

ALL NATURAL



*The Gold  
Standard  
in Pork*

## **Iowa Gold Products**

Discriminating customers who want healthy protein choices but refuse to sacrifice taste choose Iowa Gold Natural, the Gold Standard in pork! Iowa Gold has been in the marketplace since 1999 and we have long recognized the needs of customers who prefer natural products for their families. From pork chops to cutlets, spareribs to tenderloins, Iowa Gold Natural Pork is produced so you'll taste the difference.

## **Iowa Gold Brand Pork Attributes**

- All-natural pork (contains no artificial ingredients, minimally processed)
- For the discriminating consumer who values freshness, nutrition and wholesome pork.
- Fed a grain-based vegetarian diet designed to maximize nutrition and optimize high quality pork color, texture and flavor.
- Specially formulated vitamin packs improve the animal health and create nutrient-rich pork with an optimal shelf life, texture and color.
- Production practices focused on maintaining animal health to ensure wholesome, safe pork.
- All cuts are closely trimmed to deliver total value.
- Chilled to an internal temperature of 45 degrees Fahrenheit prior to fabrication which helps maintain flavor, juiciness and tenderness.
- Product is made to order so that every delivery arrives at the peak of freshness.



**IOWAGOLDPORK.COM**

# Keys to Quality

## Genetics

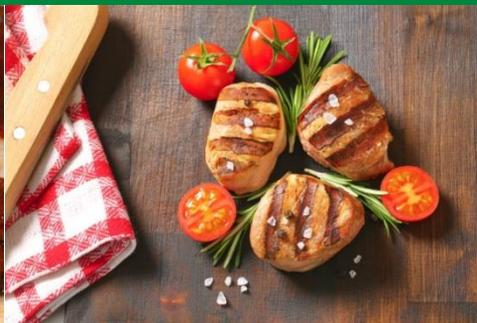
Great pork begins with great genetics and the genetics chosen to produce Iowa Gold Natural Pork are Duroc breed based. The reason, Duroc based hogs are proven to produce pork that always delivers a great eating experience. The Duroc hog is one of the oldest breeds of pig used for US pork production. Easily recognized due to red or black coloring and droopy ears, the Duroc is known for quick growth and maturity, deep body, broad ham and shoulder, and a quiet disposition. Shown in 1893 at the Chicago World's Fair, Durocs subsequently gained wide popularity – becoming a main sire choice of American farmers and forming the basis for many mixed-breed commercial hogs. Durocs are known for sweet meat and marbling, as well as amazing shoulders and spareribs. And again, Iowa Gold Natural Pork is Duroc based.

## Determining Pork Quality

Higher quality pork performs better in the kitchen and on the grill. It delivers better flavor and texture for customers ensuring a great eating experience. The quality of fresh pork depends on its color, texture and marbling, and can be evaluated by visual appraisal or through scientific tests like the meat's light refraction, ultimate pH or the Warner-Bratzler shear test of tenderness.

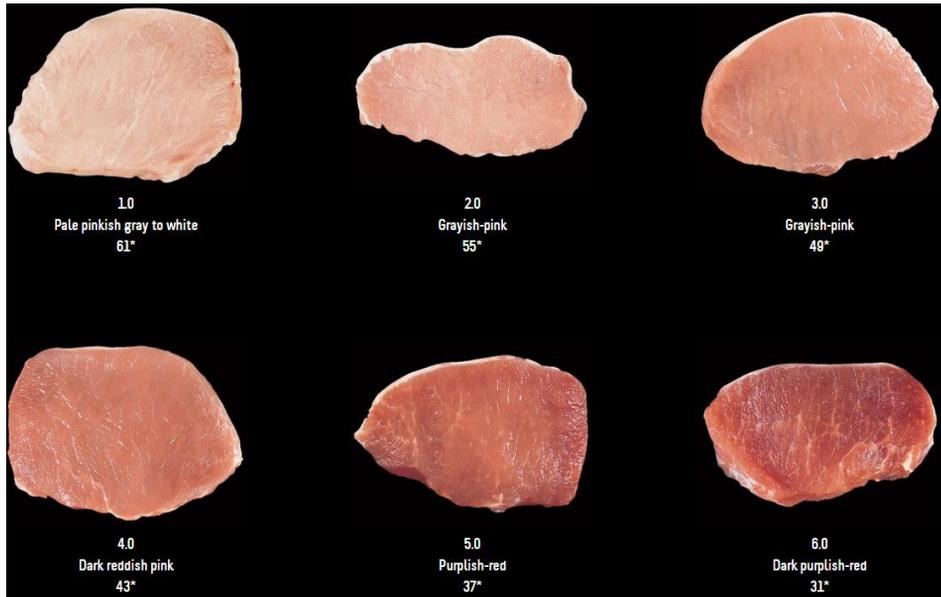
Taste and preference studies show that fresh whole muscle pork is more tender and juicy when it falls in the Reddish-Pink color categories. That along with adequate levels intramuscular fat or marbling delivers a great eating experience. The products in the color and marbling level photos that you will see, look different, taste different when cooked, and perform differently when brined, cured or smoked. Let's start with color.

