

IFM Local Food Business Profile – Black Earth Meats



Business Overview

Black Earth Meat Market aggregates product from small, sustainable family farms. They supply institutions, restaurants, and grocery stores with fresh or frozen beef, pork, and lamb and can provide cuts to order. The Black Earth team includes artisan butchers and a new “chef liaison.”

Contact Information

Bartlett Durand, Owner
1345 Mills St / Black Earth, WI 53515
(608) 767-3940, admin@blackearthmeats.net
<http://www.blackearthmeats.com/home.html>



Products

- Organic beef (all cuts)
- Grassfed beef (all cuts)
- Locally-sourced beef (all cuts)
- Pork (all cuts)
- Lamb (all cuts)
- Fresh sausages

Call for prices, all items available in large volume quantities every week.

What Buyers Need to Know

- Certifications: All products USDA inspected, organic and grass-fed certified available
- Delivery: Refrigerated delivery to Madison twice weekly, Milwaukee weekly. Additional arrangements available through normal trucking companies.
- Product liability insurance: \$2M
- Food safety: HACCP approved and USDA inspector on-site
- Standard packaging: Yes
- Product analysis and nutrition labeling: Yes, including safe usage instructions and product Julian date
- Billing process: Net-7
- Advance order notice: One Week
- Return policy: Established return policy