



Superior Foods

READY-TO-EAT CAPABILITIES



Our Facilities

With the addition of our Ready-to-Eat facility we have enhanced our ability to meet new and growing customer demands.

- ✓ We own and operate two production plants located in Grand Rapids, Michigan
- ✓ Our Ready-to-Eat facility is 26,000 sq ft. and has been running since May 2022
- ✓ Both of our production facilities are USDA-Inspected and SQF Certified
- ✓ We have increased the amount of high-performance automated production lines
- ✓ We have high-efficiency, scalable multi-product lines designed for flexibility and rapid changeovers

Private Labeling & Co-Packing Solutions

With nearly 20 years of experience in trusted retail food production, we bring the expertise and capabilities to turn your private label or co-packing concepts into successful, shelf-ready products. Our growing portfolio includes a wide range of offerings—from dips and salsas to marinades, dressings, and more—crafted to meet today's consumer tastes and retail standards.

- ✓ SQF certified facilities
- ✓ USDA capabilities
- ✓ High-Pressure Processing
- ✓ (HPP) is available
- ✓ Robust sourcing network
- ✓ Research & Development
- ✓ Negotiable minimum product runs
- ✓ Established quality assurance
- ✓ Label design abilities
- ✓ Variety of packaging options
- ✓ Recipe creation (including nutritional facts)

Ready-to-Eat Offerings

- ✓ Dips, Spreads & Salsas
 - ✓ Mac & Cheese
- ✓ Dressings & Sauces
 - ✓ Smoked Salmon Jerky
- ✓ Smoked Salmon Portions
 - ✓ Grab & Go items



Innovative Production & Packaging

Packaging

- ✓ PXGII Packling high volume fill/seal/lid/label—8-16 oz. round deli cup (HPP compatible)
- ✓ PXG Packline fill/seal/lid/label—8-16 oz. round deli cup/CPET tray (ovenable and microwaveable)—(HPP compatible)
 - ✓ Rotary cup filler high volume 8-16 oz. round deli cup
- ✓ Packline portion rotary fill/seal—2-4 oz. round portion cup (HPP compatible)
- ✓ Rex vacuum stuffer/tray sealer—CPET tray, oval aluminum (both ovenable and microwaveable)
 - ✓ Roll stock—various dies for bulk HPP

Mixing Equipment

- ✓ 300 lb. capacity glass mixer
- ✓ 300 lb. capacity glass mixer with vacuum
 - ✓ 300 lb. capacity ribbon mixer
 - ✓ 500 lb. capacity ribbon mixer
 - ✓ 1500 lb. capacity ribbon mixer
 - ✓ 75 lb. capacity VCM mixers (3)

Labeling

- ✓ Label design assistance
- ✓ Versatile analogue printed band label options, allowing for a uniform look across multiple products at a low cost
- ✓ Digitally printed adhesive label options, allowing for larger and smaller quantities at a low cost
- ✓ Private label and co-packing opportunities available

Collaboration that creates integrated solutions throughout our production workflow.

Redzone

OUTCOME:
Efficiency & Productivity



High Pressure Processing (HPP)

Superior Foods is now utilizing this process in many of our ready-to-eat retail and bulk packaged items.

HPP's All Natural Processing Benefits:

- ✓ Protects against bacteria
 - ✓ Extends shelf life
- ✓ Maintaining freshness
 - ✓ Reduces waste



Transportation & Distribution

- ✓ Our fleet is made up of 27 trucks (17 straight, 10 tractors, and 12 trailers)
- ✓ Established partnership with many Midwest distribution centers
 - ✓ Distribution Center Delivery
 - ✓ Direct Store Delivery (DSD)