

are the most essential part of our diet, and they're

THE BUILDING BLOCKS OF LIFE.

The highest-protein foods are meats, but the problem is, we don't know the quality of the meat we consume and the impact it has on the ecosystem.

PROBLEM<

90% of consumer meats COME FROM FACTORY FARMS.

Factory farming contributes to many environmental problems.



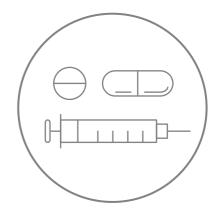
Soil and water contamination



Greenhouse gas emission



Straining our natural resources



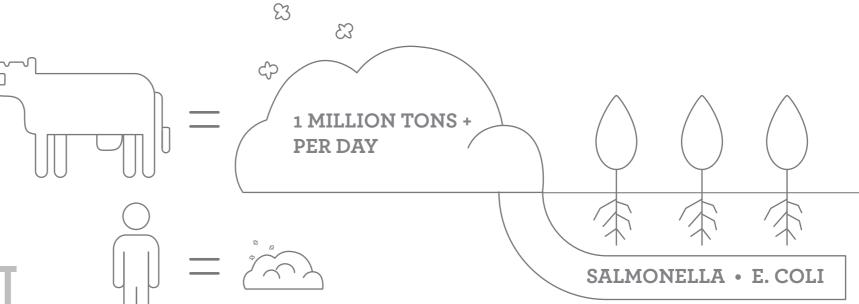
Overuse of antibiotics



Factory farm animals produce more than one million tons of waste per day.

3 TIMES THE AMOUNT

produced by the nation's human population.



Runoffs from animal waste that contain disease-causing pathogens such as Salmonella and E. coli are contaminating our water and soil that are used to grow our crops.



Livestock and their byproducts account for 51% of all worldwide greenhouse gas emissions.

A MAJOR CONTRIBUTOR TO GLOBAL WARMING.



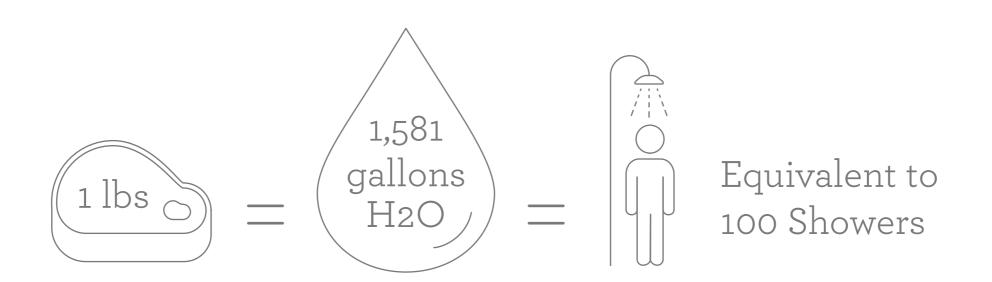
51%

3%

LIVESTOCK AND
THEIR BYPRODUCTS

DUE TO
TRANSPORTATION





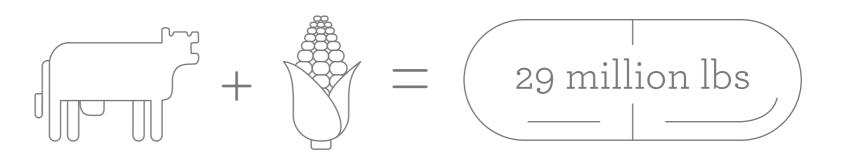
To produce 1 pound of beef at a factory farm takes an estimated 1,581 gallons of water, which is roughly the amount an average American uses in 100 showers.

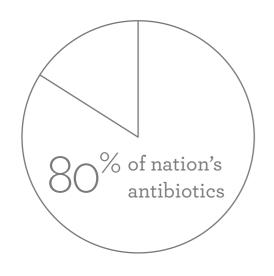


Cattle are herbivores.
They're designed to

ONLY EAT GRASS.

They require regular use of antibiotics to prevent them from getting sick.





Roughly 29 million pounds of antibiotics (about 80% of the nation's antibiotics use) are added to animal feed each year.



This wide use of antibiotics on animals contributes to the rise of drug-resistant bacteria or super bugs, making it harder to treat human illnesses.

Our meat labeling system

LACKS TRANSPARENCY.

Labels like "organic", "natural", "free range", and "cage free" don't always mean what they say.









SOLUTION

A campaign to RAISEAWARENESS.

The goal of this campaign is to create a demand for sustainable meat.

INTERACTIVE MEAT PACKAGING

Farms that meet the standards of the campaign will be provided with this interactive meat packaging.



INTERACTIVE MEAT PACKAGING

MOST MEAT PACKAGING LOOKS THE SAME.

The challenge was creating a package that's dramatically different and enticing to grab attention.







The interactivity will enable consumers to engage in the campaign by delivering transparent information about the origins of meats.

NFC tags are cost efficient. When purchased in bulk a roll of 1000 can run around three cents a piece.

COLOR

GRAZED



RGB: 74, 176, 174

HEX: 4ABoAE









RGB: 212, 102, 102 HEX: D46666

RGB: 236, 237, 225 HEX: ECEDE1

RGB: 238, 192, 55 HEX: EEC037

RGB: 0, 0, 0 HEX: 000000

TYPOGRAPHY

HEADLINE TYPE: KNOCKOUT

ABCDEFGHIJKLMNOPQRSTUVWXYZ abcdefghijklmnopqrstuvwxyz

Body type: Archer

ABCDEFGHIJKLMNOPQRSTUVWXYZ abcdefghijklmnopqrstuvwxyz

USAGE

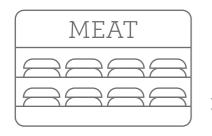
OUR MISSION

Our mission is to end the use of antibiotics on animals so that we can preserve it to treat real human illnesses. Our primary goal is to create a demand for sustainable meat that is good for the environment, our health and promotes animal welfare.

