

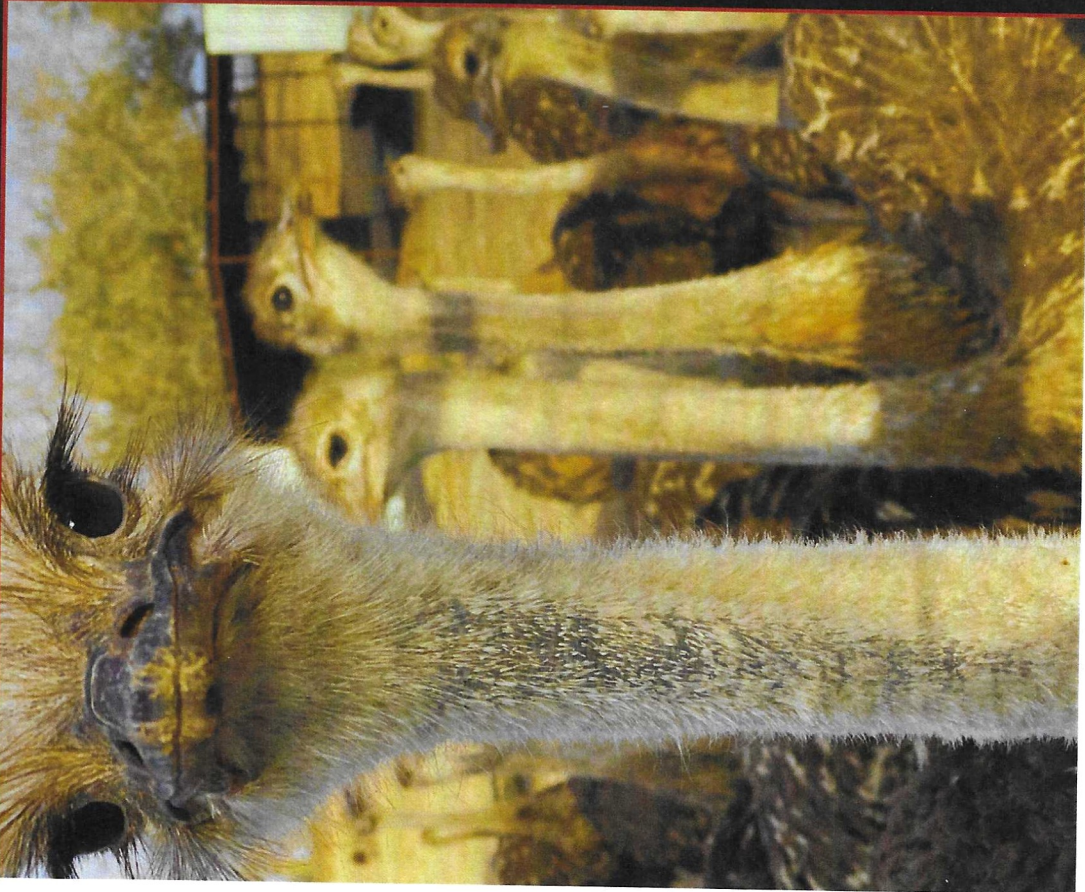


SUPERIOR OSTRICH

The largest ostrich farm in America.

superiorostrich.com





About Us

Our vision is to pioneer the ostrich meat industry in America. We established a state-of-the-art ostrich ranching operation in Central TX pairing traditional farming techniques with fast-paced technology. Our team of experts has meticulously bred our flock to ensure the highest quality genetics, production, and animal welfare standards. Our premium ostrich products target health-conscious consumers who care about quality and where their meat comes from.



Premium Genetics
& Animal Welfare



Sustainable
Farming Practices



Hatched & Raised
in the USA

Research shows American consumers have not adopted ostrich meat into their diets due to a general lack of understanding of the animal, its nutritional benefits, handling of the product, and consistent availability.

The Superior Ostrich Mission

To produce the highest quality ostrich, foster innovation and expansion in ostrich farming, and build awareness about the benefits of this lean, healthy red meat in America.

What is Ostrich Meat?

Ostrich is a red meat poultry product similar to beef but with fewer calories and fat.



