

















THE BIG CARROT
COMMUNITY MARKET

Prepared Meat Buying Guide



ORGANIC	PASTURED	TRADITIONAL		
<p>Organic farm animals must have access to fields (when weather and ground conditions permit), must have plenty of space – which helps to reduce stress and disease, must be fed an organic diet, free from GMOs and only be given drugs to treat an illness – the routine use of antibiotics is prohibited. Organic Livestock are required to meet the, federally regulated, Canada Organic Standard; which includes annual third party inspections. All organic products are traceable from farm to fork.</p>	<p>Pastured livestock production must be pasture/grass/forage based. Grass and forage shall be the feed source consumed for the lifetime of the ruminant animal, with the exception of milk consumed prior to weaning. Animals cannot be fed grain or grain byproducts and must have continuous access to pasture or stored forage in winter. All livestock must have access to outdoor grazing areas for their entire lives. In Canada, pasture and grass fed operations are unregulated.</p>	<p>All Big Carrot prepared meat suppliers are committed to sourcing and raising livestock without the use of antibiotics or added hormones. Please review the facts column for unique details about each supplier as livestock production varies from farm to farm and is not governed by any regulated claim or third party inspections.</p>		
Regulated Non-GMO Feed	Committed to Non-GMO Feed	Conventional Feed	PRODUCER FACTS	PRODUCTS AVAILABLE
			<ul style="list-style-type: none"> Owns and operates FGO Organic Processing Ltd, a federally certified organic plant ensures the highest quality, organic integrity possible Recognized for their contribution to local economy and community through numerous Agricultural Awards of Excellence 	Sausages
		 	<ul style="list-style-type: none"> Animals raised without the use of antibiotics or added hormones* Animals provided with shelter, resting areas, sufficient space and the ability to engage in natural behaviours No added nitrates or nitrites in bacon Traceability Program from farms to store shelves 	Bacon Pâté Sausages Smoked Meat
			<ul style="list-style-type: none"> Made with organic meat from family farms Animals raised without antibiotics and a non-GMO diet No nitrates 	Cold Cuts
			<ul style="list-style-type: none"> Animals raised without the use of antibiotics or added hormones All Beef, Chicken, and Pork products contain meat from grass fed, pasture raised, free range animals, no feedlots All chickens are raised in low density barns with access to the outdoors 	Hotdogs Sausages
		 	<ul style="list-style-type: none"> Animals raised without the use of antibiotics or added hormones* Fed only vegetarian feeds Use mature (10-12 months of age) "heavier" hog All of the whole muscle salumi, fresh meat products and cooked products are phosphate, nitrate and nitrite free Meats are preserved with sea salt only Whole muscle meats/salumi are air-dried while aging 	Cured Meats Artisan Salumi
			<ul style="list-style-type: none"> Animals raised without the use of antibiotics or added hormones* Pigs raised in small litters Family owned and operated and sourced from local Mennonite farms Fresh frozen sausages are nitrate and nitrite free, allergen free (as defined by CFIA), and made without silicone coatings Cured products use celery concentrate in order to generate nitrites/nitrates 	Bacon Cured Meats Kielbasa Pepperettes Wieners
			<ul style="list-style-type: none"> Animals raised without the use of antibiotics or added hormones* Cows are grass fed and given year round access to pasture Turkeys are cage free and given year round access to outdoors Turkeys are non-gmo vegetable grain fed Meats are preserved with sea salt only Meats are preservative and nitrate free 	Sous Vide Prepared Meat
			<ul style="list-style-type: none"> Animals raised without the use of antibiotics or added hormones* No raising of animals in cages, tethers or stalls All animals are free run and housed in open air barns All products are preservative free (no nitrites and no celery extract) Turkeys are raised free run in large open air barns with open windows that let in fresh air and sunlight during warmer months 	Bacon Cold Cuts Grillers
			<ul style="list-style-type: none"> Animals raised without the use of antibiotics or added hormones Animals are raised on vegetable grain feeds with no animal byproducts Animals are raised in humane and low-stress environments and have open access to food and water Meats are 100% nitrate-free A combination of nitrites and vitamin C is used to reduce the formation of nitrosamines while preserving meat Frozen all beef hotdogs contains no fillers, artificial additives or preservatives 	Bacon Cold Cuts Wieners
			<ul style="list-style-type: none"> Animals raised without the use of antibiotics or added hormones* Animals are humanely raised and fed a vegetarian diet Products do not contain preservatives, artificial ingredients, nitrates or nitrites 	Bacon
			<ul style="list-style-type: none"> Animals raised without the use of antibiotics or added hormones* Animals raised in open air barn with access to pasture Enriched environment, minimal transport time Maple hardwood smoke 	Kielbasa Mini Ham

*like other pork and poultry raised without added hormones. In Canada only beef cattle are approved for the use of added hormones.
Some brands are not available at all our locations