



Experience the difference with Pederson's Farms, where we believe that good food comes from a good place. Our dedication to superior taste and uncompromising quality shines through in every product we craft.

Explore our offerings and let us walk alongside on your journey to crafting a memorable culinary experience.

VERTICAL INTEGRATION

Our vertically integrated approach ensures complete control over the entire process from farm to store.



1 The Animal



Research & Development



3 Further Processing



4 Distribution

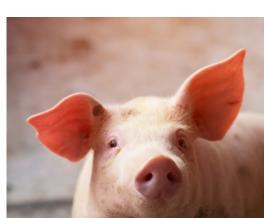


5 Sales

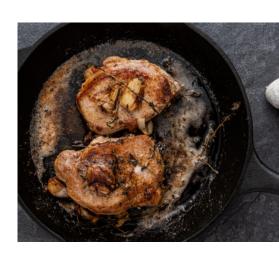


6 Marketing











- **M** NO NITRATES
- **M** NO ANTIBIOTICS
- **M** NO GROWTH HORMONES
- **✓ VERTICALLY INTEGRATED**

- MASSAGE VACUUM TUMBLED
- **3RD PARTY HUMANELY VERIFIED**
- **▼** VEGETARIAN FED
- **▼** PROP 12 COMPLIANT

Making the best. Setter.

OUR COMMITMENT TO FOOD SERVICE



Quality

We take pride in the quality of our products. Our vertically integrated supply chain ensures this quality from farm to table. Our food service-ready products, celebrated for their freshness and superior taste, are designed to meet the high standards of your industry. Our bacon, known for its smoky, hearty flavor, is perfect for enhancing any dish on your menu.



Sustainability

We share your commitment to sustainability and ethical sourcing. As a Prop 12 compliant company, we guarantee the ethical treatment of animals. We prioritize ecological balance and responsible business practices, aligning with the values of many food service providers like you.



Food Service Ready

Our products are meticulously designed keeping your needs at the forefront. We offer consistent quality, easy preparation, and versatile usage across our product range. Whether your business is a restaurant, hotel, retail full service counter or catering service, our products are not just designed to meet your demands, but to surpass your expectations. By maintaining our commitment to safety, quality, consistency, and efficiency, we aim to be your trusted partner in the food service industry.



SALES TEAM



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The Cuts:

Indulge in our St. Louis Style Spare Ribs and Back Ribs, perfect for grilling and barbeque. Savour the tenderness of our centercut Pork Loin, available in both bone-in tenderin and bone-in centercut tender-out options. Our boneless strap-off pork loin and head-on pork tenderloin promise unmatched gourmet experiences.



Versatile Choices:

Our range extends to the skinless Pork Hindshank and Roll Out Ham to the 3pc Red Inside/Outside/Knuckle Pork Ham, offering creative culinary possibilities. Our skinless square-cut pork belly brings richness and depth to a range of dishes.

Perfect for Preparation:

Pederson's Farms Ground Pork, Boneless Picnic with Cushion-in, and lean Pork Trim are excellent for various culinary applications, from flavorful fillings to hearty mains.

Irresistible Classics:

Our bone-in and boneless Pork Butts, ideal for slow roasting and smoking, deliver tender, flavorful results that consistently impress customers.

Ethical and Responsible:

We're proud to offer GAP Step 1 certified and Prop 12 compliant pork. We believe in the ethical treatment of animals and uphold stringent standards to ensure our products align with your values and those of your customers.

FROM FARM TO FOOD SERVICE

Our comprehensive selection of Fresh Pork is thoughtfully curated to cater to your food service requirements and enhance your kitchen operations.







#25121	PORK ST. LOUIS STYLE SPARE RIBS - GAP S1 12, 2.5lb Avg Catch Weight Units Per Case
#25131	PORK BACK RIBS - GAP S1 12, 2.5lb Avg Catch Weight Units Per Case
#25140	PORK LOIN CENTER CUT BONE-IN TENDER-IN - GAP S1 2, 2 Piece-30lb Avg Catch Weight Units Per Case
#25142	PORK LOIN BONE-IN CENTER-CUT TENDER OUT - GAP S1 2, 2 Piece-30lb Avg Catch Weight Units Per Case
#25144	PORK LOIN BONELESS STRAP-OFF - GAP S1 6, 7lb Avg Catch Weight Units Per Case
#25146	PORK TENDERLOIN HEAD-ON - GAP S1 12, 1lb Avg Catch Weight Units Per Case
#34129	PORK HINDSHANK SKINLESS - GAP S1 4, 4 Piece-6.8lb Avg Catch Weight Units Per Case
#1773	ROLL OUT HAM - GAP S1 1,800lb Avg Catch Weight Combo

#1795	PORK HAM 3PC RED INSIDE/OUTSIDE/KNUCKLE - GAP S1 1,800lb Avg Catch Weight Combo
#25046	PORK BELLY SKINLESS SQUARE-CUT .5"-1" - GAP S1 4, 25lb Avg Catch Weight Units Per Case
#25068	PORK GROUND FOODSERVICE - GAP S1 6, 5lb Avg Catch Weight Units Per Case
#25069	PORK PICNIC BONELESS CUSHION-IN - GAP S1 3, 2 Piece-18.33lb Avg Catch Weight Units Per Case
#25101	PORK BUTT BONE-IN - GAP S1 3, 2 Piece-18.33lb Avg Catch Weight Units Per Case
#25102	PORK BUTT BONELESS - GAP S1 3, 2 Piece-18.33lb Avg Catch Weight Units Per Case
#25091	PORK TRIM 75% LEAN - GAP S1 50lb Avg Catch Weight Case
#25092	PORK TRIM 75% LEAN - GAP S1 60lb Avg Catch Weight Case











✓ Vegetarian Fed ✓ Raised Without Antibiotics ✓ Raised Humanely



We have a moral and ethical obligation to the care and well-being of our animals. We continue to invest in and implement care practices to ensure daily care needs of the animals are met. We are dedicated to animal welfare at all levels of products. All of the pork used for our fresh pork program comes from Duroc sired pigs under Pederson's Farms control from the time of birth.



Cody Lane Pederson's Farms President

OUR MISSION

Our mission is to constantly improve and elevate the quality of our products, setting a new standard in the industry.

