



# News update



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### ***PM Beef Receives Safe Quality Food (SQF) Certification***

**WINDOM, MINN., Mar. 4, 2009** — PM Beef has been named a Safe Quality Food (SQF) 2000 Level 3 Certified Supplier by the SQF Institute, a division of the Food Marketing Institute (FMI). PM Beef is the first U.S. beef harvest facility to receive this distinguished certification.



To earn this most rigorous level of certification, a food supplier must not only maintain standard good manufacturing practices (GMPs) and develop and follow a Hazard Analysis and Critical Control Points (HACCP) program, they also must develop and maintain a quality and safety management system that provides ongoing control of food safety and quality aspects of their business.

“Being selected as an SQF-certified supplier is very important to PM Beef. We have always maintained the highest food safety and quality standards. This internationally recognized certification from a prestigious organization like the Food Marketing Institute is an external verification of our internal commitment to safety and quality,” said Lisa Hernandez, Vice President of Quality Assurance and Food Safety at PM Beef. “It’s what sets PM Beef apart from our competitors.”

The SQF certification builds confidence between retailers and suppliers; demonstrates compliance with regulatory and product traceability requirements; and provides a structure for implementing and demonstrating sustainable production and manufacturing best practices. SQF is internationally recognized and meets the standards of the Global Food Safety Initiative (GFSI). It also promotes cost savings by providing “one system, one audit.”

PM Beef has trained all employees on the importance of and requirements for SQF certification. “SQF training will be an ongoing process to ensure all current and future PM Beef employees have a continuing commitment to safety and quality,” Hernandez added.

“We commend companies such as the PM Beef Group for achieving SQF 2000 Level 3 certification, which means the company meets the requirements of one of the most stringent standards for food safety and quality in the industry,” said Jill Hollingsworth, DVM, FMI Group Vice President of Food Safety Programs. “The integrity of the SQF program relies on committed, effective and competent implementation of the SQF systems.”

PM Beef is a leading domestic and international supplier of top-quality, Midwestern, corn-fed beef. PM Beef is located in southwestern Minnesota, the heart of the Midwest corn- and cattle-raising area. PM Beef’s producer-partners are family farmers who are committed to producing top-quality beef raised according to the most humane standards, following strict individual product specifications. PM Beef provides its customers a wide variety of beef product lines, including PM Angus Beef, PM Natural Angus Beef, PM Retail Ready™ No-Trim Beef and a variety of customized solutions for their retail, food service and export partners.