

IFM Local Food Business Profile – Ney’s Big Sky



Business Overview

Ney’s Big Sky is a family-run business which began in 1965. Ney’s objective is to produce all-natural , free range organic products without sacrificing quality and without introducing the chemicals, pesticides and hormones that are prevalent in today’s meat industry. The beef is dry aged 21 days for optimum taste.

Contact Information

Ney’s Big Sky, LLC
Doug Ney, Owner
510 Bayberry Ln / Slinger, WI 53086
(414) 254-2664, neysbigsky@yahoo.com
<http://www.neysbigsky.com/>

Products

Item	Weekly Quantity	Price
Prime rib burger - 5.3 oz. each, all natural	500 lbs	\$4.25/lb
Chicken bacon - all natural, free range, uncured	100 lbs	\$4.25/lb
Ground Chuck Patties, all natural, free range	250 lbs.	\$4.00/lb
BackYard Burgers, all natural, free range	300 lbs.	\$4.00/lb
Beef bacon - all natural, free range, uncured	100 lbs	\$4.25/lb
Prime rib brat - all natural, free range	200 lbs	\$4.00/lb
Bulk ground chuck - all natural, free range, organic	1,000 lbs	\$3.50/lb
Boneless skinless chicken breast - all natural, free range	100 lbs	\$3.75/lb
Beef Tenderloin kabob meat - all natural, free range	75 lbs	\$5.00/lb
Restaurant steaks - all natural, free range	100 lbs	\$5.50/lb
Specialty brats - all natural, free range	500	\$4.00/lb

What Buyers Need to Know

- Certifications: USDA Choice, all natural, free range, organic
- Delivery: Wisconsin / Illinois
- Product liability insurance: \$2M
- Food safety: HACCP and/or USDA inspected
- Standard packaging: Yes
- Product analysis and nutrition labeling: Yes upon request
- Billing process: Net-30, check
- Advance order notice: 7-10 days
- Return policy: Established return policy

