

Pork Place

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A Taste Like No Other®

SEABOARD
foods

PRAIRIE FRESH
PREMIUM PORK

DAILY'S
PREMIUM MEATS
SINCE 1992

Tender pork for tough times

New PrairieFresh Prime® pork medallions offer delicious, economical menu items

As food service adapts to a struggling economy, PrairieFresh Prime® introduces a portion-sized pork cut for tender and delicious menu items at economical prices. The new product will be one of many Seaboard Foods will showcase in the PrairieFresh Prime® product line to 2009 NRA Show attendees in Chicago.

PrairieFresh Prime® Pork Medallions work as a delicious and economical center-of-the-plate menu item or as an appetizer. Cut from the fresh ham eye muscle, the pork medallions are guaranteed to have a tender and delicious roasted pork flavor. The single-serving portions and rapid cook times make these ideal for preparing freshly cooked pork entrees as ordered.

The pork medallions are the latest addition to the PrairieFresh Prime® line of pork products. These unique products are made from the best hand-selected pork cuts produced by Seaboard Foods' integrated food system. Using a patent-pending process, the pork is infused with intramuscular fat and lean pork protein. This makes the medallions highly tolerant to cooking abuse and extended holding times, while creating a delicious eating experience that's just like the best cuts of beef.



The new PrairieFresh Prime® Pork medallions provide limitless menu options, such as trendy mini-pork sandwiches. The patent-pending PrairieFresh Prime® process makes the medallions highly tolerant to cooking abuse and extended holding times.

"During these tough times, we recognized food service operators need economical, high-value center-of-the-plate options, without sacrificing taste and tenderness," says Tom Blumhardt, Seaboard Foods vice president of marketing and value added sales. "New items like the pork medallions allow operators to offer high-quality pork entrees or appetizers on their menus while keeping their plate costs at affordable levels for guests."

PrairieFresh Prime® offers a bacon-wrapped 4-ounce medallion that can easily replace a bacon-wrapped beef filet and a 6-ounce portion of three 2-ounce slices that can be served as a center-of-the-plate entrée or as an appetizer for mini pork sandwiches.

In addition to the pork medallions, Seaboard Foods will showcase the recently introduced PrairieFresh Prime® Cook-In Bag St. Louis Style Spareribs at the NRA Show. These ribs cook in a fraction of the time compared to traditional oven-baking or smoking.

A product line extension to the cook-in pork loin backribs introduced a year ago, the St. Louis Style spareribs allow operators to add ribs easily to a menu without hours of preplanning and preparation. The St. Louis Style spareribs will cook in the bag either fresh or frozen in about 1 hour 20 minutes compared to three hours plus for

At a glance

Seaboard Foods will debut new PrairieFresh Prime® Pork Medallions at the 2009 NRA Show. Daily's® Premium Meats will also showcase its complete line of food service processed meats.

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traditional oven baking or smoking. These ribs are made using the patent-pending PrairieFresh Prime® process, too.

Regardless of the skill level, all kitchen staff can prepare the cook-in bag ribs and no special equipment is needed as these ribs cook in traditional ovens. The unique cook-in bag combined with the PrairieFresh Prime® process gives the ribs the highest degree of flavor, tenderness and juiciness.

Daily's® Premium Meats — the processed meats division of Seaboard Foods — will also showcase its complete line of food service bacon, precooked bacon, hickory smoked hams and breakfast sausages at the NRA Show.

For more information: www.PrairieFresh.com and www.DailysMeats.com.

PRAIRIE FRESH PRIME®



The bacon-wrapped PrairieFresh Prime® pork medallion makes an ideal high-end, center-of-the-plate entree but at a fraction of the cost compared to more expensive pork or beef cuts.

Pork Medallion Benefits

- Delicious menu items at affordable menu price points provide perceived high value to dining guests.
- Highest degree of flavor, tenderness and juiciness thanks to the PrairieFresh Prime® process which will please dining guests.
- Rapid cook times and highly tolerant to cooking abuse.
- Single serving packages.
- Variety of menu options from high-end center of the plate entrees to appetizer dishes.
- Available bacon wrapped or sliced.

Cook-in Bag St. Louis Style Spareribs Benefits

- Cooks in a fraction of the time compared to traditional methods of cooking ribs.
- Allows pork ribs to be added easily to the menu without hours of preplanning or preparation.
- Can be cooked in the bag fresh or frozen in the same amount of time. No need to thaw ribs if frozen.
- Regardless of skill level, all kitchen staff can prepare these with guaranteed consistent tender and delicious ribs.
- No special, expensive equipment required and allows maximization of existing oven equipment.



At the 2009 NRA Show, cook-in bag PrairieFresh Prime® St. Louis Style spareribs will be introduced. The ribs cook in a fraction of the time compared to traditional oven-baking or smoking.

Visit us at the NRA Show

Stop by Booth 806 at the NRA Show and learn more about all the food service products offered by Daily's® Premium Meats and PrairieFresh® Premium Pork.

NRA SHOW
THE INTERNATIONAL FOODSERVICE MARKETPLACE

2009

National Restaurant Association
Restaurant, Hotel-Motel Show
May 16-19, 2009
McCormick Place, Chicago

Quality Circle Feature

Genetics and Multi-Site Production

When you purchase pork products from Seaboard Foods, you become part of an industry-leading integrated food system. This system uses 11 quality control points that form the Seaboard Foods Quality Circle which ensures you receive only the finest pork products with A Taste Like No Other®.

Genetics

Seaboard Foods' concern for pork quality begins even before conception with top-of-the-line genetics. Working with the Seaboard Foods research and development team, internal genetic experts constantly conduct in-depth research and maintain the strictest control of genetics. This emphasis on science results in increased consistency, leanness and tenderness in our pork. Through ongoing sire and dam line evaluations, we select genetics based on pork consistency, color, texture, moisture-holding capacity and eating characteristics. These ongoing evaluations allow us to quickly adapt genetics to meet ever-changing customer and consumer needs and are just part of the extensive research and development process integrated into the Quality Circle.

Multi-Site Pork Production

As part of our multi-site production system, Seaboard Foods strategically selects farm sites to optimize management, health and nutrition, which ultimately leads to higher-quality pork products. The multi-site farm locations are customized based on the environment, and this ultimately keeps hogs healthier and reduces animal stress—a proven factor that affects many pork quality attributes.



The segregation of our genetic farms, farrowing units, nursery locations and finishing sites in tandem with our comprehensive bio-security program protects pigs from disease transmission, which greatly reduces the need for wide-spread antibiotic use. On these multi-site farms, we use an environmental management system to assure we are good stewards of the land and responsibly return nutrients to neighboring farmland with environmentally friendly practices.

Pork Place is published by Seaboard Foods for retailers and food service operators.

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Need more information about PrairieFresh® Premium Pork or Daily's® Premium Meats? Give us a call or send an email to one of our sales offices.

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