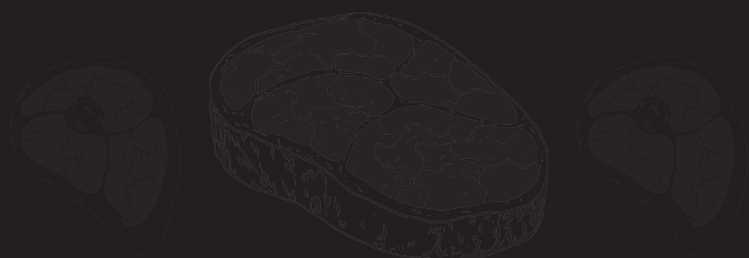
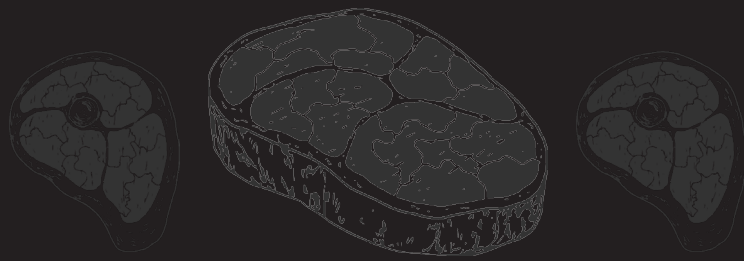




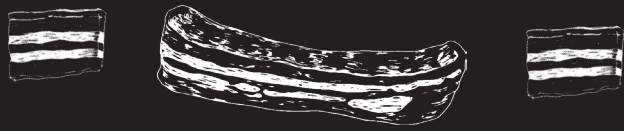
Beef Product Catalog

Winter 23-24 Edition





BCL BEEF DIRECT



Our Beef Mission

We are dedicated to ensuring that our customers receive nothing but the highest quality beef products. We strive to go above and beyond by offering personalized service that caters to each customer's unique preferences and needs, guaranteeing a truly exceptional experience.



Richard Dix, BG (Ret.)

President/ CEO



Heartfelt Commitment to Quality and Personalized Service

Dear Valued Customers,

I write this message to you not just as the President/CEO of Blue Collar Logistics, but as someone deeply passionate about the quality and integrity of the food we bring to your tables. At the heart of our mission is a simple, yet profound commitment: to ensure that you, our valued customers, receive nothing but the highest quality beef products.

In a world where food choices are abundant, we take pride in being your trusted source for free-roaming, grass, and grain-fed beef. Our dedication goes beyond just supplying beef; it is about nurturing a connection with nature and respecting the journey from pasture to plate. This philosophy is embedded in every step we take, ensuring that we provide the best possible natural beef products to the industry and to you, our cherished consumers.

We understand that each of you has unique preferences and needs when it comes to food. That's why we don't just offer products; we offer personalized service tailored to meet those individual needs. Whether it's selecting the perfect cut for your family dinner or providing guidance on the best cooking methods, our team is committed to ensuring a truly exceptional experience for you.

More than just a business, we see ourselves as custodians of health and well-being. By focusing on natural, healthy beef products, we aim to contribute positively to your dietary choices. It is a responsibility we take seriously, as we strive to increase the healthy intake of beef products, ensuring they are not only delicious but also beneficial for your health.

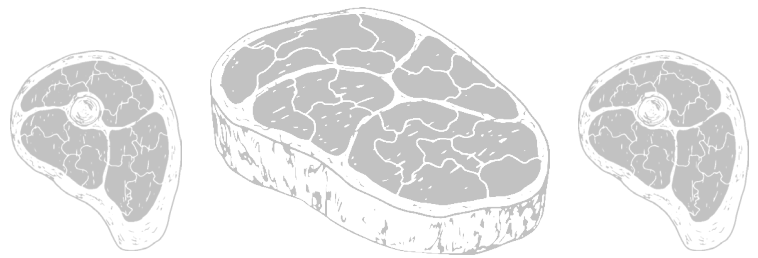
As we continue on this journey, your feedback and support are invaluable to us. It is your trust that drives us to go above and beyond, continually seeking ways to improve and innovate in what we offer.

