

# at a glance

## West Liberty, Iowa



### Overview

- 270,000 square feet
- Processes 22,000+ Super Heavy Tom Turkeys per day
- Annual Max. Capacity of 55 million lbs.
- Manufactures over 1.2 million pounds of slicing logs per week
- Verified Landfill Free
- ISO 14001 and BRC Certified
- Raw and RTE Areas are Separated
- Certified Halal Facility

### Slicing Capabilities

- Turkey, Ham, Roast Beef, Chicken, Dry Sausage, Specialty Meats
- Shaved/Fluffed
- Stacked
- Shingled
- Setups
- Logs
- Interleaf Options Available

### Packaging Capabilities

- Pouch
- Tray
- Bulk Packaging
- MAP / Gas Flushed
- Vacuum Packed

## Mount Pleasant, Iowa



### Overview

- 84,000 square feet
- Annual Max. Capacity of 152 million lbs.
- 20 Patented Single-Cell Slicing Rooms
- Houses Lineage Logistics Cold Storage & Distribution Center
- Verified Landfill Free
- ISO 14001 and BRC Certified
- No Raw Product at this Facility

### Slicing Capabilities

- Turkey, Ham, Roast Beef, Chicken, Dry Sausage, Specialty Meats
- Shaved/Fluffed
- Stacked
- Shingled
- Setups
- Interleaf Options Available

### Packaging Capabilities

- Label Peel & Reseal
- Carton
- Pouch
- Tray
- Bulk Packaging
- MAP / Gas Flushed
- Vacuum Packed

### Other Capabilities

- High Pressure Pasteurization (HPP)

## Tremonton, Utah



### Overview

- 242,000 square feet
- Annual Max. Capacity of 165 million lbs.
- Houses Lineage Logistics Cold Storage & Distribution Center
- Verified Landfill Free
- ISO 14001 and BRC Certified
- Raw and RTE Areas are Separated
- Fully-Automated IQF Lines

### Slicing Capabilities

- Turkey, Ham, Roast Beef, Chicken, Dry Sausage, Specialty Meats
- Shaved/Fluffed
- Stacked
- Shingled
- Setups
- Interleaf Options Available

### IQF Capabilities

- Whole Muscle Strips
- Chopped / Formed Patties
- Grilled / Steamed
- Glazed

### Packaging Capabilities

- Label Peel & Reseal
- Pouch
- Tray
- Bulk Packaging
- MAP / Gas Flushed
- Vacuum Packed

### Other Capabilities

- Water Cooked
- Kettle Cooked
- High Pressure Pasteurization (HPP)

## Bolingbrook, Illinois



### Overview

- 220,000 square foot Production Facility
- 80,000 square foot Culinary Facility
- On-site R&D Test Kitchen
- Raw and RTE Areas are Separated
- Verified Landfill Free
- ISO 14001 and BRC Certified

### Slicing Capabilities

- Turkey, Ham, Roast Beef, Chicken
- Shaved/Fluffed
- Stacked
- Shingled

### IQF Capabilities

- Whole Muscle Strips
- Chopped / Formed Patties
- Battered / Breaded
- Grilled / Steamed

### Packaging Capabilities

- Pouch
- Tray
- Bulk Packaging
- MAP / Gas Flushed
- Vacuum Packed

### Other Capabilities

- Par Cooked
- Raw Portion Control Steak, Pork Chops, and Chicken
- Steak Cutting
- Sausages (Links)
- High Pressure Pasteurization (HPP)

### Ask us about our Antibiotic Free Proteins!

Sliced proteins include: Oven Roasted Turkey, Smoked Turkey, Peppered Turkey, Uncured Honey Ham, Uncured Smoked Ham, Roast Beef, and Chicken Strips

# at a glance

## Our Commitment to Food Safety

West Liberty Foods is focused on and dedicated to food safety. We have built our state-of-the-art facilities with food safety in mind. Customer focus is our top priority, and we want to help you protect your brand. Our belief is that food safety should not be proprietary information. We want you to be as focused on food safety as we are, which is why we want to share the technology that has made us a leader in food safety.

West Liberty Foods was awarded a patent on innovative Clean Room Food Processing Systems that reduce the risk of pathogens contaminating food products. This technology reduces the likelihood that pathogens will be able to enter the food processing facility, or spread should they be able to enter. The patented facilities include a number of separate rooms for processing the food products, each with its own processing lines, air handling systems, drainage systems, supplies, and tools.

- No raw meat enters the slicing facility in order to prevent cross-contamination
- Fully-cooked logs of meat arriving from outside suppliers are transferred into stainless steel bins
- Casings have a Microbial Pre-treatment applied prior to casing removal
- Individual slicing cells have a separate positive pressure, air handling, and drainage systems
- Air is filtered through a HEPA 95% effective 0.3 Micron filter
- All equipment is purchased with a focus on food safety
- Drainage system is accessed outside of the facility
- “Exposed Product” production areas are targeted to < 38°F
- Ceilings, floors, and walls are designed for easy cleaning and sanitizing
- All associates receive mandatory Food Safety Training prior to employment
- Our facilities are BRC Certified and audited on an annual basis

## Our Commitment to Sustainability

West Liberty Foods is committed to preserving natural resources, protecting our shared waters, and community involvement. West Liberty Foods Environmental Operations shall be conducted in compliance with applicable environmental laws and regulations. We aim to achieve these goals by:

- Striving to continuously improve our systems and procedures related to environmental protection and pollution prevention activities by implementing management systems and procedures.
- Continuing to improve by reviewing our environmental objectives, targets, and goals.
- Communicating our commitment to environmental quality to our team members, vendors, customers, and our community.

## We Are A Landfill Free Company

Why strive to be Landfill Free? Because it's the right thing to do. All of our West Liberty Foods facilities have been third-party verified as “Landfill Free,” meaning less than 1% of our waste ends up in a landfill.

- Our production facilities are ISO 14001 certified
- We are a member of the Stewardship Action Council
- Core teams at each facility are working on reducing our usage of water, electricity, natural gas, paper & cardboard, and plastic
- West Liberty Foods became a Landfill Free Company in December 2012
- 3rd party audited and verified by NSF International Strategic Registrations
- Less than 1% of waste ends up in a landfill
- Over 7.5 million pounds of waste is diverted from landfills every year

