



Discover What OK Foods
Can Do For You

MISSION

Our goal is to maintain a high standard of quality care for our animals, our employees, our customers and our community. Every step of our process is designed with you in mind.

OK
FOODS
a Bachoco company



COMPANY

OK Foods was founded more than 75 years ago and is now a wholly owned subsidiary of Industrias Bachoco. The company has evolved from a producer of livestock and poultry feed into North America's third leading chicken producer.

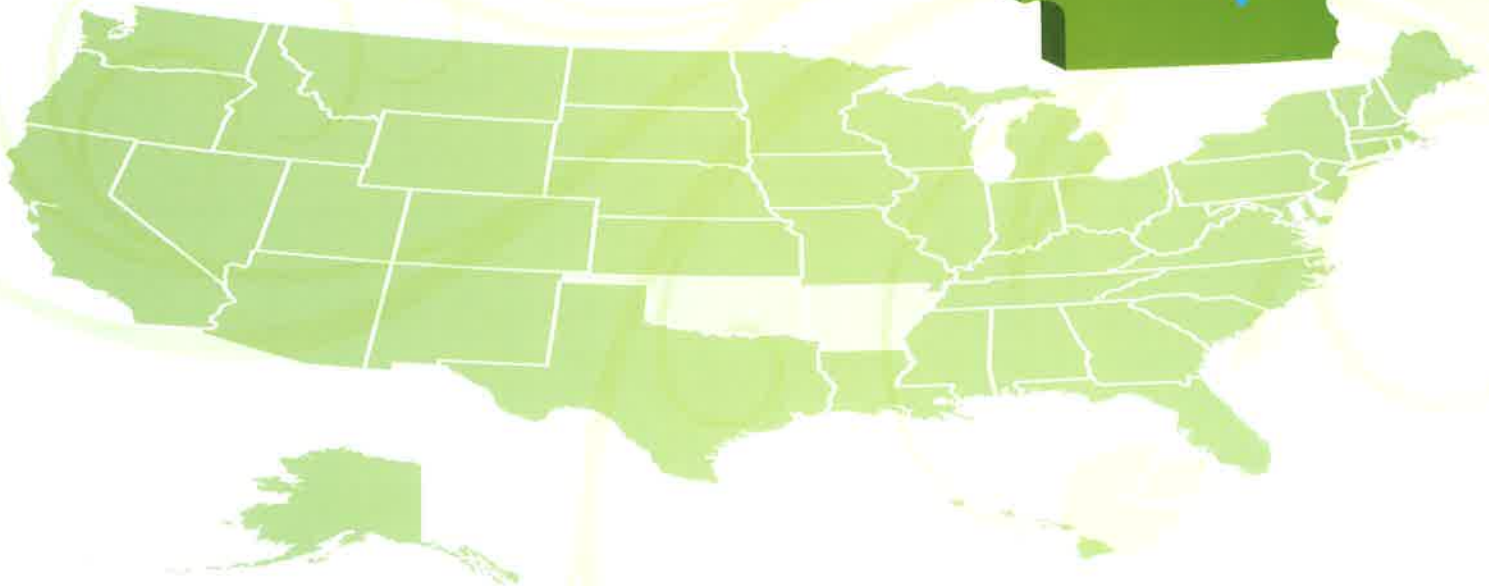


- Hatchery
- Feedmill
- Plant
- Ecology Management
- Cold Storage

MULDROW, OK
STIGLER, OK
HEAVENER, OK

FORT SMITH, AR

HERMITAGE, AR



USDA/SQF CERTIFIED

The USDA federal inspection system is designed to insure the highest quality standards are met for the betterment of the animals, employees and end users. We work closely with USDA inspectors to insure all requirements are met, if not exceeded.

As a vertically integrated chicken producer, we control our process from start to finish. Our SQF Level 3 Certified facilities include 980,000 square feet of processing space and 25 million lbs of freezer capacity.



ANIMAL WELFARE

In addition to our extensive auditing program to ensure our birds' welfare, we collaborated with industry and universities to develop and implement the first LAPS stunning system in the United States. Low Atmospheric Pressure Stunning is a safe and non-invasive stunning method, which has improved the welfare of poultry at slaughter. The system does not require the birds to be unloaded from live haul cages before stunning. In addition, comprehensive testing has determined this method of stunning is the most humane.



