



RIVER CITY MEATS

MEAT PRODUCTION CAPABILITIES

At River City Meats (RCM), we are on a mission to be the crème de la crème of the meat industry. We take pride in sourcing our products from US-based suppliers who are just as passionate about delivering exceptional quality as we are. With our unique approach and unwavering dedication to product development, we offer a combination that is simply unparalleled in the industry. Thanks to our talented team, we have the power to deliver orders that are consistently fresh and of the highest quality.

Our Facilities

Our facilities are equipped to handle both large-scale retail packaged items and custom hand-cut meat products for a diverse range of customers. With two meat rooms that are SQF certified, USDA inspected, FDA approved, and authorized for Certified Angus Beef® (CAB) products, our skilled meat cutters and operators have the space and tools needed to efficiently process our meat items. We have also implemented the **Redzone** workforce solution to improve production data and departmental connectivity, enhancing overall efficiencies. Strict sanitary and safety procedures are in place to ensure a safe and clean 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,
- ✓ 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



Transportation & Distribution

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



Contact Us:
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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 custom-cut 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

- ✓ **21-day aging process** to maximize flavor and tenderness
- ✓ 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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