



Franks and Sausage since 1967



Kent Quality Foods



Unparalleled quality.
Unbeatable taste.
Since 1967.

Your customers may not know our name, but they certainly know quality when they taste it. That's exactly what has made Kent franks and sausages a favorite since 1967. Our special blends of spices are meticulously hand measured. We use only the very finest ingredients and the freshest (not frozen) meat. Instead of running round-the-clock production for a little extra profit, we shut down our entire factory each night; this lets us dedicate a full eight hours to cleaning, inspecting, and recalibrating our equipment. It's this exceptional attention to detail that makes Kent quality so consistent. That's how you can earn a reputation for offering the best franks and sausage anywhere.

Whether you're a small unit operator or a nationwide restaurant chain, a small distributor, further processor, or national, broad

line distributor – we take the very best meat products and make them yours. If you want us to reproduce the taste and texture of your own special frank or sausage, we can do it. Our extraordinary conversion capabilities allow us to make virtually any product, any recipe. If you need custom packaging or private labeling, we'll take care of that, too. We're big enough to meet the volume requirements of nationwide dealers, yet small enough to cater to individual customer needs. We'll do whatever it takes to give your customers the taste that will bring them back for more.

Our company purpose is to produce the highest quality franks and sausage that meet the needs of our customers. It's all we do, and it's what we do best.



Just what goes into a Kent?

The finest cuts of lean, fresh, USDA inspected beef and pork

The latest technology in manufacturing and thermal processing equipment



Over 40 years experience producing franks and sausages

Our custom blend of special spices and seasonings

Multiple tests, state of the art analyses, and rigorous inspections

A firm commitment to the highest standards in quality and food safety



franks



Count on Kent franks for
consistent quality in every bite

Quality

With every frank as good as the last, you never have to worry about unexpected variation in taste, texture, or performance. Instead, you get the consistent quality that never disappoints. Here's how we do it:

INGREDIENTS

Consistency throughout is key to making a quality product. This starts with using the best ingredients available.

- We use only the finest raw materials in all of our products. This means going to the top houses to source the best selection of fresh, USDA inspected beef and pork.
- Exclusively use fresh beef and pork, never frozen. Each day several loads of fresh meat arrive at our facility for immediate processing
- Spices and seasonings custom blended to our strict specifications to ensure a reliable flavor profile.

QUALITY ASSURANCE

Our staff of quality assurance technicians monitor every step of the production process to verify that all product specifications and standards are met.

- Raw material testing to ensure suppliers meet our high standards.
- Full lab analysis of meat components for each product batch.
- Complete monitoring of every step in the production process from grinding through finished goods warehousing. Nothing is left unchecked.
- Continual product testing throughout the production process, ensuring each product lives up to our high standards, and to yours.
- Finished product analysis in our USDA accredited lab. Testing includes full lab analysis, product cooking performance, and verification of weights and dimensions.

FOOD SAFETY / SANITATION

Food Safety and Sanitation are top priorities. Nothing is more important than the wholesomeness and safety of our products.

- One Shift Production Operation. This is how we've always done it. It allows a full 8 hours for sanitation to fully disassemble equipment, clean, sanitize, and inspect prior to production start up the next day.
- Our QA technicians conduct a full inspection of all equipment and work areas prior to start up each day. We don't produce a single frank or sausage until we've verified that all equipment has been cleaned and sanitized to our expectations.
- Our QA staff continually monitors the equipment and facility environment. This includes sampling of product contact surfaces, equipment controls, and air quality to verify cleanliness and ensure that our standards for sanitation are met without exception.



You can always count on Kent. We make it our mission to:

- Foster long term, mutually beneficial business partnerships with our customers and suppliers
- Continue to meet the needs of our customers by providing industry leading product and service solutions
- Exceed customers' expectations through innovation and continuous improvement of our products and processes
- Achieve the highest levels of customer satisfaction through our relentless commitment to quality
- Continue to invest in the future growth and success of our organization through employee development





franks

Your customers know what they want. You know where to find it.

Whatever taste or type of frank you want, we've got the perfect hot dog to meet your needs and exceed your customers' expectations. All are made to the highest quality standards and all are customizable to your specific requirements. Kent franks make it easy to give your customers the quality they deserve, the taste they're asking for, and the consistency they expect. We can recommend the best product formulation and design for your specific requirements – whether you need a frank that will perform on a roller grill or a product that will maintain its color when boiled or steamed.

