



Fast Facts

Producer Owned Beef has been established to address the gap between fed cattle and harvest capacities in the Texas Panhandle with the additional benefit of allowing Texas cattle producers greater access to the entire value chain.

- \$670 million state-of-the-art processing facility
- 3,000-plus head per day processing capacity
- Expected employment: up to 1,600 at full capacity
- Expected payroll: \$121 million annually
- Expected groundbreaking: Q1 2023
- Expected operating date: Q4 2025
- Facility locations: 1,108 acres on Jack Rabbit Road (Spur 228) between I-40 and Hwy 287
- Awarded \$12.232 Million from the Texas Enterprise Fund
- Awarded \$11.1 Million which includes 610 acres from the Amarillo Economic Develop Corporation
- Awarded 10 years of tax abatements from the Highland Park School District and City of Amarillo along with infrastructure (water, sewer) improvements

Economic Impact

Perryman Group estimated the increase in business activity generated during the construction phase, from operations of the facility, and from incremental profits remaining in the region.

- **Estimated Economic Benefits of Construction:** \$528.3 million in gross product; 5,884 job-years of employment in the Amarillo/Panhandle area; \$778.6 million in gross product; and, 8,138 job-years of employment in Texas.
- **Estimated Economic Benefits of Operations:** At maturity (2027), the facility is expected to generate **\$1.27 Billion** gross product each year and **12,863** jobs in the Amarillo/Panhandle area and **\$1.53 billion** in gross product and **14,884** jobs in Texas (including multiplier effects).
- **Estimated Benefits from Incremental Profits to Local Operations:** Over 10 years, the cumulative impact of incremental profits to local operations is expected to include **\$649.4 million** in gross product and **6,737** job-years of employment the Amarillo/Panhandle area and **\$795.3 million** in gross product and **7,853** job-years in Texas (including multiplier effects).

- Potential increase in tax receipts from construction and related activities would include approximately **\$41.6 million** to the State and **\$25.1 million** to local government entities. Increased tax receipts from the first year of plant operations are estimated at **\$75.5 million** to the State and **\$53.3 million** locally.

Executive Team

- **Casey Cameron**, CEO — is a lifelong cattle producer, active in multiple ranching states and communities.
- **Monte Cluck**, Vice President of Cattle Producer Relations — is a lifelong feeder, cow-calf and stocker producer and serves as CEO of Dean Cluck Feedyard and general partner of Dean Cluck Cattle Company.
- **Cassie Fish**, Executive Vice President — has been a consultant in the cattle feeding and meat packing industry since 2006. She was Senior Director of Risk Management at Tyson responsible for corporate cattle feeding and is a leading expert on packing plant capacity and utilization.
- **Dean Hanish**, Senior Accounting Advisor — has made his career in accounting, finance, and investor relations for the meat packing industry at IBP, Tyson Fresh Meats and as a consultant.

FAQs

Q1: Why build a beef processing facility?

Four companies currently harvest about 85% of U.S. grain-fed cattle that are made into steaks, beef roasts and other cuts of meat for consumers and about 70% of total U.S. beef production. Increasing capacity will shore up the supply chain, protect the food security of the nation and increase competition which will benefit cattle producers. Competition in the industry is needed to rebalance the scales for producers.

Q2: Why Amarillo?

Texas ranks #1 in cattle feeding but #3 in fed cattle processing, and the Panhandle is the heart of cattle raising country. Amarillo's excellent cattle industry tradition, the generational family ties to the land that exist here, its beef-centered infrastructure along with a great workforce from which to draw, make it an ideal location for a new facility.

Q3: What is going to be different about Producer Owned Beef than other facilities?

As owners of Producer Owned Beef, producers will receive a percentage of wholesale beef prices for the cattle they supply and a share of the profits from the plant. Our commitment is to build and operate a beef processing facility that stands out from the rest of the industry in animal well-being, environmental protections, team member safety and ergonomics, and the highest quality beef products.