



These materials are the intellectual property of NSC Beef Processing, LLC and/or its affiliates or subsidiaries and may not be copied, photocopied, duplicated, reproduced, modified, redistributed or incorporated into other materials, in whole or in part, without the express permission of NSC Beef Processing, LLC.



NSC Beef Processing Safest Meat

Your Healthy Beef Solution

NSC= No Spinal Cord



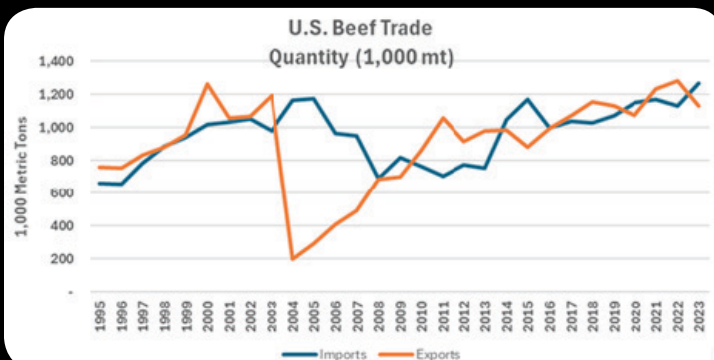
Our Technology

- New beef processing technology (est. 2019).
- NSC (No Spinal Cord) process without exposing the spinal in deboning, no bone meal is spread over the product, preventing contamination.
- Increases in production by 30- 50% and saves 20% process time by installing our technology.
- Eliminates 50% of worker's energy, workplace hazard and, ergonomic-friendly.
- Patented clean process, better health, high quality beef, increasing USDA & of Prime-graded.



Our Confident in Export Beef

- 12% of US beef is exported, Japan, Korea & China are the largest countries buying more than 50%.
- High quality US beef in demand more than ever, requiring USDA Export Verification (EV) program.
- Installing NSC technology can help accelerate international beef volume, ensuring healthy and safe product, winning consumer confidence.
- President of NSC Beef featured on major Japanese newspaper (2022).



More beef are crossing borders every year
We focus on safer and healthier meat



(325) 665-0602

ghendrix@safestmeat.com

<http://safestmeat.com/>