

AGRI  BEEF



**SUPERIOR**  
FOODS COMPANY

## THE COMPANY



### THEIR MISSION:

We will sustainably produce the highest quality beef products and deliver exceptional service to our customers.



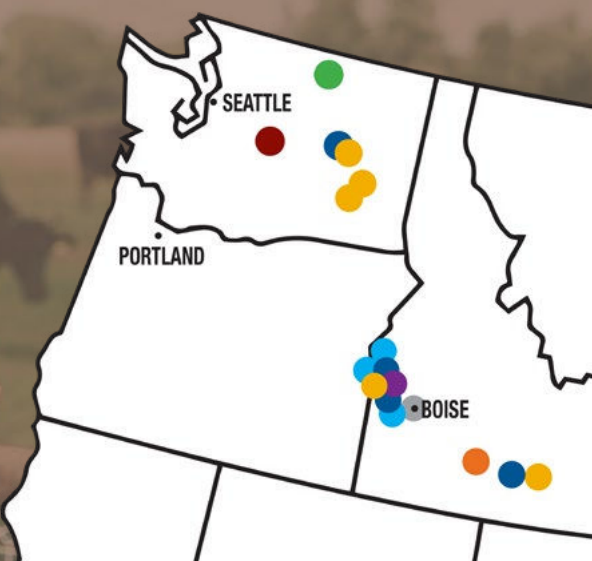
**Agri Beef is a family-owned and operated company in Boise, Idaho and has been in business since 1968.**

### REAL FAMILIES

### GREAT PEOPLE

### EXCEPTIONAL BEEF

-  Performix Nutrition Systems
-  The Double R Ranch
-  Washington Beef Processing Plant
-  True West Beef Processing Plant (COMING SOON)
-  AB Feed Yards
-  Corporate Headquarters
-  Grain Elevator
-  Bull Development Center



## WHY AGRI BEEF



### BUILT ON AN ESTABLISHED REPUTATION

- Family-owned & Operated
- 4 Premium Brands
- Located in the Pacific Northwest - ideal conditions to raise exceptional beef
- Ranch-To-Table approach (animal welfare, feed management, sustainable processing)
- Trusted by Michelin-starred restaurants



**18** OPERATIONS

**1,000** NORTHWEST  
RANCHING  
PARTNERS

**1,200+**  
EMPLOYEES

## LEADERSHIP

We strive to lead by example and to do the right thing, always, even when it's the more difficult thing to do. We create bold visions and provide opportunities for our employees to work towards them. We work in purposeful, strategic, and resourceful ways with a focus on continuous improvement. We ensure alignment between our actions and beliefs and assume personal responsibility for results.

## INTEGRITY

We believe integrity is the foundation of our individual and corporate actions. We are a responsible corporate citizen committed to the health and safety of our people, animal welfare, and compliance with laws, regulations, and company policies. We are honest, trustworthy, respectful, and ethical in our actions. We honor our commitments. We are accountable for our actions, successes, and failures.

## INNOVATION

We continually work to differentiate, improve, and add value to our product offerings. We promote an innovative culture and attitude. We strive to become more efficient and cost effective in our work processes and day-to-day activities. We encourage creative thinking and employees asking "why". Innovation is a key driver for our growth.

## THE STAR COMMITMENT

Built on four fundamental principles at Agri Beef

### SUSTAINABILITY

We are stewards of the land and natural resources entrusted to our care. As we continue to grow, we embrace our obligation to eliminate waste, preserve our environment, create long-term employment opportunities, and support the ranching way of life.

### RESPONSIBILITY

We are committed to socially responsible business practices. We have an obligation to contribute to the overall health, safety, and education of our employees and their families, our communities, our industries, and those in need.



### TOTAL QUALITY

We produce food to the highest level of quality and satisfaction. We are dedicated to applying the most advanced practices and food safety measures from ranch to table to ensure consistent quality standards. Your family will experience nothing but the best from our products and services.

