GEMSTONE FOODS

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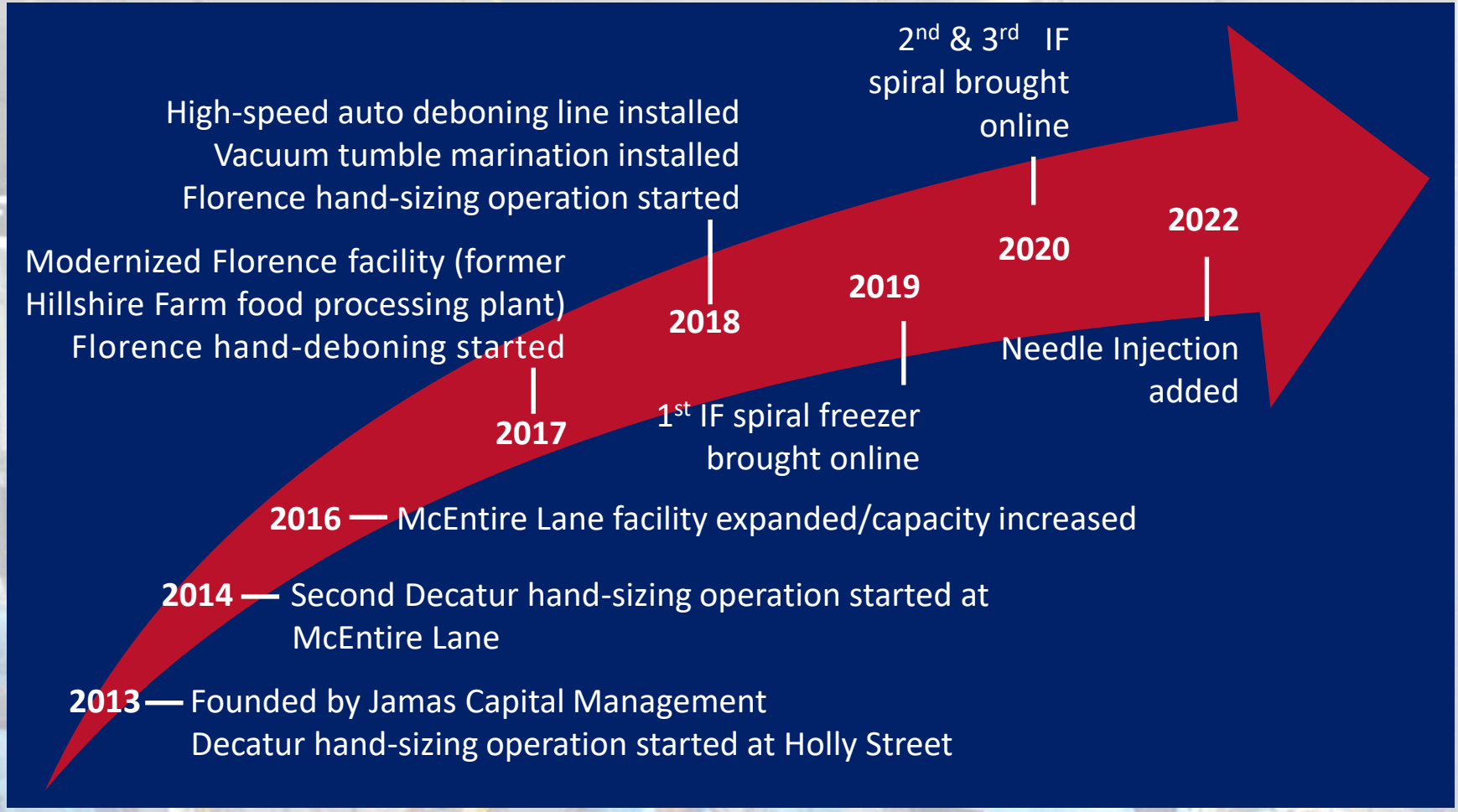
Our Story

Investing in Supply Chain Solutions



Our Story

Exceeding Customer Expectations

Flexible

- Custom products and solutions
- Customer specific packaging
- Scalable operations
- Equity sponsor with financial strength to invest in new infrastructure to meet customer needs

Supply Chain

- Efficient production facilities
- Trusted supplier for national integrators, retail, food service, and distribution
- Strong quality management and food safety programs

