

PEACH CREST RANCH PORK

Peach Crest Pork is:

- Raised holistically
 - Natural setting is provided
 - Pigs move freely in groups as is their natural state
 - Pigs remain close to water enhancing an innate need to self-regulate body temperature
- Bring animals to food / not food to animals
 - Annual forage plan
 - Bi-weekly movement to fresh forage
 - Mineral and enzyme supplementation
- Management intensive
 - Hands on daily tending by the rancher
 - Only fresh water supply
 - Following a Paleolithic approach
 - FSMA in place
- Turkeys live alongside the pigs
 - Turkeys provide natural parasite management for the pigs
 - Thriving on ticks and insects within the same pastures
- Production
 - Capacity to produce four animals per week
 - Slaughtered at a certified humane facility
 - Delivered by Vinyard Fruit & Vegetable refrigerated truck

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Product Yield:

PCR product live weight at time of processing = 300 pounds

Product Yield of PCR units = 58%

	<u>LBS</u>	<u>%</u>
Live Weight at Processing	300	-
Hanging Product Weight	222	74%
Consumer Product Weight	173	58%

Cuts Available:

- Cure and smoke
- Gourmet European Sausage
- Smoked Sausage
- Summer Sausage
- Artisanal Bratwurst
- Italian or German Sausage Links
- Bacon—Many Options
- Boneless Chops
- Boneless Hams
- Specialty cuts available upon request

Delivery Options:

- Weekly
- Fresh
- Frozen