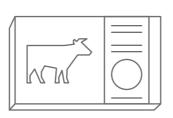




Lisa's making pot roast for dinner so she's at the market shopping for meat.



Lisa walks
up to the
meat section



She's intrigued by the meat packaging



She sees icon to tap phone to label



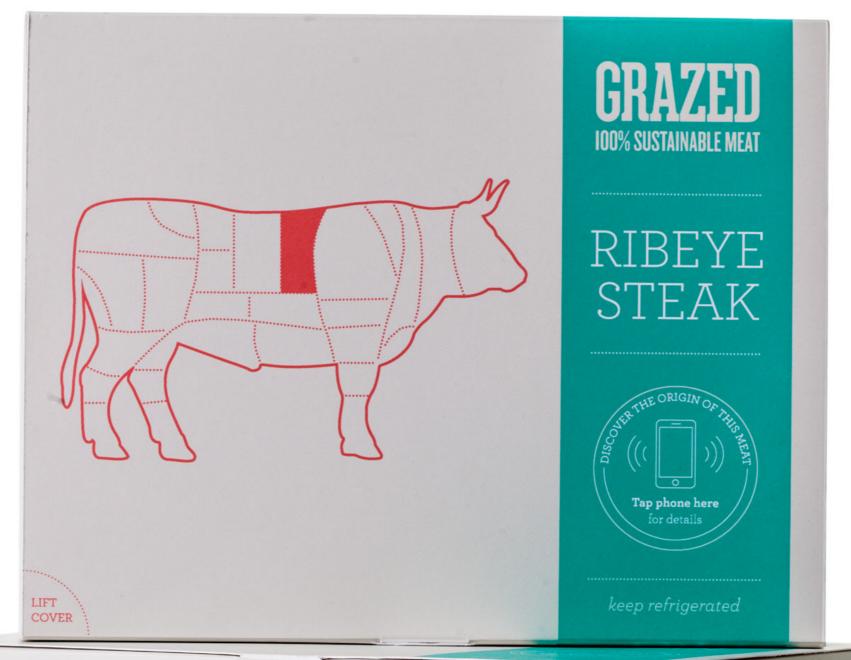
She taps her phone to the label



She receives info about the origin of the meat

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She goes home and visits the campaign site



Nutrition Facts

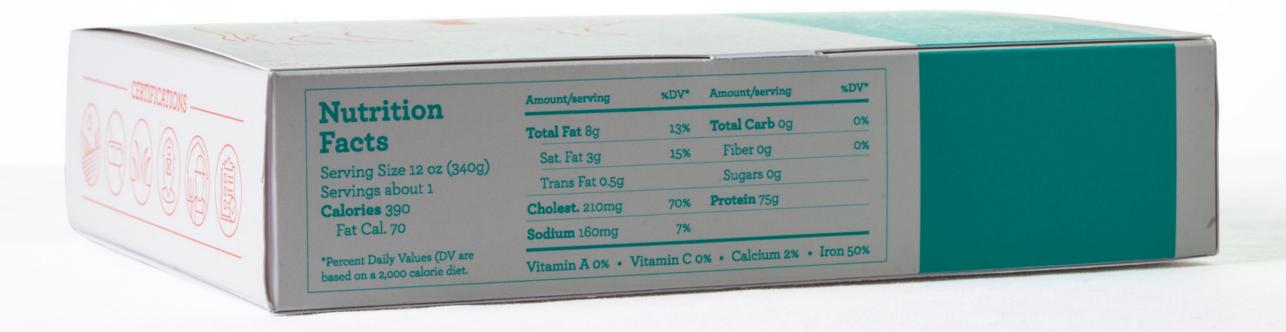
Serving Size 12 oz (340g) Servings about 1 Calories 390 Fat Cal. 70

*Percent Daily Values (DV are based on a 2,000 calorie diet.

Amount/serving	%DV*	Amount/serving	%DV*
Total Fat 8g	13%	Total Carb og	0%
Sat. Fat 3g	15%	Fiber og	0%
Trans Fat 0.5g		Sugars Og	
Cholest. 210mg	70%	Protein 75g	
Sodium 160mg	7%	705	







GRAZED
100% SUSTAINABLE MEAT

RIBEYE STEAK



keep refrigerated

LIFT COVER RAZED.COM



CERTIFICATION STAMPS

All the meat certifications will be stamped on the package accordingly.



GRAZED CAMPAIGN IS DEDICATED TO

当 NEAT STANDARDS

that are good for

THE ENVIRONMENT

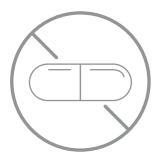
OUR HEALTH AND THE WELL BEING OF ANIMALS

WE PARTNER WITH FARMERS WHO SHARE THE SAME VISION

to bring high quality sustainable meat to consumers.







Drug-free: no hormones, antibiotics or steroids.



100% Grass-fed from start to finish.



100% Pasture raised, cage free and free range.



100% locally raised and distributed.



100% Organic and no GMO in animal feed.



Independently owned and operated farm.



Approved bloodline, heritage breed.



Audited and approved by third party.



Eco-friendly farm: conserves resources.



