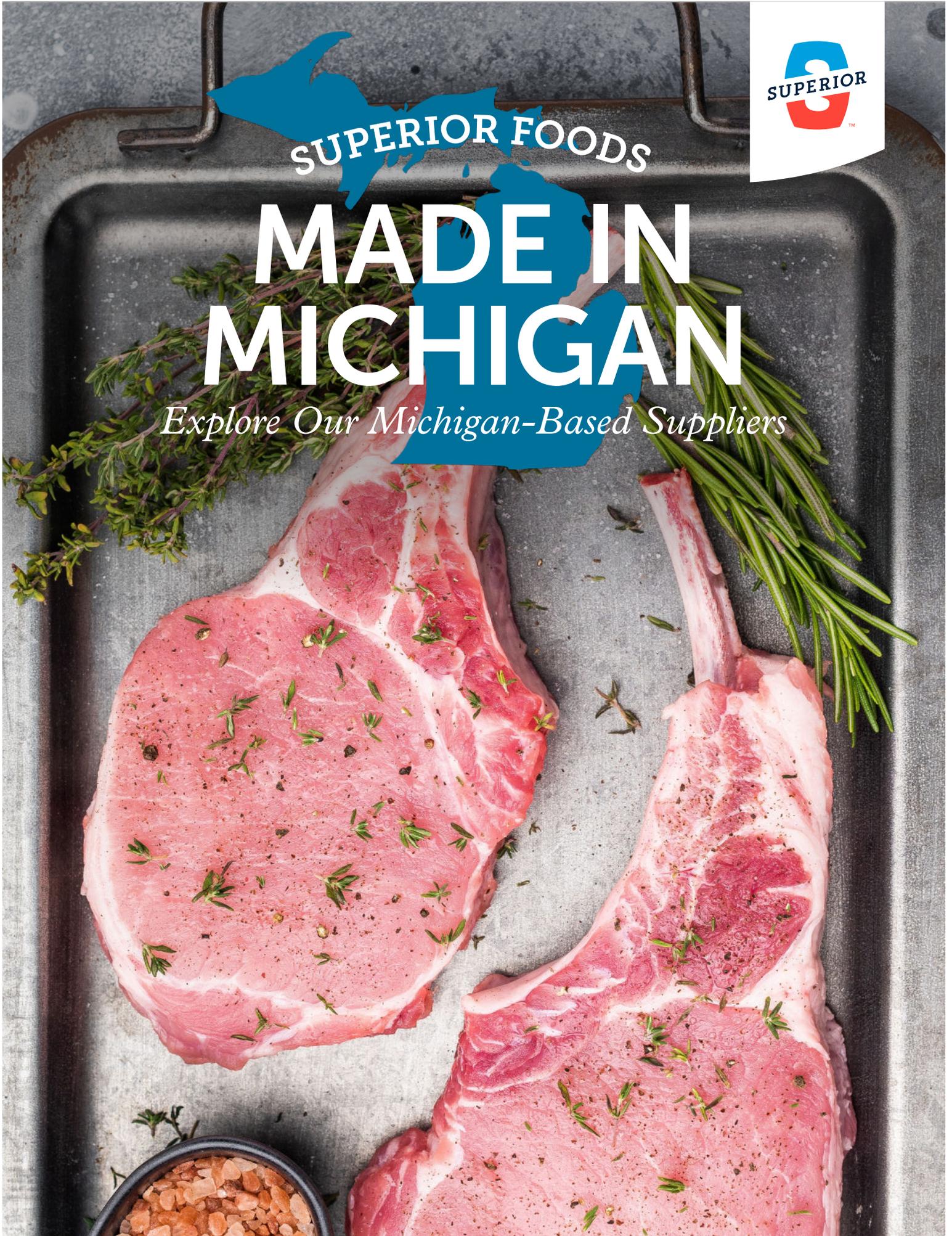




SUPERIOR FOODS

# MADE IN MICHIGAN

*Explore Our Michigan-Based Suppliers*



# LOCAL FIRST Sourcing

As a family-owned and operated company that began as a small, fresh seafood market, Superior takes great pride in how far we've come—and in staying true to where we started. From the very beginning, our roots have been grounded in quality, trust, and community, which is why we place such a strong emphasis on

