

Buedel

Fine Meats and Provisions



Excellence and Integrity in Fine Meats

**FULL SERVICE PURVEYOR OF PROPERLY AGED MEATS
PORTION CONTROL BEEF, PORK, VEAL, LAMB**



Compart Farms Duroc Catalog



7661 S. 78TH AVENUE • BRIDGEVIEW, IL 60455
708-496-3500

WWW.BUEDELFOODS.COM





OVERVIEW

Buedel Fine Meats and Provisions

Buedel Fine Meats and Provisions established in 1907 in the home of the Chicago Union Stockyards. We specialize in USDA Prime and Choice steaks and chops from the finest native Midwest grain fed cattle. We are a meat packing company that operates with the highest standards of product consistency, reliable service, creativity, and diligent food safety.

We are proud to offer you and your guests the absolute finest properly aged, restaurant quality steaks and chops. Our large selection of USDA graded portion control and boxed sub-primal products insures your customers have a delectable experience time and time again.

- We offer premium **quality fresh beef, veal, pork and lamb portion-control steaks and chops** for foodservice. Our quality starts with USDA Prime and USDA Choice Grain Fed Mid-Western Cattle which are recognized for optimal quality and consistency. American Lamb from Colorado, No. 1 Special Fed Veal, and Butcher-type pork carry the same quality standards we demand.
- Our meats are properly aged and cut to our strict specification guidelines. An essential part of quality is consistency. We focus on the art of steak cutting. We have over 100 years of experience delivering quality products to the exact specifications our customers demand. Each steak and chop is carefully cut to the proper size, weight, shape, and texture - consistently!
- Our USDA Inspected processing plant is also 3rd party audited for food safety, sanitation, food defense, food security and HACCP to further ensure our customers receive safe products.
- We operate with a philosophy of creating value for our customers through **honesty, integrity, customer intimacy** and **competitive commercial terms**.

Allow us to show you what we can do for your operation. We think you'll notice the difference.

Attention to detail, pride in workmanship, and a commitment to quality is what Buedel brings to your table. This is our mission, and our promise.

Attention • Pride • Commitment





The Compart Farms Duroc Pork Story

THE COMPART FAMILY

Compart Family Farms™ is made up of third generation swine producers. Initially started as a 4-H project, it has grown to one of the largest family-owned swine genetics businesses in the midwest. Originating at Nicollet, Minnesota, Compart Family Farms has grown to having multiple locations in Minnesota as well as a central Iowa location..



The family philosophy has always been doing what is right for the long term and never cutting corners. On-the-farm performance testing of hogs was the Compart Family Farms trademark. Implementing extra testing procedures for growth rate, backfat and carcass data has always been used and will continue to help make genetic progress for years to come. As a result of this genetic improvement, breeding stock with the Compart Duroc™ name was in high demand. As many as seven production sales per year were held at the Nicollet farm as a method of merchandising Compart Duroc genetics. In a typical sale, boars and gilts were sold to customers throughout the midwest.

In the early 1990's, Compart Family Farms saw a need to add new genetic lines. Duroc, York and Landrace animals were imported from Sweden and Denmark. Many of the imported sires quickly surfaced to the top of their respective breeds.

The consumer began asking for leaner pork and suddenly there was an emphasis on eating qualities by the pork producers. Compart Family Farms responded to this challenge by participating in many genetic evaluations that compared their products to that of other genetic companies. With favorable results from several comparisons under their belts, the Compart family decided to take their story to the consumer.

The Compart Duroc premium pork label is the result of the family commitment and superior product produced on the Compart Family Farms. Premium quality Compart Duroc pork is the result of a carefully managed pork breeding program. Compart Duroc hogs are bred, born and raised on small farms where family members are involved in the day-to-day management of their stock. The breeding program is the result of over 55 years of combining the very best purebred lines of the Duroc breed. Compart Family Farms has also conducted extensive research and development to create a proprietary Compart Duroc feeding program. This feeding program optimized both the pig's performance and its meat quality. This, coupled with raising the pigs in comfortable, environmentally stable facilities, reduced stresses that adversely affect muscle quality.

ALL NATURAL COMPART DUROC PREMIUM PORK

Compart Duroc promises an "All Natural," mouthwatering, rich flavored pork, with superior tenderness and natural juiciness. Bright reddish pink in color, Compart Duroc contains a higher percentage of intramuscular fat (marbling) and a higher pH. These unique attributes translate into a more tender, juicy and flavorful dining experience. This selection of pork enables you to enjoy fresh pork in its natural flavor and juice, without injecting or pumping.



HISTORY OF THE DUROC BREED

Durocs are red pigs with drooping ears. They are the second most recorded breed of swine in the United States today, and a major breed in many other countries. Durocs can range from a very light golden, almost yellow color, to a very dark red color that approaches mahogany.

Columbus brought red hogs to America on his second voyage, and DeSoto also brought red hogs to this country. These were presumed to have come from Spain and Portugal.

In 1823, a red boar from a litter of ten, whose parents were believed to be imported from England, was obtained by Isaac Frink of Saratoga County, New York, from Harry Kelsey. Kelsey owned a famous trotting stallion, Duroc, and Frink named his red boar in honor of the horse. This boar was known for his smoothness and carcass quality.

