

MEATING OUR MATCH



SYSCO QUALITY ASSURANCE AND WHITE MARBLE FARMS™ SET THE GOLD STANDARD FOR PORK

With White Marble Farms, premium pork has officially taken its place as a leading center-of-the-plate contender. Its rich rosy color, generous marbling and exceptional natural flavor make it the most extraordinary pork on the market—the true equivalent to a premium cut of beef. As a result, the unsurpassed quality level of White Marble Farms pork lets you and your guests experience pork like never before, with juiciness and tenderness you won't find anywhere else.

Specially bred for its distinct characteristics, White Marble Farms pork is an exclusive club that admits only the finest cuts available. Using a combination of stringent USDA standards and SYSCO's own White Marble Farms criteria, the SYSCO Quality Assurance team hand selects the pork that makes it to your tables—making us one of the few foodservice distributors to not only participate in the USDA Process Verification Program (PVP), but to also go above and beyond by setting our own internal guidelines. By adhering to this dual set of standards, we make sure that overcooked, overseasoned and flavorless pork is a thing of the past, and bring our white-tablecloth customers a premium product that can be of substantial value to their business.

Part of our approach to excellence, the USDA PVP was designed with an emphasis on process verification and tracking at all phases, including state-of-the-art animal welfare practices. From the pig to the farmer to the trucker to the harvesting facility, each element is carefully monitored for optimal animal health. In addition, SYSCO Quality Assurance specialists are sent to safeguard these measures, ensuring that before any pig is considered for the White Marble Farms line, it has met the approved criteria, which includes:

- Animal ID and source verification
- Compliance with animal genetics
- Participation in animal welfare audits

Then, and only then, is this premium pork placed in our White Marble Farms QA program, which chooses cuts based on both color and marbling, utilizing the grading scales created by the National Pork Board for reference. The end result is a handpicked, premium product that has required no enhancements but is naturally juicy—with a succulent texture and an exquisite flavor that can truly stand on its own.

For product availability in your area, contact your SYSCO Marketing Associate.