



The Trusted Source in Foodservice

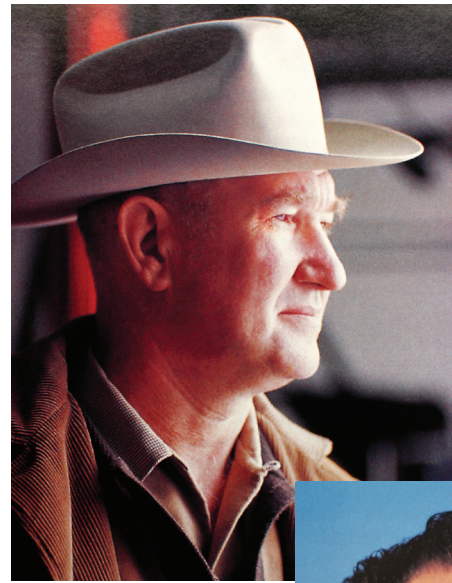




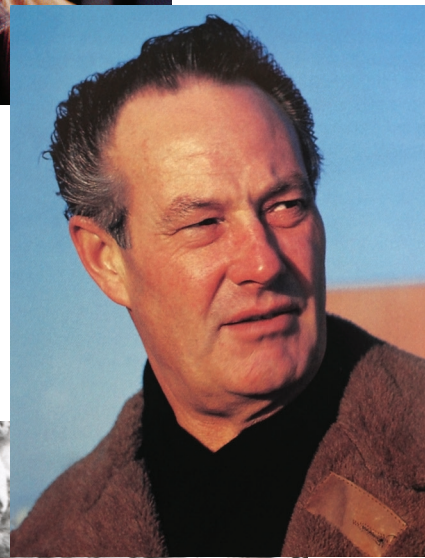
A Tradition of Excellence

As one of the world's largest processors of beef and pork, Tyson Fresh Meats carries the responsibility of championing quality and service without compromise, driving the growth of our partners' business around the globe.

The *ibp Trusted Excellence*[®] brand has become the source to rely on for fresh boxed beef and pork. This is due in no small part to those who matter most – our foodservice customers, like you.



The founders of IBP: Andy Anderson (above) and Currier Holman (right). Below, Anderson checks sides of beef in his Dakota City, Nebraska, facility.



Their vision for beef packing would revolutionize the industry.

'60

Humble Beginnings

In 1960, Andy Anderson and Currier Holman founded Iowa Beef Packers (IBP) in a single-story building in Denison, Iowa.

While their initial intent was only harvesting cattle, their vision for beef packing would ultimately revolutionize the industry.



'64

Fast forward to 1964, when IBP broke ground on a large packing plant in Dakota City, Nebraska, which would later serve as their headquarters.

By 1966, they opened four more beef packing plants in addition to the Dakota City plant which harvested 12,000 cattle each week.

'82

Fifteen years later, in 1982, IBP entered the pork packing world by opening its first pork plant in Storm Lake, Iowa.

Over the next several decades, the IBP brand would grow in reputation and stature as a premier commodity beef and pork supplier.

'67

You Say You Want a Revolution?

In 1967, IBP introduced boxed beef, vacuum-packed and in smaller portions, as a new option for its customers.

Boxed beef drastically transformed the industry, saving energy and transportation costs by eliminating the need to store and ship fat, bones and trimmings.

'01

The Legacy Continues

In 2001, Tyson Foods, Inc. acquired IBP and formed Tyson Fresh Meats, Inc. In conjunction with its other successful protein brands, Tyson Fresh Meats is proud to carry on the legacy of the *ibp Trusted Excellence* brand.

Driven by an unyielding commitment to quality, Tyson Fresh Meats continues to explore new ways to deliver product innovation and service excellence to its foodservice customers.

Carrying on the Legacy

The *ibp Trusted Excellence* brand is built on a legacy of quality, consistency, performance and trust.

From its beginning in 1960, Iowa Beef Packers, better known as IBP inc., was celebrated for its dedication, skill and unconventional approach in taking on the day's challenges.

