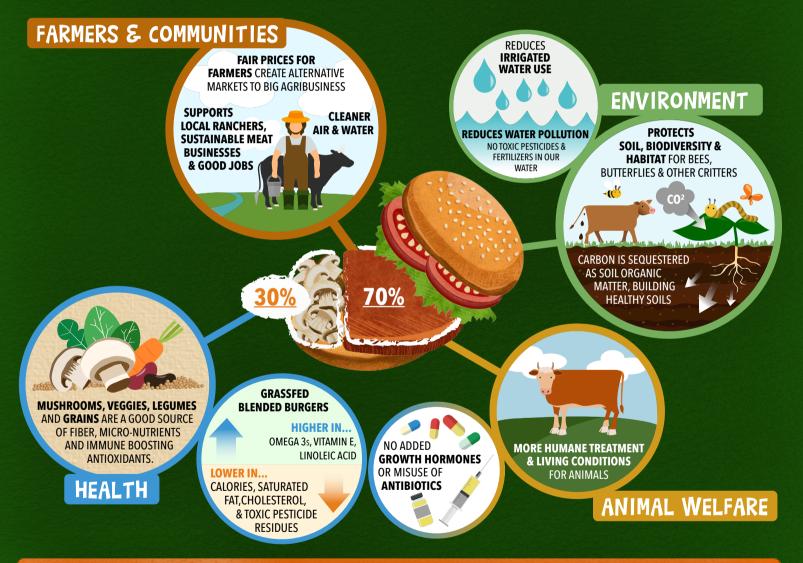
## BETTER BURGERS FOR OUR HEALTH, THE ENVIRONMENT, FARMERS AND ANIMALS

THE PROBLEM Americans eat at least 20 billion burgers a year. Producing all those burgers requires massive amounts of water, fuel, chemical fertilizers and pesticides. It also generates large amounts of greenhouse gases, toxic manure and other pollutants that contaminate our air, water and bodies.

## LET'S MAKE BETTER BURGERS

*Better burgers* are made using domestic organic and/or grass-fed beef from well-managed animals raised humanely on pasture without the use of routine antibiotics or homones. 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.



\*Better beef is domestically sourced from animals that eat primarly 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 and find recipes and suppliers of pre-made blended burgers at betterburgers.org