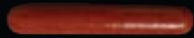


a sampling of our favorites



Black Angus Beef Franks

This is our premium frank. Made exclusively from Black Angus Beef, this delicious frank is formulated and processed to perform in a wide variety of applications and is available in a wide range of sizes to fit your specific needs.



All Beef Franks

Our All Beef Franks come in a variety of sizes, formulations, and spice profiles. Yet, they all have one thing in common – the great taste of Kent quality. That's because every one is made from our choicest cuts of premium meat and then cooked to perfection.



Beef and Pork Franks

Our classic, all-American Beef and Pork Franks are second to none, and come in multiple sizes and specifications to suit your specific requirements.



Pork, Turkey and Beef Franks

With our Pork, Turkey, and Beef Franks you get the delicious taste and unbeatable quality of Kent at a very affordable price.



Turkey Franks

A tasty alternative to red meat, our Turkey Franks are both reasonably priced and full of flavor. They make a popular addition to any menu.



Roller Grill Franks

Specially designed and formulated for use on the roller grill, our delicious Roller Grill Franks maintain their appearance and consistency on the grill for hours. Roller Grill Franks are available in Beef as well as Beef and Pork.



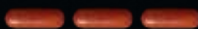
Natural Casing Franks

The delightful taste and texture of our Natural Casing Franks will please even the most demanding customers and keep them coming back for more again and again.



The Foot Long

A true classic, the famous Foot Long hot dog now comes with the great taste and quality that only Kent provides. Available in All Beef or Beef and Pork.



Cocktail Franks

Perfect for any occasion, our delicious Cocktail Franks can be specially produced to accommodate your unique requirements.



Customize Your Own Frank

At Kent, we specialize in conversion and can customize any frank you need. So tell us about your favorite frank, and we'll make it for you exactly how you like it, as often as you want.



sausage

No one packs more into their sausages and specialty meats than Kent.





Kent sausages and specialty meats: Unbeatable quality. Unforgettable flavor.

- Fully cooked
- Easily prepared (simply heat and serve)
- Delicious, sealed-in flavor
- Consistent taste and appearance
- Ultra-precise portion control
- Skinless and natural casings

More quality. More choice. More flexibility. More flavor. That's what you get when you come to Kent for your sausage and specialty meats from Kent. With an unwavering commitment to day-in, day-out consistency, we leave all the excitement to our unique recipes and flavorful seasonings. We never compromise on the quality of our raw materials. That's why you'll always find that all of our sausages and specialty meats are made from the finest cuts of fresh, lean, USDA inspected beef and pork. With natural casings or skinless, these sausages are carefully blended and cooked to perfection.

Even after 40 years as a quality leader, we still go out of our way to source the best raw materials and ingredients. We also commit far more time and resources than many of our competitors to keeping our facility in top condition. By continually monitoring and measuring every step of the production process and employing excellent manufacturing techniques and processes, we're able to