Thank you for choosing Blue Collar Logistics as your partner in this culinary journey. Together, let's celebrate the taste, quality, and health benefits of natural beef, brought to you with care and respect.

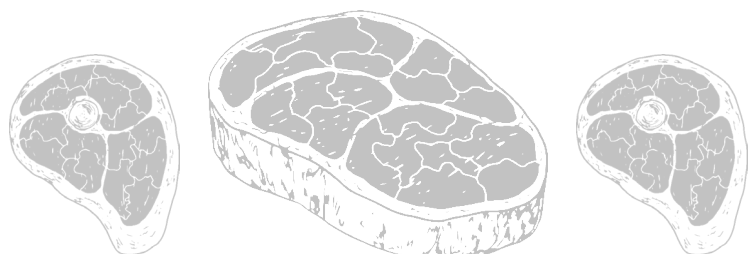
Richard B. Dix

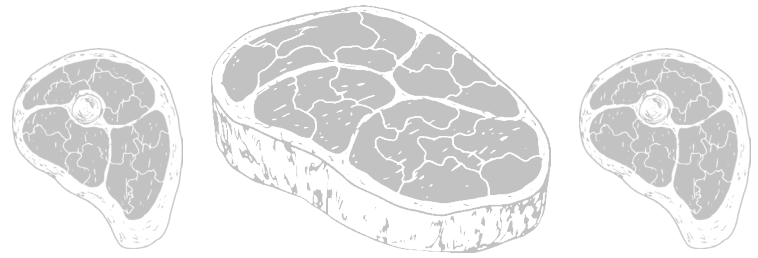
Richard Dix, BG (Ret.)

Table Of **CONTENTS.**



ABOUT BCL	06
OUR BEEF MISSION	08
OUR BEEF PROGRAM	09
OUR PROCUREMENT	10
OUR HAND SELECTED BEEF	11
WHAT'S NOT IN OUR BEEF?	12
WHATS IN OUR BEEF	12
PRODUCTION CAPACITY & CAPABILITIES	13
PACKAGING CAPABILITIES	13
PRIMAL BEEF CUTS	14
OFFERING	16





ABOUT BCL

MISSION:

We deliver audit compliant, efficient, and effective services at best value to provide our customer the winning edge in today's competitive markets.

Blue Collar Logistics Inc is a Service-Disabled Veteran Owned Small Business (SDVOSB) that provides innovative Global Supply Chain Solutions to commercial and government agencies. We are a full-service storage and distribution company that delivers first-class Global Supply Chain Support. We have been in business for over 20 years and our supply chain experts have over 60 years of combined experience. We have successfully directed Global material storage, acquisition, and distribution for 3.2M items for customers. We have experience in foreign military sales freight consolidation and forwarding. We possess successful hands-on leadership, logistics, commodities trading (Energy, Agriculture, Spirits) and managerial experience in the areas of storage and distribution, auditable and cyber compliant logistics operating systems, Infrastructure and Facilities Operate, Manage & Modify (O, M & M) and 3PL Operations.



CORE CAPABILITIES:

Our teams, driven by innovative ideas and results, specialize in:

- Managed Process Implementation & Monitoring
- Foreign Military Sales Operations
- Transportation Services (3PL)
- Military-Civilian Logistics Expertise
- Comprehensive Warehouse Operations & Distribution
- Requisition across All Classes of Supply



Our Corporate Commitment:

We don't just promise; We Deliver! Failure is Not an Option!



CERTIFICATIONS:

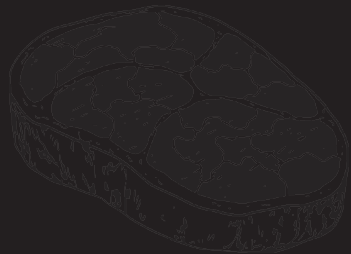
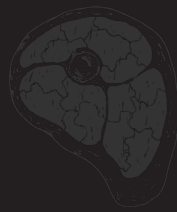
Company holds esteemed socioeconomic certifications from SBA as a Minority-Owned business and from VIP as a Service-Disabled Veteran-Owned Small Business (SDVOSB)



NAICS Codes:

- 541614: Process, Physical Distribution, and Logistics Consulting Services
- 493110: General Warehousing and Storage
- 423450: Wholesalers for Medical, Dental, and Hospital Equipment and Supplies
- 424470: Meat and Meat Product Merchant Wholesalers
- 424490: Other Grocery and Related Products Merchant Wholesalers

Our BEEF MISSION



We are dedicated to ensuring that our customers receive nothing but the highest quality beef products. We strive to go above and beyond by offering personalized service that caters to each customer's unique preferences and needs, guaranteeing a truly exceptional experience.