BIOSECURITY

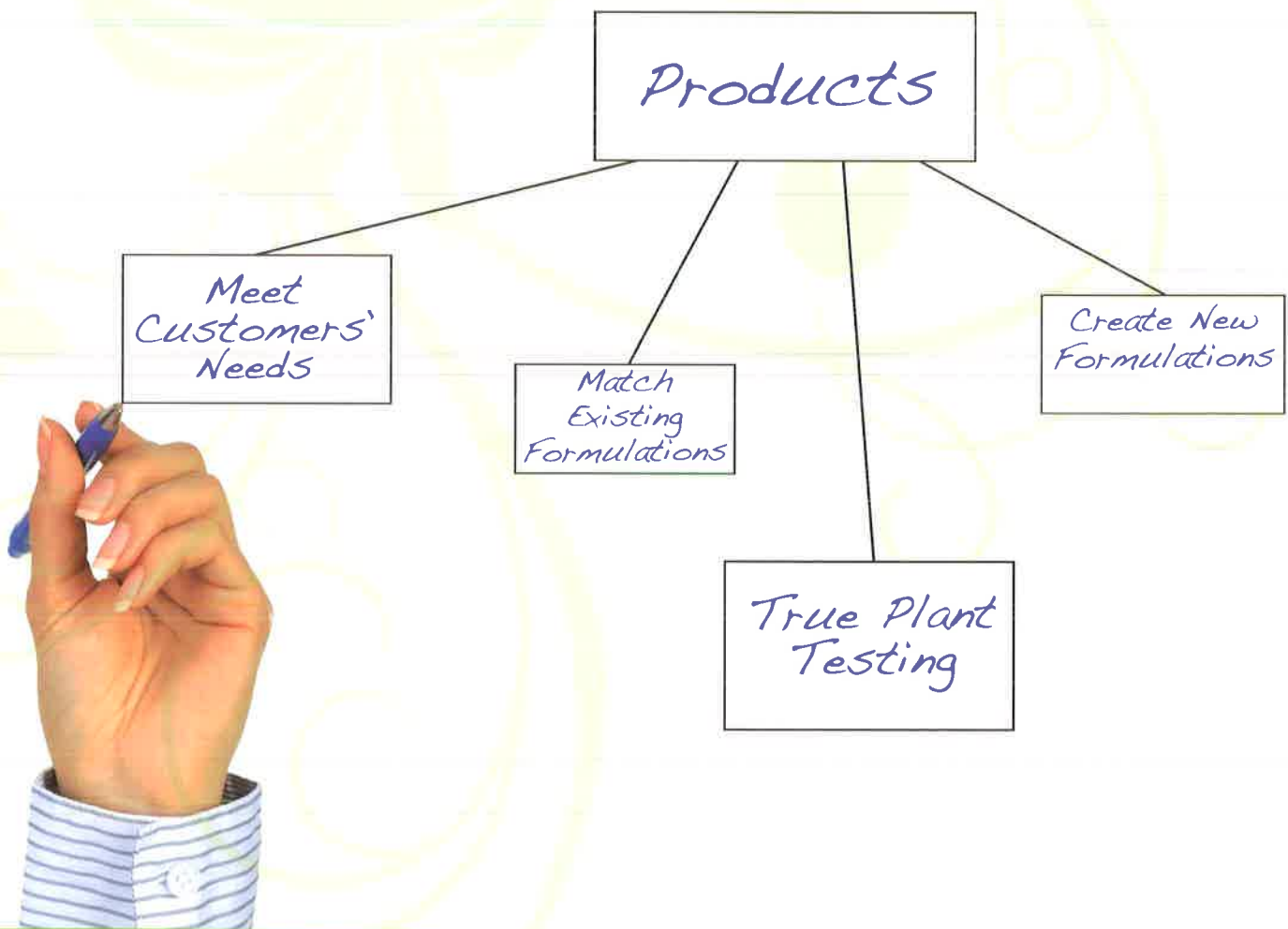
OK Foods is highly proactive in the areas of animal welfare and biosecurity.

As an industry pioneer in developing an animal welfare program, we have helped set the standard by which all companies are measured. Our animal welfare plans surpass industry standards and encompass all of our facilities. In addition, we include educational programs for producers, utilities and vendors to emphasize practices.



RESEARCH & DEVELOPMENT

Research and Development is more than a department at OK Foods, it is an integral part of what we do everyday. We pride ourselves on being the most interactive and readily available team in the industry. We have a long history of success in developing products that meet our customers' needs whether matching existing formulations or creating new ones. Our team is comprised of experienced doctors, food scientists and technicians available to assist in all facets of product development. Located within our further processing plant, this allows for true plant testing versus pilot plant testing.



FRESH PRODUCTS



SKIN ON THIGH



SKIN ON DRUMSTICK



BONELESS SKINLESS BREAST



SKIN ON LEG QUARTER



WHOLE CHICKEN



3 JOINT WING



2 JOINT WING



WING DRUMETTE



WING TIP



BONELESS LEG (BL)



SKINLESS TENDER



MID JOINT

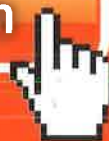


CHICKEN PAW



CHICKEN GIZZARD

www.OKFoods.com



OK Foods, Inc.
P.O. Box 1787
Fort Smith, Arkansas 72902
1-800-635-9441