It changed the industry; today, we honor that heritage.



Chef-Approved Quality

The foodservice industry is driven by creativity, quality and consistency. The *ibp Trusted Excellence* brand team's culinary-forward approach to service is designed with chefs in mind. It's not about what's quick and easy for packers to produce, but rather delivering the best in product and service.

So that's what the *ibp Trusted Excellence* brand team does. Every time, on-time, no questions asked. The foundation for that success rests in our commitment to best in class:

Customer Service

All *ibp Trusted Excellence* products are backed by the Tyson Fresh Meats Team. Partner with the experts for dynamic sales and culinary support, including:

- Customer service focused on your needs
- Trend analysis and culinary ideation
- Menu optimization
- Marketing tools to help elevate your foodservice operation

Product Consistency

To streamline your back of house process, we employ masters in butchery and culinary knife artists. Utilizing their multi-functional skills across proteins, we help you create high value products that help keep center of the plate costs consistent. Our accurate portions lead to uniform cooking times, better plate presentations and fewer returns to the kitchen — all easing your burden.

Operational Safety

Detailed safety programs and policies are implemented at every facility. Ongoing training – available in multiple languages – is provided to help keep team members informed of important requirements, enhancements and best practices. The majority of our facilities also employ safety and ergonomic committees, full-time safety managers and occupational health nurses.

Load Planning

Decades of experience help us plan our loads to maximize our efforts in packing, shipping and order fulfillment in the timeliest manner.

Food Safety

To uphold our high health standards, a food safety and quality assurance team at each production facility ensures that the beef and pork you receive is safe for consumption. Processing plants are federally inspected, participate in the U.S. Hazard Analysis Critical Control Points (HACCP) program and are outfitted with comprehensive systems to protect against microbial contamination.

Logistics

Across the nation, the *ibp Trusted Excellence* brand is supported by more than 41,000 team members of Tyson Fresh Meats.

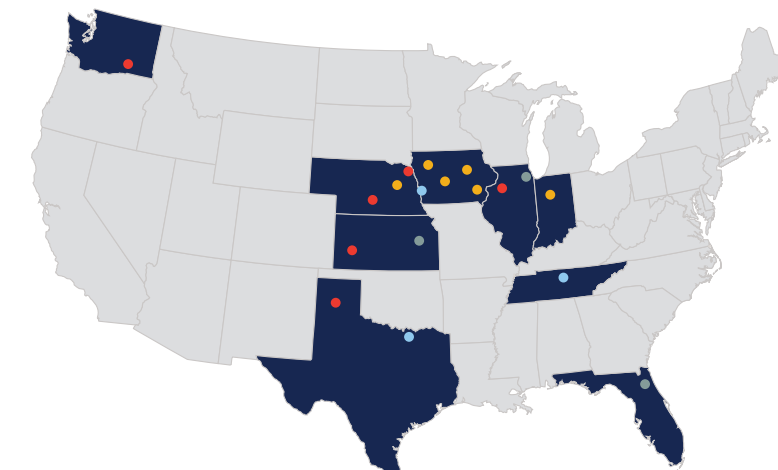
Six beef processing plants, six pork processing plants and three case ready operations are strategically located nationwide. An integrated network of service centers, distribution centers and warehouses are positioned to quickly deliver products to our foodservice operators.

■ BEEF PLANTS
 AMARILLO, TX
 DAKOTA CITY, NE
 FINNEY COUNTY, KS
 JOSLIN, IL
 LEXINGTON, NE
 PASCO, WA

■ PORK PLANTS
 LOGANSPORT, IN
 LOUISA COUNTY, IA
 MADISON, NE
 PERRY, IA
 STORM LAKE, IA
 WATERLOO, IA

■ VALUE ADDED PLANTS
 EMPORIA, KS
 CHICAGO, IL
 JACKSONVILLE, FL

■ CASE READY PLANTS
 COUNCIL BLUFFS, IA
 GOODLETTSVILLE, TN
 SHERMAN, TX





BEEF

The Foundation for Trusted Excellence

Ensuring the beef offered to your customers is the best in both quality and variety is critical to your business' success.

