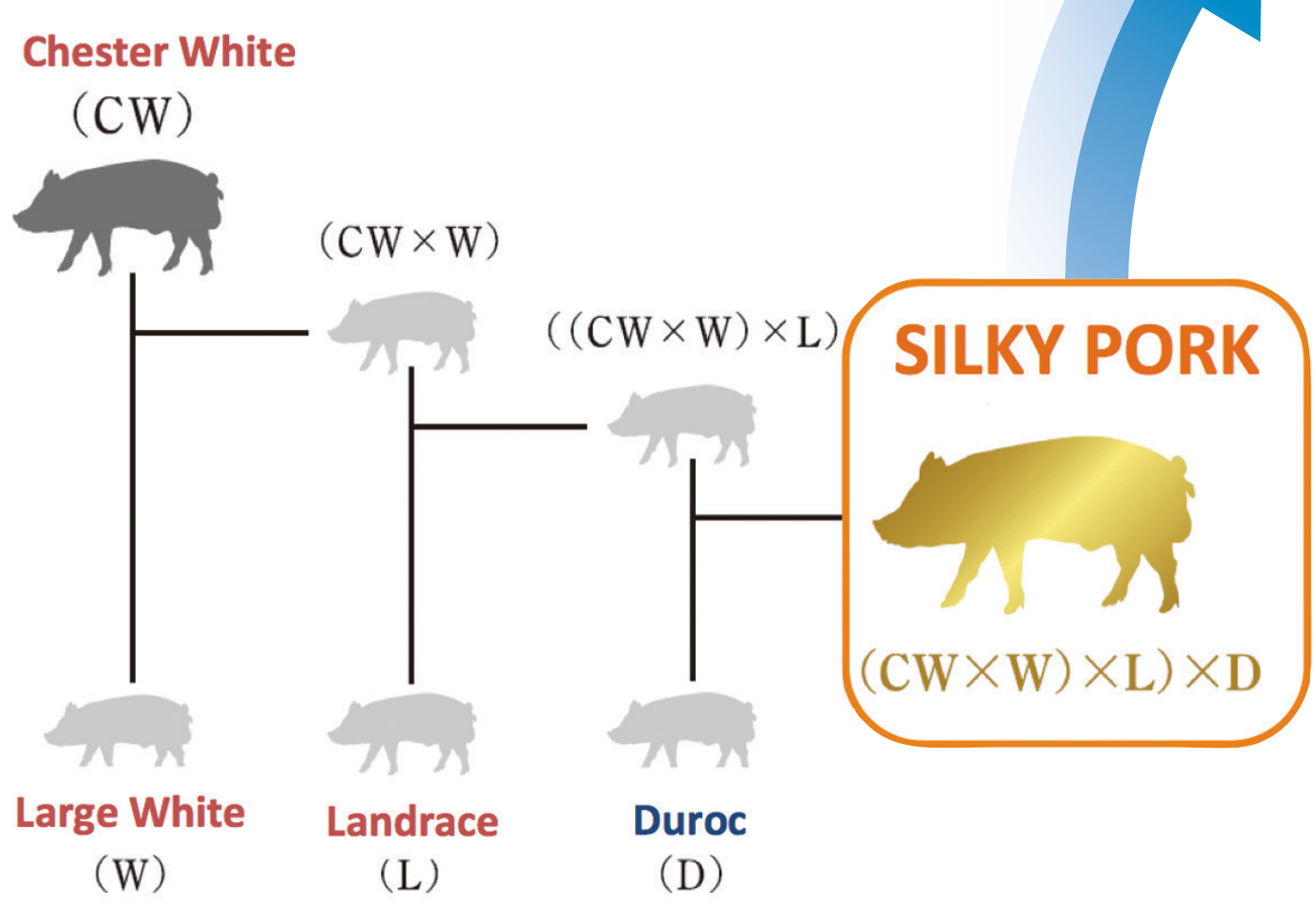




Silky Pork® is a brand exclusive to Sumitomo Corporation of Americas. The special breed of pork was produced to fulfill a market in Japan with a much different palate than the typical American style pork. With the help of experienced hog farmers Bob and Ted Ivey of Maxwell Foods, Inc., SCOA patented an exclusive breed of hog that embodies the desired flavor characteristics for Japanese consumers.

