



# DiLuigi Foods Gets Serious about Satisfying Paleo Hungry Customers

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*DiLuigi Foods continues to keep up with increasing customer demands for high quality meat products by adding a new product to their supply, grass-fed beef.*

DANVERS, MA, USA, April 12, 2017 /EINPresswire.com/ -- Adding to their available organic and antibiotic free whole muscle and ground meat products, [DiLuigi Foods](#) continues to keep up with increasing customer demands for high quality and nutritious meat products by adding a new product to their supply, high Omega 3, [grass-fed beef](#). As a family run company, DiLuigi Foods has been committed to serving wholesome and clean label products since 1950. To continue their family tradition, DiLuigi Foods is adding organic, grass-fed and free range beef to their current product line.

Despite the typically higher costs of organic, grass-fed beef, consumer demands continue to be on the rise, especially considering the increasing popularity of the Paleo Diet. DiLuigi Foods is fully aware that grass-fed beef is a more sustainable and healthier food choice due to that fact that it contains a more balanced ratio of Omega 3 and Omega 6 fatty acids, while also excluding antibiotics and hormones.

DiLuigi Foods' grass-fed beef abstains from the use of growth hormones and antibiotics that could affect the cattle's natural growth process, quality and flavor. The company's high standard quality control testing assures a premium level of taste, flavor and quality in all of their meat products.

DiLuigi Foods understands that grass-fed beef only makes sense as the newest member to their high quality list of products. The grass-fed beef offered by DiLuigi Foods provides some of the best in flavor and nutritional value, especially considering that it retains a higher content of healthy Omega 3 fatty acids. Their new line of organic beef is fed a premier grass based diet that excludes grain feed, which can typically include chicken feathers and sawdust fillers.

As an official statement from DiLuigi Foods on product quality, they claim that: "We won't settle for anything but the highest quality in all our meat products. That's why we own and operate our DiLuigi Foods in-house lab. Having our own lab means we can test more accurately, more rapidly, and gives us the ability to evaluate the quality of a raw material before production even begins."

Make sure to keep an eye out as DiLuigi Foods stocks your local grocery store shelves with their new organic, grass-fed beef, and as they continue to add additional [Paleo friendly foods](#) in the coming months.

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