

PORK CATALOG USA



JBS and Swift

In 1855 Gustavus F. Swift borrowed \$20 from his father to purchase a neighbor's prized heifer. This humble beginning evolved into Swift & Company, one of the most storied beef and pork companies in American business history.

In 1953 José Batista Sobrinho founded Friboi Group in central Brazil. When it first began the daily slaughter was 5 head of cattle per day. Over the years, Friboi acquired several additional plants and in 2004 acquired 50% of BF Alimento. In 2005 Friboi acquired Swift Armour S.A., a beef producer and exporter in Argentina. Also in 2005, Friboi Group restructured and became JBS S.A.

In 2007 JBS bought Swift & Company in the US, in 2008 JBS bought Smithfield Beef Company and in 2009 JBS purchased a controlling share in Pilgrim's Pride chicken company. All three proteins are united under one roof in Greeley, Colorado.

Today JBS is the largest animal protein processor in the world, with operations in food, leather, pet products and biodiesel. The company has production and processing in Brazil, Argentina, Italy, Australia, USA, Uruguay, Paraguay, Mexico, China and Russia. JBS has 140 production units worldwide and over 120 thousand employees.

JBS is committed to world class quality products and customer service and is pleased to continue the tradition started by Gustavus F. Swift by offering the highest quality pork available in the USA today.



Our Mission

To be the best in what we set out to do, totally focused on our business, ensuring the best products and services to our customers, solidity to suppliers, satisfactory profitability for shareholders and the certainty of a better future for all employees.

Our Beliefs

We believe our company's most important asset is quality people. No matter how simple one's position may be, people who are skilled and motivated to do their best make all the difference. These people, when well-managed, inspired and supported, allow us to achieve the results required to move our company forward.

Our Values

Planning
Determination
Discipline
Availability
Sincerity
Simplicity

Our Priority

The Common Good

Science Driven

JBS Pork Division is one of the most scientifically advanced pork companies in the industry. This investment in science has made it possible for us to make continuous improvements in our meat quality.

Committed to Quality

JBS is committed to having the highest pork meat quality in the industry. Meat quality and consistency are the common themes that run through everything we do.

Quality Begins at the Farm

JBS has a high degree of control over pig supply through the contracts we have with most of our producers. Our pork is harvested from high quality hogs produced by a select group of independent farmers throughout the Midwest. Pig producers must meet specific production, facility, nutrition and genetic requirements prior to becoming a JBS supplier. We test pigs from new suppliers using our unique Pork IQ™ system. If the quality doesn't meet our standards, they don't become a JBS supplier.

Animal Welfare is Job #1

At JBS we work with our pig suppliers to ensure that all animals are produced, transported and handled in a safe and

humane environment. This is the right thing to do. It's also good business, because reducing stress on the animals increases pork meat quality.

JBS pork suppliers must be certified by the National Pork Board for the Pork Quality Assurance Plus (PQA+) program. All drivers delivering to JBS plants must be Hog Transport Quality Assurance (TOA) certified. As part of this certification, drivers learn good animal handling practices. TOA is a National Pork Board program for haulers which covers proper loading, transit and unloading.



Quality is Enhanced at the Plants

JBS has consulted with Dr. Temple Grandin regarding animal handling programs and audit procedures. We have Animal Handling Specialists at each facility. We utilize CO2 Stunning which reduces animal stress and helps eliminate blood splash. JBS pigs are kept in small, slow moving groups. We avoid the use of electrical prods to move the animals and instead use a system of gates to move pigs from one area to the next.

We utilize Deep Chill in order to quickly remove heat from the carcass and help lock in pH and therefore meat quality. Quick chilling of the carcass slows the pH decline and increases the ultimate pH, improving the color, consistency and quality of the meat. Improved color provides a more uniform retail case and greater consumer appeal.

Quality is Verified by an Objective Third Party

JBS's third-party monitoring program is conducted by Iowa State University (ISU). ISU conducts monthly in-plant audits and verification programs. ISU provides monthly quality assessment updates by producer/plant. ISU evaluates 1,000+ samples of pork for quality for JBS each year. JBS also makes extensive use of ISU's trained sensory panels to evaluate meat quality in the Iowa State Sensory Evaluation Center.

