

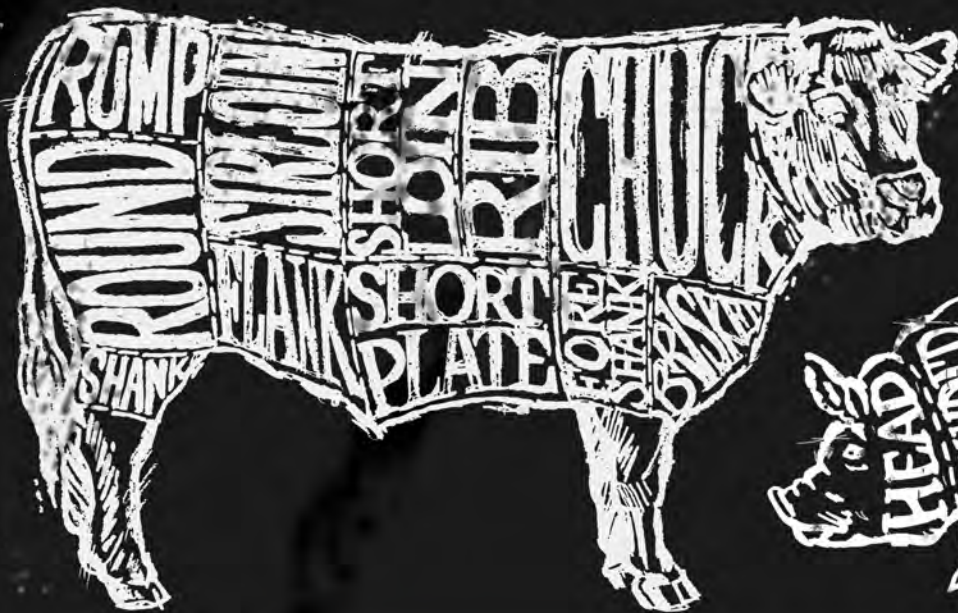


PREMIUM BLACK ANGUS BEEF™

ALL-NATURAL PORK

LEADING THE HERD.

CREEKSTONE FARMS IS COMMITTED
TO QUALITY AND EXCELLENCE.
WE STRIVE FOR THAT IN EVERYTHING WE DO.



100%

Black Angus Beef

100%

Duroc Pork

Call us at 866-273-3578 or contact your Creekstone Farms representative for more information

Introduction

At Creekstone Farms, we define quality as excellence or superiority. We strive for that level of quality in everything we do.

The Creekstone Farms program is unique to the beef industry because it combines superior Black Angus genetics, exceptional cattle management practices, carefully controlled high-quality feeding and state-of-the-art processing of only Black Angus cattle. Everything we do, from focusing on genetics to closely monitoring processing and production, is all in the name of quality. These standards for quality allow us to produce consistently outstanding products that proudly bear our name.

We worked hard to develop a system that is unmatched in the beef industry, which helps us deliver quality to our customers. It's a program based on consumer preferences, customer support and a sales and customer service team dedicated to your success.

"Since we've been purchasing & selling Creekstone Farms beef, we've had no consumer complaints. I can't say that about any of our other beef suppliers."

Gary Teachman
Category Manager
Roundy's Supermarkets

Marubeni Group

Creekstone Farms is a company of the Marubeni Corporation.

Quality Genetics

Black Angus is more than just a color at Creekstone Farms Premium Beef LLC. Black Angus cattle are recognized as a premier breed and produce the most tender and flavorful beef. Unlike other programs that sort cattle according to hide color, we strive to ensure that every animal we harvest carries true Black Angus genetics. Our genetics produce flavor and tenderness that keep your customers coming back again and again.

We grade higher than any other major packer in the country! The cattle processed at Creekstone Farms grade out at 25% Prime and 70% Choice, compared to the industry average of 5% Prime and 66% Choice. These higher grades produce the best eating experience. Our Creekstone Black Angus genetics have allowed us to deliver a consistently outstanding eating experience one that brings customers back again and again.



Quality Humane Animal Handling

Beef quality is not only determined through superior genetics, but through animal-handling practices from the farm to the kill floor. Many customers are looking for products coming from animals raised and handled under strict humane standards. At Creekstone Farms, humane handling is monitored via affidavit back to the source of origin. Our animal receiving area at the plant was designed by Dr. Temple Grandin, associate professor of animal science at Colorado State University and one of the leading experts on animal welfare. It is designed to keep the animals calm and relaxed; you won't find any cattle prods here. We apply as little external stimuli as possible and this lower stress level translates to a more tender product for our customers. Creekstone Farms products meet the growing animal welfare concerns of today's consumer.



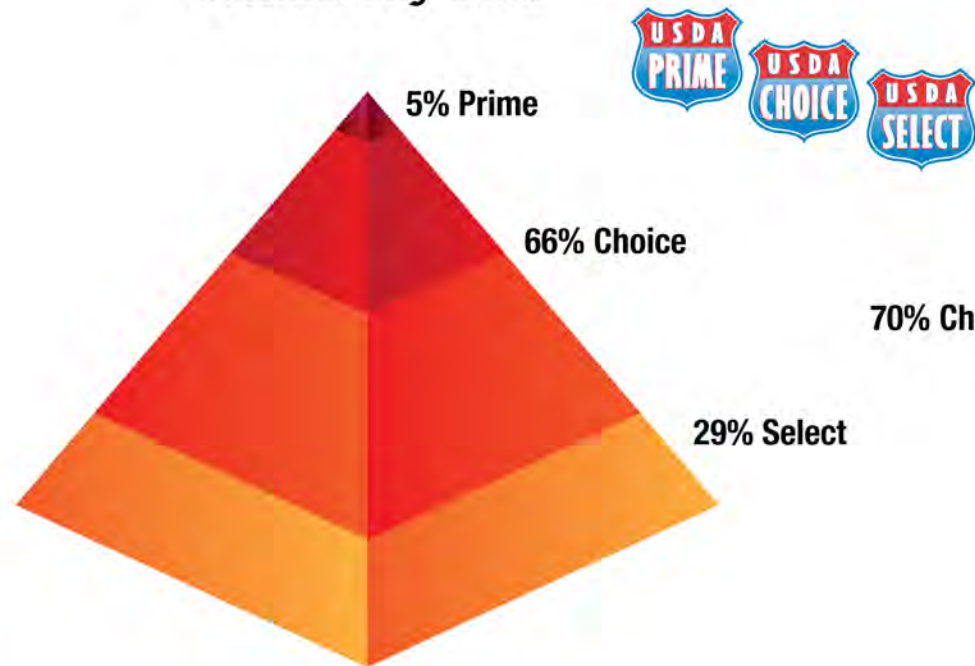
"This really set the standard for how to humanely handle animals in the slaughterhouse."

Dr. Temple Grandin
Colorado State University Professor
of Animal Science and pioneer
in the science of animal welfare

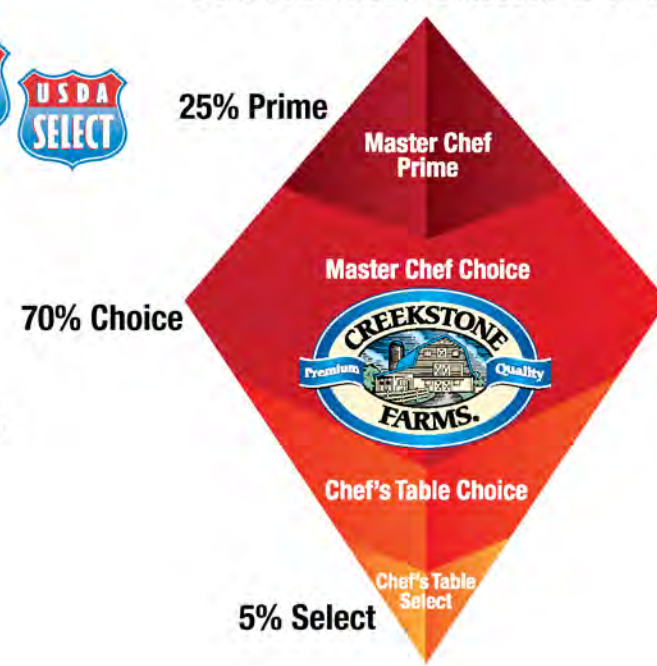


* Meets the Humane Farm Animal Care Program standards, which include nutritious diet without antibiotics, or hormones, animals raised with shelter, resting areas, sufficient space and the ability to engage in natural behaviors.