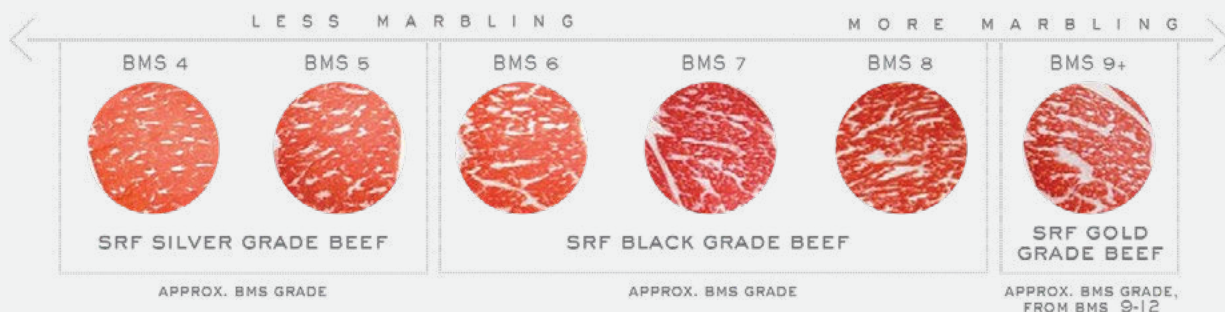
### ANIMAL WELL-BEING

We recognize livestock as the foundation of our livelihood. All of our animals are treated with dignity and respect, and we are proactive in implementing the best animal care practices from leading behavior and husbandry experts to ensure animal health and productivity.

**SRF** | 極  
SNAKE RIVER FARMS.

## GRADING STANDARDS

In order to convey their unmatched quality and marbling, SRF has created a grading scale that goes above and beyond by using a combination of the Japanese and U.S. grading systems.



# LIFECYCLE

Agri Beef is involved in every step of the beef lifecycle making their process truly farm-to-table.



**WATCH AGRI BEEF'S  
FARM TO TABLE VIDEO**



## RANCHING

Our 80,000-acre Double R Ranch in Loomis, Washington is focused on improving livestock, preserving resources, and raising the highest quality cattle in the Northwest. Additionally, we work with numerous family-owned and operated ranches throughout the Northwest to source cattle for our branded beef programs.

**RANCHING  
INFOGRAPHIC**



## CATTLE FEEDING

We own and operate numerous feed yards throughout the Northwest to ensure continuity of supply for our branded beef programs. On-staff animal nutritionists work to formulate optimally balanced diets consisting of local ingredients. This feed is supplemented with vitamins and minerals from our own Performix Nutrition Systems company.

**CATTLE FEEDING  
INFOGRAPHIC**



## BEEF PROCESSING

Agri Beef's Washington Beef Processing Plant in Toppenish, Washington processes all of the cattle for our family brands. With over 24 food safety intervention steps, a sophisticated tracking system, and a full eight-hour clearing shift, we ensure consistent, high-quality beef products for all of our customers.

**BEEF PROCESSING  
INFOGRAPHIC**



## FAMILY OF BRANDS



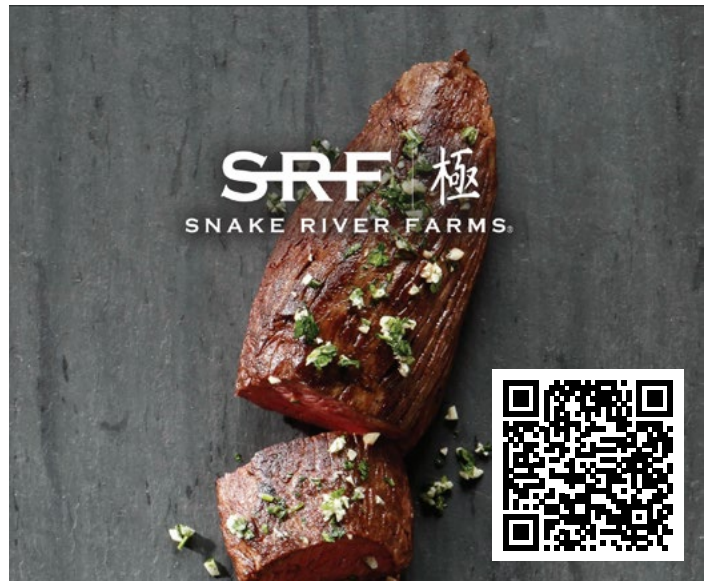
- Great tasting, nutritious beef
- Cattle raised in the prime conditions of the Northwest U.S.
- Offers USDA Choice Premium Angus Beef line
- Wide variety of grain-fed products



