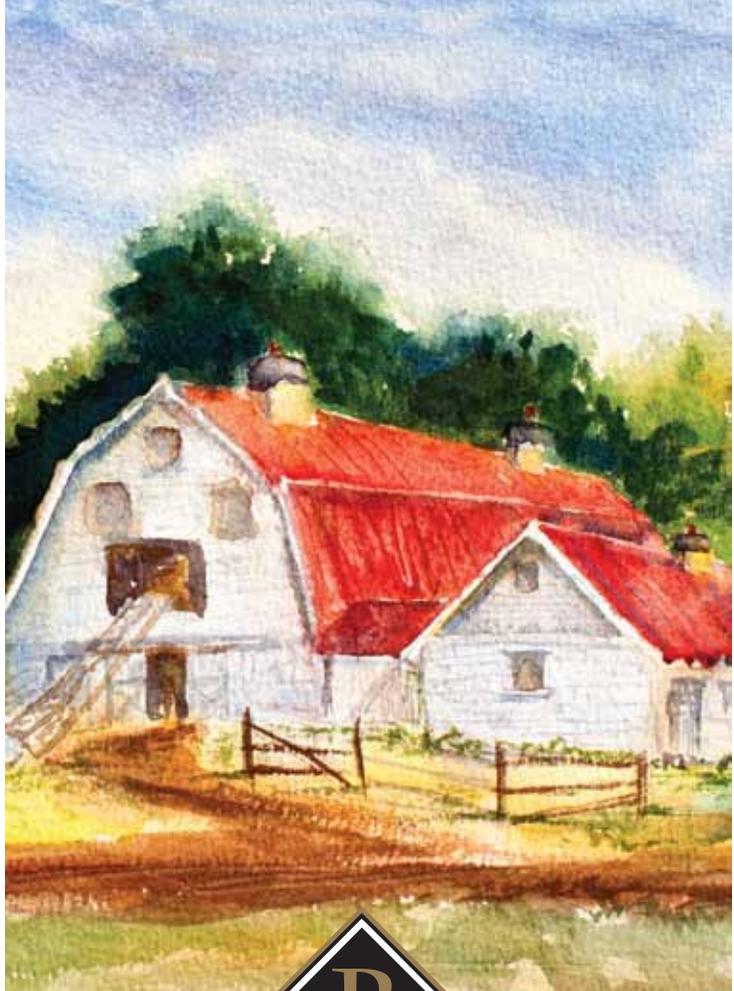


## THE STORY OF RED TOP FARMS

In 1944 entrepreneur Edward Haas purchased a run-down farm in Racine County, WI and promptly enlisted his seven children to white wash the buildings and foundations. Mr. Haas and his children all had bright red hair, thus through a bit of whimsy, he had all the buildings roofed in bright red shingles; thus naming the farm Red Top Farms.

Concurrent to raising beef, pork, chicken and grain on the farm, Edward also owned and operated two aluminum foundries, a cast iron foundry and a screw machine shop. Drawing from his experience in the foundry business as well as his farming experience, he produced the "Haas Atomic Tractor" from 1947-1951.

Today the white buildings and red shingles of Red Top Farms are still standing along side three generations of the Haas family as they continue to follow his dream and entrepreneurial spirit and provide you with the very best meat possible.



RED TOP FARMS™  
BERKSHIRE PORK

Premier Proteins, LLC  
105 South Jefferson, Suite C-3 #101  
Kearney, MO 64060  
816.628.0078 • fax 816.628.5287  
info@premierproteins.com  
www.premierproteins.com



RED TOP FARMS™  
BERKSHIRE PORK

BERKSHIRE  
NATURAL PORK



## ALL NATURAL BERKSHIRE PORK

Humanely raised on Family Farms • All Natural • No Antibiotics • No Growth Promotants • No Hormones • No Animal By-Products • Always Vegetarian Fed • Contains no Artificial Ingredients

## NEW AND OLD STANDARDS OF FLAVOR

With the growing appreciation in America of artisan and authentic traditional foods, we've realized it's about time we offer our naturally raised gourmet quality pork here close to home and abroad. For the past several years, Red Top Farms has refined breeding and production methods similar in stature to Wagyu/Kobe Beef. It is raised and prepared as a delicacy savored in smaller portions for its flavor.

## UNSURPASSED CHARACTERISTICS

The Berkshire line has deep roots in Europe and America, going back hundreds of years to Britain. And now, chefs worldwide are acclaiming its unique characteristics. Possessing considerably more marbling than conventional pork and a richer, deeper color, it consistently produces meat with unparalleled tenderness, moisture and flavor. The responses of cooks, restaurateurs, retailers and chefs have consistently exceeded our expectations and confirmed what our Global customers already knew.

## STATE OF THE ART METHODS, TRADITIONAL CARE

The farms that comprise Red Top Farms are all family owned – many have been for generations. By managing our farms, we have been able to selectively develop and refine our breeding stock. They are raised without the use of sub-therapeutic antibiotics or growth-promoting hormones.

## HUMANE CRAFT PROCESSING

To do justice to this exceptional meat we sought out a processing partner that embraces the same ideals we hold. Their state-of-the-art facilities and standards ensure a safer, calmer, more humane environment.

Equally important to ensuring the highest quality in our products are traditional craft attention to detail, small batch processing and expert hand cutting of portions. Together with our processor, we offer a full line of fresh pork, from primals to individual cuts. No artificial ingredients, coloring or preservatives are used, and all products are minimally processed. We invite you to savor the remarkable difference of what is now considered to be some of the finest natural pork available, the return of real pork – Red Top Farms Natural Berkshire Pork.

FOUNDED ON QUALITY

SERVICE AND INTEGRITY