

MEAT PRODUCTION CAPABILITIES

River City Meats (RCM) strives to be the best-in-class in the meat industry. RCM products are sourced from like-minded US based suppliers that share the same level of commitment to exceptional quality as we do. Our customized approach and continuous product development are a combination that's unmatched in the industry. Our skilled employees give us the ability to deliver products that are both consistent and fresh-every single order.

Our Facilities

We are uniquely equipped to produce both scalable retail packaged items and custom hand-cut meat items for our broad array of customers. Our two meat rooms give our highly skilled meat cutters and operators the space and equipment required to efficiently and effectively process our meat items. Both rooms are SQF certified, USDA inspected, FDA approved, and authorized for Certified Angus Beef® (CAB) products. We ensure that our facilities adhere to strict sanitary and safety procedures to create the best environment for our employees and products.

Production Equipment

- ✓ Semi-automatic kabob line
- ✓ FM 250/VMag Homestyle Burger Patty Line New
- Hollymatic Burger Line and Grinder New
- Enhanced processing: portioner, jaccarder,

Transportation & Distribution

(17 straight, 10 tractors, and 12 trailers)

Established partnerships with multiple

✓ Bone saw, meat cuber



Packaging Equipment

- ✓ High-speed Inline Tray Sealer (various size trays)
- ✓ Modified Atmosphere Packaging (MAP)
- ✓ Ross Roll Stock machine (die options)
- ✓ Velocity banding machine
- ✓ Weigh and price capabilities



✓ Our fleet is made up of 27 trucks

Distribution Center Delivery
Direct Store Delivery (DSD)

Midwest distribution centers





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Contact Us: 616.698.7700

OUR PRODUCTS

Retail Packaged Items

With the increased demand for high-quality, value-added retail meat products, we have developed our River City Meats retail packaged product lines. The same quality and consistency that the RCM brand is known for in restaurants is now available on retail shelves. Our packaged items provide unique solutions that have been created to expand a retailer's meat offerings.

Features

- Value-added items without additional labor cost
- Hand-cut beef & pork items (packaged in roll stock)
- ✓ Seasonal offerings
- Processed in our USDA inspected facility 100% sourced and produced in the USA



Product Offerings

- Kabobs (both beef and chicken)
- ✓ Gourmet burgers
- ✓ Value-added appetizers
- Stuffed & marinated chicken breasts
- Case-ready beef and pork

Custom-Cut Items

Superior Foods has established itself as a premium distributor of 'center of the plate' meats and seafood. Being focused on providing the finest quality products with an unmatched consistency has been the top priority from day one. Our customcut process allows us to create individualized solutions for each of our customers. This tailored approach is combined with our longstanding relationships with some of the best meat distributors in the US. This allows us to source a variety of top-quality meat products that are sustainably raised and traceable back to the ranch.

Features

- Individually vacuum packaged items (ensuring freshness, simplified inventory, reduced labor)
- Cut-to-order custom sizes (exact standards and portions)
- Assortment of marbling options for beef
- Sustainably raised beef and pork
- Traceable from ranch to delivery



Product Offerings

- ✓ Top 1/3 Choice Beef
- ✓ Gourmet Burgers
- ✓ American Wagyu Beef
- ✓ Kurobuta Pork
- ✓ Certified Angus Beef[®]

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