Excellent Traceability with Swift Trace™

JBS has an integrated in-plant traceability program called Swift Trace™ that is third party auditable. It covers live animal through finished product and has "Source of Origin" capability.



Marshalltown, Iowa Plant

JBS Quality is Recognized Internationally

JBS's pork plants were the first in the U.S.A. to be ISO 9001 certified. Currently JBS's Marshalltown and Worthington plants are ISO 9001. The stringent requirements of ISO certification are recognized throughout the world. JBS's Worthington plant was the first in the U.S.A. to be EU approved.

JBS's pork plants have been British Retail Consortium certified

Sales Offices Around the World

JBS international pork sales efforts are headquartered in the Greeley, Colorado USA offices. There are also international pork offices in China, Hong Kong, Japan, Mexico, South Korea and Taiwan. For more information, please send an email to porkexports@jbssa.com



SHOULDER



Whole Shoulder



BUTT

Bone In Butt



Boneless Butt



BUTT

CT Butt Cap On



CT Butt Cap Off



Blade Meat



PICNIC

Bone In Smoker
Trim Picnic



Boneless Picnic
Cushion In



Boneless Picnic
Cushion Out



PICNIC

Supertrim Cushion

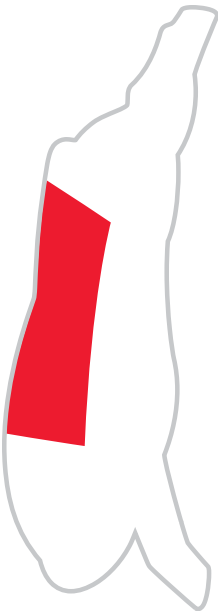


Standard Cushion



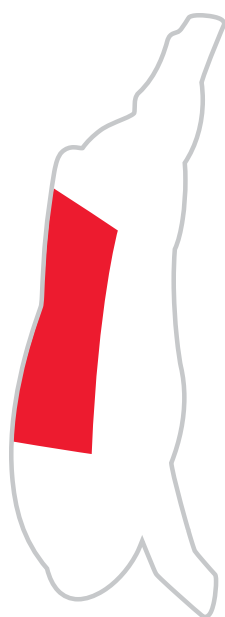
LOIN

Bone In Loin