- Great value and great choices
- Wide selection of USDA Select grade cuts
- “El Oro” (Gold) standards spanning 40 years of business
- Offering specialized needs with specialized service

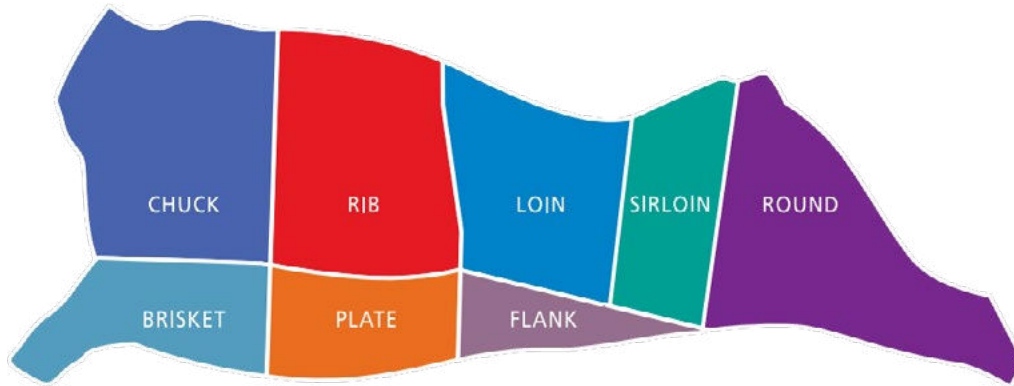


- Premium, grain-fed brand of beef
- Produced from specific local farmers and ranches of the Northwest U.S.
- **Only** USDA Choice or higher beef
- Double R Ranch Signature program was the first to be certified as Top 1/3 Choice



- The finest American Wagyu beef
- Closed-loop production system that manages all production from start to finish
- Direct lineage to “The Prodigious Breed” of Japanese Wagyu cattle
- Fed only an all-natural, sustainable diet of local Northwest ingredients

# CUTS OF BEEF



## CHUCK

- Chuck Roll
- Chuck Eye Steak
- Country-Style Rib
- Denver Cut
- Shoulder Clod
- Ranch Steak
- Flat Iron Steak
- Petite Steak

## RIB

- Prime Rib
- Rib Steak
- Cowboy Steak
- Ribeye Steak
- Ribeye Roll Steak
- Ribeye Cap
- Back Ribs

## LOIN

- Short Loin
- Porterhouse Steak
- T-Bone Steak
- Strip Steak
- Strip Loin
- Strip Steak, Boneless
- Strip Filet
- Whole Tenderloin
- Filet Mignon

## SIRLOIN

- Top Sirloin Steak
- Top Sirloin Filet
- Sirloin Cap
- Coulotte Steak
- Ball Tip Steak
- Tri-Tip
- Bottom Sirloin Flap

## ROUND

- Steamship Round
- Inside Round
- Top Round Steak
- Top Round Cap
- Outside Round
- Eye of Round
- Sirloin Tip

## BRISKET

- Whole Brisket

## PLATE

- Short Ribs
- Inside Skirt Steak
- Outside Skirt Steak

## FLANK

- Flank Steak
- Hanger Steak
- Ground Beef

**Learn more about these cuts of meat from Agri Beef**



**Superior Foods is a proud partner with**



## **Superior Foods Company**

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