*Tender,  
Juicy  
and  
Flavorful*



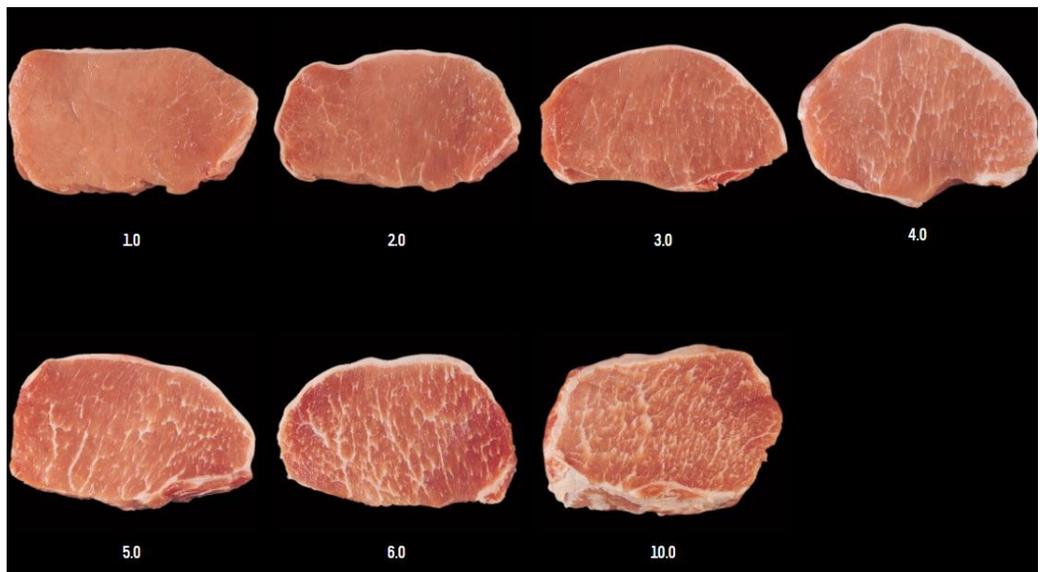
## Pork Color

Iowa Gold Natural Pork meets the 3, 4 and 5 color standards which are well within the Reddish-pink category which is a good indicator of adequate moisture levels that are necessary for a juicy flavorful eating experience. The following photos provided by the National Pork Board provide are an excellent look at various color levels. And, once again, Iowa Gold Natural Pork meets the 3, 4 and 5 color standards.



## Pork Marbling

As for marbling, which delivers flavor as well as moisture, with Iowa Gold Natural Pork approximately 80% will meet the 4 and 5 standard with a small percentage falling into the 3 standard and the balance falling into the 6 standard. The following photos, also provided by the National Pork Board, provide are an excellent look at various levels of marbling.



## Production

Premium Iowa Pork, the producer selected for our Iowa Gold Natural Pork Brand is highly experienced in the rearing and processing of quality pork products. Committed to the humane handling of and care of all livestock, the use of proper animal handling techniques is the top priority. All handling procedures and livestock care steps are set forth and enforced by both company policies and management practices. Premium Iowa Pork takes great pride in their efforts to train and educate their employees as well as livestock producers and partners on the importance of respectful humane handling and treatment of all animals entrusted to their companies.

## *Lean and Closely Trimmed Chops and Roasts*

## Feeding Protocols

Hogs chosen for the production of Iowa Gold Natural Pork are fed a high quality protein diet comprised of corn and soybean meal that is supplemented with vitamins for a period of up to 6 months. This scientifically balanced natural vegetarian diet is proven to produce well developed muscles that carry a good degree of marbling and moisture that deliver great flavor and juiciness consumers are looking for. And there is more... hogs raised for Iowa Gold Natural Pork never receive any form of preservatives and no artificial ingredients just ... a high quality vegetarian diet.





# Butts

CODE #	PC/ BAG	BAGS BOX	CASE WEIGHT	BUTTS
00722	2	4	60	Boneless Butt 1/8" Trim
00724	2	4	60	Bone In Steak Ready 1/8" Trim
00725	1	8	60	Bone In Steak Ready 1/8" Trim
00726	2	4	65	Bone In Butt 1/8" Trim



# Picnics

CODE #	PC/ BAG	BAGS BOX	CASE WEIGHT	PICNIC
00721	1	6	45	Bone In Picnic, 1/8" Trim
00723	6	3	30	Cushion, 1/8" Trim



# Loins

CODE #	PC/ BAG	BAGS BOX	CASE WEIGHT	Bone-In Loins
00732	2	2	72	Light Bone-In Loin, 1/8" Trim
00734	2	2	82	Medium Bone-In Loin, 1/8" Trim
00737	2	2	50	Center Cut In Bone-In Loin, 1/8" Trim
00739	2	2	50	Center Cut Out Bone-In Loin, 1/8" Trim



# Boneless Loins

CODE #	PC/ BAG	BAGS BOX	CASE WEIGHT	BONELESS LOINS
00781	1	6	42	Center Cut Skin On Boneless Loin, 1/8" Trim
00783	1	6	42	Center Cut Skin Off Boneless Loin, 1/8" Trim



# Tenderloins and Sirloins

CODE #	PC/ BAG	BAGS BOX	CASE WEIGHT	MISC. BONELESS
00735	2	6	56	Sirloins Bone-In
00785	2	6	10	Tenderloins, 1/8" Trim
00787	5	4	32	Sirloins Boneless, 1/8" Trim



# Spareribs

CODE #	PC/ BAG	BAGS BOX	CASE WEIGHT	SPARERIBS
00742	2	4	30	Spareribs, Small, 1/8" Trim
00744	2	3	30	Spareribs, Medium, 1/8" Trim
00746	2	4	30	Spareribs, Brisket Off, 1/8" Trim
00748	2	7	35	Spareribs St. Louis, 1/8" Trim



# Back Ribs

CODE #	PC/ BAG	BAGS BOX	CASE WEIGHT	BACK RIBS
00782	3	5	30	Loin Back Ribs, 1/8" Trim
00784	1	15	30	Loin Back Ribs, 1/8" Trim