



LET'S GET TO KNOW CENTENNIAL CUTS

Premium, Sustainably Raised Beef, A Colorado Tradition

Centennial Cuts is proud to offer an ALL COLORADO product. Our beef is born, raised and harvested in Colorado. Even our labels and packaging are designed and manufactured in Colorado. We believe in producing high quality beef in a sustainable and humane manner. Our cattle are fed locally grown feedstuffs as well as brewer and distiller by-products in order to achieve a high degree of marbling and a melt in your mouth experience!

A Sustainable Colorado

Centennial Cuts is rooted in the Colorado tradition of ethically and sustainably raised beef. Our goal is to help develop a truly sustainable animal protein ecosystem in Colorado. To that end, our beef is sourced from cattle born on family owned dairies across the state. This relationship allows the dairy to focus on producing wholesome milk, while we focus on producing wholesome beef. Our vertically integrated model allows us to deliver you "Craft Beef and Artisanal Protein Products". The money we save on sales commissions and freight across the country by being vertically integrated (and locally produced) we can spend on slowing the process down to deliver a high quality, Craft Beef we are sure you will enjoy!

Truly Local Food Supply Chains – "Farm-to-Table"

With 50+ years of combined farming experience, we understand the overuse of the term "Farm-to-Table". However, we truly strive to bring our Colorado-raised, sustainable beef right to your doorstep! We maintain a vision of re-introducing the tradition of highly local quarter and half animal delivery, lowering relative costs for everyone involved. Re-introducing this practice will also offer the possibility for butcheries, restaurants, individuals and institutions (regardless of size) to develop a better understanding of and deeper appreciation for our cattle. Order our delicious beef for your restaurant today!