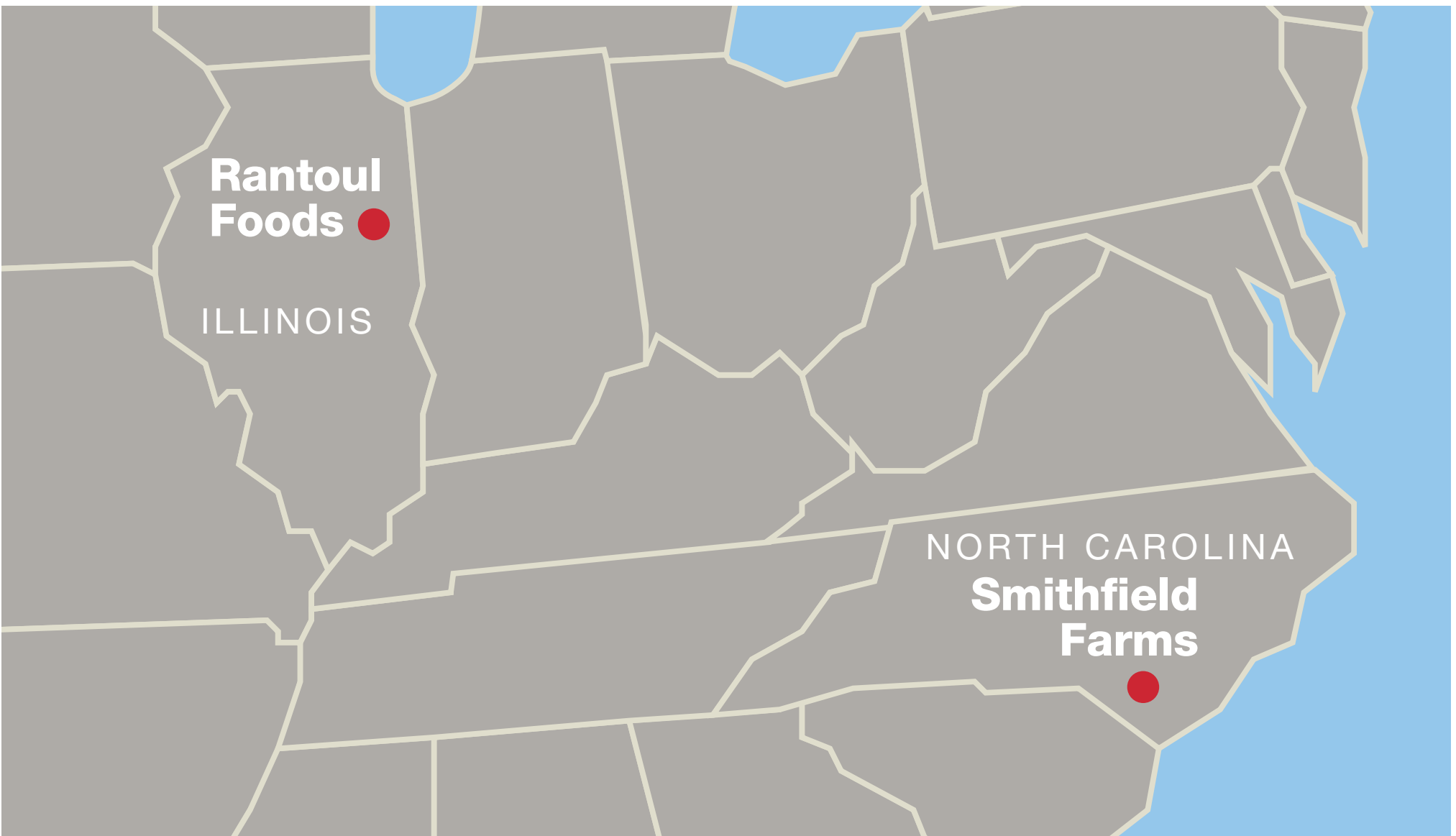
Patented Silky Pork Genetic Lines:

4-Breed cross hogs bred by the Ivey brothers at their hog farm in Goldsboro, NC.