delivering Michigan-made and locally produced products to our customers. Supporting local suppliers isn't just a business decision for us; it's a core value that reflects our commitment to the communities we serve and the people behind the products. We also recognize how meaningful this focus on local sourcing is to our customers. There is real value in offering high-quality products from small businesses that share a dedication to craftsmanship, consistency, and integrity. We see it as our responsibility to partner with local producers who uphold the same principles and standards that Superior has been built on over the years. This thoughtful approach to sourcing and collaboration not only helps distinguish us from many of our competitors, but it also gives our customers a point of differentiation in their own markets—allowing them to proudly offer products with a story, a sense of place, and a level of quality that truly stands out.



## From Sourcing TO OUR FACILITIES



Whether we are upholding the chain of custody for our products or ensuring strict adherence to food safety requirements, our customers can depend on Superior to deliver consistency, accountability, and peace of mind. Through the certifications and regulatory standards we have in place, we demonstrate our ongoing commitment to quality at every step of the process. Our proactive approach has not only set a high bar for our own products, but has also established clear expectations for the partners we work with. As a result, our customers can trust that the high standards we hold ourselves to are mirrored by our suppliers as well. This thoughtful strategy and risk management framework allow us to confidently identify qualified Superior suppliers and ultimately deliver the highest-quality products possible.



# Distinctive Personality

## HOMEGROWN BRANDS



Our brands reflect Superior Foods Company's commitment to delivering high-quality, solution-driven products that meet the evolving needs of our customers. Each brand has been thoughtfully developed with close attention to detail, drawing on our deep industry expertise and an innovative, customer-first mindset. From sourcing and production to consistency and performance, every decision is made with purpose to ensure reliability, quality, and value. Together, these brands tell the story of how Superior transforms experience and craftsmanship into trusted offerings—each with its own identity, yet all rooted in the same dedication to excellence.

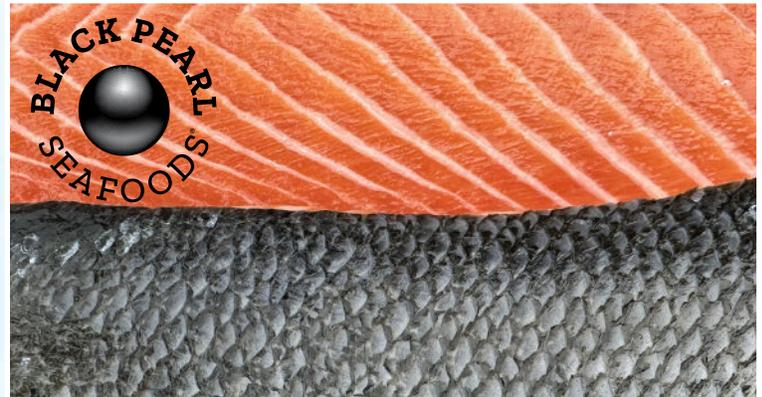
Learn  
more about  
our brands



**RIVER CITY MEATS:** Since 1982, River City Meats has been built on a customized, solution-driven approach to meat processing and distribution. What began as a way to better serve customer needs has grown into a trusted brand known for consistent quality, exceptional flavor, and reliable performance. Today, RCM offers a range of value-added retail solutions designed to succeed in both specialty markets and large retail environments. With a focus on traceability, animal welfare, and precision processing, River City Meats delivers premium, hand-cut products that reflect our commitment to being best-in-class in the meat industry.



**BLACK PEARL SEAFOODS:** Defined by excellence and careful selection, Black Pearl Seafoods is a premium seafood brand offering only products that meet the highest quality standards. With a longstanding commitment to responsible sourcing, each item delivers exceptional value, robust flavor, and trusted consistency. Only seafood that meets rigorous criteria earns the Black Pearl designation, setting it apart as a truly best-in-class offering for customers who expect more.