Commodity Beef



Creekstone Farms Beef



Unsurpassed food safety measures at Creekstone Farms deliver quality, value and peace of mind to your customers. Our plant is a state-of-the-art facility that prioritizes food safety. The plant features a cutting-edge E. coli testing laboratory that exceeds industry standards. In addition, food safety concerns have been addressed by several systems that we have developed:

- Closed loop – no outside raw material is used
- Pathogen Control Program requires testing & negative result prior to grind
- No mechanically separated or “recovered” beef
- Three plants in one: Harvest & Fabrication, Ground Beef, Cooked & Value-Added
- Strict cattle receiving policy for health and breed type
- Two-step steam vacuuming of every carcass:
 - Two organic acid carcass spray cabinets
 - One final hot water carcass pasteurization to kill virtually all bacteria
- Strict HACCP and sanitation protocols followed throughout the plant
- State-of-the-art temperature controls and air filtration systems
- Positive air-flow design reduces risk of cross-contamination
- Zoned employee-hygiene areas maintain separation between raw and cooked areas

Quality Source

Do you know where your beef comes from? At Creekstone Farms we process only the finest Premium Black Angus Beef, all born and bred in the U.S.A. So that means not only do we support local farms, but we also ensure our beef has met some of the most rigid food safety standards anywhere.



“The experience of our dedicated management team along with our state-of-the-art processing facility and focus on food safety and product quality make Creekstone Farms one of the very best in the industry.”

Mathew W. Trowbridge
Creekstone Farms,
Director of Operations

Quality of Consistency

Creekstone Farms’ quest for quality helps us deliver continuous consistency of product. We begin with the animals we select and then we slow down the line speed to about half the industry average. This results in consistency of processing; making sure we do it right the first time – just another part of our commitment to quality!



We have several programs to give you everything you and your customers are looking for. Our programs are comprehensive and our product lines include fresh boxed beef, cooked and marinated, center of the plate, ground beef, deli, frozen patties and case-ready grinds.

Our three beef programs include:

- Premium Black Angus Beef
- Natural Black Angus Beef
- Non-GMO Project Verified Black Angus Beef



“In three years of cutting Creekstone Farms beef against the competition, I’ve never lost a cutting. Creekstone always wins hands down because of the marbling, consistency and their trim specs. You just can’t beat this level of quality.”

Chef Bud Anderson
Chef Consultant,
Ben E. Keith Foods

Guaranteed Tender

It’s tough to create tender beef. We go to extreme lengths to make sure that when we say guaranteed tender, our beef is tender! When you start out with the best genetics and feeding, mix that with our proven animal handling techniques and some extra steps in processing, it adds up to an eating experience that your customers will return for time after time.

An NCBA Beef Quality audit identified lack of beef tenderness as a primary complaint. So a product that consistently delivers tenderness is key to building long-term brand loyalty.

Our Guaranteed Tender Program shows commitment to customer satisfaction:

- Beef Breed Guideline
 - Black Angus known for increased palatability
- Feeding Management Program
 - Fed Midwestern corn a minimum of 120 days
- Humane Handling Guidelines
- High Voltage Electronic Stimulation
 - Every carcass stimulated to initiate tenderness
- Ongoing Shear Force Testing
- Product Aging Guidelines
 - Creekstone Farms recommends beef for this program be aged a minimum of 21 days

Premium Black Angus Fresh Beef

Are you looking to stand out with quality, consistency and profits, as well as to build customer loyalty? Our program allows you to offer your customers consistently outstanding products.

The Creekstone Farms program is unique to the beef industry because it combines superior Black Angus genetics, exceptional cattle-management practices, carefully controlled high-quality feeding and state-of-the-art processing of only Black Angus cattle.

Our program is USDA certified. This certification requires that USDA graders at our plant examine each individual carcass to assure that it meets Creekstone Farms Premium Black Angus Beef quality and certification standards.

Unlike many USDA certified programs, Creekstone Farms has USDA Certified Standards for all quality grades of Black Angus cattle. They are each identified with separate inspection stamps. USDA certified beef is available in Select, Choice and Prime grades.

"Creekstone's program is leading the pack in the country and their product is just superior."

Riad Nassr
Executive Chef
New York City



Creekstone Farms Points of Difference:

- Black Angus cattle have long been sought after because they are recognized as a breed that produces consistently tender and flavorful beef. At Creekstone Farms, black is more than just a color – our cattle are selected based on verifiable Black Angus genetics, documented by producer affidavits.
- To produce quality beef, we start at the beginning. We work with a very select group of producers. All Creekstone-approved feedlots and feed suppliers have a signed affidavit to assure quality feeding and finishing to maximize the animal's great genetic potential.
- We believe that humane handling equals better beef. Creekstone Farms developed its own unique Cattle Handling Policy with input from Dr. Temple Grandin, a leading expert in the field of animal welfare.
- Our corporate vision is to produce quality, not quantity. We fabricate between 125 – 150 head per hour — about 1/2 of the industry average, in order to focus on quality of production. Our slower line speeds result in consistency, workmanship, safety and superior yields.
- State-of-the-art processing takes place in our own plant devoted solely to the production of Creekstone Farms Premium Black Angus Beef. Our plant is virtually unmatched in terms of safety controls and sanitation measures.
- Our unsurpassed food safety measures deliver quality, value and peace of mind for you and your customers.



USDA CERTIFIED STANDARDS

Government Schedule	Quality Grade	Market Brand	Marbling Score Definition
G44-1 (a)	USDA Prime	Master Chef Prime	Slightly Abundant 00 or higher
G44-1 (a) Choice (upper 2/3)	USDA Choice	Master Chef Choice	Modest 00 to Moderate 99
G44-2 (b) Choice (lower 1/3)	USDA Choice	Chef's Table Choice	Small 00 to Small 99
G44-3	USDA Select	Chef's Table Select	Slight 00 to Slight 99

Natural Fresh Beef

Non-GMO Project Verified Premium Black Angus Beef

Creekstone Farms Points of Difference:

- Creekstone Farms Natural Black Angus beef meets the needs of consumers that want great taste and believe in strict protocols regarding the use of hormones and antibiotics. Our program is a truly natural “never-ever” program.
- We believe that humane handling equals better beef. Creekstone Farms developed its own unique Cattle Handling Policy with input from Dr. Temple Grandin, a leading expert in the field of animal welfare.
- Our program is based on source-verified Black Angus cattle. Unlike other programs based on 51% hide color, we procure cattle with known Angus genetics.
- Our corporate vision is to produce quality, not quantity. Our slower line speeds result in consistency, workmanship, safety and superior yields.
- Our plant is virtually unmatched in terms of safety controls and sanitation measures.
- Creekstone Farms is one of a select few processors in the United States qualified to be EU certified. EU certification is built upon strict sanitation guidelines, humane animal handling practices, state-of-the-art product packaging, high-quality water standards and strict testing for growth promotants and hormones.



