



FOR IMMEDIATE RELEASE

Putting New Steaks in the Ground Gourmet Ranch to open new state-of-the-art meat processing facility

HOUSTON, TEXAS, May 19, 2022 – [Gourmet Ranch](#) celebrated a grand opening and ribbon cutting this week at its new state-of-the-art meat processing plant in the booming Northwest quadrant. This marks a significant expansion for the Houston-based company. Master-planned for future on-site expansion, the nearly 38,000 square foot facility will allow for growth in production and new hires to meet demand for quality meat products and increasing consumer online buying. Modern equipment, ventilation, refrigeration and concern for team member comfort and safety were all factored into the design and build of Gourmet Ranch.

For more than 22 years, Gourmet Ranch has provided premium, custom-cut meats to local chefs, restaurants and direct to consumer via its online store, [shopgourmetranch.com](#). The USDA-inspected facility will expand processing capabilities, along with efficiencies and safety for team members. The new plant is a direct result of greater industry and consumer demand for meats that include beef, pork, poultry, lamb, and veal. The custom-built facility was a multi-year effort that began with Gourmet Ranch executives touring plants around the country to review best-in-class facilities and processes. The plant was built by Team Group, a design build expert in food facilities. Team Group is known as one of the most experienced U.S. companies in the design and construction of food processing and distribution facilities.

Safety protocols are followed strenuously at Gourmet Ranch. The facilities are inspected continuously according to government requirements for food manufacturing and distribution facilities. Upon the outbreak of COVID-19, Gourmet Ranch implemented additional sanitation practices and safety measures in accordance with guidelines established by government and healthcare agencies, including protocols for masks and social distancing for all team members.

Texas born and bred, Gourmet Ranch, a wholly owned subsidiary of Jake's Finer Foods, was acquired in 2011. Jake's, a 75-year-old, family-owned entity has built its business from originally selling eggs door-to-door in West University to growth by investing in food companies that increased capacity for its food distribution business. A strategic pivot during the pandemic saw the introduction of e-commerce and direct sales to the consumer. Consumers can now order online and have fresh, premium meats shipped free overnight within the state of Texas. A wide selection is available from individual steaks and chops, to variety and specialty packs.

“We have seen an ever-increasing demand by restaurants and the consumer for good, quality meats and the new facility will allow us to ramp up capacity,” said Gourmet Ranch, President Jason Blackshear. “COVID also changed consumer behaviors and spending. With more buyers wanting meat delivered to their homes. That demand is here to stay, and our e-commerce business continues to grow.”

The new facility is located at 11215 Old Fairbanks N. Houston Road. Tours of the facility are by request and conducted according to USDA requirements.

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