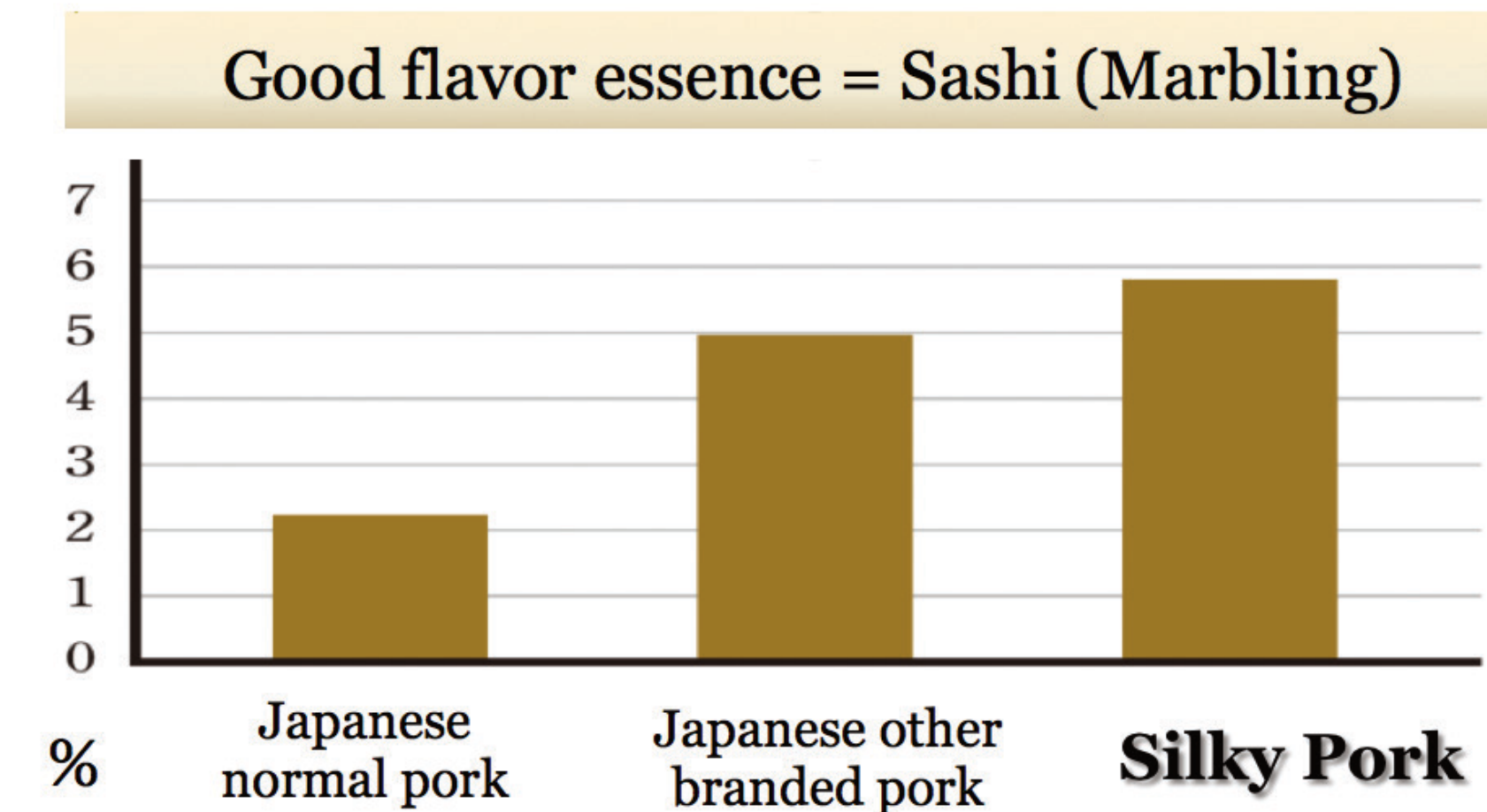
Processing & Distribution:

Hogs are sent to Smithfield Farms in North Carolina and Rantoul Foods in Illinois for cutting and distributing.