**SUPERIOR SELECT DELI:** Built with a solution-driven mindset, Superior Select Deli is a premium deli line offering a diverse assortment of high-quality products, including signature seafood salads, dips, and spreads made with fresh ingredients. Designed for flexibility, the lineup is available in both retail-packaged and bulk formats to meet a wide range of deli needs. With bulk options that help reduce labor without compromising quality, Superior Select Deli delivers consistent flavor, freshness, and dependable performance for operators and retailers alike.



# Meats



## Ada Valley Meat

ADA, MI

Specializing in high-quality beef, pork, and poultry, they've built a reputation for custom manufacturing that meets the needs of foodservice operators of all sizes. From raw cuts to fully cooked, they delivers dependable products trusted across the Midwest and beyond.

**Family-Owned:** Third generation

**Established:** 1961

**Location:** Ada, MI

**Certifications:** USDA-inspected, SQF

**Specialties:** Custom meat manufacturing for foodservice

Ada Valley

DeVries

MEATS



Learn  
more about  
DeVries Meats



## DeVries Meats

COOPERSVILLE, MI

A USDA-certified meat processor dedicated to delivering premium pork products. Family-run and rooted in the local agricultural community, the facility specializes in cutting, wrapping, and freezing pork to meet both foodservice and retail needs. DeVries combines modern food-safety standards with hometown care to provide reliable, high-quality meat every time.

**Family-Owned:** Yes

**Established:** 1986

**Location:** Coopersville, MI

**Certifications:** USDA-inspected

**Specialties:** Pork cutting, custom butchering, wrapped and frozen pork portions



Learn more  
about  
Ludington Meat  
Company



## Ludington Meat Co

LUDINGTON, MI

Full-service meat destination in Ludington, Michigan, founded by brothers Alec and Corey Sanders. Their facility blends a butcher block, deli, smokehouse, BBQ grill, and bar into one experience — providing fresh, smoked, and prepared meats alongside local craft beer and dine-in options.

**Family-Owned:** Yes

**Established:** 2021

**Location:** Ludington, MI

**Certifications:** USDA-inspected

**Specialties:** Smoked meats, brats, fresh and frozen meats.



Learn  
more about  
Otto's



## Otto's Turkey Farm

MIDDLEVILLE, MI

A sixth-generation, family-run farm that has been on the same land since 1846. The Ottos raise turkeys in open-air, free-roaming barns, mill their own feed on-site, and process and package their birds right on the farm. Their goal is to deliver all-natural, antibiotic- and hormone-free turkey to the local community year-round.

**Family-Owned:** 6th generation

**Established:** 1846

**Location:** Middleville, MI

**Quality:** Antibiotic-free and hormone-free

**Specialties:** Whole turkeys, breast, thighs, ground, sausage.

MADE IN  
MICHIGAN

Learn  
more about  
Schaendorf



## Schaendorf Cattle Co

HOPKINS, MI

A West Michigan-based beef producer rooted in a three-generation family farm. Started in 2016 by John and Ben Schaendorf, they emphasize “birth-to-beef” traceability, animal welfare, and sustainability. Their cattle are raised without hormones, in low-stress, open-space barns, and their operations blend family legacy with modern transparency.

**Family-Owned:** Yes

**Established:** 2016

**Location:** Hopkins, MI

**Traceability:** “Birth-to-beef” traceability

**Specialties:** Steaks, ground beef, roasts, and freezer packs



MADE IN  
MICHIGAN

## Stehouwer's

GRAND RAPIDS, MI

A family-run meat processor that started in 1951. The company first made a name for itself with its signature “Beef Sizzlers” for restaurants, and now distributes a variety of frozen meat products—including pigs in the blanket and shaved beef ribeye—across regional grocery stores.