PROUDLY BASED IN THE UNITED STATES



Supporting Central Virginia's Family Farms:

Our Local Sourcing Commitment

As a local inspired supplier in Central Virginia, we make **every** effort to source product from locally based family farms.



Strategic Location

Comprehensive Fulfillment

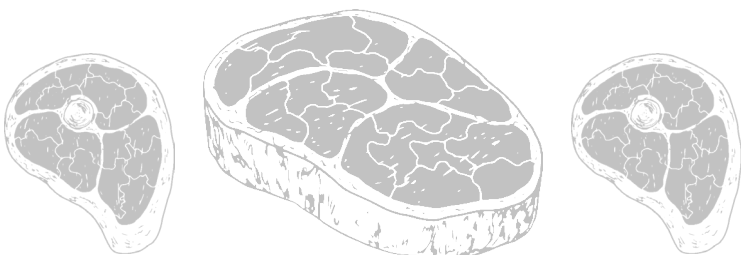
Strategically located in Gretna, VA, our fulfillment center is perfectly positioned to provide comprehensive fulfillment logistics to our partners located on the eastern seaboard with additional abilities to transport to west coast distribution ports via U.S. rail and intersates.



Our Beef Program

Highlights in our wide portfolio of items are our specialty beef programs. We are available for consultation on which program is best suited for you organization's demographic.

Our expert procurement and merchandising teams selected these specialty beef programs which have many advantages such as cleaner trim specifications and higher-grade marbling. The superior yield and eating experience is best seen by an in person cutting test.



Our PROCUREMENT

Local Farm Partnerships 100%

We partner with local farmers and ranchers to source Black Angus cattle. We have been involved with some of these partnerships since the commencement of the company. We work with our cattle feeding partners to continually improve the quality of our beef.



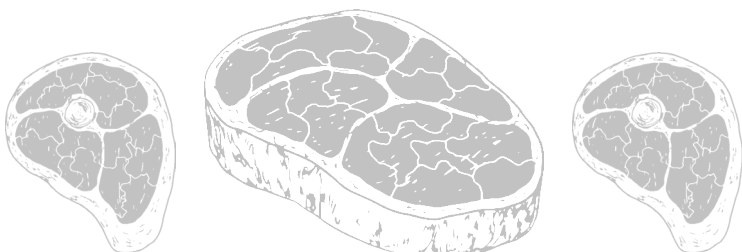
Raising the cattle:

Cattle must be raised on free roaming grass and corn-fed diet having at minimum 80% feed from natural corn sources. Cattle are fed up 140 days and are all born, raised and processed in the USA. The majority of our cattle being raised within a 250-mile radius of our Lynchburg, Virginia processing plant.

Systematic approach:

Operationally, we have developed and implemented a systematic approach to the humane handling of all livestock, meeting the requirements of both the NAMI guidelines and the Humane Slaughter Act of 1958.

NAMI
NORTH AMERICAN
MEAT INSTITUTE



Our HAND SELECTED BEEF

USDA Graded Beef is selected by trained AMS Grading Personnel trained in identifying carcass characteristics. Additionally, a USDA grading inspector is also on-site to assure precise grading of all carcasses.



**United States
Department of
Agriculture**



Free Roaming:

Our cattle have free roam of all our acres for grazing, shade, and water. The bulls, cows, and calves are always together. We do not confine or separate our animals. We rotationally graze our small herds to maintain pasture quality and quantity, and never use herbicides or pesticides.

What's **NOT** IN OUR BEEF?

