



BUCKHEAD

Meat & Seafood | a Sysco company

Texas-Based Product Offerings



Company Overview

Family owned

Grown in Texas on family farms

Operate under full USDA inspection and HAACP regulations

Humanely Raised: Third party audited Animal Welfare program in place

Focus is producing and selling fresh, bone-in chicken such as Whole Birds and cut up chicken
Custom debone, size and portion at our sister company, Rio Grande Pak Foods in McAllen, TX

1950's - Holmes Foods was founded as an ice house and regional poultry slaughter facility

1960's - With the passing of the founder, Forrest Holmes, the company transformed into a member-owned Regional Agricultural Cooperative

1970's & 1980's - Holmes Foods continued to steadily grow, allowing many 2nd generation Gonzales County farmers to remain in the poultry business

1990's - Consolidated our breeder operations, feed mill, hatchery and processing plant into a vertically integrated operation.

2001 - Rio Grande Pak Foods began operation in McAllen, Texas in conjunction with the existing Rio Grande Poultry distribution facility in McAllen.

Greener Pastures Chicken



Raised on Grass

By maintaining a diverse collection of native grasses in our pastures, we ensure a wealth of healthy microorganisms, critters, bugs, and grubs that our chickens can enjoy foraging to supplement their diet. This provides the optimal setting for our chickens to enjoy their environment, stay active, and enhance their nutrition. Ultimately, this stress-free pastured lifestyle results in better meat texture and a more rich flavor in the final product.

Fighting Climate Change

Our farm team moves the pasture houses daily for the benefit of the land, the animals, and our customers' experience of the final product. Our regenerative organic farm integrates sustainable practices, supports biodiversity, and builds healthy soils.



Organic Standards

Our practices go well beyond the minimum that is required by the USDA National Organic Program, not only prohibiting synthetic pesticides and herbicides, fertilizers, antibiotics, hormones, and genetically modified organisms, but also building soil, exceeding welfare standards, working toward climate resilience, and so much more.



Animal welfare.

We are proud to offer our chickens a superior lifestyle that is free from stress. Our farm team ensures our chickens always have ample care, space, and enrichment available to enhance their experience on the farm. A healthy chicken is a happy chicken!





About Texas Quail Farms

Texas Quail Farms, Inc., founded in 2003 with headquarters in Lockhart, Texas, is the largest state inspected quail processing plant in Texas. The company produces a wide variety of protein-based quail products ranging from whole birds to semi-boneless birds, including gourmet specialties like bacon-wrapped breasts and legs. TQF distributes throughout Texas and coast to coast to the retail and foodservice markets including retail grocers, health food stores, gourmet restaurants, foodservice providers, caterers and to all those customers who just love to eat quail.

OUR CORE VALUES

Sustainability is an important part of the culture at Texas Quail Farms, and we take very seriously the company's responsibilities to customers, employees and the communities where we live and work. TQF strives to operate with integrity and care, and is committed to serving the best quality quail to its customers. The company also aims to provide a safe work environment and serve as stewards of the animals, environment and land entrusted to it.

SUSTAINABLE

We use sound sustainable solutions to produce our Texas Prime Quail. Providing a sustainable product is a top priority at Texas Quail Farms, because it's not only what our customers want, but it's the right thing to do. Our vertical integration and closed flock gives us the ability to maintain high standards and control the environment in which our birds are raised and produced. By growing locally, we reduce the transportation necessary to produce our premium products. By producing our own eggs from our breeder birds, we maintain our self-sustaining operation. We also reduce the chemical fertilizer used on local farms by dispersing the manure and litter from our quail production to local farms. We minimize our energy usage by utilizing natural ventilation, recycled products for bedding and low-energy lighting.





TWO FRIENDS AND A DREAM IS HOW WE BEGAN!

IT STARTED IN 2010

With the long-standing tradition of Texas family ranching in their blood, Co-founders Blake Robertson and Ryan Cade set out with the promise to never compromise on quality or experience when they created R-C Ranch wagyu beef. They saw a need in the market for safe high quality meat delivered direct from the source.

