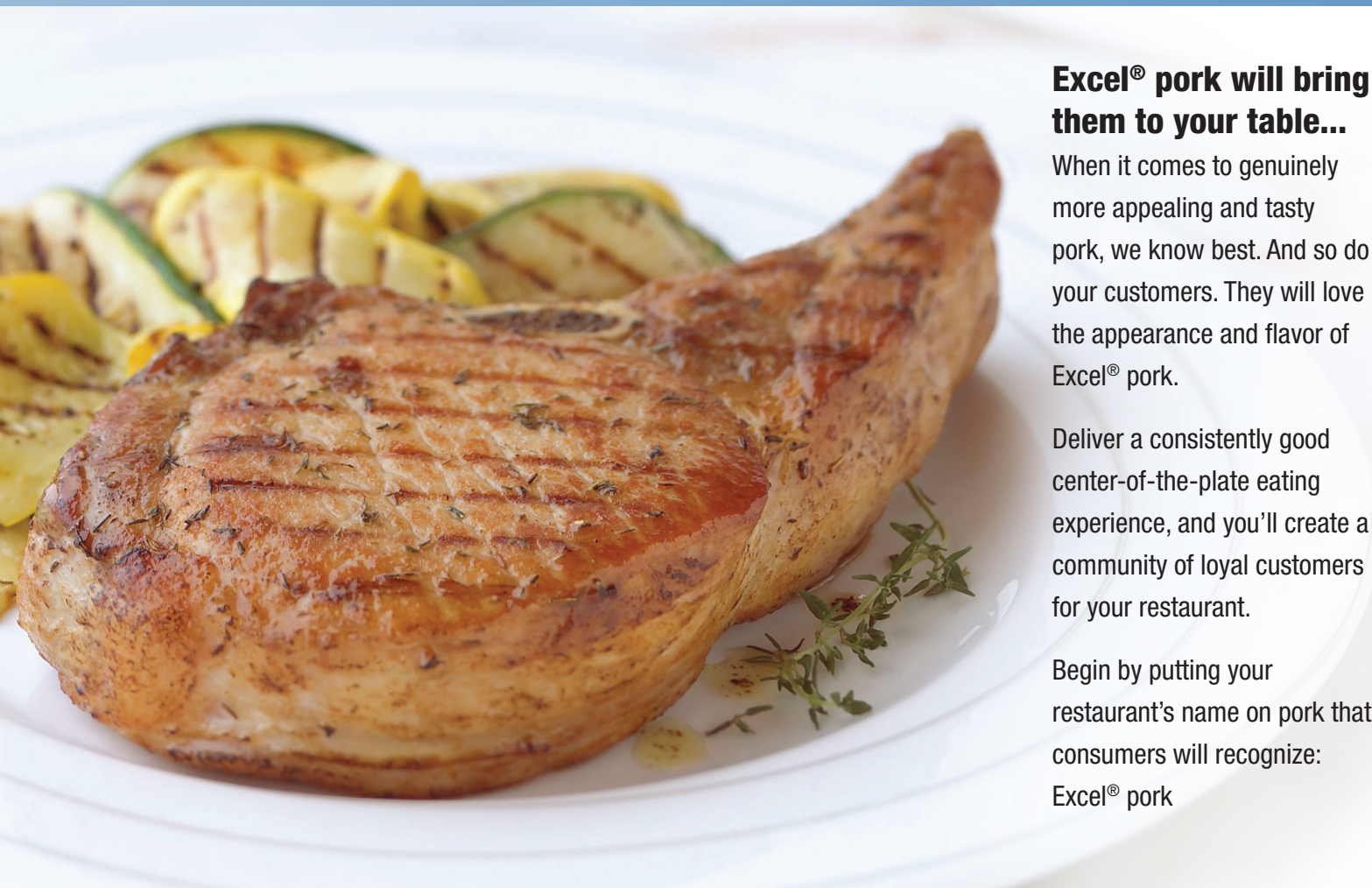




Your Menu Is A Promise To Your Customers... KEEP THAT PROMISE WITH EXCEL® PORK



Excel® pork will bring them to your table...

When it comes to genuinely more appealing and tasty pork, we know best. 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: Excel® pork

Why choose Excel® pork?

- 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 research and development to marketing.
- An ongoing commitment to make Excel® pork a better experience for you and your customers.



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.

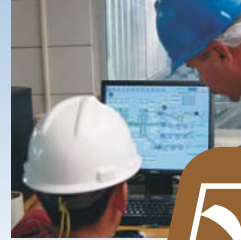


Cold

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.

- **HACCP Plan** - Cargill Meat Solutions voluntarily implemented a HACCP plan years before taking such steps were federally mandated.
- **Humane Animal Handling** - Because calm animals produce a more tender and delicious pork product, our animal handling practices are designed to minimize animal stress.
- **CO2 Stun Technology** - Offers a humane stunning method that minimizes animal stress and slows the decline of pH, resulting in more tender, juicy pork products.
- **Blast Chilling** - Performed early in the harvesting process, enhances product tenderness and preserves the meat's flavor and color.



JEXCEL

Build your brand on our brand.

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

Cargill