Truly All-Natural Creekstone Farms Natural Black Angus Program:

- No Added Hormones – Ever
- No Antibiotics – Ever
- No Artificial Ingredients – Ever
- 100% Vegetarian Diet
- Source Verified
- Humane Animal Handling
- Guaranteed Tender
- Audited and Approved Feed Lots
- Midwestern Corn Finished
- State-of-the-Art Processing Facility
- Slower Line Speeds Ensure Quality
- Consistent High Grading
- Multiple Product Lines (Fresh, Cooked, IQF and Value-Added)
- USDA Certified

The natural products category is experiencing strong growth, fueled by Americans’ growing desire to know where their food comes from. In the coming years, demand will continue to rise for natural products as consumers look for products that are pure and authentic.

- The two biggest concerns of natural meat consumers are the use of hormones or growth-promoting drugs and the use of antibiotics.
- The natural consumer typically pays 30% more for natural meats.



Creekstone Farms Non-GMO Project Verified Black Angus Beef Benefits:

- 100% Black Angus Beef
- Non-GMO Project Verified
- Raised on GMO-Free feed
- Raised without antibiotics or added hormones
- Sourced from a single-family farm
- 100% born and raised in the USA
- Dedicated to humane animal care

Better Quality in Every Bite

Creekstone Farms has always had a reputation for quality and consistently delicious Premium Black Angus Beef. Now, we’ve raised the bar even higher. Creekstone Farms is pleased to offer beef that is free of antibiotics and supplemental hormones, as well as being Non-GMO Project verified.

Non-GMO Project Verification

Non-GMO Project, an organization with the goal to preserve and build the world’s non-GMO food supply, verifies the supplier of the cattle for the Creekstone Farms Non-GMO program. In order to place their name on our packaging, we must follow strict protocols, backed up by third party audits. This verification means that throughout their lifetime, our cattle are raised on grains and forages that have been tested to be GMO-Free. At Creekstone Farms, we feel very proud and privileged to have the “Non-GMO Verified” label on our beef.

A Single-Family Farm With Only The Strictest Standards

Cattle certified by the Non-GMO Project are raised on a 100% vegetarian diet consisting of homegrown grains and forages. All of the seed is tested before planting and retested again after harvest by Genetic ID, a third-party lab specializing in genetic markers. In addition to a clean diet, all animals in this program are sourced from a single-family farm (RR1 Farms) in Nebraska. At RR1 Farms, strict standards are in place to ensure humane animal care and handling. The result — premium quality Black Angus beef you can feel good about serving to your family.



To learn more about RR1 Farms, visit RR1Farms.com.

Creekstone Farms Premium Black Angus Beef Products

Creekstone Farms Natural Black Angus Beef Products

Creekstone Farms Premium Prime
Creekstone Farms Premium Choice
Creekstone Farms Premium Select

Available Products

CHUCK

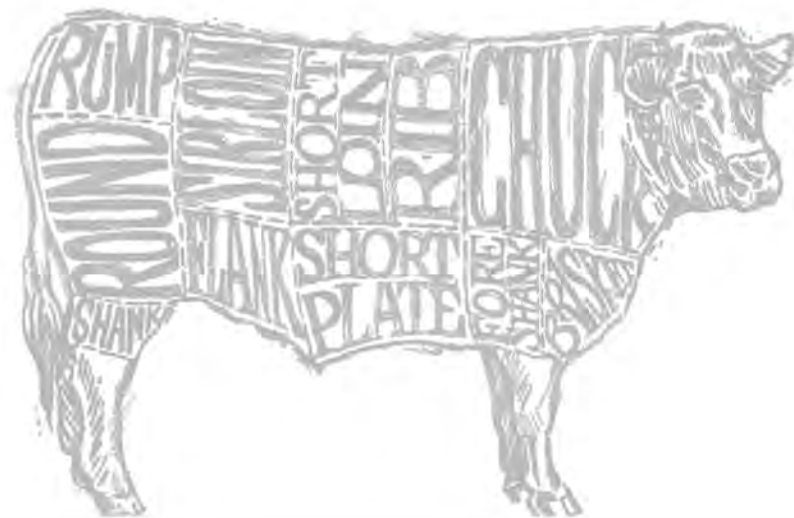
2 pc Chuck
Clods 1/4"
1" Chuck Roll N/O
Chuck Short Ribs
Chuck Tendlers
Teres Major
Top Blade
Clod Hearts

RIBS

Ribeye Roll L/O 13.5 DN
Ribeye Roll L/O 13.5 UP
Bone-In Rib
Bone-In L/O Ribeye
Meaty Back Ribs (Frozen, Fresh)

LOINS

OX1 Shortloins 1/4"
OX1 Strips 1/4"
PSMO 5/UP
PSMO 5/DN
Top Butts 1/4"
Steak Ready Top Butts
Peeled Butt Tendlers
Peeled Tri-Tips
Hanging Tendlers
Center Strips
198 Tenderloins



CARCASS REQUIREMENTS

Steers and heifers
No dark cutters
No internal hemorrhages
"A" maturity

IQF PATTIES

All Sizes

ROUND

Inside 1/4"
Denuded Insides
Goosenecks H/O
Peeled Knuckles
Flats
Eyes
Steamship Rounds

OTHER

Brisket
Outside Skirt
Inside Skirt
Flap Meat
Flank Steak
Ball Tips 2/UP

PRODUCT REQUIREMENTS

Most products will be trimmed to 1/4"

GROUND BEEF

Chubs
Fresh Patties
IQF Patties

VACUUM PACK TRIM

Chuck Trim
Round Trim
80/20
85/15
90/10



Creekstone Farms Natural Prime
Creekstone Farms Natural Choice
Creekstone Farms Natural Select

Available Products

CHUCK

2 pc Chuck
Clods 1/4"
1" Chuck Roll N/O
Chuck Short Ribs
Chuck Tendlers
Teres Major
Top Blade
Clod Hearts

RIBS

Ribeye Roll L/O 13.5 DN
Ribeye Roll L/O 13.5 UP
Bone-In Rib
Bone-In L/O Ribeye
Meaty Back Ribs (Frozen, Fresh)

CARCASS REQUIREMENTS

Steers and Heifers
No dark cutters
No internal hemorrhages
"A" Maturity

LOINS

OX1 Shortloins 1/4"
OX1 Strips 1/4"
PSMO 5/UP
PSMO 5/DN
Top Butts 1/4"
Steak Ready Top Butts
Peeled Butt Tendlers
Peeled Tri-Tips
Hanging Tendlers

IQF PATTIES

All Sizes

ROUND

Inside 1/4"
Denuded Insides
Goosenecks H/O
Peeled Knuckles
Flats
Eyes
Steamship Rounds

PRODUCT REQUIREMENTS

Most products will be trimmed to 1/4"

OTHER

Brisket
Outside Skirt
Inside Skirt
Flap Meat
Flank Steak
Ball Tips 2/UP

GROUND BEEF

Chubs
Fresh Patties
IQF Patties

VACUUM PACK TRIM

Chuck Trim
Round Trim
Loin Trim

Non-GMO Project Verified Black Angus Beef Products

Available Products

Strips
Ribeye Steak
Tenderloin
Sirloin Top Butt
Brisket

Inside Round
Chuck Roll
Peeled Knuckles
Ground Beef - Chubs, Bricks



Ground Beef

It's easy to see why Creekstone Farms' ground beef is so popular with our customers. No other beef company can match our premium quality, consistency and taste. Combine this with unmatched variety to fit all your retail and foodservice needs.