**Family-Owned:** Yes

**Established:** 1951

**Location:** Grand Rapids, MI

**Certifications:** USDA-Inspected

**Specialties:** Beef sizzlers, pigs in the blanket, shaved ribeye



MADE IN  
MICHIGAN

Learn  
more about  
Vollwerth's



## Vollwerth's HANCOCK, MI

Founded in 1915 by German immigrant Richard Vollwerth, Vollwerth's is a legacy meat processor known for its traditional sausage craftsmanship and historic brick-lined smokehouses. Now in its 3rd-5th family generations, the business still relies on time-honored recipes and hardwood smoking to deliver authentic flavor across its broad product line.

**Family-Owned:** Third-fifth generation

**Established:** 1915

**Location:** Hancock, MI

**Certifications:** USDA-Inspected

**Specialties:** Natural-casing sausages, hot dogs, brats, snack sticks.

# Delicatessen



MADE IN  
MICHIGAN

Learn  
more about  
Louie's Meats



## Louie's Meats TRAVERSE CITY, MI

Founded by Louie Alpers to serve local farmers and restaurants, the company has grown statewide while staying deeply rooted in its Northern Michigan heritage. Renowned for its iconic corned beef and deli products.

**Family-Owned:** Yes

**Established:** 1962

**Location:** Traverse City, MI

**Certifications:** USDA-inspected

**Specialties:** Deli meats, bacon, sausage, Canadian bacon, smoked turkey, roast beef, pepperoni.

MADE IN  
MICHIGAN

Learn  
more about  
Michigan Bread



## Michigan Bread

*TAYLOR, MI*

Launched in 2010 by the Assimacopoulos family, the company blends traditional bread-making techniques (long fermentations like poolish or sourdough) with modern production capabilities. They serve foodservice, restaurants, hotels, and institutions, delivering a broad variety of high-quality breads and rolls across the region.

**Family-Owned:** Yes

**Established:** 2010

**Location:** Taylor, MI

**Customers:** Retail & Foodservice

**Specialties:** Artisan breads, long-fermentation doughs, sandwich rolls, ciabatta, sourdough



MICHIGAN  
TURKEY

MADE IN  
MICHIGAN

Learn  
more about  
Michigan Turkey



## Michigan Turkey

*GRAND RAPIDS, MI*

Founded in 1998 by 15 turkey farmers, they oversee every step — from hatch to harvest — to deliver high-quality turkey products under their “Michigan Turkey” brand. They specialize in both fresh and value-added cooked turkey, supplying foodservice, retail, and private label clients.

**Family-Owned:** No; coalition of 15 growers

**Established:** 1998

**Location:** Grand Rapids, MI

**Certifications:** BRC to Global Food Safety Initiative standard, USDA-Inspected

**Specialties:** Raw turkey roasts, deli breasts, ground turkey, ready-to-eat cooked turkey

# Gourmet & Essentials



Learn  
more about  
Butterball Farms



## Butterball Farms

GRAND RAPIDS, MI

For more than six decades, Butterball Farms has dedicated itself to refining their butter products. With their butter dollops, they offer a convenient and irresistibly creamy solution to enhance the flavor of any recipe or pre-packaged meal.

**Family-Owned:** Second generation

**Established:** 1955

**Location:** Grand Rapids, MI

**Customers:** Retail & Foodservice

**Specialties:** Premium shaped and portioned butter, flavored and compound butters

**BUTTERBALL FARM, INC.**  
*Imagine Butter Differently®*



**GREAT  
LAKES  
BEE CO.**



Learn  
more about  
Great Lakes  
Bee Co.



## Great Lakes Bee Co.

FREMONT, MI

They continue the legacy of Hasselman's Honey with a modern, sustainable twist. Under owner and beekeeper Genji Leclair, GLBC produces raw, unfiltered Michigan honey using bees that pollinate locally in summer and overwinter elsewhere.