Solutions

- Precision, hand-sized breasts, nuggets, strips, and tenderloins
- Fresh and individual frozen (IF) products
- Marinated products
- Deboned fronts and thighs
- Private label and custom packaging

Capabilities

Utilizing Efficient Production Facilities

Decatur, Alabama

- Holly Street and McEntire Lane facilities
- Precision, hand-sizing
  - Meeting more rigid specifications than mechanical sizing
  - Resulting in higher product yields and lower trim than mechanical sizing
- Horizonal slicer
- Antimicrobial dip
- Combo, bulk box, CVP
- Multivac leak proof Case Ready packaging

Florence, Alabama

- Precision, hand-sizing
- Deboning - auto and manual lines
- Horizontal slicer
- Vacuum tumble marination
- Needle Injection for Bone In product
- Spiral freezers
- X-ray, metal detection
- Antimicrobial dip
- Combo, bulk box, CVP, bagged
- Future Capabilities
  - Up to 5 spiral freezers
  - Blast freezers
  - 45 ft. clear temperature-controlled storage

More than 800 dedicated associates in 270,000 square feet serving customers

Capabilities

Employing Certified Quality & Food Safety Programs

- All products produced under FSIS inspection
- USDA AMS Food Defense Audit approved
- Export approved
- USDA AMS grading services available

- All production facilities USDA Process Verified
- Claims include No Antibiotics Used Important to Human Medicine (NAIHM), No Antibiotics Used Important to Human Medicine (Health) (NAIHH), No antibiotics used for growth promotion, No Antibiotics Ever or Raised with No Antibiotics Ever, Veterinary use of antibiotics allowed, USA Source Verified, All Vegetarian Diet

- All three production facilities are AA BRC certified
- "Total Quality Management" Program
- Standardized quality, safety and operational criteria

Diversified Customer Base

- Retail

Walmart

Publix

Schnucks

TOPS YOUR NEIGHBORHOOD STORE WITH MORE

BJ's

- Foodservice

ZAXBY'S

Raising Cane's CHICKEN FINGERS

CURTZE FOOD SERVICE

Carnival Cruise Lines

Bill Miller Bar-B-Q

BUFFALO WILD WINGS

ROCK N ROLL SUSHI

UNIVERSAL Orlando

- Co-Pack & Custom Processing

Tyson

KOCH FOODS

Pilgrim's

WAYNE FARMS

Custom Craft POULTRY

Gordon FOOD SERVICE

SHAKE SHACK

Solutions

Delivering Custom Products & Services

Fresh

- Precision, hand-sized breasts and tenderloins to suit almost any size requirement
- Combos, bulk box, CVP options, Multivac

Individually Frozen

- Any poultry product
- Marinated or dry
- Bag sizes from 1 to 10 pounds
- Zipper option

Flat Pack

- Any poultry product
- Marinated or dry
- 5- and 10-pound bags
- Sealed bag option

Debone

- Small, medium, and jumbo birds
- Value-added, further processing options
- Combos, bulk box, CVP options

Solutions

Offering Private Label & Custom Packaging

- Customer specific requirements
  - Private label
  - Product name
  - Product description
  - Branded film
- Unique concepts co-developed
- Gemstone private label brand offered

Sized: Fillets, Strips, Nuggets

Sized: Boneless Thighs, Legs, Drums, Wings


RESEALABLE PACKAGE
TEAR HERE TO OPEN
Singing River
FOODS
Individually Frozen
CHICKEN TENDERS
2.5 lbs
CONTAINS UP TO A 15% SOLUTION OF WATER, SALT, AND SODIUM PHOSPHATES.
READY TO COOK FROM FREEZER
• CHICKEN BROTH GLAZED FOR FRESHNESS •
NET WT 40 OZ (2.5LB) 1.13kg
Keep Frozen
INSPECTED FOR WHOLESOMENESS U.S. DEPARTMENT OF AGRICULTURE