Benefits of Creekstone Farms Ground Beef:

- 100% Black Angus Beef. Better beef equals a better burger. Our system is a closed loop — no outside raw material is used.
- Unsurpassed food safety measures and state-of-the-art processing at Creekstone Farms deliver quality, value and peace of mind for your customers.
- E. coli 0157 Test and Hold Program covers all raw materials. No processing occurs until test results are returned negative.
- Unmatched variety — available in five & 10 lb. chubs, fresh and frozen burgers, as well as case-ready patties and loaves.
- Available in our Premium, Natural and Non-GMO programs.

Ground Beef Chubs

When you start with the best product available, you have a ground beef that provides you with the best tasting ground beef anywhere. Our higher standards provide you with the convenience and flexibility you need. Our chub program gives you the opportunity to pick the lean point and pack size that you need for your particular operation.



Premium Ground Beef

Product	Product Code	Shelf Life (days)	Unit Size (lbs.)	Units Per Case	Case Net Weight (lbs.)	Outside Case Dimensions L" x W" x H"	Case Cube (cu. ft.)	Cases Per Layer	Layers Per Pallet	Cases Per Pallet
Coarse 73/27	86172	21	10	6	60	22" x 15" x 10"	2.14	5	5	25
Coarse 81/19	86182	21	10	6	60	22" x 15" x 10"	2.14	5	5	25
Signature Blend 75/25	80662	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Fine 73/27	86171	21	10	4	40	22" x 15" x 6"	1.4	5	5	25
Fine 81/19	86181	21	10	6	60	22" x 15" x 10"	2.14	5	5	25
Fine 81/19	80181	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Fine 81/19	82181	21	10	2	20	22" x 15" x 6"	0.56	8	7	56
Fine 81/19	85181	21	5	8	40	22" x 15" x 6"	1.4	5	8	40
Fine 81/19	88181	21	10	8	80	22" x 15" x 10"	2.14	5	5	25
Fine 93/7	86191	21	10	6	60	22" x 15" x 10"	2.14	5	5	25
Coarse 81/19 Chuck	86282	21	10	6	60	22" x 15" x 10"	2.14	5	5	25
Round Fine 86/14	86381	21	10	6	60	22" x 15" x 10"	2.14	5	5	25
Chuck Fine 81/19	80281	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Chuck Fine 81/19	86281	21	10	6	60	22" x 15" x 10"	2.14	5	5	25
Chuck Fine 81/19	88281	21	10	8	80	22" x 15" x 10"	2.14	5	5	25

Natural Ground Beef

Product	Product Code	Shelf Life (days)	Unit Size (lbs.)	Units Per Case	Case Net Weight (lbs.)	Outside Case Dimensions L" x W" x H"	Case Cube (cu. ft.)	Cases Per Layer	Layers Per Pallet	Cases Per Pallet
Chuck Fine 81/19	80285	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Coarse 93/7	80194	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Coarse 73/27	80174	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Coarse 75/25	80154	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Fine 73/27	80175	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Fine 81/19	80185	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Fine 81/19	86185	21	10	6	60	22" x 15" x 10"	2.19	5	5	25
Fine 90/10	80165	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Fine 93/7	80195	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Chuck Coarse 81/19	80264	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Round Fine 86/14	80385	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Sirloin Coarse 91/9	80494	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Sirloin Fine 91/9	80495	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Non-GMO Chuck 81/19	80289	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Non-GMO Round 86/14	80389	21	10	4	40	22" x 15" x 6"	1.4	5	8	40
Non-GMO 75/25	80279	21	10	4	40	22" x 15" x 6"	1.4	5	8	40

Black Angus Beef Burgers for Foodservice

Fresh Black Angus Beef Burgers

- Made from 100% Creekstone Farms Black Angus Beef
- No artificial ingredients or fillers
- Available in either a round-shaped patty or in our unique, home-style shape with the appearance of a hand-formed burger
- Preformed — convenient to use
- Fresh Creekstone Farms Black Angus burger for operators who demand/menu a gourmet burger
- Available in several sizes — 4 oz., 5.3 oz., 6 oz., 8 oz., 10 oz. and 12 oz.



"Our number one selling item is our burger and Creekstone Farms delivers a high quality, consistent product we have come to rely on."

Steve Mannino
Corporate Chef
Chef Geoff's & Lias



"People love burgers. Americans eat more than 13 billion burgers a year. Burgers have been named the most popular food for the grill."

NPD Foodworld CREST and
NPD National Eating Trends
Research Estimate

IQF Black Angus Beef Burgers:

- Individually quick-frozen for extended shelf life — up to one year from date of production
- Available in either a round-shaped patty or in our unique, homestyle shape with the appearance of a hand-formed burger
- 100% Black Angus Beef
- No artificial ingredients
- Gourmet-style burgers go from freezer to grill and are ready in minutes

Fresh Burgers for Foodservice

Product	Code	Pieces per Unit	Units Per Case	Case Net Weight (Min/Max/Lbs.)	Outside Case Dimensions L" x W" x H"	Case Cube (cu.ft.)	Cases Per Layer	Layers Per Pallet	Cases Per Pallet
81/19 8 oz. Chuck - Round	81382	4	6	12.0 / 12.5	16 1/4" x 11 3/4" x 3 7/8"	0.40	9	12	108
81/19 5.3 oz. Chuck - Round	81383	6	6	12.0 / 12.5	16 1/4" x 11 3/4" x 3 7/8"	0.40	9	12	108
Signature Blend Patties 2:1 - Round	81661	4	6	12.0 / 12.5	16 1/4" x 11 3/4" x 3 7/8"	0.37	9	12	108
Signature Blend Patties 7 oz. Round	81669	7	6	10.5 / 11.0	16 1/4" x 11 3/4" x 3 7/8"	0.4	9	12	108
81/19 8 oz. - Round	81882	4	6	12.0 / 12.5	16 1/4" x 11 3/4" x 3 7/8"	0.4	9	12	108
81/19 5.3 oz. - Round	81883	6	6	12.0 / 12.5	16 1/4" x 11 3/4" x 3 7/8"	0.4	9	12	108
81/19 4 oz. - Round	81884	7	6	10.5 / 11.0	16 1/4" x 11 3/4" x 3 7/8"	0.4	9	12	108
81/19 7 oz. - Round	81887	7	6	10.5 / 11.0	16 1/4" x 11 3/4" x 3 7/8"	0.4	9	12	108
81/19 8 oz. - Homestyle	81892	4	6	12.0 / 12.5	16 1/4" x 11 3/4" x 3 7/8"	0.4	9	12	108
81/19 5.3 oz. - Homestyle	81893	6	6	12.0 / 12.5	16 1/4" x 11 3/4" x 3 7/8"	0.4	9	12	108
81/19 2:1 Homestyle Natural	87885	4	6	12.0 / 12.5	16 1/4" x 11 3/4" x 3 7/8"	0.37	9	12	108
81/19 Chuck 2:1 Round Natural	88326	4	6	12.0 / 12.5	16 1/4" x 11 3/4" x 3 7/8"	0.37	9	12	108
81/19 Chuck 6 oz. Round Natural	88366	5	6	11.25 / 11.75	16 1/4" x 11 3/4" x 3 7/8"	0.40	9	12	108
73/27 2:1 - Round	88722	4	6	12.0 / 12.5	16 1/4" x 11 3/4" x 3 7/8"	0.40	9	12	108
73/27 3:1 - Round	88731	6	6	12.0 / 12.5	16 1/4" x 11 3/4" x 3 7/8"	0.40	9	12	108
81/19 3:1 Homestyle Natural	88815	6	6	11.25 / 11.75	16 1/4" x 11 3/4" x 3 7/8"	0.40	9	12	108