Whether you choose our traditional trim beef products or opt for something that reduces back of the house labor, choosing the *ibp Trusted Excellence* brand results in a diverse and robust beef offering for your patrons.

Further Trimmed Beef Cuts



Requires less cutting skill and leaves minimal trimming waste, delivering improved product consistency from the kitchen to the plate. Designed for boosting bottom lines, our products always:

- Come packaged and ready for automated slicing or manual cutting
- Eliminate difficult styling/trimming decisions
- Reduce transportation of unwanted tissue and fat
- Make determining “true cost” easy

Specialty Cuts



Meeting unique needs is what helps set us apart from our competitors. Our specialty cuts provide innovative solutions including:

- Frenched options for more eye-catching presentations
- Statement-making cuts, including bone-in tenderloin or tomahawk steaks
- Optimized cuts for better center of the plate value

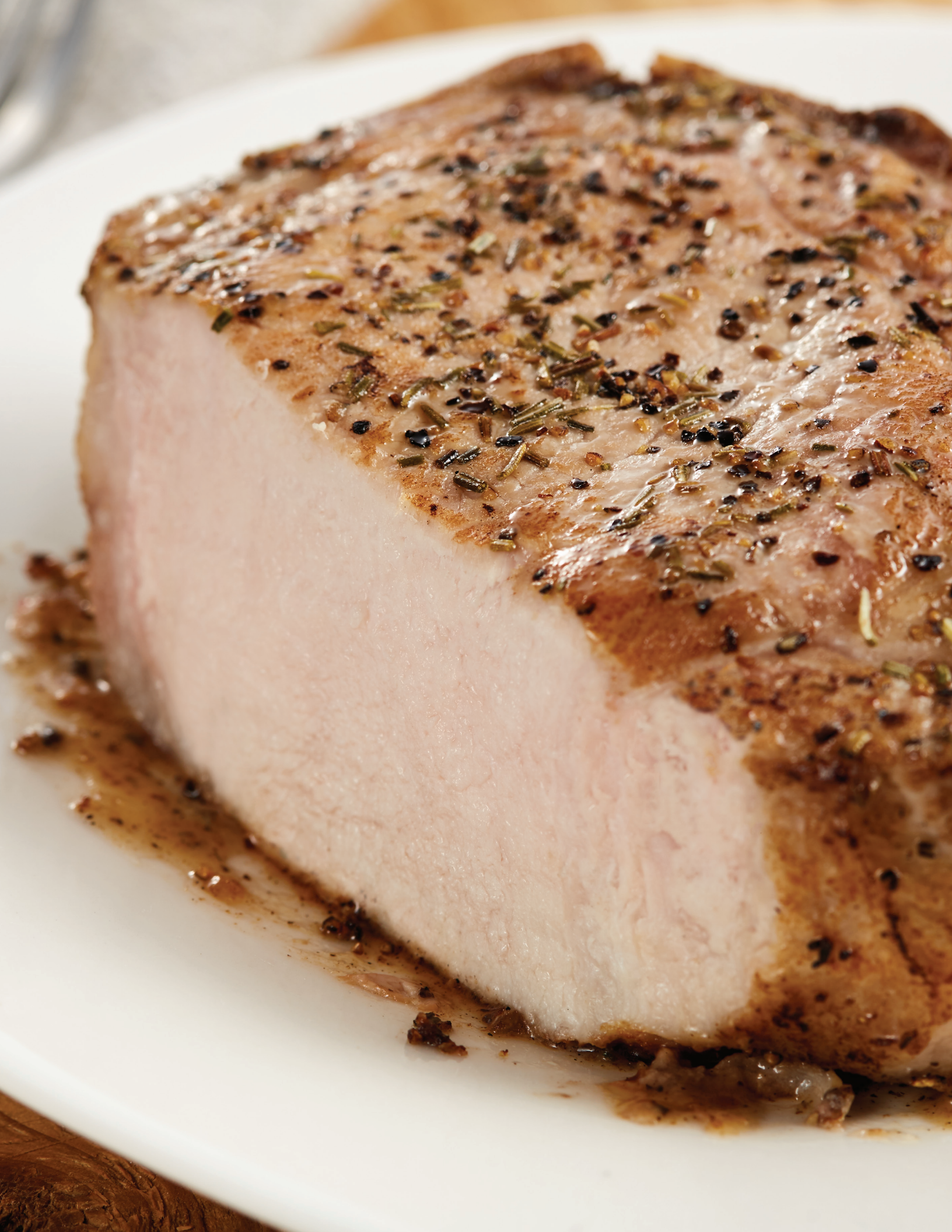
Ground Beef



From the fabrication process to your kitchen, we've set out to redefine the meaning of supplying ground beef. Our refinements include:

- State-of-the-art ground beef processing equipment
- Comprehensive Total-N60™ Trim
- Sampling method ensuring superior sensitivity detecting pathogens
- Specialized packaging techniques for maximized freshness
- Forward warehouses positioned for fast shipping and reduced wait time





P O R K

A Meal Like No Other

As the trusted source in the industry for pork production, the *ibp Trusted Excellence* brand team always goes the extra mile.

For us, that starts with product that meets the quality standards of discerning foodservice professionals.

It continues by delivering nothing less than the best services and support.

Along with a wide variety of cuts, we offer distinct product lines that promise consistent muscle size, tight trim specifications and reliable yields designed to meet the specialized needs of foodservice operators like you.

Trim Levels

- Products with 1/4" standard trim
- Industry-leading line of 1/8" Ultra trim
- Products trimmed to the lean meat

Benefits That Matter

