



Berkwood Farms  
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### **Berkwood Farms information**

- Berkwood Farms is made up of 63 family owned farms
- Berkwood Farms is 100% owned by farmers who stand behind their product.
- Profits and earnings go back to the farmers to keep them profitable.
- Berkwood producers raise their hogs without using antibiotics as growth promotants or hormone acting agents.
- Fed no rendered animal byproducts, EVER.
- 100% vegetarian diet.
- Our farms exceed all other welfare standards and include allowing animals ample room to move with no confined spaces.
- Sustainable and humane operations used on all farms ensures that earth friendly production practices are used to establish an ecologically sustainable farming environment.
- Pork is cut fresh each week to each customer's specific order.
- We are the only company that personally inspects product every week to ensure added quality assurance to our customers.
- Our company is interested in developing relationships with honorable people and companies who understand our standards and quality and can relate that to customers who care.
- No one else ensures quality like Berkwood Farms – it begins at each farm and ends with every product inspected.

### **Berkwood Farms Fresh Pork Products**

- Processed and cut fresh once a week based on customer orders.
- Processed first thing on production day each week on freshly washed equipment for a contamination free environment and extended shelf life.
- Hand inspected by a Berkwood Farms employee for added quality assurance.
- All product is 100% Berkshire & raised in the U.S.A.

### **Berkshire Pork Information**

- The National Pork Board tested 9 sire lines for their meat and eating quality. Berkshire pork placed first in 19 of 20 traits including loin color, tenderness, loin marbling, taste, and cooked moisture content.
- Pork pH has a great influence on palatability of the meat. Berkwood Farms Berkshire pork has an average pH of 6.1 compared to commodity pork with a more acidic pH around 5.7, a significant difference.
- Our pH results in a more tender, juicy, and flavorful product.
- The intra-muscular fat (marbling) acts as a buffer against overcooking and adds tremendous flavor.
- Berkshire pigs take longer to grow and have smaller litter sizes, which results in increased input costs in raising purebred Berkshire pigs.