IQF Burgers for Foodservice

Product	Code	Pieces per Unit	Units Per Case	Case Net Weight (Min/Max/Lbs.)	Outside Case Dimensions L" x W" x H"	Case Cube (cu.ft.)	Cases Per Layer	Layers Per Pallet	Cases Per Pallet
81/19 Homestyle - 4.0 oz.	88843	40	1	10	15.75" x 10" x 5.125"	0.467	11	10	110
81/19 Homestyle - 5.3	88833	30	1	10	15.75" x 10" x 5.125"	0.467	11	10	110
81/19 Homestyle - 8.0 oz.	88823	20	1	10	15.75" x 10" x 5.125"	0.467	11	10	110
81/19 Round - 8.0 oz.	88821	20	1	10	15.75" x 10" x 5.125"	0.467	11	10	110
Ground Chuck - Homestyle - 5.3 oz.	88333	30	1	10	15.75" x 10" x 5.129"	0.467	11	10	110
81/19 Chuck 2:1 Round Signature	88848	40	1	20	16.69" x 11.44" x 6"	0.467	11	10	110
81/19 Chuck 3:1 Round Signature	88849	60	1	20	16.69" x 11.44" x 6"	0.467	11	10	110
81/19 Chuck 4:1 Round Signature	88851	60	1	20	16.69" x 11.44" x 6"	0.467	11	10	110
81/19 6oz Homestyle IQF	88863	Bulk	1	10	15.75" x 10" x 5.129"	0.467	11	10	110

The Signature Ground Chuck Burger from Creekstone Farms

Complete Black Angus Beef Frozen Burger Line for Retail!

Better Beef:

- 100% Pure Black Angus Beef
- Made from whole muscle chuck trim — 84% of our cattle grade Choice or higher
- Young grain-fed cattle only
- 81% lean

Better Food Safety:

- HACCP and Pathogen Control Program requires testing & negative result prior to grind
- Closed loop — Only Creekstone Farms whole muscle trim
- No mechanically separated or “recovered” beef — This greatly reduces risk of bone chips
- Food safety measures deliver quality, value and peace of mind

Better Value:

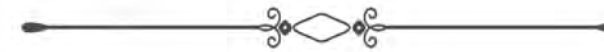
- Three sizes available: 2:1, 3:1 or 4:1
- Fresh taste in a frozen patty
- Great taste and consistency builds customer loyalty
- Year-long value pricing



At Creekstone Farms, we have taken burgers to a whole new level. No other beef company can match our premium quality, consistency and taste!

Creekstone Farms Premium and Natural IQF Black Angus Beef Burgers:

- Our unique homestyle shape has the appearance of a hand-formed burger
- Individually quick-frozen for extended shelf life — one year from the date of production
- Unsurpassed food safety protocols at Creekstone Farms delivers quality, value and peace of mind to your customers



Signature Ground Chuck Burgers

Product	Code	Patties Per Case	Shelf Life	Case Weight	Case Dimensions L" x W" x H"	Cases Per Layer	Layers Per Pallet	Cases Per Pallet
81/19 2:1 IQF Patties	88848	40	360 Days	20	15.5" x 9.75" x 4.625"	6	7	42
81/19 3:1 IQF Patties	88849	60	360 Days	20	15.5" x 9.75" x 4.625"	6	7	42
81/19 4:1 IQF Patties	88851	80	360 Days	20	15.5" x 9.75" x 4.625"	6	7	42

Retail IQF Patties

Product	Code	Item UPC	Packages Per Case	Case Net Weight (Min/Max/Lbs.)	"Outside Case Dimensions L" x W" x H"	Case Cube (cu. ft.)	Cases Per Layer	Layers Per Pallet	Cases Per Pallet
Premium IQF - 6/5.3 oz	88803	8-14609-00112-8	12	24	22.13" x 12.69" x 6.88"	1.117	6	7	42
Natural IQF - 6/5.3 oz	88805	8-14609-00101-2	12	24	22.13" x 12.69" x 6.88"	1.117	6	7	42

Case-Ready Program

Case-Ready Ground Beef

Benefits of Case Ready:

- Reduce food safety concerns
- Minimize out-of-stocks
- Reduce shrink
- Eliminate leaky packages
- Consistent product quality
- Labor saving
- Increase shelf life
- Proven consumer acceptance



Available in Loaves & Patties



MAP

- More traditional look
- Available in patties and multiple sizes



Brick

- Compact – easy to merchandise, easy to store
- Vacuum pack makes a better choice for freezing

Premium Black Angus Beef

- 100% hand-selected Black Angus cattle
- USDA Certified
- Advocate of humane animal handling
- State-of-the-art processing
- Guaranteed tender

Natural Black Angus Beef

- 100% hand-selected Black Angus cattle
- No Antibiotics – Ever
- No Added Hormones – Ever
- 100% Vegetarian Diet
- 100% Source Verified
- USDA Certified
- Guaranteed tender

Premium Case Ready

Product	Product Code	Item UPC	Shelf Life (days)	Unit Size (lbs.)	Units Per Case	Case Net Wt. (lbs.)	Outside Case Dimensions L" x W" x H"	Case Cube (cu.ft.)	Cases Per Layer	Layers Per Pallet	Cases Per Pallet
81/19 1 lb. Loaf	81803	8-14609-00606-2	21	1	16	16	23.625" x 13.375" x 9.382"	1.57	6	7	42
93/7 1 lb. Loaf	81903	8-14609-00608-6	21	1	16	16	23.625" x 13.375" x 9.384"	1.57	6	7	42
81/19 3:1 Patties	81813	8-14609-00610-9	21	1	16	16	23.625" x 13.375" x 9.386"	1.57	6	7	42
93/7 4:1 Patties	81913	8-14609-00611-6	21	1	16	16	23.625" x 13.375" x 9.387"	1.57	6	7	42

Natural Case Ready MAP

Product	Product Code	Item UPC	Shelf Life (days)	Unit Size (lbs.)	Units Per Case	Case Net Wt. (lbs.)	Outside Case Dimensions L" x W" x H"	Case Cube (cu.ft.)	Cases Per Layer	Layers Per Pallet	Cases Per Pallet
81/19 1 lb. Loaf	81800	8-14609-00626-0	21	1	16	16	23.625" x 13.375" x 9.376"	1.57	6	7	42
86/14 1 lb. Loaf	81801	8-14609-00600-0	21	1	16	16	23.625" x 13.375" x 9.376"	1.57	6	7	42
93/7 1 lb. Loaf	81901	8-14609-00602-4	21	1	16	16	23.625" x 13.375" x 9.378"	1.57	6	7	42
86/14 4:1 Patties	81811	8-14609-00604-8	21	1	16	16	23.625" x 13.375" x 9.380"	1.57	6	7	42
81/19 4:1 Patties	81817	8-14609-00627-7	21	1	16	16	23.625" x 13.375" x 9.380"	1.57	6	7	42
93/7 4:1 Patties	81911	8-14609-00605-5	21	1	16	16	23.625" x 13.375" x 9.381"	1.57	6	7	42

Ground Beef Bricks

Product	Product Code	Item UPC	Shelf Life (days)	Unit Size (lbs.)	Units Per Case	Case Net Wt. (lbs.)	Outside Case Dimensions L" x W" x H"	Cases Per Layer	Layers Per Pallet	Cases Per Pallet
86/14 Brick - Natural	80585	8-14609-00205-7	28	1	12	12	9.75" x 15.5" x 4.625"	9	8	42
93/7 Brick - Natural	80595	8-14609-00207-1	28	1	12	12	9.75" x 15.5" x 4.625"	9	8	42
85/15 Brick - Prime	80521	8-14609-00206-4	28	1	12	12	9.75" x 15.5" x 4.625"	9	8	42
81/19 Brick - Non-GMO	80579	8-14609-00212-5	28	1	12	12	9.75" x 15.5" x 4.625"	9	8	42
86/14 Brick - Non-GMO	80589	8-14609-00211-8	28	1	12	16	9.75" x 15.5" x 4.625"	9	8	42

