



PREMIER PROTEINS

PREMIER AMERICAN
BERKSHIRE PORK™

ALL NATURAL PUREBRED BERKSHIRE PORK

Raised on Family Farms without ever using
Antibiotics, Growth Promotants, Hormones, or
Animal By-Products.

Born, Raised and Harvested in the U.S.A.

*“Finally, after decades
of a notable absence,
real pork is back!”*

—
-Andrew Zimmern
Minneapolis-St. Paul Magazine,
Fox News and The Travel Channel



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ALL NATURAL ANTIBIOTIC FREE
PUREBRED BERKSHIRE 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 the past several years, Premier American 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 in stature to Wagyu/Kobe Beef, it is raised and prepared as a delicacy, savored in smaller portions for its flavor.

"Berkshire Pork is simply the finest natural pork I have ever tasted. The product is exquisitely handled both on the farm and during processing. The finely marbled texture, which holds up long after the pork has been cooked, is unique. The flavor is incomparable and consistent within all cuts. Finally, after decades of a notable absence, real pork is back!"

— Andrew Zimmern

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. They've confirmed what our Japanese customers already knew.

STATE OF THE ART METHODS, TRADITIONAL CARE

The American farms that comprise Premier Proteins' growers are all family owned—many have been for generations. By managing our farms as a tightly knit cooperative throughout the Midwest, we have been able to selectively develop and refine our 100% purebred stock. The pigs are allowed to roam and root freely, spending as much of their days outside as weather and temperament permit. They are raised without the use of any antibiotics or growth-promoting hormones. All our animals are always vegetarian fed.

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. The naturally deep color of Berkshire pork and 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. As part of our program, we monitor the meat quality including Minolta, PH, color, and IMF.

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
— Premier American Berkshire Pork™.

FOUNDED ON QUALITY

SERVICE AND INTEGRITY