**Legacy Brand:** Hasselman's

**Established:** 2016

**Location:** Fremont, MI

**Customers:** Retail & Foodservice

**Specialties:** Raw/unfiltered honey, combed honey, and infused honey



Learn  
more about  
Harrison  
Packing Co.



**HARRISON  
PACKING CO.**

## **Harrison Packing Co.** *KALAMAZOO, MI*

Established in the late 1930s, the company packs a wide variety of pickled vegetables – including cucumbers and peppers – in bulk and large-format containers, and offers private-label options and tank leasing to meet diverse customer needs.

**Family-Owned:** No

**Established:** 1939

**Location:** Edmore, Michigan (with historic presence in Kalamazoo)

**Packaging:** Institutional and bulk packaging (gallon jars, pails, drums)

**Specialties:** Pickle and pepper products, brine and relish stock



## **King Milling** *LOWELL, MI*

Family owned and operated since its founding in 1890. Now in its fourth and fifth generations under the Doyle family, the company blends a deep-rooted milling heritage with modern, fully-automated production. They mill a wide variety of hard and soft wheats to produce premium white, whole-wheat, and specialty flours.

**Family-Owned:** Fourth & fifth generation

**Founded:** 1890

**Location:** Lowell, MI

**Certifications:** SQF

**Specialties:** Soft, hard, and whole wheat flours



Learn  
more about  
Michigan Pastry



## Michigan Pastry Co

*SOUTHGATE, MI*

Founded by the Cangialosi family, they combine classic bakery techniques with modern production to serve cafes, restaurants, and retailers across the Midwest. Their line includes macarons, tiramisu, cheesecakes, and other premium pastries made with high standards of quality and craftsmanship.

**Family-Owned:** Yes

**Established:** 2017

**Location:** Southgate, MI

**Customers:** Retail & Foodservice

**Specialties:** European-style pastries, macarons, tiramisu, cheesecake, dessert slices.



## Michigan Sugar Co.

*BAY CITY, MI*

A grower-owned agricultural cooperative and one of the largest beet sugar processors in the United States, the company turns sugarbeets grown by its member-owners into sugar products under brands like Pioneer® Sugar, supplying retail, commercial, and industrial customers while supporting regional agriculture.

**Family-Owned:** No, grower-owned

**Established:** 1906

**Location:** Bay City, MI

**Brands:** Pioneer® Sugar (and historically Big Chief)

**Annual Production:** ~1.3 billion pounds of sugar

MADE IN  
MICHIGAN

Learn  
more about  
Old Beck's



## Old Beck's

ELK RAPIDS, MI

An artisanal mustard maker crafting all-natural, small-batch mustards. Known for creative flavors like Local Honey, Sweet Jalapeño, and Original Dijon-style mustard, Old Beck's blends quality ingredients with a passion for bold taste that elevates sandwiches, sausages, and more.

**Family-Owned:** No; New ownership in 2024

**Established:** 1983

**Location:** Elk Rapids, MI

**Use:** Great for hot dogs, sandwiches, sauces, and gourmet recipes.

**Specialties:** All-natural mustards in distinctive flavors



MADE IN  
MICHIGAN

Learn  
more about  
Prairie Farms



## Prairie Farms

GRASS LAKE, BATTLE CREEK, SAGINAW,  
OAK PARK, AND HOLLAND

A farmer-owned cooperative founded in 1938. Built by generations of Midwestern dairy farmers, the company processes milk from more than 600 independent family farms. They produce a wide range of dairy products — from milk and cheese to ice cream, yogurt, and dips — and emphasize quality, farm-to-table values.

**Family-Owned:** No; co-op of independent farms

**Established:** 1938

**Location:** Multiple

**Animal Care:** Cow-care program

**Specialties:** Milk, cheese, ice cream, sour cream, yogurt, dips.

MADE IN  
MICHIGAN

Learn  
more about  
Sunrise Acres



**sunrise acres**  
EGG FARMS

## Sunrise Acres Egg Farms

**HUDSONVILLE, MI**

Founded in 1949 by Marvin and June Patmos with just 100 hens. Now run by third-generation family members Doug and Joe Patmos, the farm integrates every step of production — from growing their own grain to feeding, raising, and packaging eggs — all with a commitment to animal welfare, faith, and sustainability.