What sets R-C Ranch apart:

Family owned and operated in Angleton, Texas

Texas raised, black wagyu cattle

Top Tier steakhouse quality marbling and texture

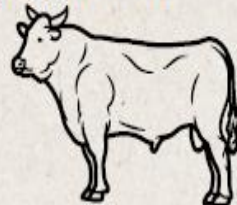
Our 1823 Program will add an extraordinary value proposition

without sacrificing quality

A Melt-In-Your-Mouth experience



GO TEXAN.





44 FARM^S ANGUS STEAKS

- *Owned and operated by the McClaren Family since 1909, 44 Farms is located in Cameron, Texas*
- *Largest registered Black Angus cattle producer in Texas*
- *Animals are humanely raised and follow the RightWay™ Program - our protocols for cattle care, cattle health and responsible land management*
- *Cattle raised with no growth hormones or antibiotics*
- *100% Vegetarian diet - raised on native grasses and grain, finished on grain*
- *Aged a minimum of 28 days*
- *USDA Certified Schedule G-112*



44FARMS.COM

f t i | @44FARMS



THE HeartBrand *Story*

Akaushi (Japanese Red Cattle) originated and evolved in Kumamoto, Japan. The cattle were developed to withstand the challenging climate and terrain of Kumamoto as well as the discriminating taste of Japanese consumers.

So impressed by the extraordinary characteristics of Akaushi cattle, a group of Texas ranchers found a loophole in the Trade Act of 1992 between the United States and Japan that allowed them to bring a small group of Akaushi cattle, eight cows and three bulls, into the United States on a specially equipped Boeing 747. The loophole was closed shortly after.

Ronald and Jordan Beeman have been involved with Akaushi cattle since 1998 through meat sales and cattle ranching. Seeing the tremendous benefits of the Akaushi cattle and beef, they founded HeartBrand Beef in 2006. With HeartBrand committed to preserving pure Akaushi bloodlines and careful management of the cattle, HeartBrand now has the largest herd of Akaushi cattle outside of Japan, with more than 14,000.

HeartBrand Beef is located in Flatonia, Texas with its primary ranch in Harwood, Texas.



EXCEPTIONAL TASTE



HeartBrand's Akaushi Beef is both tender and delicious as well as one of the healthiest sources of protein you can eat. The great taste and health benefits are unique to Akaushi cattle. That's why the Beemans have worked diligently to maintain and protect the Akaushi breed. HeartBrand produces source-verified Akaushi beef under rigorous quality guidelines and certified product testing. HeartBrand's Akaushi Beef is all-natural, sustainable and raised on family ranches.

HeartBrand is involved in every step of the process, from ranch to table, ensuring that its Akaushi beef is both the best-tasting beef in the world and the healthiest beef you'll ever eat.



100% CERTIFIED AKAUSHI BEEF

Texas' Finest Shrimp



FROM OUR FAMILY BOATS TO YOUR FAMILY'S TABLE

With a desire to do something more with his shrimp, Kenneth Garcia recruited his sister Regina Garcia Pena in 2002 to sell it. Shortly after, his brother Anthony and father Edward, Sr. came on board to create Philly Seafood. The men wanted to have more control over their shrimp production, but it was Regina who was determined to change the way the company did business. She shifted the organization from just selling shrimp to developing a brand that represented the family's values of hard work and dedication.

Philly Seafood is a family business with a family name. Regina's son, Daniel Phillip Pena III, lost his life in a tragic accident when he was four years old. Regina takes great pride in the company's image and reputation, because her son's memory is intertwined with the organization. The company's success and growth is based on the fundamental principles of integrity, quality and service. It manages the harvest, production, packaging, marketing and selling of the shrimp from family-owned boats. Philly Seafood is now a recognized brand in the retail and food service seafood landscape across the United States.

Philly's unique situation is what sets us apart. We buy shrimp from our gulf freezer trawlers. We know the captains that harvest the shrimp. Our team personally inspects each load at the dock. We carefully oversee processing and packaging of the shrimp. Philly Seafood guarantees the weight, count, and quality on our entire premium line.



**Wild Texas Brown
Shrimp**



**Wild Texas White
Shrimp**



**Texas Farm-Raised
Shrimp**





OUR STORY



Prestige Oyster's is a private family run business.

