

Your menu is a promise to your customers.

Keep it with Excel® Pork.



Excel® Pork will bring them to your table.

When it comes to genuinely more appealing and tasty pork, we know better. And so do your customers. They will love the appearance and flavor of Excel® pork.

Deliver a consistently good center-of-the-plate eating experience, and you'll create a community of loyal customers for your restaurant.

Begin by putting your restaurant's name on pork that consumers will recognize.

What makes a Genuinely Better™ experience?

A \$1 billion investment in meat science research, technology and infrastructure.

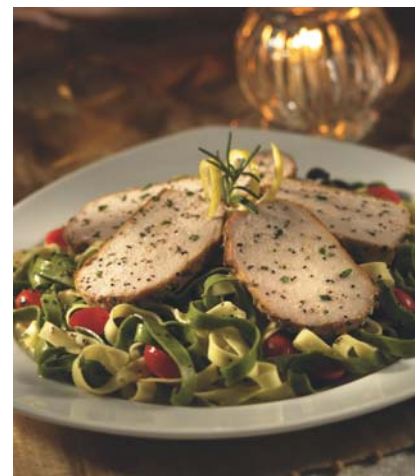
State-of-the-art food-safety and quality-control processes.

Engaged people in all areas of the business, from R&D to marketing.

An ongoing commitment to make Excel® pork a Genuinely Better™ experience for you and your customers.

Let our Excel® brand enable your business to grow.

- Consistency of portion and quality
- Delivering product to your specifications
- Being responsive to your needs
- Product mix and pricing
- Relevant consumer insights
- Dependable and on-time



EXCEL™
Genuinely Better™

We strive for Clean, Cold, Correct and On-Time.™



Clean*

Our program of interventions helps reduce surface contaminants.

Continuous testing helps confirm our high standards for food safety.

Industry-leading innovations help strengthen antimicrobial interventions.



Cold

Cargill Meat Solutions leads the industry in cold-chain management.

Our blast chill freezers help inhibit bacterial growth and help provide great texture and color.

Computer chips in most of our delivery trucks monitor and record temperature in transit.



Correct

Specialized software in distribution centers increases order accuracy.

Automated retrieval, palletization and loading minimize human errors.



On-Time

GPS systems on some trucks provide continuous tracking.

Drivers and dispatch are linked through wireless technology.

Real-time order status is available online.

* Remember, that food safety is everyone's business. Proper handling and cooking of raw meats is required.

Our strict standards.

Cargill Meat Solutions voluntarily implemented a HACCP plan years before taking such steps was federally mandated.

We have a long track record of industry leadership:

- Blast freezers rapidly drop temperatures of pork carcasses
- Use of CO₂ stunners instead of electrical stunners reduces trauma to the animal
- REDiFresh™ packaging technology



Build your brand on our brand.

For a customer service representative, call 1-800-835-2837.
www.excelfreshmeats.com

EXCEL™
Genuinely Better™

Cargill

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