**Family-Owned:** Third generation

**Established:** 1949

**Location:** Hudsonville, MI

**Certifications:** SQF, Certified Humane for cage-free

**Standards:** United Egg Producers Animal Welfare Program

**Turri's**  
Quality Pasta, Rice & Grains

MADE IN  
MICHIGAN

## Turri's Italian Foods

**ROSEVILLE, MI**

A leading producer of individually quick-frozen (IQF) ready-to-eat pasta, rice, and grains. As a family-driven business now operating across multiple generations, Turri's combines deep Italian culinary heritage with modern, large-scale manufacturing.

**Family-Owned:** No

**Established:** 1949

**Location:** Roseville, MI

**Certifications:** SQF, USDA Organic

**Specialties:** IQF pastas, grains, and rice



## Twisted Tap Sugar Shack

CALEDONIA, MI

A family-run, craft maple syrup maker led by three brothers carrying forward a four-generation maple tradition. They produce small-batch, all-natural maple syrups using sustainable practices — from tapping wild maple trees in Michigan's woods to creating inventive, flavor-infused blends.

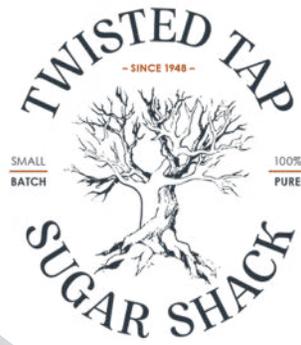
**Family-Owned:** Over 75 years

**Founded:** 1890

**Location:** Caledonia, MI

**Sustainability:** Wild, untreated maple trees

**Specialties:** Pure maple syrup, flavor-infused syrups, organic maple sugar, maple cream.



## Van Solkema Produce

BYRON CENTER, MI

A fifth-generation family produce company based in Byron Center, Michigan. Founded in 1896 by Dutch immigrant Gerrit Van Solkema, the company remains committed to its legacy of quality, ethics, and service — offering year-round seasonal vegetables under its locally trusted brand.

**Family-Owned:** Fifth generation

**Established:** 1896

**Location:** Byron Center, MI

**Sustainability:** Long-term farming practices focused on soil stewardship

**Specialties:** peppers, cabbage, sweet corn, beets, and onions



# Vine Line Produce

COMSTOCK PARK, MI

With deep roots in the Midwest, they combine modern cold-storage logistics with a customer-focused service model. After a 2019 merger and subsequent acquisition by FreshEdge, Vine Line now provides full-service produce brokerage, refrigerated transportation, and distribution from a state-of-the-art facility.

**Family-Owned:** Yes

**Established:** 1933

**Location:** Comstock Park, MI

**Farm Partnerships:** Relationships with trusted local and regional growers

**Specialties:** Produce distribution, cold storage, produce brokerage



Learn more about ZFS



# Zeeland Farm Services

ZEELAND, MI

A family-owned agribusiness with more than 70 years of experience in grain processing, soybean refining, and sustainable food-ingredient production. Known for its commitment to environmental stewardship and traceable, identity-preserved crops, ZFS supplies high-quality oils, feed ingredients, and grains to food manufacturers, distributors, and farmers across the Midwest.

**Family-Owned:** Yes, multi-generation

**Established:** 1950

**Location:** Zeeland, MI

**Certifications:** SQF, Non-GMO Project Verified

**Specialties:** Soybean oil, Non-GMO oils, specialty feed ingredients, grain services



**SUPERIOR**  
FOODS COMPANY



**RIVER  
CITY  
MEATS**



4243 Broadmoor Avenue SE  
Grand Rapids, MI 49512

616.698.7700  
[www.SuperiorFoods.co](http://www.SuperiorFoods.co)