

*Leading the Way*TM



Retail Ready Program

Ready Ready from National Beef® provides durable vacuum-sealed packaging and 35-day shelf life. This safe and convenient line of high quality beef enables you to quickly expand your case product mix while minimizing shrink.

Extensive Program Advantages

- Expands your beef product variety, minimizes shrink and reduces labor while providing the selection your consumers demand and builds incremental sales.
- Pre-applied labels provide appetite appeal, product description, grade, recipe and cooking instructions that drives consumer trial.
 - Package film provides safe handling instructions, establishment number, nutrition panel and use by/freeze by date
- Value-added program sort options available that further separates you from the competition.
 - Options: Value-Added, Breed Association and Natural Brands, Commodity

Program Overview

- Multiple program sorts available
- Consumer-ready vacuum sealed packaging
- 16 specialty cuts
- Small case packs



National Beef[®]

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Kansas City, MO 64163
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Why be a Partner with National Beef[®]?

Consistent Quality

- Product packaging is safety-sealed at our USDA inspected facility to ensure optimal quality and integrity.
- Airtight protective packaging enables our freshly cut beef to retain texture and flavor while stored in freezer.
- Innovative operational processes provide uniform product styling, enhanced tenderness and appealing package presentation that drives customer acceptance.
- Unique statistical process controls ensure consistent trim specifications and offer the advantage of guaranteed product yield for consistent margins.

Why National Beef

- Extensive program
- Innovative processing
- Food Safety assurance
- Out-front blocks
- Ship with beef orders

Food Safety Assurance

- Industry-leading BioLogic[®] Food Safety system provides reassurance for your operation.
 - System developed to provide on-going commitment to deliver clean, wholesome and safe beef by looking at processes, systems and investments
- Align with GFSI standards for food safety and quality.
 - Global Food Safety Initiative is a set of quality standards with the goal to increase the safety, quality and efficiency of products sold by retailers
- BRC Certified provides the confidence of a demanding third party audit.
 - The British Retail Consortium is an accredited certification company that is authorized to audit manufacturers for GFSI standards
 - All of our processing and case ready plants have been audited, approved and received final certification from this worldwide recognized food safety auditor



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