- **NO** growth promoting hormones

- **NO** antibiotics in our cattle feed

- **NO** herbicides or pesticides on our crops

- **NO** chemical fertilizers on our crops

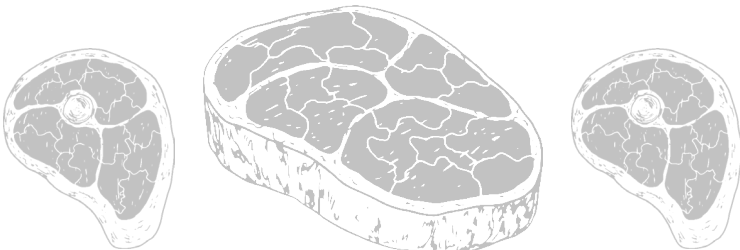
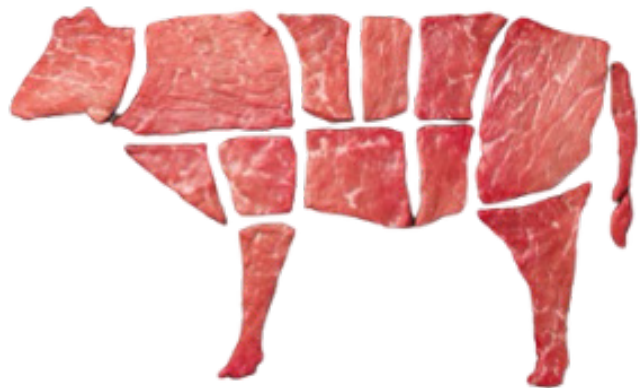
- **NO** feedlot confinement or crowding

- **NO** genetically modified seed crops



What **IS** IN OUR BEEF

- Natural grain from our farm
- Natural hay from our farm
- Salt
- Minerals



PRODUCTION CAPACITY CAPABILITIES

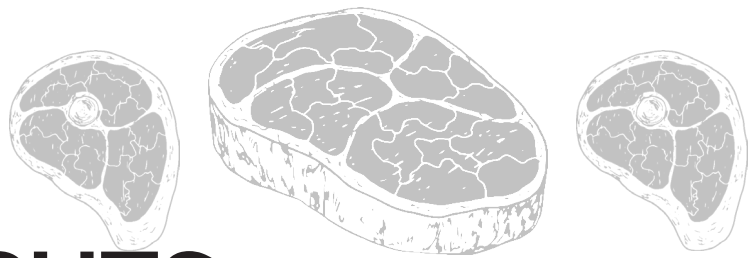
- Monthly Capacity Capabilities of up to 3000 heads
- Quarterly Capacity Capabilities of up to 9000 heads
- Yearly Capacity Capabilities of up to 108,000 heads

PACKAGING CAPABILITIES

Because of our close partnership with local USDA certified processing plants, we are able to deliver our product in a form custom tailored to our client's exact specifications.

- Carcass, primal, sub-primal
- Individually packaged portion controlled vacumed packed product
- Custom trim specifications