Natural Whole Muscle Case Ready

CHUCK ROAST

- Product code: 10665
- GTIN: 90883363106656
- Shelf Life: 35 days
- Unit Size: 2-4 lbs. / catch weight
- Units per case: 4
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110



STRIP LOIN ROAST, BONELESS

- Product code: 34765
- GTIN: 9088336334765
- Shelf Life: 35 days
- Unit Size: catch weight
- Units per case: 2
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110



CHUCK STEAK

- Product code: 76031
- GTIN: 90883363760315
- Shelf Life: 30 days
- Unit Size: catch weight
- Units per case: 10
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110



STRIP LOIN STEAKS

- Fresh 12 oz.
- Product code: 78312
 - GTIN: 90883363783123
 - Shelf Life: 30 days
 - Unit Size: 12 oz.
 - Units per case: 1/10
 - Case dimensions: 15.5" x 9.75" x 4.625"
 - Tie/Hi/Pallet: 11/10/110



STEW MEAT

- Product code: 70185
- GTIN: 90883363701851
- Shelf Life: 30 days
- Unit Size: catch weight – at 1 lb.
- Units per case: 16
- Case dimensions: 23.625" x 13.375" x 9.376"
- Tie/Hi/Pallet: 6/7/42



BOTTOM ROUND ROAST

- Product code: 46665
- GTIN: 90883363466651
- Shelf Life: 30 days
- Unit Size: catch weight
- Units per case: 4
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110



RIBEYE STEAK, BONE-IN

- Product code: 76201
- GTIN: 90883363762012
- Shelf Life: 30 days
- Unit Size: catch weight
- Units per case: 10
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110



Catch wt.

- Product code: 76301
- GTIN: 90883363763019
- Shelf Life: 30 days
- Unit Size: Catch / approx. 12 oz.
- Units per case: 1/10
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110

TOP SIRLOIN STEAK

- Product code: 76601
- GTIN: 90883363766010
- Shelf Life: 30 days
- Unit Size: catch weight / approx. 14 oz.
- Units per case: 12
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110



FLANK STEAK

- Product code: 50665
- GTIN: 90883363506656
- Shelf Life: 30 days
- Unit Size: 2-4 lbs. / catch weight
- Units per case: 6
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110



T-BONE / PORTERHOUSE STEAK

- Product code: 76401
- GTIN: 90883363764016
- Shelf Life: 30 days
- Unit Size: One per bag, catch weight
- Units per case: 6
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110



BONELESS RIBEYE STEAK

- Fresh 12 oz.
- Product code: 78112
 - GTIN: 90883363781129
 - Shelf Life: 30 days
 - Unit Size: 12 oz.
 - Units per case: 1/10
 - Case dimensions: 15.5" x 9.75" x 4.625"
 - Tie/Hi/Pallet: 11/10/110



Catch wt. 12 oz.

- Product code: 76101
- GTIN: 90883363763019
- Shelf Life: 30 days
- Unit Size: Catch
- Units per case: 1/10
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110

RIBEYE ROAST, BONELESS

- Product code: 22765
- GTIN: 90883363227658
- Shelf Life: 35 days
- Unit Size: catch weight
- Units per case: 2
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110



LONDON BROIL

- Product code: 76011
- GTIN: 90883363760117
- Shelf Life: 30 days
- Unit Size: catch weight
- Units per case: 4
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110



FILET MIGNON STEAK

- Product code: 76501
- GTIN: 90883363765013
- Shelf Life: 30 days
- Unit Size: Two per bag, catch weight
- Units per case: 10
- Case dimensions: 15.5" x 9.75" x 4.625"
- Tie/Hi/Pallet: 11/10/110



*Some cuts also available in Non-GMO program.

All-Natural Duroc Pork

The Creekstone Difference

Creekstone Farms has always been passionate about quality, and our premium pork program carries the same quality standards that we are known for. The difference isn't just lipstick on a pig! When we developed our pork program, we looked for producers that have the same passion for quality and humane animal care that we have. We found a group of family farmers in Northern Iowa that do just that.



Tender Treatment

All of our hogs are raised crate free in surroundings created to provide a low-stress environment throughout their lives. We prohibit the use of antibiotics, added hormones or growth promotants, and provide all pigs with 100% vegetarian diets. They can all be traced back to the farm they were born on, and are raised in a social environment where they are allowed to interact and socialize naturally.

This all results in better meat quality. Our shared commitment to guidelines and values truly sets Creekstone Farms Premium All-Natural Pork apart from the rest of the herd.



Purely Pork

Another thing you won't find in Creekstone Farms Premium All-Natural Pork is added water or solutions. Our pork is tender on its own merit without further intervention. This means a cleaner flavor profile and better all-around taste.



Photo courtesy of the National Pork Board

Creekstone Farms has always been passionate about quality, and our premium pork program carries the same quality standards that we are known for.

- Duroc Genetics
- Crate Free
- No Antibiotics – Ever
- No Added Hormones – Ever
- 100% Vegetarian Fed
- No Artificial Ingredients
- 1/8 Inch Trim

Committed To Our Communities

Creekstone Farms Premium All-Natural Pork is processed at one facility owned by some of the same family farmers that raise the hogs. The goal is to make sustainability a way of life rather than just a word. Their commitment extends to treating the animals they harvest with the dignity they deserve, all while making as small of an environmental footprint as possible. We take pride in delivering wholesome food products so that you can rest assured that you are serving a quality product to your family.



Duroc Hogs

Just like Black Angus is a gold standard for beef, so is Duroc for pork. Creekstone Farms works to ensure that every hog in the premium pork program carries true Duroc genetics. Renowned for producing pork that is succulent, tender and juicy, it is often distinguished by its color. Duroc meat tends to be darker pink to slightly reddish-pink in color. This indicates the pork is higher in pH factor, which is a strong determining factor in juiciness and tenderness.