PACK DATE: 01/02/22
P-46255
Nutrition Facts
Approximately 10 servings per container
Serving size (113g)
Amount per serving
Calories 100
% Daily Value*
Total Fat 1g 1%
Saturated Fat 0g 0%
Trans Fat 0g
Cholesterol 50mg 17%
Sodium 350mg 15%
Total Carbohydrate 0g 0%
Dietary Fiber 0g 0%
Total Sugars 0g
Includes 0g Added Sugars 0%
Protein 23g
Vitamin D 0mcg 0%
Calcium 1mg 0%
Iron 1mg 6%
Potassium 0mg 0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
Ingredients: Chicken Tenders, Water, Salt, Sodium Phosphates, and Chicken Broth
DISTRIBUTED BY:
GEMSTONE FOODS, LLC
FLORENCE, AL 35630
Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.
Keep refrigerated or frozen. Thaw in refrigerator or microwave.
Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
Cook thoroughly.
Keep hot foods hot. Refrigerate leftovers immediately or discard.
0 10099 87000 0
We stand behind our quality so if you are unsatisfied with the product you purchased please reach out to us at (256) 712-3232 or quality@gemstonefoods.com
Singing River
FOODS
CHICKEN TENDERS
Contains up to a 15% solution of water, salt, and sodium phosphates
Hatched, Raised and Harvested in the USA
Poultry Raised Without the Use of Added Hormones or Steroids
*Federal regulations prohibit the use of added hormones or steroids
COOKING INSTRUCTIONS
COOK THOROUGHLY
CONVENTIONAL OVEN
1. Preheat oven to 375°F.
2. Bake from Frozen for 60 minutes or until a minimum internal temperature of 165°F is reached in the thickest part of the largest piece and the juices run clear.
GRILL
1. Preheat grill to medium-high.
2. Grill frozen chicken tenders, turning occasionally, until a minimum internal temperature of 165°F is reached in the thickest part of the largest piece and the juices run clear.
Appliances vary. Cooking times approximate. Adjust accordingly to ensure internal temperature reaches 165°F.
For best results when breading or marinating Individually Frozen Chicken, remove the protective chicken broth glaze by holding under lukewarm running water for about 1 minute.


RESEALABLE PACKAGE
TEAR HERE TO OPEN
Singing River
FOODS
Individually Frozen
BONELESS SKINLESS CHICKEN BREASTS
2.5 lbs
CONTAINS UP TO A 15% SOLUTION OF WATER, SALT, AND SODIUM PHOSPHATES.
READY TO COOK FROM FREEZER
• CHICKEN BROTH GLAZED FOR FRESHNESS •
NET WT 40 OZ (2.5LB) 1.13kg
Keep Frozen
INSPECTED U.S. DEPARTMENT OF AGRICULTURE
Nutrition Facts
Approximately 10 servings per container
Serving size (113g)
Amount per serving
Calories 100
% Daily Value*
Total Fat 1.5g 2%
Saturated Fat 0g 0%
Trans Fat 0g
Cholesterol 55mg 18%
Sodium 560mg 24%
Total Carbohydrate 0g 0%
Dietary Fiber 0g 0%
Total Sugars 0g
Includes 0g Added Sugars 0%
Protein 22g
Vitamin D 0mcg 0%
Calcium 1mg 0%
Iron 1mg 6%
Potassium 0mg 0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
Ingredients: Chicken Breasts, Water, Salt, Sodium Phosphates and Chicken Broth.
DISTRIBUTED BY:
GEMSTONE FOODS, LLC
FLORENCE, AL 35630
Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.
Keep refrigerated or frozen. Thaw in refrigerator or microwave.
Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
Cook thoroughly.
Keep hot foods hot. Refrigerate leftovers immediately or discard.
10099 87004 6
We stand behind our quality so if you are unsatisfied with the product you purchased please reach out to us at (256) 712-3232 or quality@gemstonefoods.com.
Singing River
FOODS
BONELESS SKINLESS CHICKEN BREASTS
Contains up to a 15% solution of water, salt, and sodium phosphates
Hatched, Raised and Harvested in the USA
Poultry Raised Without the Use of Added Hormones or Steroids
*Federal regulations prohibit the use of added hormones or steroids
COOKING INSTRUCTIONS
COOK THOROUGHLY
CONVENTIONAL OVEN
1. Preheat oven to 375°F.
2. Bake frozen breast sections until internal temperature on instant read thermometer reaches 170°F.
SKILLET
1. Add 1 tablespoon oil and breast sections to a cold skillet; cover.
2. Heat skillet to medium high and cook until breast sections are lightly browned and internal temperature on instant read thermometer reaches 170°F.
GRILL
1. Preheat grill to MEDIUM heat.
2. Grill frozen breast sections, turning occasionally, until internal temperature on instant read thermometer reaches 170°F.
Appliances vary. Cooking times approximate. Adjust accordingly to ensure internal temperature reaches 170°F.
For best results when breading or marinating Individually Frozen Chicken, remove the protective chicken broth glaze by holding under lukewarm running water for about 1 minute.
PACK DATE: 03234222
P 46253
BEST IF USED BY: 09/10/23
HTCHD,AA63D,IMEY1D4BA
2% 25% 50% 75% 90% 100%