LOIN

Center Cut
Bone In Loin



LOIN

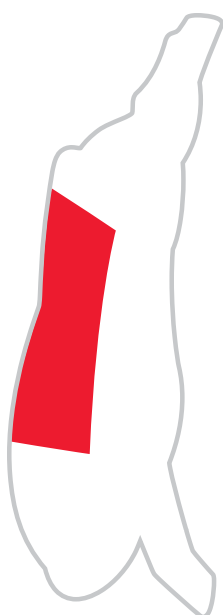
Bone In
Shoulder End



Bone In Sirloin

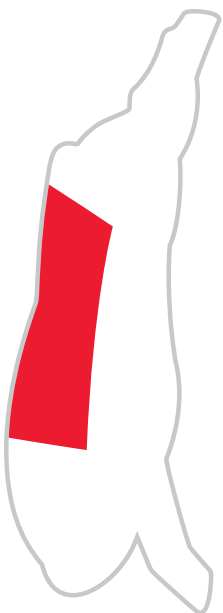


Boneless Sirloin



BONELESS LOIN

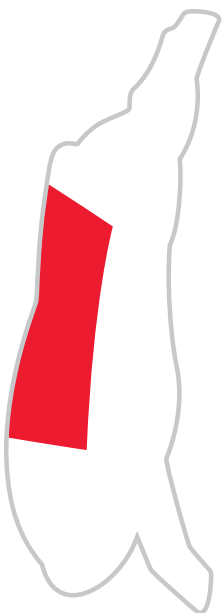
Strap On 1/4" Trim
Boneless Loin



BONELESS LOIN

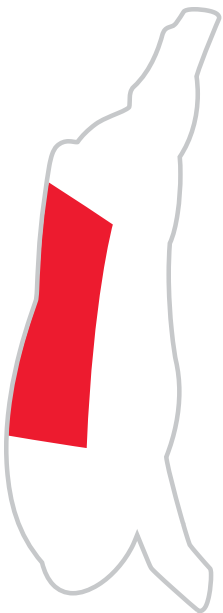


Strap Off 1/8" Trim
Boneless Loin



BONELESS LOIN

Backstyle Cap On
Boneless Loin

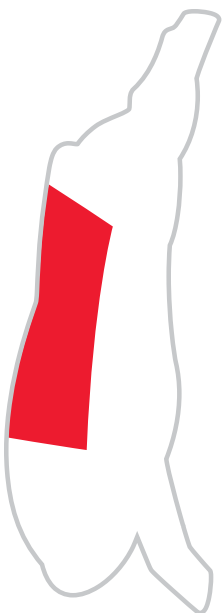


BONELESS LOIN

Tenderloin



Backrib



SIDE

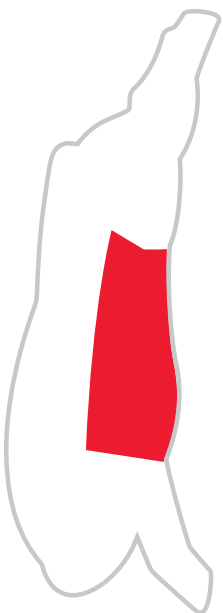
Rib In Belly



Single Rib Belly



Sheet Ribbed Belly



SIDE

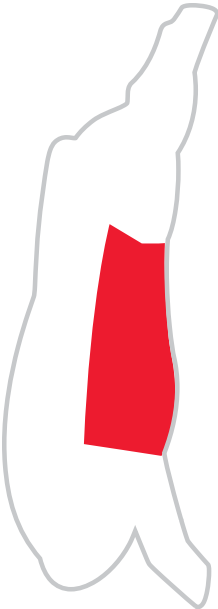
Sparerib



Barbecue Sparerib



St. Louis Style Sparerib

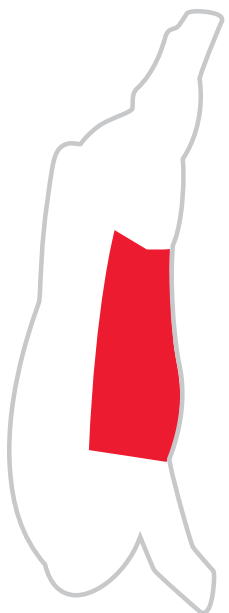


SIDE

Regular Brisket Bone



Select Brisket Bone



HAM

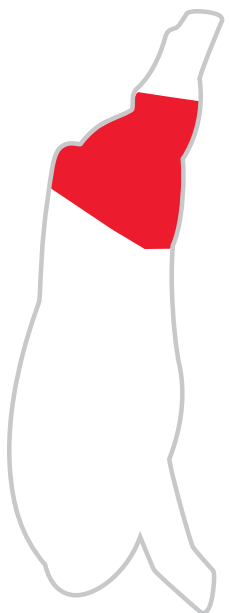
Bone In Ham



Roll Out
Boneless Ham



Three Piece
Boneless Ham



HAM

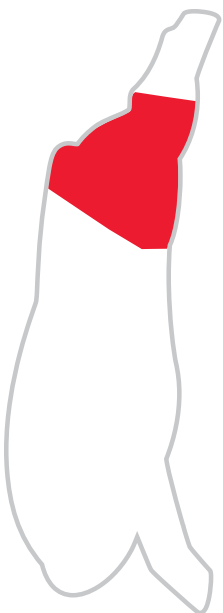
Inside Ham



Outside Ham



Knuckle



OFFALS

Hearts



Stomachs



Kidneys



OFFALS

Tongues



Bungs, Split



Bungs, Inverted



OFFALS

Liver



Salivary Glands



VARIETY MEATS

Front Feet



Hind Feet



Femur Bone



VARIETY MEATS

Jowls



Skirt Meat



Hanging Tender



VARIETY MEATS

Neckbones, Wing On



Neckbones, Wing Off



Neckbones, Wing Pieces