THE HEALTHY RED MEAT

High in protein, iron & omegas
Low in fat, cholesterol & sodium



ONLY RED MEAT ENDORSED BY

American Heart Association

American Cancer Society

American Diabetes Association



TASTE & TEXTURE LIKE BEEF

Red meat, fine-grained, lean cut
Mild flavor, tender, juicy



PREMIUM QUALITY PRODUCT

Filets comparable to Filet Mignon

Leanest ground red meat product

Alpha-Gal meat allergy approved



Superior Product

LARGEST PRODUCER IN USA

As America's largest producer, Superior Ostrich offers unmatched quality, flavor, and supply.

FROZEN OSTRICH MEAT

Our meat products are flash frozen and vacuum sealed at peak freshness. Ensures retention of color, flavor, texture, and vitamin & mineral content and extends shelf-life.

RETAIL PACKAGING

We offer portion cut premium tenderloins, filets, steak, ground, and burger patties packaged for resale. Package and labeling is USDA certified.

WHOLE MUSCLE PACKAGING

We offer whole muscle cuts in cryo-vac packaging for in-house butchering or resale to restaurants and experienced chefs.



Commitment to Quality

NO ANTIBIOTICS OR ADDED HORMONES EVER.

ALL NATURAL



**USDA Certified
Frozen Meat**

Hatched & raised in the USA



**Free Range
Product**

24/7 access to outdoors



**Antibiotic &
Hormone Free**

No vaccination or inoculation
in ovo through harvest



**Regenerative
Farming**

Utilize rotational grazing &
holistic management practices



There are no hormones approved for use in poultry by Federal Regulations.

Choice Cuts

We aim to package retail ostrich cuts similar to familiar beef cuts within USDA parameters. As a poultry product they are not exactly the same, but we've drawn parallels.



Tenderloin

The "back tenderloin" muscle
as "Ostrich Tenderloin"



Tenderloin Steaks

The "back tenderloin" portion cut
as "Ostrich Tenderloin Steaks"



Fan Filet Steaks

The "fan filet" muscle portion cut
as "Fan Filet Mignon Steaks"

Choice Cuts



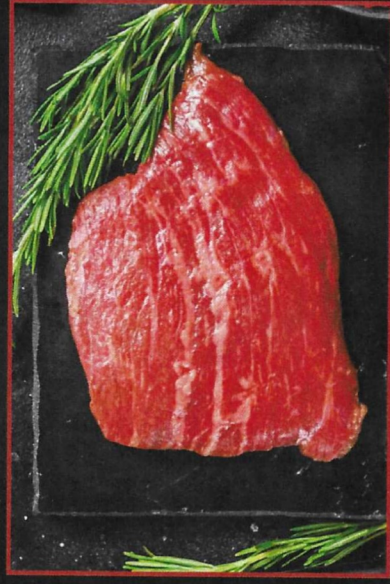
Pearl Filet Medallions

The "pearl" muscle portion cut as
"Filet Mignon Medallions"



Inside Strip Steak

The "inside strip" muscle as
"Ostrich Flank Steak"



Outside Strip Steak

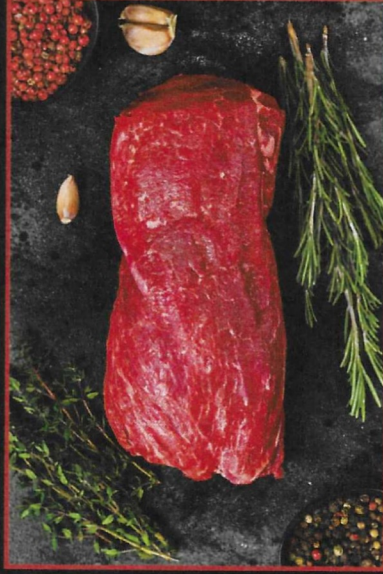
The "outside strip" muscle as
"Ostrich NY Strip Steaks"

Select Cuts



Oyster Steak

The "oyster" muscle as
"Ostrich Skirt Steak"