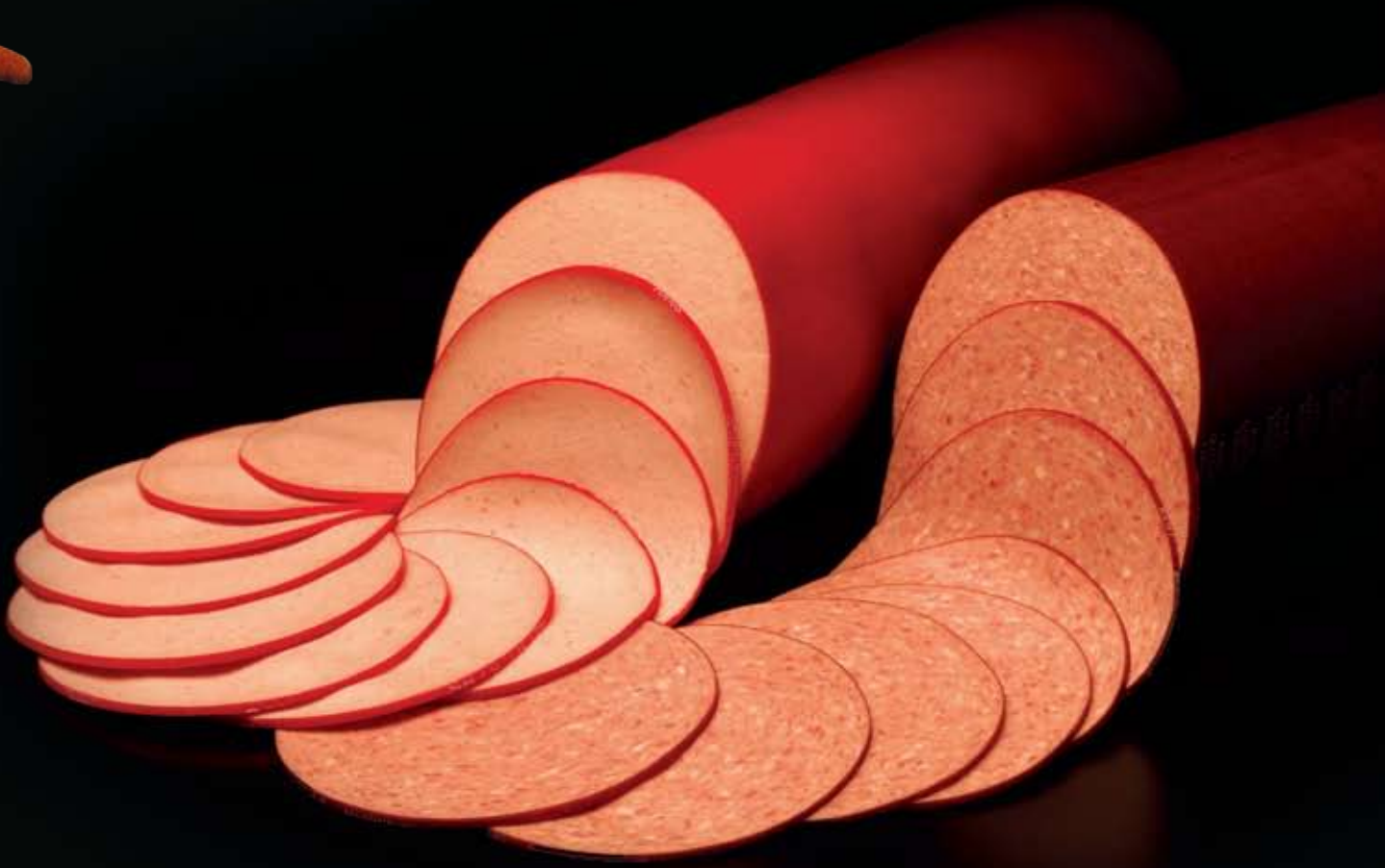
ensure higher standards of safety, quality, and consistency in each of our products.

All this means that when you order Kent sausages, you always know exactly what to expect. Just as important, this emphasis on dependability applies not only to the sausages themselves, but to every customer interaction. With Kent you can always count on timely, reliable delivery and helpful customer support.

Although we feature a long list of best-selling products, we also continue to test and develop new ideas and recipes. So if you haven't checked in with us lately, you need to take another look at Kent Quality Foods. Whether you're searching for better sausages to serve to your customers or your customers' customers, you get more quality, more choice, and more support from Kent. No one puts more into their sausage and specialty meats than we do.



sausage & specialty meats



With so many choices, you can add all kinds of variety and interest to your menu. Yet, because all our sausage and specialty meats are pre-cooked, they're easier to work with and prepare. All you have to do is heat and serve them. Whether in pasta sauces or paella...soups, gumbo, or risotto...Kent sausages can transform any recipe into a real crowd-pleaser. We can work with you to develop new menu solutions, and we also provide product training whenever you need it. With our proven conversion capabilities, we can even produce specific sausages to meet the unique requirements of your special dishes.



a sampling of our favorites

Sausages



Smoked Sausage-Skinless

Everyone loves our traditional smoked sausages.



Smoked Sausage-Natural Casing

A delightful texture to compliment a delicious flavor.



Polish Sausage-Skinless

The authentic taste that keeps people coming back.



Kielbasa-Natural Casing

A traditional favorite that's rich in flavor.



Bratwurst-Skinless

Fine chopped meat for a superior sausage.



Bratwurst-Natural Casing

The natural choice for this perennial favorite.



