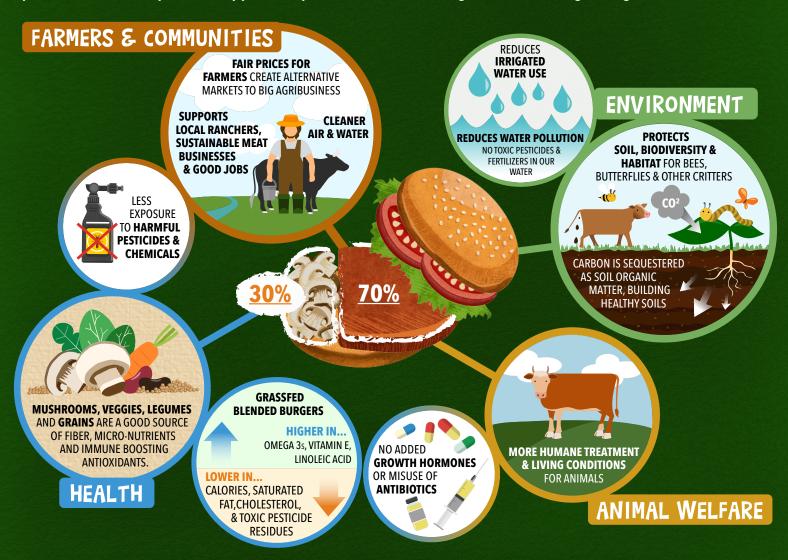
THE BENEFITS OF BETTER BURGERS

Better burgers can be made in a number of ways. They all start by using domestic organic and/or grassfed beef from well-managed animals raised humanely on pasture without the use of routine antibiotics or hormones. You can make them even better by replacing 30-50% of the meat with mushrooms or veggies. By using less meat, you can cut a burger's carbon footprint & afford healthier, better quality, third-party certified beef.* Better veggie burgers can be made using all organic veggies, legumes & grains, ideally from local producers. Find recipes and suppliers of pre-made blended burgers at betterburgers.org



*Better beef is domestically sourced from animals that eat primarliy grass; are raised on pasture with no routine antibiotics, hormones, growth promotants or GMO feed; or come from local/regional farms and businesses certified by USDA Organic, American Grassfed Association (AGA), Certified Grassfed by AGW, Animal Welfare Approved, GAP (Level 4-5+) or Food Alliance.

Learn more at www.betterburgers.org