CEO Johnny Halili migrated from Albania to the U.S in the 1970's. Landing in the projects of Chicago, Johnny got his first job at a local car wash. After moving from job to job, Johnny made his way down to Louisiana after hearing of work from his cousin. Having never been on a boat, Johnny began working as a deckhand. After many hard years of working as a deckhand, Johnny Halili bought his first boat - Lady Katherine.

Johnny's best deckhand was his wife Lisa, together they weathered many cold winters oyster harvesting and hot summers shrimping to create an oyster company unlike any other. In the summer of 2010, Prestige Oysters installed the Quintus 350L high pressure processing machine and Cryo-Quick tunnel to process oysters. In 2013 Johnny acquired Joeys Oyster Company's state of the art facility with HPP technology in Amite, Louisiana.

At present day, Prestige Oyster's is still a family run business with Johnny, Lisa and son Raz running day to day operations. Prestige Oyster's Inc. has two full time processing plants and provides market for over 100 boats stretching from Texas and Louisiana up to Maryland.

COMMITMENT TO INVESTING IN THE FUTURE

It is with great pride that we continue investing in waters of the Gulf of Mexico. Throughout the year we recycle oyster shell into our bays and during the early summer months when oysters spawn we set out tons of rock and cultch material which help's create new reefs. Over the past 4 years we have set over 20,000 tons of rock into the Gulf of Mexico. Creating this substrate not only provides us with oysters but increase water quality creating a habitat for fish, crab and other organisms.



TEXAS HAND-RAISED OYSTERS



LONE STAR OYSTER COMPANY



MERMAID TEARS

We call these oysters Mermaid Tears™ because they are delicate and tender with a balanced, briny start and a clean, mild finish.

ABOUT US

Lone Star Oyster Company was founded by a husband-and-wife team with a deep love for our inshore Texas waters. As avid fly-fishermen, they've poled over half the oyster reef in Texas chasing redfish – and the skiff has the oyster rash to prove it.

Stephanie and Blake sought to express their fondness for the ocean by finding a way to go beyond appreciating the outdoors and give back in a way that makes our bays better. They traded in their business suits for wetsuits and the boardroom meetings for oyster cages and haven't looked back.

PEI-style oysters are great for shucking and have excellent presentation on the plate, but they spend a long time in a refrigerated truck getting to your customers. Gulf oysters, pulled from reefs, can be harvested close to home, but sometimes the presentation doesn't stack up against their cousins from the northeast.

Our oysters are grown in floating cages using techniques that provide deep-cupped, clean shells and a premium aesthetic. But unlike PEI oysters, Mermaid Tears are grown locally in Texas waters. These oysters spend hours – not days – in refrigeration before they are served to your customers.

Mermaid Tears provide the best of both worlds: the freshness of locally grown gulf oysters with a premium, PEI-style presentation.

GOOD EATING, GOOD FOR THE BAY

Texans love to eat oysters, as they should! But our wild oyster fishery is under pressure. Every year, dredging boats are concentrated onto fewer reefs in fewer zones. The open season gets shorter every year. Hurricanes and shoreline development don't make it any easier on our bivalve friends.

Our oysters started life as hatchery stock, so we add to the oyster population rather than deplete it. Mermaid Tears are grown in sections of the bay too deep for oyster reefs and seagrass, so they do not compete with wild stock for resources. Instead, our oysters work hard supplementing the role of wild oysters, filtering about 20 million gallons of West Bay water every day!

Last, but certainly not least, Lone Star Oyster Company is committed to our Build Your Bay™ pledge: we have a goal of recycling 100% of the post-consumer shell back to the inshore waters of Texas.



BOWERS HOMEGROWN

CATFISH

A southern farm-to-table favorite, our farm-raised hybrid channel catfish are a cross between blue catfish and channel catfish, giving them the best qualities of both fish. With a fresh, clean and mild flavor, our Homegrown® catfish make for a versatile choice and lower cost alternative, and work great pan-grilled for fish tacos, blackened for Cajun dishes or the classic, breaded and deep fried.



