

AGREEMENT

This Agreement dated _____ is by and between:

American Highland Cattle Association
Historic City Hall
22 S. 4th Ave., Ste. 201
Brighton, CO 80601-2042

Member/Producer

Address

City

State

Zip

Phone

By signature on this agreement and payment of the **\$40/year** fee, the producer certifies that the beef marketed by him or her under the Quality Highland Beef (QHB) program has been raised and finished in accordance with the recommendations and guidelines provided by the American Highland Cattle Association and as outlined below. The producer maintains full responsibility for the product and for the interpretation and application of the Association's recommendations.

The producer certifies that any beef marketed by him or her and which uses the QHB advertising, logos, etc. has been raised and prepared as follows.

A. Basic Requirements of Quality Highland Beef

1. The animals are purebred or at least one-half Highland: steers, spayed heifers, heifers, cows, bulls or AHCA Board approved.
2. The animals have been raised and handled in a humane manner per Beef Quality Assurance (BQA) or similar guidelines.
3. No added hormones, anabolic steroids or sub-therapeutic feed antibiotics have been applied/fed to the animals.
4. Complete health records including vaccinations, inoculations, brands, anti-parasitic and all other treatments will be kept on all animals marketed as QHB.
5. The minimum carcass weight of all processed animals is 450 pounds.
6. QHB qualified beef may be used for beef products, subject to the following conditions: The products shall not contain any artificial flavor or flavoring, coloring ingredient, or chemical preservative, or any other artificial or synthetic ingredients; and, that the product and its ingredients are not more than minimally processed, (minimal processing may include: (a) those traditional processes used to make food edible or to preserve it or make it safe for human consumption, e.g. smoking, roasting, freezing, drying, and fermenting, or (b) those physical processes which do not fundamentally alter the raw product and/or which only separate a whole, intact food into component parts, e.g. grinding meat.

B. Product Categories of QHB Beef

1. Cuts: Only steers and unbred heifers, raised in a beef finishing program, slaughtered between 14 and 36 months of age may be sold for cuts under the QHB program.
2. All other animals, including cows, bulls, and animals over 36 months of age must meet all other standards set forth in Section A; and, are *only* eligible for sale as ground or processed (hotdogs, sausage, etc.) products, except the tenderloins.
3. Carcasses will be aged a minimum of 10 days or otherwise in accordance with buyer guidelines or requests. The 10 day minimum aging requirement shall not be required for animals butchered for ground or processed products.

This contract shall automatically renew upon the producer's payment of its QHB dues each year. Producer hereby agrees that said automatic renewal shall be under the latest terms and conditions set forth in the most recently updated contract, as approved and adopted by the Board of Directors of AHCA. Said producer may request a copy of said contract prior to paying said dues or review it on the AHCA website. Payment of said dues creates a presumption that producer has reviewed the QHB Policy and Contract and agree to abide by them.

The American Highland Cattle Association has established the QHB program as a service to its members and the consuming public. The intention of the program is to provide a natural product, and to assure quality and uniformity of the Highland products which its members produce and market under this label. The Association assumes no responsibility for the quality or other characteristics of any meat, carcass or other product. This responsibility is that of the individual producer. Compliance of this program is voluntary and AHCA will not audit QHB members to determine if the information provided in the contract is correct.

Member/Producer

AHCA