



Certificate of Compliance for Generically Approved Labels

Date Issued:	17-Nov-2025
Certificate ID Number:	120953
Establishment Number:	1185
Establishment Name :	HRR Enterprises, Inc
Establishment Address :	[REDACTED]
Contact Name and Phone:	[REDACTED]
Name of Product:	Traditional Nutrients Grass-Fed Beef Suet Tallow

For information on labeling and establishment responsibility and what needs to be included in the labeling record, refer to the website address:

<https://www.fsis.usda.gov/guidelines/2015-0005>

Disclaimer: This Certificate of Compliance for Generic Approved Label is being issued based on the information provided by the user as truthful and accurate. This certificate may be included as supporting documentation in your labeling record. However, this certificate should not be relied upon solely as an official endorsement or binding document by the Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA), Labeling and Program Delivery Staff (LPDS) if false or misleading information has been provided or manipulated to generate a certificate.



Nutrition Facts

About 27 servings per container

Serving size 1 tbsp (15g)

Amount Per Serving

Calories 140

% Daily Value*

Total Fat 15g 19%

Saturated Fat 7.5g 38%

Trans Fat 0g

Cholesterol 60mg 20%

Sodium 0mg 0%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Grass Fed and Finished Beef Suet Tallow

Store in a cool dark place. Refrigeration not necessary.



100% Pure
Beef Suet Tallow



Made in the
USA



Beef Raised
By Family Farmers



Net Wt. 14oz (397g)

A STORY OF TRADITION

Step into a tale as old as time with our Grass-Fed, Grass-Finished Beef Suet Tallow. Sourced from cattle raised by family farmers devoted to sustainable and humane practices. Never given antibiotics or added hormones, ever. We render only the prized suet fat, the rich organ-shielding layer long revered as the "gold standard" of tallow. No trimmings, no shortcuts, just fat in its finest form.

**USES: COOKING, FRYING, EATING,
SKINCARE, SOAP MAKING, CANDLE
MAKING, ETC.**

Questions / Comments:
TraditionalNutrients@gmail.com

Smoke Point 400°F

Gluten free

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TraditionalNutrients.com



TRADITIONAL NUTRIENTS

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January 2nd, 2025

Segregation Procedures to Produce Grass-Fed Angus Beef Products

To Whom It May Concern:

The following defines methods used by Traditional Nutrients manufacturer to receive, identify, and segregate raw materials that conform to the requirements for production of Edible Grass-Fed Angus Beef Tallow, Grass-Fed Angus Finely Textured Beef, and Grass-Fed Angus Frozen Lean Beef.

Responsibility

Our Manufacturer maintains a list of eligible suppliers for verifying that the incoming beef is properly identified to distinguish conforming and non-conforming raw materials. The receiving employees are responsible for receiving, identifying, and staging incoming beef raw materials from outside sources.

Requirements

All raw materials destined for production of Edible Grass-Fed Angus Beef Tallow, Grass-Fed Angus Finely Textured Beef, and Grass-Fed Angus Frozen Lean Beef must:

1. Be from an approved supplier.
2. Meet the requirements of the program.
3. Be properly labeled with an official USDA establishment number.

Conforming beef raw material will be segregated from all non-conforming raw material.

Production Procedures

The following procedures define the methods used by production personnel to manufacture Edible Grass-Fed Angus Beef Tallow, Grass-Fed Angus Finely Textured Beef, and Grass-Fed Angus Frozen Lean Beef.

At the start of production each day, only designated conforming raw material will be used in the production of Edible Grass-Fed Angus Beef Tallow, Grass-Fed Angus Finely Textured Beef, and Grass-Fed Angus Frozen Lean Beef.

Non-conforming raw material will be used only after processing of conforming raw material has ended. Non-conforming raw material will never be comingled with any conforming raw material during the production of Edible Grass-Fed Angus Beef Tallow, Grass-Fed Angus Finely Textured Beef, and Grass-Fed Angus Frozen Lean Beef.

Lot codes will be assigned to all boxes of Edible Grass-Fed Angus Beef Tallow, Grass-Fed Angus Finely Textured Beef, and Grass-Fed Angus Frozen Lean Beef. Only product derived from source verified Grass-Fed Angus Beef will bear the label Edible Grass-Fed Angus Beef Tallow, Grass-Fed Angus Finely Textured Beef, and Grass-Fed Angus Frozen Lean Beef.

Sincerely,



Sean Cox
Director of Regulatory Affairs / Owner