- Free of antibiotics and added hormones
- Raised on our family-owned farms
- Year-round availability

SPECIES
Hybrid Channel Catfish

FLAVOR PROFILE
Mild and sweet flavor

TEXTURE
Firm and flaky

FRESH OR FROZEN

- Whole Dressed
- Skinless Fillets
- Nuggets
- Irregular Fillets

The US farm-raised catfish industry was formed in the late 1960's and over the years grew to be America's top aquaculture segment. In the early 2000's, higher quality catfish hybrids became commercially available. The channel x blue catfish hybrid quickly became the standard due to its higher fillet yield, feed conversion and tolerance to adverse conditions like low oxygen and water temperature fluctuations.

OUR FAMILY-OWNED FARMS ARE THE PERFECT PLACE TO RAISE OUR SUPERIOR HYBRID CATFISH.



Our Bowers Homegrown Catfish® develop their characteristic flavors in our specialized aquaculture ponds, where the water quality is constantly monitored. It's in this optimal environment, our fish mature, nourished by a specially formulated diet, rich in proteins, vitamins and minerals.

Our fish are packed and shipped under a tightly controlled cold chain that preserves quality and flavor. At harvest, fish are carefully handled and promptly transported live to a state-of-the-art refrigerated processing plant. Fish are then sorted and batched by a high-tech computer grading system, packed, and shipped by refrigerated trucks, maintaining the cold chain throughout the process.

Nutrition Facts

Serving Size (Raw) 4oz

Amount Per Serving

Calories 130

Total Fat 2.5g

Saturated Fat 1g

Trans Fat 0

Cholesterol 45mg

Sodium 35mg

Carbohydrates 5g

Protein 22g

Calcium 20mg

Iron 0.1mg

Potassium 500g

HOMEGROWNSEAFOOD.COM

HOMEGROWN
SEAFOOD

SILVER STREAK

HYBRID STRIPED BASS

Silver Streak® Hybrid White Striped Bass by Homegrown Seafood® combines the best characteristics from striped bass and freshwater white bass, for a superior fish you can taste. With a mild, delicate and slightly sweet flavor, our bass is great baked, steamed, grilled, sautéed, or poached. The firm texture, large flake and bright white flesh is also highly regarded by discerning sushi chefs across the US.



SILVER STREAK®

HYBRIDIZATION:
freshwater white bass
and striped bass

FLAVOR PROFILE
Mild, slightly sweet

TEXTURE
Flaky, firm yet tender

- ▶ Free of antibiotics and hormones
- ▶ Harvested to order
- ▶ Fresh, Never frozen
- ▶ Family owned

PREMIUM QUALITY
YEAR-ROUND
AVAILABILITY
FOR MORE THAN



25 YEARS

The hybrid white striped bass was originally crossed in the mid-1960s, producing a faster, stronger and hardier fish than the original species. The hybrid species has a silver to black pattern that can vary in density, depending on the color of the water. Sometimes reaching over 20 pounds, the hybrid white striped bass remains popular as both a sport fish and cultured food fish.

OUR FAMILY-OWNED, TEXAS GULF COAST FARMS ARE THE PERFECT PLACE TO RAISE OUR PREMIUM HYBRID WHITE STRIPED BASS.



Our Silver Streak® Hybrid White Striped Bass develop their characteristic flavors in our Texas Gulf Coast aquaculture ponds, where the water quality is constantly monitored. It's in this optimal environment, our fish mature, nourished by a specially formulated diet, rich in proteins, vitamins and minerals.

Our fish are packed and shipped under a tightly controlled cold chain that preserves quality and flavor. At harvest, fish are carefully handled and placed into an ice slurry. They are promptly transported to our state-of-the-art refrigerated processing plant. Fish are then sorted and batched by a high-tech computer grading system, packed on ice, and shipped by refrigerated trucks, maintaining the cold chain throughout the process.

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Nutrition Facts

Serving Size (Raw) 4oz

Amount Per Serving

Calories 130

Total Fat 2.5g

Saturated Fat 1g

Trans Fat 0

Cholesterol 45mg

Sodium 35mg

Carbohydrates 5g

Protein 22g

Calcium 20mg

Iron 0.1mg

Potassium 500g

HOMEGROWN
SEAFOOD

COPPER SHOALS

RED DRUM

Proudly Farmed. Wildly Delicious.®

Copper Shoals Red Drum® by Homegrown Seafood® is mild with a snow white meat and robust texture that stands up to a variety of cooking methods. Delicious and versatile, Copper Shoals Red Drum® is the perfect medium for innovative chefs to create amazing dishes their customers will love.



