

Six Point



100% BERKSHIRE
NATURAL PORK



NEW AND OLD STANDARDS OF FLAVOR

With the growing appreciation in America for artisan and authentic traditional foods, we've realized it's about time we offer our naturally raised gourmet quality pork here close to home. For over ten years, Six Point Berkshire has refined breeding and natural production methods while selling into the very discriminating Japanese market. There we have consistently satisfied the taste for "Kurobuta," the traditional name by which Berkshire pork is known and enjoyed in Japan. Similar to Waygu/Kobe beef, it is raised and prepared as a delicacy, savored in smaller portions for its flavor.

THE UNSURPASSED CHARACTERISTICS OF 100% BERKSHIRE PORK

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 mar-



bling than conventional pork, and a richer, deeper color, it consistently produces meat with unparalleled tenderness, moisture and flavor. Responses of cooks, restaurateurs, retailers and chefs have consistently exceeded our expectations. And they've confirmed what our Japanese customers already knew.

TRADITIONAL FAMILY FARM CARE & STATE OF THE ART METHODS

The forty farms that make up Six Point Berkshire are all family-owned—many of them have been in the same family for generations. By organizing and managing our farms as a tightly-knit cooperative, in a local geography close to Southwest Minnesota, we have been able to selectively develop and refine our 100% purebred stock. The pigs are allowed to roam and root



"Finally, after decades of a notable absence, real pork is back!"

— ANDREW ZIMMERN
FOX NEWS, THE TRAVEL
CHANNEL AND
MINNEAPOLIS-ST. PAUL
MAGAZINE

VISIT US ON THE WEB AT:
www.sixpointberkshire.com

*Your business has
a very focused mission
of providing your
customers with a true
breed of Berkshire Pork
that has not been
altered with and the
flavor speaks for itself.*

— EXECUTIVE CHEF
SCOTT JOHNSON
OF CANOE BAY

FOR MORE INFORMATION
OR TO PLACE AN ORDER,
CONTACT:

PREMIER PROTEINS
105 SOUTH JEFFERSON
SUITE C-3 #101
KEARNEY, MO 64060

PHONE 816-628-0078
FAX 816-628-5287

*Six
Point*



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freely, spending as much of their days outside as weather and temperament permit. They are raised without the use of sub-therapeutic antibiotics or growth-promoting hormones.

SIX POINT BERKSHIRE USDA PROCESS VERIFIED PROGRAM

Six Point has implemented a USDA Process Verified Program to assure customers of the company's ability to provide consistent quality 100% Six Point Berk products and trace individual pigs or pork products to Six Point Berk member farms. We are able to do this through a documented quality management system employing the International Organization for Standardization's ISO 9000 series standards.

The Six Point USDA Process Verified Program is able to certify claims related to all of our livestock, including age, source and location from birth to harvest, feeding practices, other raising protocols as well as details related to processing.



<http://processverified.usda.gov/>

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 professional standards ensure a safer, calmer, more humane environment. A new CO2 stunning system provides anesthesia that prevents livestock from feeling pain. Its use also eliminates damage that can occur with conventional electrical stunning while preserving the naturally deep color of Berkshire pork. The reduction of stress also improves the pH in the meat.

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 — Six Point Berkshire Natural Pork.