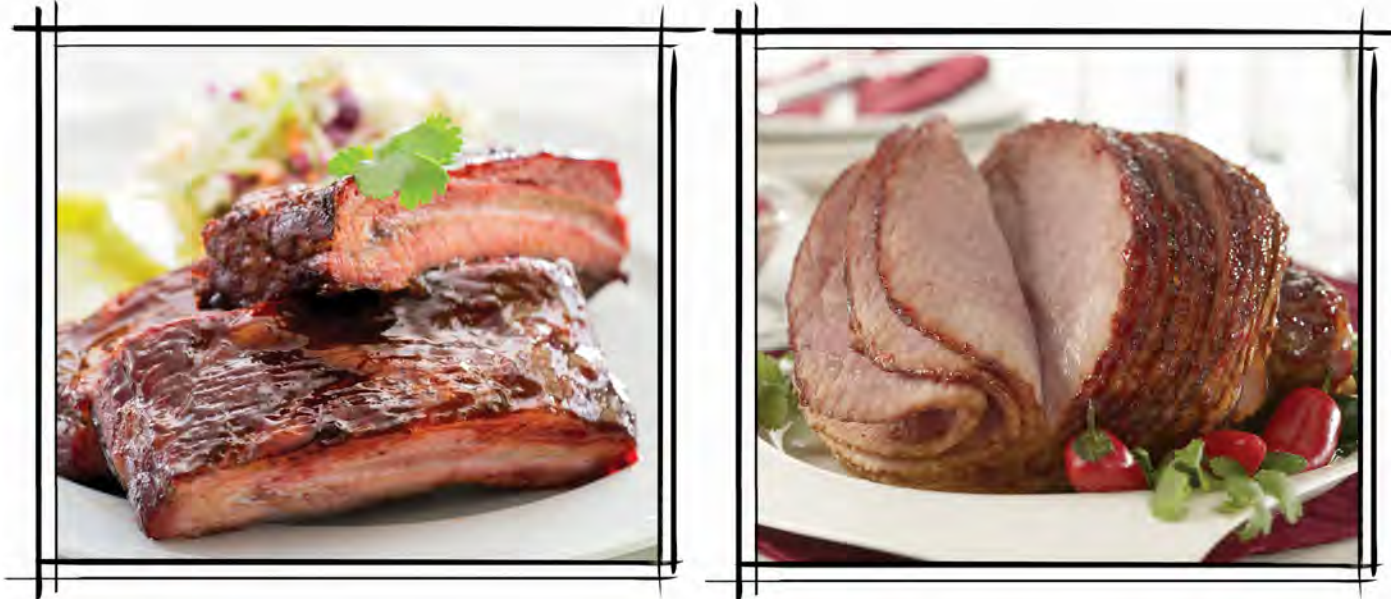
Merchandising and Customer Support

Looking to break out of the crowd with quality, consistency and profits, as well as build customer loyalty? The heart of our program provides you with the support you need to reach your goals. From merchandising materials and consumer communications to our state-of-the-art website, Creekstone Farms offers a loaded menu of items for both foodservice and retail operators. Seasonal promotions throughout the year provide fresh point-of-sale kits, merchandising materials and promotional blocks for weekly ads:

- Retail Point-of-Sale
- Foodservice Point-of-Sale
- Consumer Communications
- Menu Mention Program
- Seasonal Promotions for Retail
- Customized Marketing Plans Available

Online Support

Our Creekstone Farms website was designed for both customers and consumers alike. It's not only a place to tell our story; it's a place for consumers to get recipes, nutritional information and other information they are looking for. For additional information and support such as logos, photography, QA documents, etc., please feel free to contact your sales representative or you can email us directly at info@cfpbeef.com. You can also view access to many of these items directly on our website at creekstonefarms.com/distributorsupport.



Available Products

LOIN

- Tenderloin
- CC 8-Rib Loin
- CC 8-Rib Loin, Frenched
- CC 10-Rib Loin
- CC 10-Rib Loin, Frenched
- CC 11-Rib Loin
- 11-Rib Loin
- 11-Rib Loin, Halved
- Saddles/Middles
- Shortloin
- Boneless Sirloin

RIBS

- St. Louis style
- Spare
- Back
- Rib Ends
- Frenched Rack
- 8-Rib Unfrenched Rack

BUTTS

- Bone-in
- Boneless

BELLY

- Skinless, Square cut
- Skin On, Square cut
- Skin On, Bone-in

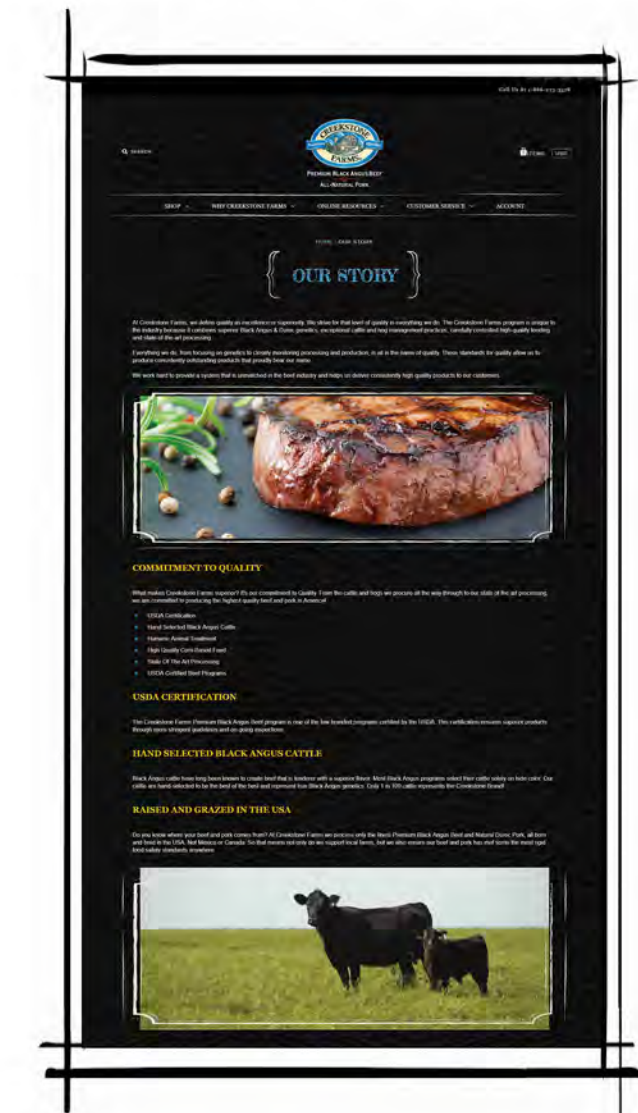
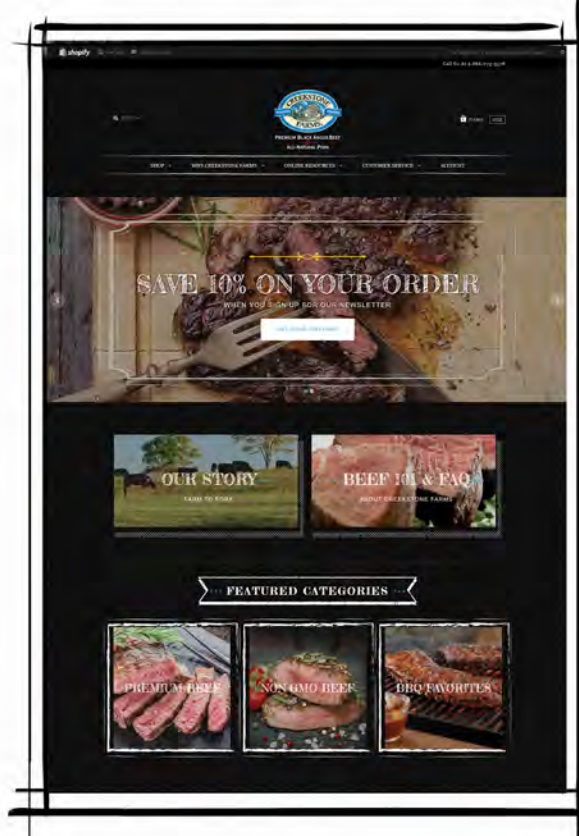
OTHER

- Fat Back
- Jowls, Skinless
- Shank
- 72% Lean Pork Trim
- Cushion Meat

HAMS

- Ham, Steamship Style, Semi-boneless
- Boneless Ham
- Spiral Sliced Ham

*See your Creekstone Farms representative for a complete list.