COPPER SHOALS

RED DRUM

SPECIES

Sciaenops ocellatus

FLAVOR PROFILE

Mild and sweet flavor

TEXTURE

Firm flaky texture

▶ Free of antibiotics and hormones

▶ Harvested to order

▶ Fresh, Never frozen

▶ Family owned

PREMIUM QUALITY
YEAR-ROUND
AVAILABILITY
FOR MORE THAN



25 YEARS

Red drum, also known as redfish or spot tail bass, is a saltwater game fish legendary for its fight and its flavor. Native to the Atlantic and Gulf of Mexico, wild populations were overharvested in the 1970's, but careful management stabilized wild resources as consumer demand continued to grow. Today responsibly aquaculture farmed Copper Shoals Red Drum® allows for market-ready fish with no impact on wild species.



OUR FAMILY-OWNED, TEXAS GULF COAST FARMS ARE THE PERFECT PLACE TO RAISE OUR PREMIUM COPPER SHOALS RED DRUM®

Our fish develop in our hatchery before being transferred to carefully monitored, saltwater aquaculture ponds. It's in this optimal environment, our fish mature, nourished by a specially formulated diet, rich in proteins, vitamins and minerals.

Our fish are harvested, packed and shipped under a tightly controlled cold chain that preserves quality and maximizes shelf-life. At harvest, fish are carefully handled and placed into an ice slurry. They are promptly transported to our HACCP-compliant refrigerated facility, graded and packed in premium cold boxes. Dedicated trucks loaded to deliver Copper Shoals Red Drum® directly to customers, only hours after harvest.

Nutrition Facts

Serving Size (Raw) 4oz

Amount Per Serving

Calories 120

Total Fat 2g

Saturated Fat 1g

Trans Fat 0

Cholesterol 60mg

Sodium 30mg

Carbohydrates 4g

Protein 22g

Calcium 20mg

Iron 0mg

Potassium 490g

HOMEGROWNSEAFOOD.COM

HOMEGROWN
SEAFOOD

Accountability in the Gulf?

Finally, someone down here who knows what that means.

When Gulf Wild™ fishermen make a promise, you can believe we mean it. Down here, a person's word is everything. Generations of our family names are at stake and our personal reputations – not just our fish – are on the line.

So when we created the Gulf Wild™ brand, we actually started with our promise. One so big that it was bigger than ourselves. One so straight forward that it required no qualifiers, no exceptions. No kidding.

The Gulf Wild™ Promise

We promise to tell you exactly when, by whom and from where in the Gulf your seafood was harvested, at any time. We pledge that all seafood originating from our docks with the Gulf Wild™ label is, in fact, wild caught, not farmed, and is harvested under heavy conservation protocol that seeks to achieve sustainability within the Gulf of Mexico fishery.

Supported by an improved management system, our fishermen are demonstrating our leadership with voluntary conservation measures, supplemental safety testing, and a state-of-the-art technology system that tracks seafood back to the very boats that pull it in.



We're also redefining the meaning of accountability and what it takes to keep promises here in the Gulf. Mostly because we believe in our seafood, and we believe you should be able to, too.

GENUINE, RESPONSIBLY-CAUGHT, Traceable

Gulf Wild and the Gulf Wild TransparenSea™ System is a registered program of Gulf Wild Inc a 501c3 non-profit working to promote the BRANDING of fishery conservation and seafood sustainability from the fishermen forward to the end consumer.



Highlights of
Gulf Wild™

- Traceable to original harvesting vessels
- Demonstrable proof of quality, authenticity and sustainability
- Immediate, online validation at www.myGulfWild.com
- Restores supply chain and consumer confidence by delivering "Proof of Origin" to retailers, restaurants, and consumers

KATIE'S SEAFOOD MARKET

Galveston, Tx. PIER 19

After spending many years as a commercial fisherman, Buddy Guindon envisioned becoming a salesman and marketer in the seafood industry. In 1998, Buddy turned his vision into a reality when he, his wife Katie, and his brother Kenny opened Katie's Seafood Market on Pier 19 in Galveston, Texas.

