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Media Contact:

Jennifer Powell M/C/C for Chisholm Trail Grass-fed Beef 972-480-8383 x 301 Jennifer_powell@mccom.com



Chisholm Trail Grass-fed Beef Eliminates All Preservatives in Bratwurst and Summer Sausage Recipes

DALLAS–March 20, 2014—Chisholm Trail Grass-fed Beef takes the next step in providing healthy, delicious meats by changing the ingredients in its bratwurst and summer sausage. The company has eliminated all preservatives and replaced them with natural spices in order to provide the healthiest meats possible:

- Regular and smoked bratwursts now use the following spices: salt, pepper, coriander and nutmeg.
- Regular and jalapeno summer sausages now include these spices: salt, celery salt, sugar beet powder, paprika, baking soda and garlic powder.

"By using all natural spices and completely eliminating all preservatives, we're able to keep the high quality and level of taste, just in a healthier way," said Mike Crawford, Chisholm Trail Grass-fed Beef partner. "Our customers expect to receive healthy meats from us, and we believe these new ingredients will meet those expectations."

Chisholm Trail Grass-fed Beef specializes in providing 100 percent non-GMO, grass-fed beef in which longhorns are raised without any hormones or unnecessary antibiotics on local Texas ranches. To find out where to buy Chisholm Trail bratwurst, summer sausage and other meat products, visit www.eathealthybeef.org/longhorn-beef-buy.

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About Chisholm Trail Grass-fed Beef

Chisholm Trail Grass-fed Beef is a rancher-owned and -operated cooperative that raises longhorns locally on family ranches around Texas. Chisholm Trail cattle graze in pastures and thrive without added hormones or unnecessary antibiotics, placing far less stress on the natural environment than grain-fed cattle raised on factory farms. Chisholm Trail partners are focused on providing delicious red meat for healthy eaters and educating people on the nutritional significance of 100-percent grass-fed beef. For more information, visit www.eathealthybeef.org.

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