



Paleo Approved

Program Requirements for Commercial
Exotic Game Harvesting

1. PALEO APPROVED

The Paleo Approved Requirements for Grass-fed and Grass-finished, Humanely Treated, Free Range, Antibiotic-free, and Hormone-free beef are outlined herein along with Paleo Approved Guidelines for Shipping, Management, and Processing. These standards apply to all farms and ranches certified by The Paleo Foundation for the production of market animals and products in the Paleo Approved Program. Only certified farms and ranches following these standards are explicitly given the rights to use Paleo Approved logos, trademarks, certification marks, or other design marks hereinafter referred to as The Paleo Approved Label.

1.1 APPLICABILITY OF THE PALEO APPROVED LABEL

The Paleo Approved Label was developed and trademarked by The Paleo Foundation to identify food products that meet the standards of the Paleo Diet. The Paleo Approved Label is a certification mark registered with the U.S. Trademark and Patent Office, and its use is only permitted by those who have entered into a contractual agreement with The Paleo Foundation. The Paleo Approved Label was designed to establish an easily identifiable mark indicating that a product has met the strictures of the Paleo Diet and merit use of the Paleo Approved Label. Paleo Approved requirements may be amended periodically based on current research.

1.2 APPLICABILITY OF THE PALEO APPROVED LABEL

1.2.1 The Paleo Approved Label is allowed to be used on packaging, promotional materials, point of purchase materials, websites, sales literature, banners, company stationery, and other advertising materials. Use of The Paleo Approved Label must comply with the guidelines as outlined in this document. If a company wishes to present the logos in a manner other than as described in Statement of Use Guidelines, The Paleo Foundation must approve the request and give permission in writing to the Producer.

1.2.2

Producers may display The Paleo Approved Label only on products that have been certified Paleo Approved.

1.2.3

Producers must have a contractual agreement with The Paleo Foundation to use the Paleo Approved Label.

1.2.4

Producers may only use the trademark on company stationery if the entire product line has been audited and certified Paleo Approved.

1.2.5

If the entire product line has been audited and certified Paleo Approved, Producers may display The Paleo Approved Label on their entire website.

1.2.6

If the entire product line was not certified, The Paleo Approved Label may appear on a page containing audited and certified Paleo Approved products only.

1.2.7

Products that have not been audited and certified Paleo Approved are not permitted to appear on the same page as The Paleo Approved Label, as this could be misleading to consumers.

1.3 APPLICABILITY OF THE PALEO APPROVED LABEL

1.3.1

To complete the application process, the applicant must sign an affidavit stating that all answers and statements provided in their application were true to the best of their knowledge.

1.3.2

Use of the Paleo Approved Label is only permitted after audit and certification by The Paleo Foundation of the applicant's operation.

1.3.3

The Paleo Foundation retains the right to make unannounced visits to applicant's operation to verify that all Paleo Approved Program Requirements are continuously being met.

1.3.4

The Paleo Foundation retains the right to inspect the applicant's operation and products to verify that all requirements are met.

1.3.5

Use of The Paleo Approved Label for any product which does not meet each of the Paleo Approved Requirements, has not been audited, or has not been given explicit permission is strictly prohibited.

1.3.6

Misuse of The Paleo Approved Label will result in immediate suspension of the agreement and/or prosecution.

1.3.7

The Paleo Approved Label must be :



- 1) Upright
- 2) Complete
- 3) Clearly Visible
- 4) Paleo Approved File
- 5) At least 1/2 inch in diameter

2. HARVESTING AND PROCESSING

All State, Federal, and Provincial Guidelines for meat processing must be adhered to during the Paleo Approved certification period.

2.1 FIELD HARVESTING

2.1.1

Land Owners must notify Producers if animals to be harvested were exposed to any pesticides, animal drugs, or fertilizers within a 90-day period prior to harvest.

2.1.2

Producers should provide at least one person to assist in identifying animals to be harvested and help load animals in truck during harvesting. Producers should assist in helping identify animals, but final approval should be from Land Owner/ Ranch representative.

2.1.3

Only Producer personnel are authorized to shoot during the harvest. No other shooters are allowed during the harvest.

2.1.4

Animals must be field-harvested with minimal stress by a long-distance head shot, typically from 50 to 200 yards.

2.1.5

All animals must be electro-stimulated when harvested. This is necessary to ensure good meat quality.

2.1.6

A noise suppressor should be used on the rifle to minimize disturbance to other animals.

2.1.7

No animals that are penned in small areas may be purchased just for shooting purposes. This practice stresses animals and negatively affects meat quality.

2.2.1 FIELD PROCESSING

2.2.1

Producers must travel to the ranch accompanied by a state meat inspector.

2.2.2

A mobile processing facility or MSU must be towed to the ranch where the harvested animals are skinned and eviscerated under inspection.

2.2.3

Land Owners must provide a suitable water source (hose bib hookup) for Producer's equipment at the location where the harvesting trailer will be parked.

2.2.4

Processed animals must be placed in the mobile processing facility's cooler system built for transport back to the plant.

2.2.5

Land Owners should provide Producers with a dumping site for inedible carcass, head, feet, and viscera.