

*clean,
creamy,
&
freaking
delicious*



*(at least on
the inside)*

let's chat



816-628-0078



learn more

WWW.REDTOPFARMS.COM

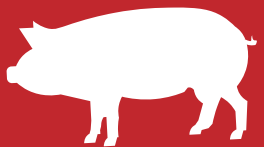


Premier American Berkshire Pork®
Distributed By Premier Proteins, LLC
1 S. Platte Clay Way #820
Kearney, MO 64060
@premierprotiens



POWERED BY PREMIER PROTEINS, LLC

*Premier
American
Berkshire
Pork®*



phenomenal. we do that!®



what's the big deal?

Berkshire pork is a heritage breed. What's a heritage breed you ask? It's a traditional livestock breed raised before industrial agriculture made things a little wacky. In other words, it denotes a more flavorful, artisanal, and dare we say, classic pork flavor.

humane craft processing

Our processing partner ensures the highest quality by introducing state of the art methods in conjunction with traditional attention to craft processing in small batches, expert hand cutting, and humane harvest.

A new co² stunning system provides anesthesia which prevents livestock from feeling pain. It also eliminates the damage that can occur with conventional electrical stunning while preserving the naturally deep color of the pork and the reduced stress also improves the pH level in the meat.

our hogs

We raise our hogs with the same prestige as Kobe/Wagyu beef... aka a delicacy. We love the Berkshire breed, but there are some undesirable characteristics, so we have chosen to cross our Berkshire with a set genetic mix of other heritage breeds to enhance the overall flavor, consistency, tenderness, marbling, size, muscle structure, and color Berkshire is already known for.

These hogs are all raised on small American family owned farms, some of which have been at it for generations. We have animal nutritionists, program supervisors, and are third party audited so you can buy from Ma and Pa with the greatest consistency, quality, and ease.

claims to fame

No Antibiotics

No Hormones*

No Growth Promotants
-Including Ractophine-

No Animal By-Products

No Artificial Ingredients

Always Vegetarian Fed

Minimally Processed

Humanely Treated

Source & Age Verified

**Born, Raised, & Harvested
In the U.S.A.**

*Federal regulations Prohibit the use of hormones in Pork

cooking recommendations

Premier American Berkshire Pork[®] is best prepared on low to medium heat or indirect heat if on an outside grill. The meat is more delicate, and will toughen when exposed to excessive heat. We enjoy a light sear on each side and finish to a medium rare. (Yes pink is okay in pork. The USDA

recommends 145 degrees Fahrenheit.)