Top Loin Steak

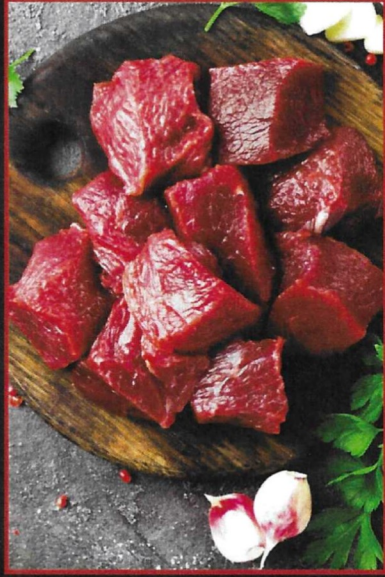
The "top loin" muscle as
"Ostrich Sirloin Steak"



Round Pot Roast

The "round" muscle as "Ostrich
Bottom Round Pot Roast"

Select Cuts



Tri-Tip Steak

The "tip" muscle as
"Ostrich Tri-Tip"



Ground

The "lower leg" muscles ground
into "Ostrich Ground"



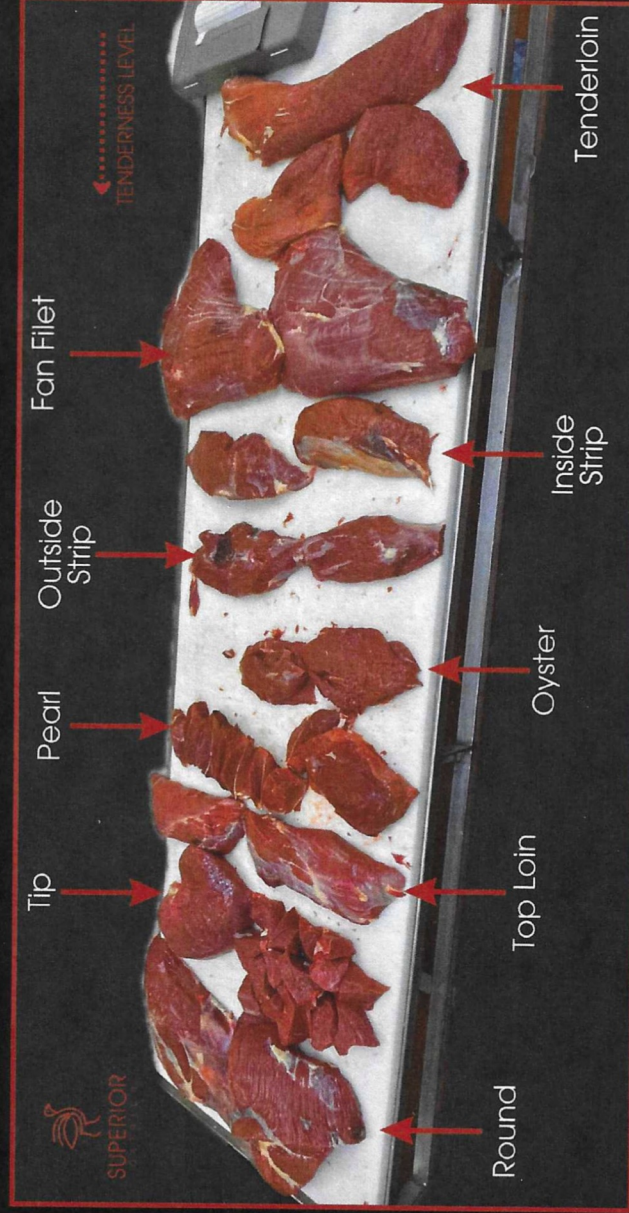
Burgers

The "lower leg" & "trim" muscles
into patties as "Ostrich Burgers"