Singing River
FOODS
5 lbs
Individually Frozen
BONELESS SKINLESS
CHICKEN THIGHS
CONTAINS UP TO A 15% SOLUTION OF WATER, SALT, AND SODIUM PHOSPHATES.
READY TO COOK FROM FREEZER
• CHICKEN BROTH GLAZED FOR FRESHNESS •
Keep
Frozen
NET WT 80 OZ (5LB) 2.27kg


Nutrition Facts
Calories 140
Singing River
FOODS
BONELESS SKINLESS CHICKEN THIGHS
Contains up to a 15% solution of water, salt, and sodium phosphates
Hatched, Raised and Harvested in the USA
Poultry Raised Without the Use of Added Hormones or Steroids
DISTRIBUTED BY:
GEMSTONE FOODS, LLC
FLORENCE, AL 35630
Safe Handling Instructions
COOKING INSTRUCTIONS
COOK THOROUGHLY
CONVENTIONAL OVEN
1. Preheat oven to 375°F.
2. Bake frozen thigh sections 60 to 65 minutes or until internal temperature on instant read thermometer reaches 180°F. (Bake thawed thighs 44 to 48 minutes.)
SKILLET
1. Add 1 tablespoon oil with 2 tablespoons of chicken broth and thigh sections to a cold skillet; cover.
2. Heat skillet to medium high and cook covered 28 to 30 minutes, turning 2 or 3 times, until thigh sections are lightly browned and internal temperature on instant read thermometer reaches 180°F. (Cook thawed thigh 16 to 18 minutes.)
GRILL
1. Preheat grill to MEDIUM heat.
2. Grill frozen thigh sections, turning occasionally, until internal temperature on instant read thermometer reaches 180°F.
Appliances vary. Cooking times approximate. Adjust accordingly to ensure internal temperature reaches 180°F.
For best results when breading or marinating Individually Frozen Chicken, remove the protective ice glaze by holding under lukewarm running water for about 1 minute.


RESEALABLE PACKAGE
TEAR HERE TO OPEN
Singing River
FOODS
2.5 lbs
Individually Frozen
CHICKEN WING SECTIONS
CONTAINS UP TO A 15% SOLUTION OF WATER, SALT, AND SODIUM PHOSPHATES.
READY TO COOK FROM FREEZER
• CHICKEN BROTH GLAZED FOR FRESHNESS •
NET WT 40 OZ (2.5LB) 1.13kg
Keep Frozen
INSPECTED U.S.
Nutrition Facts
7 servings per container
Serving size (112g)
Amount per serving
Calories 210
% Daily Value*
Total Fat 15g 19%
Saturated Fat 4g 20%
Trans Fat 0g
Cholesterol 70mg 24%
Sodium 360mg 16%
Total Carbohydrate 0g 0%
Dietary Fiber 0g 0%
Total Sugars 0g
Includes 0g Added Sugars 0%
Protein 17g
Vitamin D 0mcg 0%
Calcium 1mg 0%
Iron 1mg 4%
Potassium 3mg 0%
DISTRIBUTED BY:
GEMSTONE FOODS, LLC
FLORENCE, AL 35630
Safe Handling Instructions
Singing River
FOODS
CHICKEN WING SECTIONS
Contains up to a 15% solution of water, salt, and sodium phosphates
Hatched, Raised and Harvested in the USA
Poultry Raised Without the Use of Added Hormones or Steroids
COOKING INSTRUCTIONS
COOK THOROUGHLY
CONVENTIONAL OVEN
1. Preheat oven to 400°F.
2. Bake frozen wing sections 35 to 45 minutes or until internal temperature on instant read thermometer reaches 180°F. (Bake thawed wing sections 23 to 25 minutes.)
GRILL
1. Preheat grill to MEDIUM heat.
2. Grill frozen wing sections, turning occasionally, until internal temperature on instant read thermometer reaches 180°F.
Appliances vary. Cooking times approximate. Adjust accordingly to ensure internal temperature reaches 180°F.
For best results when breading or marinating Individually Frozen Chicken, remove the protective chicken broth glaze by holding under lukewarm running water for about 1 minute.
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GEMSTONE FOODS

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