Retail Point of Sale

Retail Point of Sale

Premium Program

Item	Qty.
	Premium Black Angus Large Case Divider (27" x 5" w/ foot)
	Premium Black Angus Small Case Divider (14" x 6" w/ foot)
	Premium Rail Strips (1.25" x 24")
	Premium Black Angus Fresh Beef Banner (2' x 6')
	Premium Black Angus Fresh Beef Poster (2' x 3' with Grommets)
	Premium Trifold Brochure Holder (8.5" x 11")
	Premium Black Angus Trifold Brochures (25 per pack)
	Premium Nutritional Sign (24" x 18")
	Nutritional Brochures (50 per pack)
	Wobblers - Bringing Families Together
	Wobblers - Fire up the Flavor
	Embroidered Creekstone Hats (Blue & Black Available)

Item	Qty.
	Black Angus Premium Ungraded Label
	Black Angus Chef's Table Select Labels - roll of 500
	Black Angus Chef's Table Choice Labels - roll of 500
	Black Angus Master Chef Choice Labels - roll of 500
	Black Angus Master Chef Prime Labels - roll of 500
	Various Premium Black Angus Ground Beef Labels (roll of 500) <small>contact to see which grinds are available</small>
	Premium Price Tags (4" x 5.5")
	Steel Prong Holder for Price Tags
	Ribeye Price Tag Product Description Inserts (set of 53 products)
	Meat Case Clings (24" x 4")
	Butcher Aprons

Natural Program

Item	Qty.
	Natural Black Angus Large Case Divider (27" x 5" w/ foot)
	Natural Black Angus Small Case Divider (14" x 6" w/ foot)
	Natural Rail Strips (1.25" x 24")
	Natural Black Angus Fresh Beef Banner (2' x 6')
	Natural Black Angus Fresh Beef Poster (2' x 3' with Grommets)
	Trifold Brochure Holder with Natural Insert (8.5" x 11")
	Natural Black Angus Trifold Brochures (25 per pack)
	Nutritional Brochures (50 per pack)
	Natural Price Tags (4" x 5.5")
	Wobblers - Bringing Families Together
	Wobblers - Fire up the Flavor

Item	Qty.
	Embroidered Creekstone Hats (Blue & Black Available)
	Butcher Aprons
	Natural Black Angus Chef's Table Select Labels (roll of 500)
	Natural Black Angus Chef's Table Choice Labels (roll of 500)
	Natural Black Angus Chef Prime Labels (roll of 500)
	Natural Black Angus 81/19 Ground Beef Labels (roll of 500)
	Natural Black Angus 81/19 Ground Chuck Labels (roll of 500)
	Natural Black Angus 86/14 Ground Round Labels (roll of 500)
	Natural Black Angus 91/9 Ground Sirloin Labels (roll of 500)
	Natural Black Angus 93/7 Ground Beef Labels (roll of 500)

Ship To: _____
 Contact Name: _____
 Address: _____
 City, State, Zip: _____
 Phone #: _____

Standard Shipping is FedEx Ground and will arrive from our inventory warehouse (Chisholm Graphics).
 Date Ordered: _____
 Ordered By: _____
 Please send all POS orders once approved to creekstoneinfo@cfpbeef.com or fax to 620-741-3456.

Ship To: _____
 Contact Name: _____
 Address: _____
 City, State, Zip: _____
 Phone #: _____

Standard Shipping is FedEx Ground and will arrive from our inventory warehouse (Chisholm Graphics).
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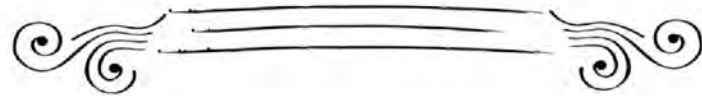
Non-GMO Point of Sale

Foodservice Point of Sale

Non-GMO Project Verified Program

Item	Qty.
 Non-GMO Beef Large Case Divider (27" x 5" w/ foot)	
 Non-GMO Beef Small Case Divider (14" x 6" w/ foot)	
 Informational Card for Non-GMO Beef (25/pack)	
 Embroidered Creekstone Hats (Blue & Black Available)	

Item	Qty.
 Non-GMO Beef On-Pack Label	
 Wobblers Non-GMO Beef	
 Holder for Non-GMO Informational Card	
 Butcher Aprons	



Ship To: _____
 Contact Name: _____
 Address: _____
 City, State, Zip: _____
 Phone #: _____

Standard Shipping is FedEx Ground and will arrive from our inventory warehouse (Chisholm Graphics).

Date Ordered: _____
 Ordered By: _____

Please send all POS orders once approved to creekstoneinfo@cfpbeef.com or fax to 620-741-3456.

Item	Qty.
 Premium Black Angus Fresh Beef Banner (2' x 6')	
 Premium Black Angus Fresh Beef Poster (2' x 3' with Grommets)	
 Premium Brochure Holder (8.5" x 11")	
 Premium Black Angus Trifold Brochures (25 per pack)	
 Table Tent Holders (5" x 7")	
 Premium Steak Table Tent Insert (5" x 7")	
 Rare Steak Picks (Packs of 100)	
 Medium Rare Steak Picks (Packs of 100)	
 Medium Steak Picks (Packs of 100)	
 Embroidered Creekstone Hats (Blue & Black Available)	
 Waitstaff Aprons	

Ship To: _____
 Contact Name: _____
 Address: _____
 City, State, Zip: _____
 Phone #: _____

Item	Qty.
 Natural Black Angus Fresh Beef Banner (2' x 6')	
 Natural Black Angus Fresh Beef Poster (2' x 3' with Grommets)	
 Natural Brochure Holder (8.5" x 11")	
 Natural Black Angus Trifold Brochures (25 per pack)	
 Premium Burger Table Tent Insert (5" x 7")	
 Natural Burger Table Tent Insert (5" x 7")	
 Premium Beef Table Tent Insert (5" x 7")	
 Medium Well Steak Picks (Packs of 100)	
 Well Done Steak Picks (Packs of 100)	
 Burger Picks - Double Sided (Packs of 100)	
 Buttons for Waitstaff	
 Butcher Aprons	

Standard Shipping is FedEx Ground and will arrive from our inventory warehouse (Chisholm Graphics).

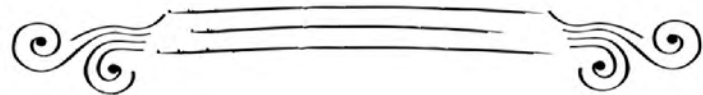
Date Ordered: _____
 Ordered By: _____

Please send all POS orders once approved to creekstoneinfo@cfpbeef.com or fax to 620-741-3456.

Pork Point of Sale

Item	Qty.
 Natural Duroc Pork Large Case Divider (27" x 5" w/ foot)	
 Natural Duroc Pork Small Case Divider (14" x 6" w/ foot)	
 Natural Duroc Pork Wobblers	
 Natural Pork Trifold Holder (8.5" x 11")	
 Natural Pork Trifold Brochure (25 per pack)	

Item	Qty.
 Natural Pork Table Tent Insert (5" x 7")	
 Natural Duroc Pork Label	
 Natural Duroc Price Tags (4" x 5.5")	
 Embroidered Creekstone Hats (Black & Blue available)	
 Butcher Aprons	
 Waitstaff Aprons	



Ship To: _____
 Contact Name: _____
 Address: _____
 City, State, Zip: _____
 Phone #: _____

Standard Shipping is FedEx Ground and will arrive from our inventory warehouse (Chisholm Graphics).

Date Ordered: _____
 Ordered By: _____

Please send all POS orders once approved to creekstoneinfo@cfpbeef.com or fax to 620-741-3456.





PREMIUM BLACK ANGUS BEEF™
&
ALL-NATURAL PORK

ADDRESS

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Arkansas City, KS 67005

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creekstoneinfo@cfpbeef.com

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www.creekstonefarms.com

PHONE

866-273-3578

FAX

620-741-3353

**Marubeni
Group**

Creekstone Farms is a company of the Marubeni Corporation.



Sign up for our newsletter at creekstonefarms.com/newsletter

