



QUICK GUIDE

Certified Bison is a quality seal that ensures a bison product was produced under strict ranching, animal welfare, food safety and processing standards. It was created in response to concerns from chefs and consumers who noted a quality disparity among different bison brands.

Not all Bison is Certified Bison. And, until now, there has not been this point of differentiation in the bison industry. The ultimate goal for Certified Bison is to provide the highest quality, consistent bison products.

QUALITY ENSURED BY THE CERTIFIED BISON SEAL

Three quality pillars ensure the highest quality bison products. All standards are verified.

ANIMAL DISTINCTION

While the term bison and buffalo are commonly interchanged, they can reference different animal types:

All Certified Bison are verified by unique physical characteristics, and in shipping and receiving documents

Bison are North American grown animals

The certified bison stamp ensures products are only north American bison meat

RANCHING & ANIMAL WELFARE

Certified Bison ranches must maintain regenerative agriculture practices and meet strict, globally recognized animal welfare standards including:

Bison must have limited human interaction to ensure a “happy” animal

Bison cannot be treated with antibiotics or hormones of any kind, at any time

Must meet established national animal welfare standards

Must follow a strict feed protocol, starting with quality forages and free choice feed

PROCESSING STANDARDS

Food safety is paramount to the Certified Bison commitment to quality. Key elements to processing standards include:

Must adhere to FSIS and CFIA standards have USDA or CFIA certification

Must be GFSI certified

Must incorporate N60+ E.coli testing method with a test and hold

Meat must be chilled exclusively by air

Must have processing integration with no cold chain break



FOR MORE INFORMATION

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