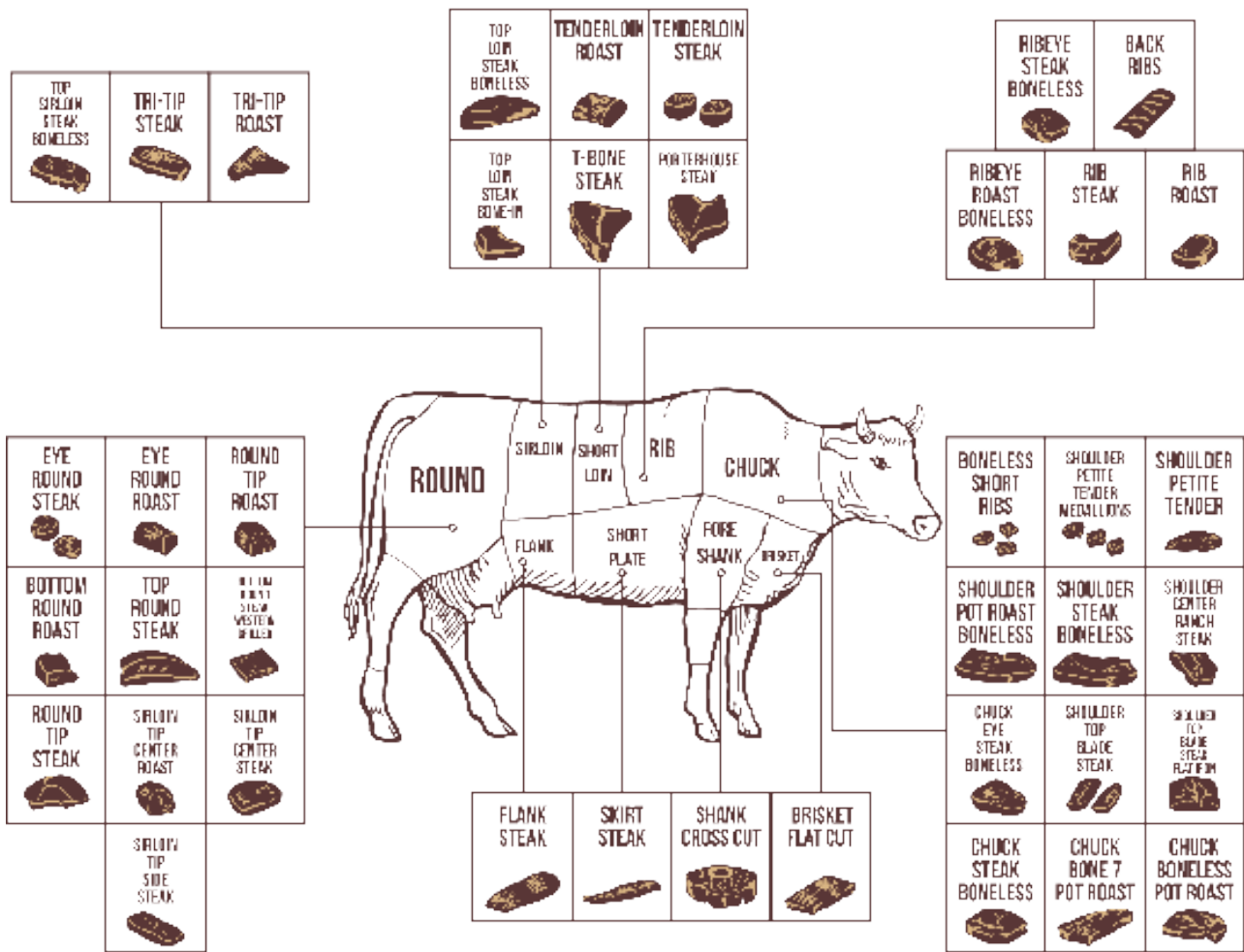


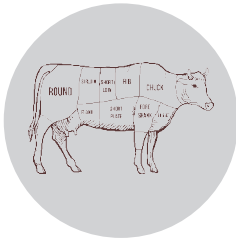


PRIMAL BEEF CUTS

Cut-out Model

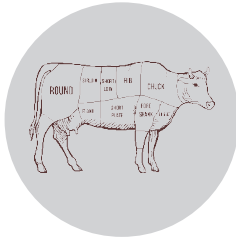
BEEF CUTS





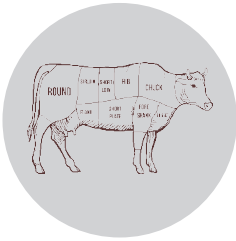
CHUCK

	% of Total Weight	Avg Weight
Brisket	3.30	22.13
Chuck Roll	4.80	32.33
Chuck Flap	0.70	4.47
Shoulder Clad	4.00	26.99
Upper Blade Clap Off	1.10	7.77
Mock Tender	0.60	4.40
Terras Major	0.20	1.50
70/30 Trim	8.50	57.59



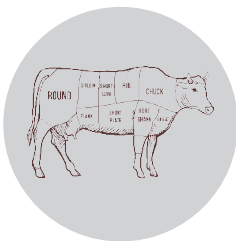
RIB

	% of Total Weight	Avg Weight
Rib Eye	3.20	21.88
Back Ribs	1.30	8.71
Short Ribs	1.90	12.83
Inner Skirt	0.70	4.67
Outter Skirt	0.30	2.15
Navel Boneless	2.50	16.89
50/50 Trim	3.10	20.80