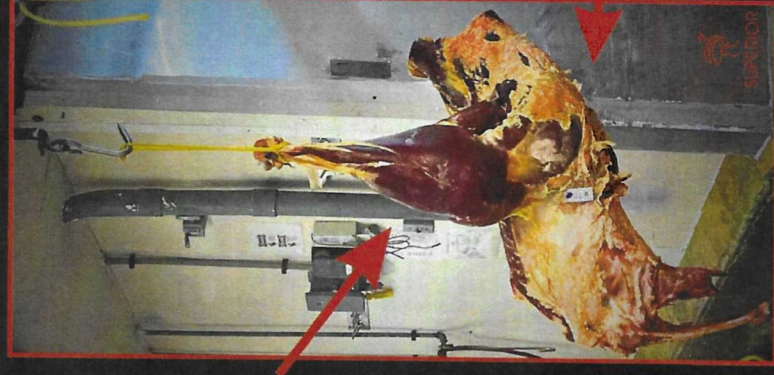
Processing Ostrich

Choice cuts of ostrich meat comes from the upper thigh and lower back section of the bird.

SUPERIOR OSTRICH MUSCLE CUTS



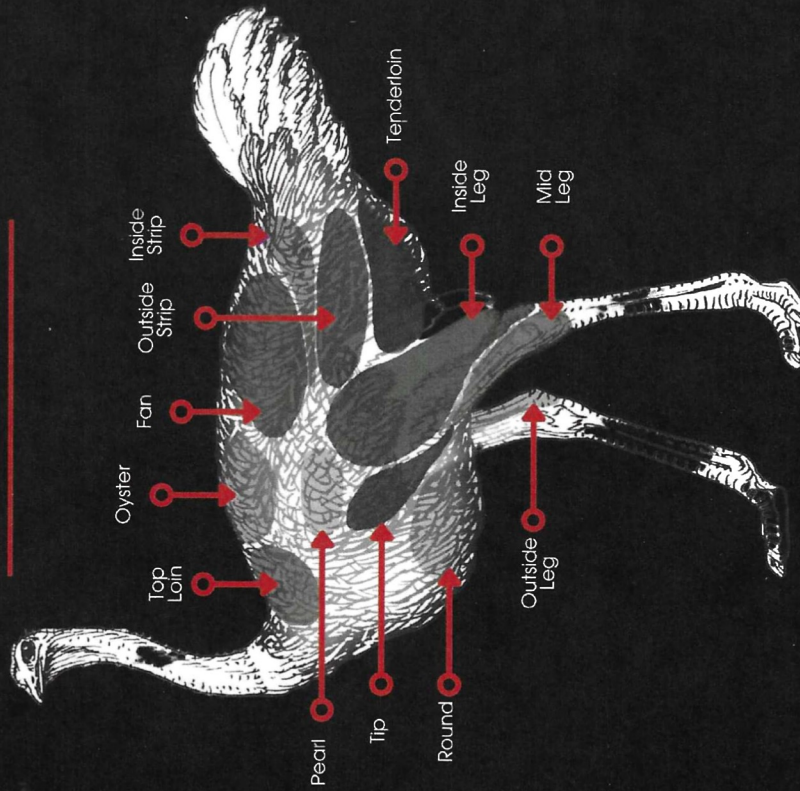
OSTRICH CARCASS



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Nutritional Profile

OSTRICH MEAT MUSCLE CUTS



OFF-LABEL NUTRITION

As a red meat poultry product, ostrich offers a sufficient source of vital heart-healthy nutrients. Many of these nutrients are not included on standard US food nutrition labels.

Omega-3 Fatty Acids

40% Daily Value per serving

B-Vitamins

B-1, B-2, B-3, B-5, B-6, B-9, & B-12

Minerals

Zinc, Phosphorus, & Magnesium

SUPERIOR

O S T R I C H

Hatched & raised in USA

Nutrition Facts

Serving Size 4 oz. (85g)
Servings Per Container 2

Amount Per Serving

Calories 140

Calories from Fat 20

% Daily Value*

Total Fat 3g

5%

Saturated Fat 1.5g

4%

Trans Fat 0g

Cholesterol 82mg

27%

Sodium 62mg

3%

Total Carbohydrates 0g

0%

Dietary Fiber 0g

0%

Sugars 0g

Protein 25g

50%

Vitamin D 0%

Potassium 7%

Calcium 1%

Iron 23%

*Percent Daily Values are based on a 2,000 calorie diet.

