FACTS

BOAR CAN HAVE LITTERS ANNUALLY

WILD BOAR IS THE LAST WILD CAUGHT

ANIMAL HUNTED COMMERCIALLY

WILD BOAR have NO PREDATORS (in Texas)



SELLING POINTS

WILD CAUGHT BOAR

FREE RANGING - OBTAINED FROM A RURAL NON-RESTRICTED ENVIRONMENTS

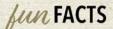
WILD BOAR ARE LEANER AND MORE FLAVORFUL THAN FARMED PORK

WILD BOAR ARE AN INVASIVE SPECIES -INVASIVE SPECIES ARE RESPONSIBLE FOR \$70 MILLION IN DAMAGES OF AGRICULTURAL LAND ANNUALLY

REGENERATIVE BISON ANCESTRAL BLEND

7% liver, 3% heart

FAT: 11g | CARBS: Og | PROTEIN: 23g



FOR MILLENNIA, HUMANS CHERISHED ORGAN MEATS AS PRIMARY SUSTENANCE



Wolves and other predators will consume ORGAN MEATS before "prime cuts" in their prey



SELLING POINTS

REGENERATIVELY MANAGED

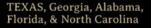
GRASS-FED & GRASS-FINISHED. PASTURE RAISED

PACKED WITH VITAMIN B12, VITAMIN A. RIBOFLAVIN, COPPER, FOLATE, IRON & CHOLINE

ORGAN MEATS FOR THE MODERN PALATE. COMBINATION OF MEAT, LIVER, & HEART

TRY AS A REPLACEMENT PROTEIN IN YOUR FAVORITE RECIPE- BURGERS, SPAGHETTI, TACOS, MEATLOAF

TEXAS SOURCED, Y'ALL!





ANCESTRAL EATERS, iron hungry bodies, kiddos, foodies, adventurous eaters, health fanatics, hoof to tail eaters, athletes looking for an edge

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REGENERATIVE BEEF ANCESTRAL BLEND

7% liver, 3% heart

FAT: 11g | CARBS: Og | PROTEIN: 22g



most ORGANS ARE MORE NUTRIENT-DENSE

than muscle meat

FOR MILLENNIA, **HUMANS CHERISHED** ORGAN MEATS





SELLING POINTS

REGENERATIVELY MANAGED

GRASS-FED & GRASS-FINISHED. PASTURE RAISED

PACKED WITH VITAMIN B12, VITAMIN A. RIBOFLAVIN, COPPER, FOLATE, IRON & CHOLINE

ORGAN MEATS FOR THE MODERN PALATE. COMBINATION OF MEAT, LIVER, & HEART

COMPARABLE TASTE AND TEXTURE THAT YOU'D EXPECT GROUND BEEF



GRASS FED VENISON

FAT: 3g | CARBS: Og | PROTEIN: 26g

fun FACTS

ONE 70g SERVING provides a weeks need of IRON



AND REGROW

WITHIN A MATTER

OF MONTHS



SELLING POINTS

SPECIES: RED DEER

GRASS-FED & GRASS-FINISHED. PASTURE RAISED

VENISON IS NATURALLY LEAN AND HIGH IN PROTIEN

VERSATILE FORMAT, UNIQUE FLAVOR PROFILE -BEST PREPARED SIMPLY (SALT & PEPPER)

NON-INTIMADATING AND EASY WAY TO EXPOSE YOURSELF TO WILD GAME

NEW ZEALAND SOURCED --- family farm raised



HUNTERS with empty freezers, foodies and body builders

HUNTERS with empty freezers, foodies, anyone wanting to MIX IT UP in the kitchen



GRASS FED ELK

FAT: 10g | CARBS: Og | PROTEIN: 25g

bun FACTS

Elk bull's antlers grow up to an inch a day

ELK BUGLE



..... meaning they..... WHISTLE AND ROAR simultaneously



SELLING POINTS

GRASS-FED & GRASS-FINISHED. PASTURE RAISED

VERSATILE FORMAT, UNIQUE FLAVOR PROFILE

BEST PREPARED SIMPLY (SALT & PEPPER)

Ancestral Blends

- The most nutrient dense cuts of the animal
- Traditional nutrition for the modern palate
- Unique category disrupting protein blends
- Nose to tail approach















DIELINE

The 9 Best Brands We Saw At Expo East 2019

by Fred Hart on 09/19/2019 | 4 Minute Read

Force Of Nature

With a strong statement like "THE BEST MEAT ON THE PLANET for THE PLANET" you'd also hope to see some of the best design on the planet—you know, to further the cause of regenerative agriculture and meat that's good for the planet. Boy, does this brand do it in spades. Each piece of illustration is entirely custom, and let's just take a second to admire that typography. If only you could mount that as a trophy above your fireplace.

IN THE SPOTLIGHT













bon appétit video

