

Feed sustainably grown on site



OUR COMMITMENT

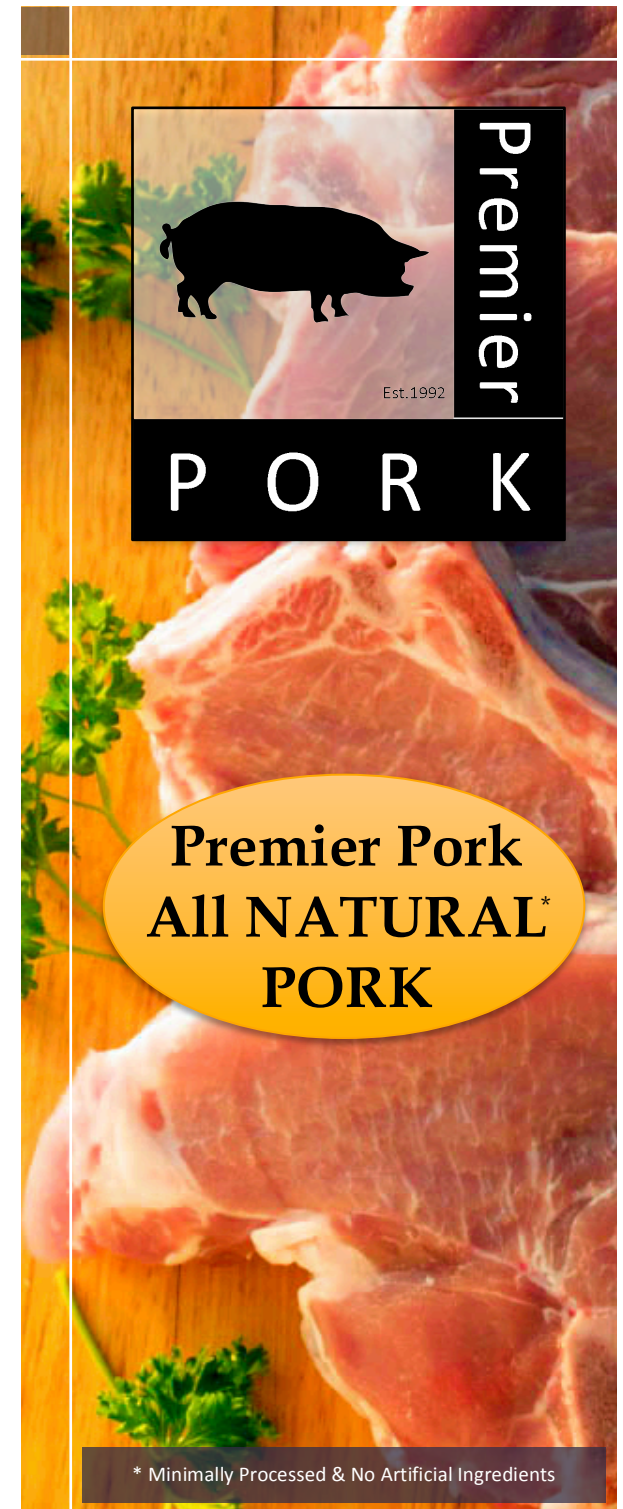
For over 20 years, Premier Pork has continually strived to deliver the highest quality farm to table pork in California. For over 20 generations our pork is simply raised from the heart with pride on family farms. Our growers love and nurture the land producing their own feed the healthy way. They start with premium genetics to yield juicy flavorful pork in a low stress humane environment. Natural husbandry, clean air, fresh water, and an all-vegetarian diet yield a uniform product in size, color, and marbling producing an all natural mouth watering rich flavor. It is with great pride we bring these farm fresh products to you.

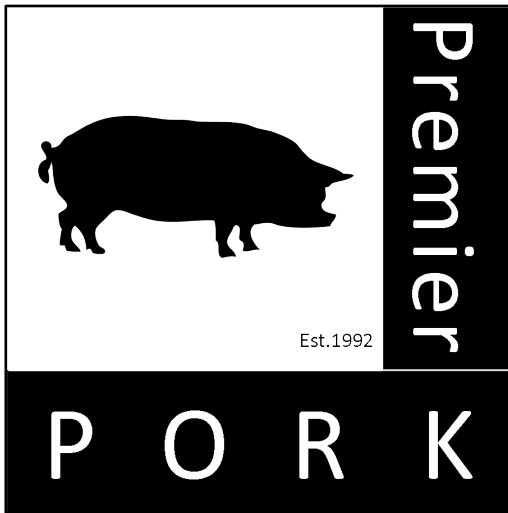


(866) 415-2776
www.Premier-Pork.com



William "Bill" Weber
President/CEO
Premier Pork, Inc.





Insuring Quality

At Premier Pork quality is our #1 commitment. We have built a unique vertically integrated company where pigs are sourced, fed and humanely processed. Few pork companies can truly claim they control all aspects of production.



Pork Sources

We all have become increasingly conscious of how and where our food is produced. Premier Pork starts with the grower. We source our pigs from progressive farming families throughout the western United States who utilize superior genetics. We have dozens of select families producing a superior product with love and care for the animal and the land.



Our network of pork producing families is committed to sustainable ranching practices and humane livestock handling. The land is not just where pigs are raised; it's also where families are raised. We each have a personal stake in the quality of the environment and are always looking for ways to improve it. This means ensuring the land will provide for generations to come by focusing on the well being not only of livestock but also by maintaining the natural resources of the land.

* Minimally Processed & No Artificial Ingredients

Premier Pork
ALL NATURAL*
PORK

Feeding & Growing Practices

All feed is produced and milled on site thus eliminating the possibility of diseases entering the system. All of our products have never had hormones. **Our All Natural products are free of antibiotics after four months and mostly genetically modified organism (GMO) feed free. Our Premium All Natural products have never had antibiotics, and no GMO feed is ever used.** The sows have room to move while suckling their babies.

Once weaned the piglet is fed an all-vegetarian diet consisting of wheat, barley, peas, and soybean. Our pigs spend their lives indoors in a well-controlled, clean, healthy environment. The temperature only varies 10 degrees during their life yielding a healthy animal with little or no need for antibiotics.



Premium Processing

Once our hogs reach optimum weight and quality, harvesting takes place at USDA inspected processing facilities located in Central California. Our processing partners use safe humane handling procedures, using guidelines from Dr. Temple Grandin, a world-renowned expert in animal welfare, thru all processes of transportation, and animal movement thru pens. As an added measure of safety, our processors take the extra step to test finished product to make sure no antibiotic residues are present, exceeding USDA guidelines.

Our Premier Pork family values quality, consistency and unsurpassed levels of food safety. Our entire team of associates takes pride in being part of a genuine quality organization.



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