Nutrition Comparisons

Nutrition Facts

Serving Size 4 oz. (85g)
Servings Per Container 1



	OSTRICH	BEEF	BISON	PORK	LAMB	TURKEY	CHICKEN
Amount Per Serving							
Calories	139 kcal	220 kcal	122 kcal	160 kcal	250 kcal	160 kcal	170 kcal
% Daily Value*							
Total Fat g	3g	14g	2g	8g	17g	6g	7g
Cholesterol mg	82mg	80mg	70mg	55mg	85mg	60mg	70mg
Sodium mg	62mg	45mg	48mg	290mg	65mg	55mg	60mg
Protein g	25g	22g	24g	22g	22g	24g	25g
Vitamin D %	0%	4%	4%	4%	4%	4%	6%
Calcium %	1%	1%	1%	1%	1%	1%	6%
Percent Daily Values are based on a 2,000 calorie diet.							

*Values are based on Loin meat cuts for ostrich, beef, bison, pork, and lamb.

*Values are based on Breast meat cuts for turkey and chicken.

Data Source: USDA National Nutrient Database for Standard Reference, Release 23. In cooperation with:
American Lamb Board, National Chicken Council, National Turkey Federation, National Pork Board, American Meat Institute, National Cattlemen's Beef Association, National Grocers Association.



SUPERIOR
OSTRICH

Optimal Cooking Techniques

These guidelines are suggested to optimize the unique qualities of ostrich meat, ensuring a premium experience for your customers.



Cooking Methods

Ostrich is best for grilling, smoking, pan-searing, broiling, stir frying, and braising.



Marinating

Consider marinating ostrich steaks. This helps with tenderizing and enriching the flavor of the meat.



Resting Time

We suggest letting the meat rest for 8-10 minutes to allow the juices to redistribute.



Cooking Temp

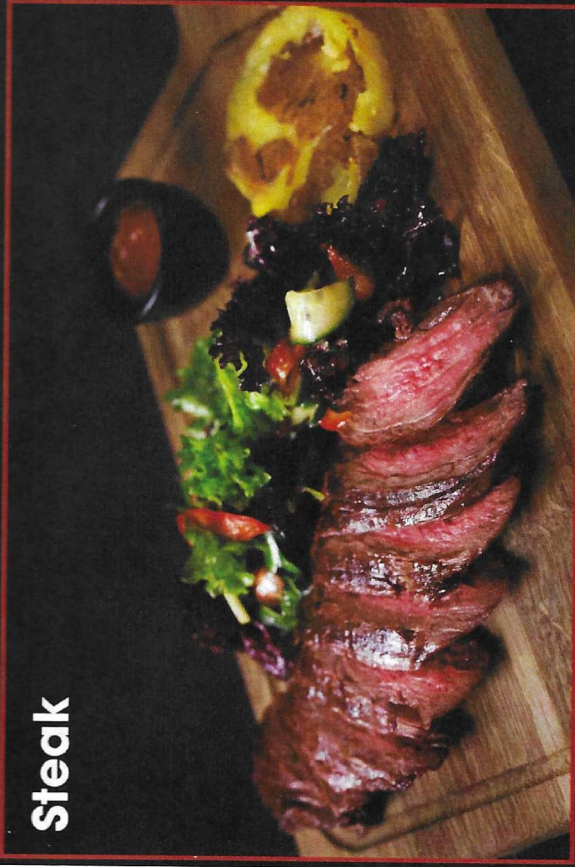
Ostrich meat is naturally lean making it prone to overcooking. We suggest rare or medium-rare temperature to preserve tenderness.