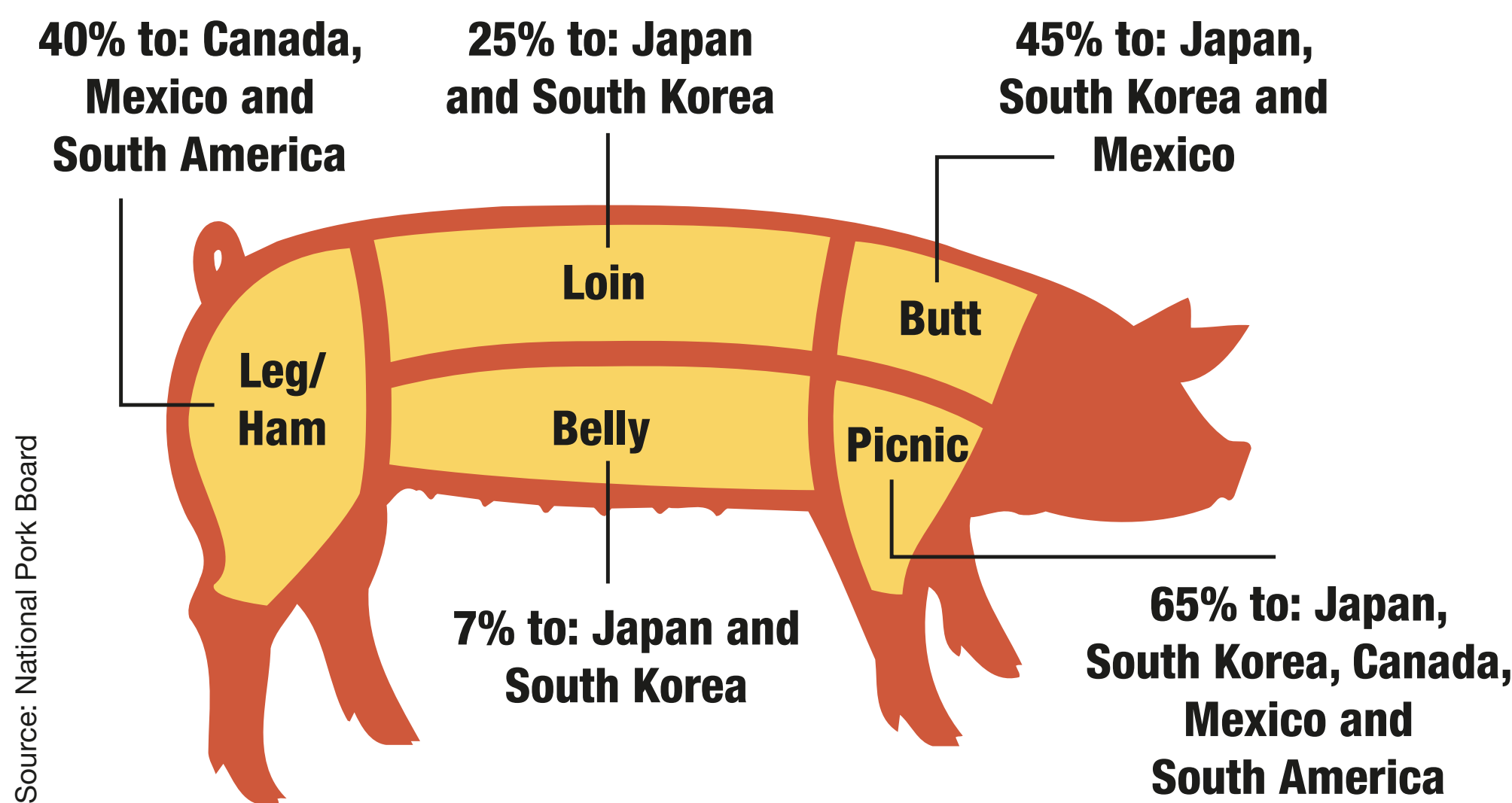
Silky Pork Unique Characteristics

- Appearance of marble pattern
- Tender, soft texture
- Tasty fat throughout



Shipping the Pork

Of all U.S. pork produced, here is where the cuts end up based on rough estimates



Farm to Fork:

Silky Pork’s main distribution is throughout Japan, served widely in restaurants and found in all major supermarkets. In the U.S., you can find Silky Pork in select Japanese grocery stores and served exclusively at Ootoya Restaurants in New York City. It is extremely important to Japanese consumers to know where their meat comes from. This is why every package of Silky Pork is traceable back to the farm and farmer it came from, ensuring a quality product.

