

## About Berkwood Farms

- Berkwood Farms is a small company owned by a coalition of approximately 40 family farms in Iowa, Illinois, Nebraska, and Kansas. From humble beginnings in 1998, we have grown to one of the largest American suppliers of 100% Berkshire pork, and the only farmer owned Berkshire company.
- Our company brings together humane on-farm production practices, quality control, and hand inspection to ensure our product is of the finest quality around.
- Considering that 90% of our farmers are from Iowa, we utilize Iowa based companies to produce and process our product.

## **About Our Product**

- Berkwood Farms offers a complete line of 100% Berkshire pork fresh cuts and retail products.
- Our pigs are humanely raised and fed a 100% vegetarian diet, allowed ample room to move, and raised in ecologically sustainable no stress environments.
- Our product is free from antibiotics and growth hormones, contains no MSG, artificial ingredients, or preservatives, and is gluten free.
- Additionally, we process and cut fresh product weekly based on customer demand, and hand-inspect for quality assurance.

## **Why Berkshire Pork**

- The National Pork Board conducted a nationwide study of nine pork sire lines to evaluate the quality of meat from different breeds. The Berkshire line took top honors in 19 out of 20 categories, including loin color, tenderness, marbling, moisture content and taste.
- Additionally, the acidity of meat (pH) has a great influence on its palatability. Another study, conducted over two years by Iowa State University, found that Berkwood Farms Berkshire pork had an average pH of 6.1, as compared to commodity pork with a more acidic pH around 5.7. The higher pH results in a more tender, juicy and flavorful product. This is achieved through superior genetics and limited animal stress.