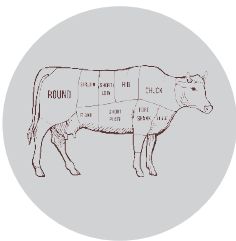
LOIN

	% of Total Weight	Avg Weight
Tenderloin	1.40	9.79
Strip Loin	3.00	20.50
Sirloin Flap	1.00	6.44
F flank Steak	0.50	3.35
Top Sirloin Cap Off	1.90	12.87
Coulotte	1.00	6.98
Tri Tip	0.80	5.57
50/50 Trim	2.50	17.17



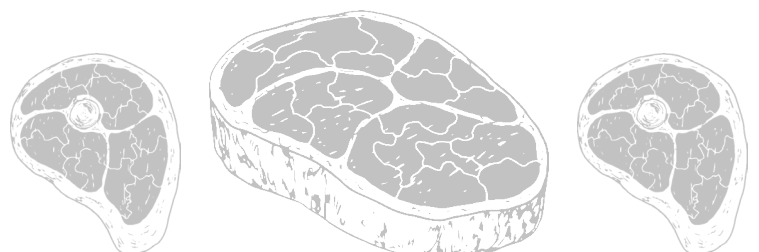
ROUND

	% of Total Weight	Avg Weight
Sirloin Tip Knuckle	2.80	12.95
Top Round	4.70	31.93
Bottom Round	2.40	15.92
Eye Round	1.30	9.00
80/20 Trim	5.40	36.63
Canoe Bones	0.30	2.19

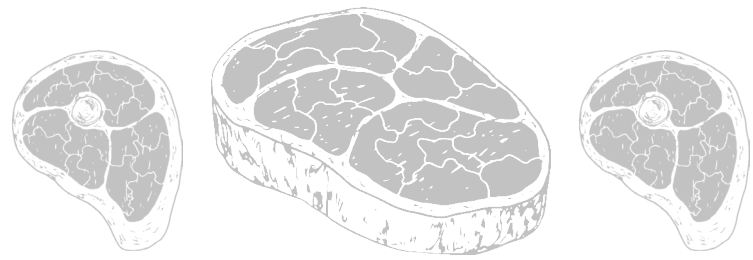


OFFAL

	% of Total Weight	Avg Weight
Hanger Steak	0.20	1.25
Cheek	0.10	0.60
Tongue	0.20	2.00
Ox Tail	0.10	3.00



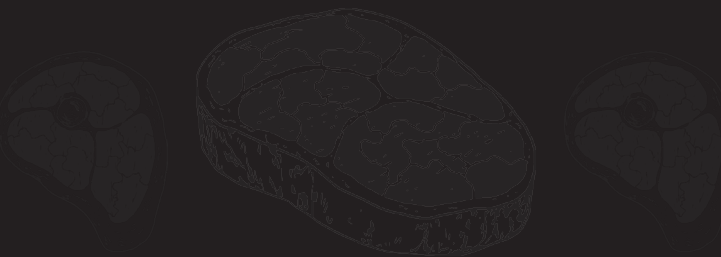
OFFERING



Choice and Prime USDA certified BEEF



- American Black Angus Beef grown in Virginia, USA
- Humanely raised, hormone and antibiotic free
- High Choice and Prime Beef
- Processed at USDA certified processing plant with grader on site
- Currently processing capacity at 200 heads per day
- Total net usable weight of approximately 500 lbs. per live animal
- SOP - Inspection and Pay, CIF Virginia, USA
- BCL will assist in arranging logistics for delivery
- Proposed production schedule of 100 heads per week, scalable to 500 heads per week in 90-120 days.
- As the world beef market recently shows a high degree of volatility, those prices are updated bi-weekly.





Pricing: Per lbs.

USDA graded Choice

\$
MKT
RATE

USDA graded Prime

\$
MKT
RATE

* Please contact our sales department via phone or email for an accurate price quote reflecting today's exact market pricing and availability of product(s).