



Big Box Grocery

VS

Higher Quality: Sources meat from trusted suppliers, emphasizing fresh, high-quality cuts.

Variable Quality: Grocery store meat can range from decent to lower quality, often sourced from large-scale industrial suppliers.

Freshness: Meat is cut fresh daily, no preservatives or additives added.

Processing: Meat is often pre-packaged, frozen, or treated with preservatives to extend shelf life.

Transparency: We can provide detailed information about the meat's origin, animal feed, and slaughter practices.

Less Transparency: Information about sourcing is often limited to generic labels that can be misleading, with less detail on origin & farming practices.