Guindon, a founding member of the Shareholder Alliance, has come before congress informing them about the significance of seafood protection. They take great pride in supporting the local economy, Gulf Wild and Gulf of Mexico commercial fishermen.





HUDSON
★ MEAT MARKET ★



Hudson Meat Market's USDA-inspected facility processes, co-packs, and produces private-label recipes for clients across the country. We work with distribution companies, grocery stores, and restaurants to consistently provide quality wholesale orders on time.

**PROUDLY SERVING FROM THE HISTORIC SOUTH CONGRESS AVE
IN AUSTIN, TX. FOR MORE THAN 50 YEARS!**



Rabbit Hill Farms is a family owned and operated farm in Winnie, Texas working to provide fellow Texans with an alternative meat source: ethically raised, highly sustainable - RABBIT.

Rabbit Hill Farms is a product of many year's of research, travel, and thought. Utilizing the European model for productivity, ethical standards, sustainability, and low environmental impact.

After importing 420 breeding rabbits from France for genetics, ethical grow out equipment from Italy, and veterinary knowledge from the Netherlands they started their Texas journey in April 2020.

Through increased awareness and exposure, the market for rabbit meat in America is endless and underserved. Rabbit Hill Farms continues to change the landscape of commercial rabbit farming in the country.



**GREAT
PROTEIN
SOURCE**



**HIGHLY
SUSTAINABLE**



**ETHICALLY
GROWN**



**GO TEXAN
APPROVED**

DURHAM[®] RANCH



RAISED IN THE WILD

Durham Ranch Wild Boar is the ancient ancestor of the domesticated pig and found roaming wild throughout most of the United States. Its all-natural diet of mostly acorns and brush creates a lean, rich meat American restaurants are just beginning to discover.

For centuries Europeans have known the benefits of this wild delicacy; not only for conservation and preservation efforts but for the value wild boar provides foodservice and retail customers. Throughout Central Europe, Wild Boar is considered one of the most premium meats available.



Durham Ranch Wild Boar French Rack

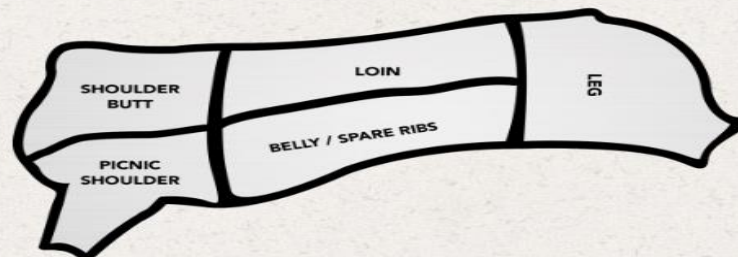


Durham Ranch Wild Boar Frenched Chop

LEAN AND FULL OF FLAVOR

Since Durham Ranch Wild Boar consumes a free range diet, the meat is naturally lean and extremely high in protein. Its sweet, nutty, intense flavor makes Durham Ranch Wild Boar a natural choice for any restaurant looking for something truly unique and unexpected. Durham Ranch Wild Boar is free-range, 100% natural, low in fat and high in protein.

For a full list of Durham Ranch Wild Boar products, please visit durhamranch.com



QUICK FACTS

SOURCED FROM: Texas

RAISED ON: Free range diet consisting mostly of acorns and brush

HARVESTED AT: Six months to three years / 70 to 250 lbs

TASTE IS: Sweet, nutty and intense the flavors can vary depending on what the hogs have been eating it truly is a "wild" animal

HOW HEALTHY: Wild boar is almost always leaner than commodity pork. They are never confined to feedlots or receive vitamin supplements, growth promotants or antibiotics. You would be hard pressed to find a cleaner more natural source of protein anywhere

COOKING TIPS: Wild boar can be cooked the same way as other commercial pork cuts. An internal temperature of 165°F is recommended for wild boar. Take care not to overcook the meat as it has a tendency to dry out quickly