

# The Agriprocessors Our Customers Know and Love!



**Supreme  
KOSHER**

It has been more than 20 years since the Rubashkin family embarked on its journey to bring kosher meat at a fair and affordable price to all corners of America. As the first and only US plant dedicated to kosher meat and poultry production, Agriprocessors is a success today largely due to its loyal customers who appreciate its high standards of *kasbrus* and quality. There have been many charges of misconduct made recently against the company. We take the charges seriously, are investigating them, have installed new compliance measures, and are cooperating with the government's investigation. We did want to provide you, our customers, with additional information, in order to put these issues in better perspective.



#### Environmental:

- In a joint project with the City of Postville, Agriprocessors helped build a state-of-the-art wastewater treatment plant, which is the largest such investment in a wastewater facility in the last 25 years in the state of Iowa.



#### Work Safety:

- Like any company that requires physically demanding labor, safety is an important issue. Well-qualified health and safety experts like Trent Gorton are hired to oversee the company's responsibilities in this area. We at times have been involved in proceedings with Occupational Safety and Health agencies, but we have always worked to resolve any problems. It is important to note that Agriprocessors is part of the elite group of captive insurance companies, which allows only companies with a proven low accident rate track record to join them. Agriprocessors has been part of that group for the last five years.



#### Livestock — Humane Handling:

- Agriprocessors has consistently passed humane slaughter audits by independent consultants as requested by some of its retail customers.
- In 2006, Agriprocessors developed one of the most modern and unique designs for a cattle holding pen in the industry (with a high ceiling, special flooring etc.), as recommended by recognized industry expert Temple Grandin. Ms. Grandin made some recommendations for further revisions, and we adopted them.



#### Food Safety:

- The meatpacking industry is heavily regulated by the U.S. Department of Agriculture, and we are no exception. We strive to work in a collaborative manner with regulators from the Food Safety and Inspection Service. When we identify any safety issues, we address them promptly including voluntary recalls if that is necessary. The whole reason for our company's existence is to provide wholesome food that is good to eat, whether the consumer is observing *Kashruth* or not. And it is important to note that Agriprocessors was never faced with a government imposed recall (for *Salmonella*, *lystera* or *e. coli*, or similar contamination).



#### Facility Condition:

- As a USDA plant, Agriprocessors is under the scrutiny of a team of federal inspectors, 24 hours 6 days per week. The USDA inspection team stands alongside our rabbinical supervision team (led by Rabbi Menachem M. Weissmanoff and the Orthodox Union as well as many others) in all parts of the plant, with no exception. This includes all of the production, storage and service facilities including the maintenance area.



#### Food Packaging:

- Agriprocessors is known nationally as the leader in the development of the "case ready technique," and has been involved in the development of some of the most sophisticated packaging technologies to assure wholesomeness and freshness.
- Agriprocessors has helped create packaging that made *glatt* kosher meat accessible to even the smallest of Jewish communities. Previously, this luxury was available only to those living in large Jewish communities.

After everything is said and done, this is the Agriprocessors that has made its mark on the kosher food industry, thanks to you, our loyal and committed customers.

For more information, visit our website at [www.agriprocessor.com](http://www.agriprocessor.com).