



Mountain

Exotic

Gourmet™

Brand

Mountain Exotic Gourmet™ Brand

Tibetan Yak

The ultimate exotic game meat!

The newest, tastiest, and healthiest meat is now available!

Newest: This is a brand new exotic meat offering in North America!! A Must Try!! Ya Gotta Try Yak, so You'll Always Come Back!!!

Tastiest: This is a **sweet and delicately flavored** red meat. Yak is **juicier** than buffalo and elk, and **never gamey**. It is **lighter** tasting than beef, **never greasy**. This all-natural premium lean meat is **never bland or mushy**. This **most desirable flavor and "feel"** for discerning palettes come from its **lean tender meat and natural oils**. Once you try Yak, you'll be back!! Our Cryovac clear packaging extends shelf life and enhances freshness. You can taste the sweet difference of our premium quality, aged meats; **without the heavy chemical flavors** from saturated fats, growth enhancers, and environmental pollutants. **You will love it..... But only if you are willing to try it!!**

Healthiest: Healthier to eat than skinless chicken and most fish!! Yes, that's right!! This **naturally ultralean dark red meat** (95% to 97% fat free overall) is very juicy due to its high percentages of Omega 3 oils, CLA's (Conjugated Linoleic Acids), Oleic Acids, and Stearic Acids, (35% higher than beef as a percentage of **fats that are good for us**). At the same time, Yak meat is very low in Palmitic Acid which is bad for us (30% less than beef as a percentage of fats, and 120% less than beef as a percentage of meat). Yak remains higher in protein, solids, minerals, and vitamins than beef; while scoring much lower in saturated fats, cholesterol, triglycerides, and calories than beef !!

NO additives, NO growth hormones, NO steroids, NO fed antibiotics, NO fed animal by-products, NO artificial colors, NO chemical residues, NO mercury contamination (as in most fish), **NOTHING ARTIFICIAL**, yields an **All-Natural meat without contaminants**. High Rocky Mountain grazing on **lush meadows**, irrigated with **pristine headwaters**, raised by American families produces uncontaminated meat from pampered, unstressed animals. The health and longevity of the Himalayan Peoples are attributed to their eating Yak as their primary food source.

Environment Friendly Practices: Our grazing practices encourage enlarged and **improved grasslands and native herb meadows**, as well as **reparation of all riparian areas**. Our Yaks are raised under humane and even idyllic conditions by family ranchers who care for the environment and the animals. We **pasture finish** (no feedlots) and **process locally** (USDA inspected facilities and processing)!!

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