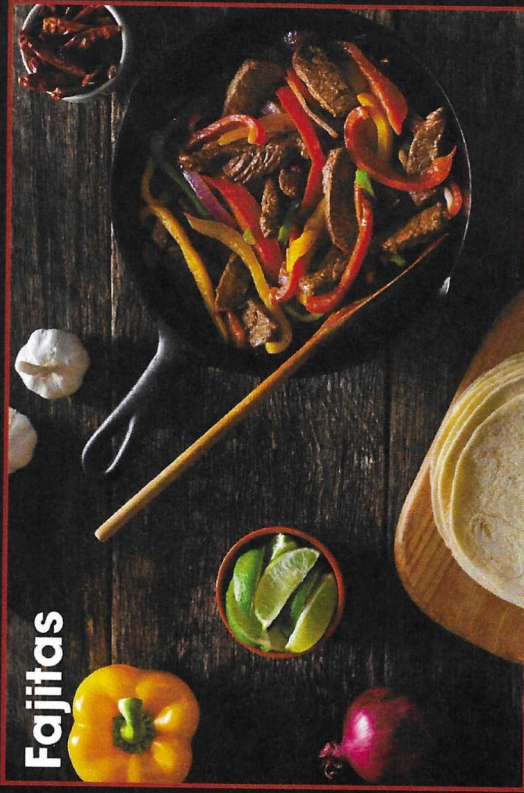
Seasoning

Don't hesitate to experiment with seasonings! Ostrich meat's mild flavor makes it an excellent canvas for experimentation.

Steak



Fajitas



Tacos



Burgers



Filet Medallions



The Options are Endless...

GRILLED MARINATED OSTRICH STEAKS



Serving size: 2-4
Prep time: 5 min.
Marinate: 2-4 hrs.
Cook time: 6 min.
Rest time: 5 min.

Ingredients

- 2 ostrich steaks
- 2 tbsp Worcestershire sauce
- 2 cloves of garlic minced
- 2 tsp olive oil
- 2 tsp onion powder
- 2 tsp salt
- 2 tsp coarse black pepper

Cooking Instructions

- Pre-heat grill to medium-high heat.
- Remove steaks from bag & place on grill.
- Grill steaks for 2-3 min on each side until rare (125°F) or medium rare (135°F).
- Do not overcook! Temp will rise 5°F.
- Remove from grill, cover & rest for 5 min.
- Serve and enjoy!

www.superiorostrich.com

Printed Materials

PREPARATION TIPS



DON'T OVERCOOK

Ostrich meat is naturally lean, so overcooking can make it tough. Aim for rare to medium-rare.



CHECK THE TEMP

For precise cooking, use a meat thermometer. Rare is 125°F (52°C) & medium rare is around 135°F (57°C).



LET IT MARINATE

If you have time, marinate the steaks in your favorite marinade for a couple of hours in the fridge to enhance the flavor.



GET CREATIVE

Feel free to experiment with different herbs and spices to suit your taste.

For recipes, cooking tips, exclusive deals, and ostrich news, sign up for our Newsletter. Enter your email at the bottom of our homepage and click subscribe!

www.superiorostrich.com



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Your Partner in Innovation

Superior Ostrich is ready to partner with your store. We are here to support you with marketing materials, co-branding, and new product development ideas. Our goal is to expand our businesses together.

Signage & Decals



Free Range Ostrich

Raised & raised in the USA



The Healthy Red Meat

Antibiotic & Hormone Free
Regenerative Farming



Ostrich Meat

Lean, healthy tastes like beef. Rich in flavor, packed with nutrients, ostrich is an up & coming in the meat aisle.

Healthy Red Meat

Low in cholesterol and fat. High in protein, iron, & zinc. Ostrich is a heart-friendly alternative to beef or pork.

How To Cook Ostrich

Lean meat cooks fast & is best enjoyed rare to medium-rare. Grill, sear, smoke, or stir-fry with your favorite seasonings.

Quality Standards

Free-Range
Antibiotic & Hormone Free
Regenerative Farming

Superior Ostrich Meat

Only Red Meat Endorsed by



1093 County Road 3310
Valley Mills, TX 76689
www.superiorostrich.com

Ordering, Fulfillment & Shipping

Proud Partner of



On-Demand Order Fulfillment

Create your account on our website for customized ordering and on-demand fulfillment. Shipping is available at discounted rates within the contiguous 48 states. Monthly orders are available by subscription, customizable to your needs.

Bulk Order Fulfillment*

For bulk ordering, temperature controlled freight transport can be arranged. The minimum order quantity for bulk ordering is 25 cases, ~1,200 lbs. The cases are palletized and freight receiving is required. Fulfillment time is approx 5-7 business days.

**Bulk order pricing available upon request.*