- Vacuum packaging for extended shelf life
- Consistent product availability
- High-quality product variety
- Many products available pre-proportioned or pre-sliced, reducing back of the house labor costs

“They have a quality product but more importantly they are very consistent—they have good specs and are true to those specs.”

Daniel Romanoff,
President of Nebraskaland, Inc.



Specialty Cuts

Through the innovation and craftsmanship of Tyson Fresh Meats Executive Chefs, the *ibp Trusted Excellence* brand provides foodservice operators a variety of one-of-a-kind pork cuts.

Petite Pork Rack

Frenching and reducing the size of the eye of loin, leaving the back fat on with an inch of loin meat, the Petite Pork Rack's light and refined attributes are more closely aligned with veal and lamb.

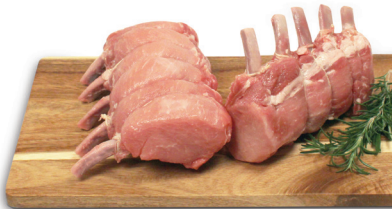
Ideal product for carving stations, any rib number combination works — for unique dishes, a double chop opens up possibilities while the individual chop is perfect for highlighting presentations.



Frenched Pork Spareribs

No one has seen this cut before... because no one has ever elevated spareribs to a white tablecloth experience.

Nicknamed the “Lollipop,” it seamlessly delivers the elegance of a chop and the flavorful eating experience of a rib. Impeccably clean bones that expertly keep the meat intact demonstrate the technique, labor and thought behind a product that truly stands apart.



Petite Porchetta

A manageable, versatile product that forgoes the pork belly in favor of loin fat. The result: a rich and flavorful eating experience, all at a significant cost-effective rate to operators. Ideal for an artisan sandwich, bowl of ramen or at the center of the plate.

By offering skin-on and skinless options, we provide form flexibility to operators. Combined with a uniform shape, the Petite Porchetta can be served portion-perfect any time with an even cook-through.



There's More to Discover

To view our other brand offerings and learn more about partnering with the Tyson Fresh Meats Foodservice Team, visit: TysonFreshMeats.com.



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