Italian Sausage -Skinless

Spicy and full of flavor, it's a real crowd-pleaser.



Roller Grill Sausage

A tasty treat formulated specifically for roller grill applications. Available in Smoked and Polish seasoning profiles.

Our Favorite Specialty Sausages



Cajun Style Sausage

A feisty Cajun style flavor in the best tradition of the region.



Jalapeno & Peppercorn

This unique recipe adds zest to any menu.



Smoked Cheddar

A delicious idea with old fashioned smokehouse flavor.



Customize Your Own

We can make any kind of sausage you want.

Our Favorite Specialty Products



Deli Bologna

Exceed their expectations with this premium bologna.



Salami

Our delicious salami is second to none.



Braunschweiger

With its soft, smooth texture and distinctive taste.



Corn Dog

Giving real quality to a fun favorite.



Kent Quality story

When it comes to quality, nothing is too much to ask. Even if it means closing our factory each night.

Our Quality Assurance staff and on-site lab work hard to ensure that all product specifications are met and all food safety standards are maintained without exception by monitoring plant sanitation and all processes and procedures. Because food safety is our top priority, we rigorously train employees in food safety practices and procedures.

Even during regular production weeks, we close our plant for eight hours each night to deep clean the facility and recalibrate our equipment. When the plant is running, we take extraordinary measures to inspect, test, and sample our products. We meticulously control every step of the process, from sourcing...to manufacturing...to delivery. Our competitors may not think it's worth all the extra effort; but for us, it's just one more way we can ensure the absolute highest quality standards in every product we make.



CUSTOMIZATION

We can produce any taste, texture, and appearance you desire. That's why after years of producing custom franks and sausage for many leading establishments we consistently get positive feedback, and why we now have over 200 different recipes. Whether you're looking for an entirely new product, have an existing flavor profile for us to produce, or need private labeling / custom packaging, we can handle it. Here's why:



- Our R&D department has the capability to develop products that perfectly fit our customer's needs and applications. Whether it's taste, texture, color, cooking performance, or all of the above, we'll work with you from the start to develop a product that meets your specific needs.
- R&D takes product development from conception through production to final packaging – including formulation and spice profile development, processing specifications and procedures, thermal processing development, and final packaging configuration.
- Once R&D completes the product specifications, the product is handed off to our capable and highly trained production staff. Our modern equipment and facility, combined with a flexible production process provides a broad range of capabilities. It allows us to meet a wide variety of demands in both product types and volume, giving us the ability to meet the needs of everyone from the small unit operator to national, broad-line distributors.
- Our packaging capabilities provide for numerous options in package style and configuration, custom package printing, case configuration, and private labeling.



CONVERSION

Converting to a new supplier is a significant change, and we know how critical a smooth transition is to your operation. So we've developed a process to ensure a seamless transition that is both efficient and effective. We work closely with our new customers throughout the process, ensuring the conversion goes smoothly, and your supply chain is not disrupted. Whether you're converting to our existing product line, or we've custom developed a private labeled product, we work with you from planning through to execution.



- The Cross functional team within our organization, including Sales, Customer Service, R&D, QA, Production, and Distribution works closely through the entire process. We make sure every base is covered.
- Quick, responsive service and a flat organizational structure that makes the conversion process effective and efficient.
- Customer service and sales support throughout the process.

CUSTOMER SERVICE / SALES SUPPORT

Producing quality franks and sausage is just part of what we do. We realize that customer service and sales support are a critical part of the on-going relationship we have with each of our customers. Open lines of communication and on-going customer support is just another part of what we do. In a world where profit margins rule and mass manufacturing is the norm, we do things differently at Kent, and that really is a wonderful surprise.

the call for quality



It's not just that you can get Kent quality for virtually any type of frank or sausage; it's that we make Kent quality so easy to get. We combine responsive customer service with outstanding order processing and execution. Our nationwide distribution network employs the resources of trusted common carriers to compliment our own fleet, ensuring speedy delivery. We also provide unbeatable sales support with services such as menu ideation, product training, and product marketing concepts. Our sales team is structured to provide the most efficient level of service and support so we can best meet your needs.

Contact us today, and you'll see what we mean. You'll find that we put every bit as much effort into answering your questions, fulfilling special orders, and meeting tight deadlines as we do into producing the finest franks and sausages your customers ever tasted.







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