At the 1893 Chicago World's Fair, Durocs gained wide popularity at the first successful Duroc Hog Show. This was only the beginning of the Duroc popularity and success, which continues today.

The first organization for the purpose of recording, improving, and promoting red hogs was the American Duroc-Jersey Association, which was established in 1883. In 1934, that organization became known as the United Duroc Swine Registry, for the sole purpose of recording and promoting the Duroc breed.

Durocs have become a sire of choice to the American farmer. The climb of the breed has been accelerated by many distinguished accomplishments in longevity, lean gain efficiency, carcass yield, and product quality as a terminal sire.

Durocs were identified as a superior genetic source for improving eating qualities of pork in the recent National Pork Producers Council Terminal Sire Line Evaluation. Their advantage in muscle quality combined with their well-established ability to grow fast has positioned the Duroc breed as an outstanding terminal sire choice.

FEEDING & TESTING

Compart Family Farms™ have a strong commitment to testing and performance documentation. Compart Family Farms has two testing facilities where 12,000 pigs are tested annually.

Compart Family Farms has a research agreement with Hubbard Feeds, an internationally recognized feed company, where research is done on Compart Duroc™ sired pigs in Compart testing facilities. Compart Family Farms utilize these testing facilities to better understand the nutritional requirements of the Compart Duroc sired pig to maximize growth rate, feed efficiency, daily lean gain, as well as muscle quality characteristics.

All pigs in the Compart Family Farms Duroc sired meat program are of the same genetic makeup, and fed the same proprietary ration throughout growing and finishing phases. This combination reduces the variability routinely found in the pork industry today.





Buedel Fine Meats Value Added Services

- Local warehousing & distribution
- Retail-Ready Fabrication
- Small Box Program
- Portion Control Chops fabricated under USDA Inspection
- Local Customer Service
- Complete retail & food service marketing kits



DESCRIPTION
COMPART FARMS DUROC NATURAL PORK
LOINS
DUROC PORK LOIN / WHOLE 21/DN
DUROC PORK LOIN CC 11 RIB / TENDER IN
DUROC PORK RACK / CC 11RIB / CHOP READY
DUROC PORK LOIN CC BNLS (CANADIAN STYLE)
DUROC PORK TENDERS (LIMITED AVAILABILITY)
DUROC PORK RACK / CC 8RIB / CHOP READY
DUROC PORK RACK / CC 5RIB / Frenched
BUTTS / HAMS
DUROC BNLS PORK BUTTS (SHOULDER)
DUROC BONE IN PORK BUTTS (SHOULDER)
DUROC STEAMSHIP HAM /RAW / W/HANDLE /18LB AVG
DUROC PORK SHANK OSSO BUCCO / SKNLS / 1.25# AVG
DUROC PORK LEG / B/IN WHOLE SKIN ON
RIBS
DUROC ST. LOUIS STYLE SPARE RIB / 2 1/4# AVG
DUROC BABY BACK RIBS / 1 3/4# AVG
DUROC BACK RIB 1PC VAC PACK RETAIL PACK
OTHER
DUROC FAT BACK / 10# BOX
DUROC PORK BELLY / 5PC CS OR 5-6# AVG EACH
APPLEWOOD SMOKED BACON / HAM
DUROC APPLEWOOD SMOKED SLAB BACON / 6# AVG
DUROC APPLEWOOD SMOKED LAYOUT BACON / 18/22
DUROC APPLEWOOD SMOKED LAYOUT BACON 14/18
DUROC APPLEWOOD SMOKED BACON 1# BRICK 14/18 RETAIL
DUROC SMOKED BNLS PIT HAM / 2/11#AVG PER CASE
PORTION CONTROL ITEMS
DUROC CC RIB CHOP / 1BN / FRENCH DELUXE
DUROC CC RIB CHOP / 1BN / SEMI BNLS DELUXE
DUROC CC RIB CHOP / 1BN / FRENCH / LOLLIPOP





FOOD SAFETY & GMP CERTIFICATIONS



The Food Safety and Inspection Service (FSIS) is the public health agency in the U.S. Department of Agriculture responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe, wholesome, and correctly labeled and packaged, as required by the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act.



NSF Cook & Thurber is the leading provider of comprehensive food safety services for the food, beverage, animal feed, and packaging industries.

The NSF Cook & Thurber team is a experienced group of unique specialists, each with over 20 years of industry experience. This team is equipped to consult, perform audits and certify to the NSF Cook & Thurber guidelines, custom audits or any of the internationally recognized food safety and quality standards. Among their specialities, the NSF Cook & Thurber services include process-based food safety and quality audits, consulting, and food security audits.



NORTH AMERICAN MEAT PROCESSORS ASSOCIATION

NAMP members are a tight-knit group of meat processors, distributors and associates who rise above competitive concerns to support each other on common ground.



The Beef Industry Food Safety Council is committed to developing industry-wide, science-based strategies to solve the problems of foodborne pathogens in beef. The Council will accomplish this by identifying and prioritizing research needs from farm to table; developing programs to help industry segments operate in today's business environment; speaking with one voice in seeking regulatory and legislative solutions through education; developing and implementing industry information programs to assist in the transfer of technology into the market place and providing pertinent, accurate and reliable information to consumers.