

CRIDER FOODS

- ❑ Market leader in canned meats in global market
- ❑ Crider represents six decades of commitment to quality and service
- ❑ Many of the nation's top food companies entrust Crider with their brand's reputation

About Crider Foods

Crider Foods is a Marketer and Processor of shelf stable and fully cooked products for customers around the globe. We are the market leader in canned chicken as well as a major producer of canned turkey, ham, pork, and beef. Crider diligently expands to meet the needs of its customers. We have invested in a state-of-the-art plant for frozen-fully cooked products as well as expanded our canning operation and warehousing to keep ahead of our growth. We have a new Innovation Center and a test plant to better keep our customers as industry leaders.

As a food supplier to the world, we have a commitment to provide the industry's highest level of quality, service, and corporate integrity for our retail, foodservice, school, and institutional customers. Crider is very proud of our SQF (Safe Quality Food) Level 3 status. Being SQF certified for three consecutive years is a testament to our commitment to our customers.



Crider Foods Logo

Crider Foods' History

Privately owned and operated, Crider represents six decades of family commitment to quality and service. While the business model has evolved, the enduring family philosophy towards quality, service, and integrity is central to our success.

Our management team includes many seasoned professionals with proven track records in the Food Manufacturing Industry. We are proud of our heritage and equally so of our entire team and their experience, our state-of-the-art facilities, our continuously expanding capabilities, and our successful business model.

Since our humble beginnings we have continued to enjoy solid growth and widespread market recognition. Many of the nation's top food companies entrust Crider with their brand's reputation.

CRIDER FOODS' products

- A. Canning Operation
- B. Fully Cooked Operation

A. Canning Operation (1/5)

Canning Operation

Our canning facility is truly state-of-the-art, offering virtually unlimited opportunities while assuring a quality and safety standard that sets us apart from all other canning plants. In partnership with our customers, we have a shared vision for the future. We have the versatility to run can sizes from **85 gram to 2.7 kilogram (3 ounces to 96 ounces)** and the flexible capacity to produce for leading food brands as well as private label accounts, club stores and the foodservice industry. We are the global leader in canned [chicken](#) production and a major supplier of [turkey](#), [ham](#), [pork](#) and [beef](#) to many of the world's top brands.

To serve worldwide markets, Crider Foods has [EU](#), [Halal](#), [Kosher](#) and [organic](#) certifications. We're very proud of our world-class meat canning factory, but it's the can-do spirit of our people that is our greatest asset. We maintain a professional workplace that strives for employee safety, quality products and pride in all we do. You can trust your brand's reputation to Crider Foods.

A. Canning Operation (2/5)

SIX DECADES OF COMMITMENT TO QUALITY, SAFETY, CUSTOMER TRUST AND SATISFACTION

Crider Foods continues to diversify our canned product line to meet the global demand of our retail and food service customers. Driven by our long-standing commitment to innovation, we maintain ultra modern facilities equipped with the latest technology. Canning factory consistently exceeds all food safety and quality standards has been authenticated year after year by our “excellent” rating SQF3 standing. Crider Foods is a trusted name in markets around the world.

- ❑ Crider Foods process enough canned product to stack the high of 40 Empire State Buildings everyday, and enough cans to reach the halfway around the world each year
- ❑ All incoming meat is X-rayed to check for bones or foreign material
- ❑ All cans go through a check weigher to ensure the content meet the label net weight requirement
- ❑ Can seem are verified through digital imaging equipment
- ❑ All labels are automatically verified to the can codes to ensure the label match the can content
- ❑ Every can is X-rayed to ensure that there are no dents and that there are no foreign materials in the can

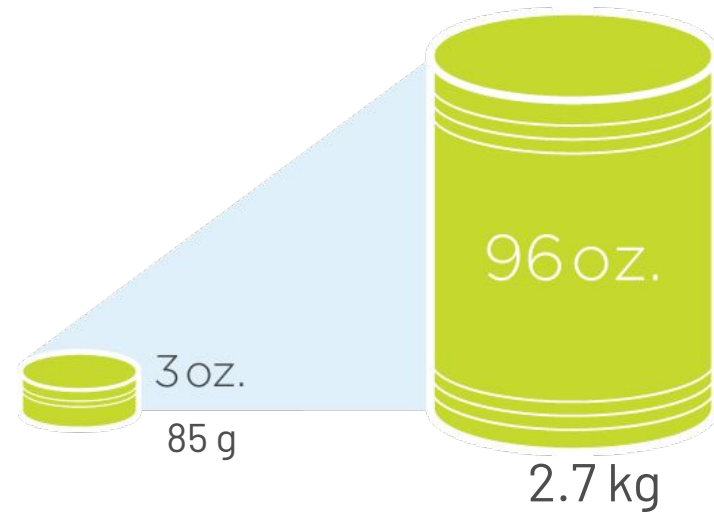


[Download our Canned Product Fact Sheet](#)

A. Canning Operation (3/5)

ALL CRIDER CANNED PRODUCTS ARE AVAILABLE FOR RETAIL, FOODSERVICE AND INSTITUTIONAL MARKETS IN SIZES FROM 85g TO 2.7 kg (3oz. TO 96oz.)

- ❑ Sanitary
- ❑ Easy-open lids



A. Canning Operation (4/5)

❑ **For retail:**

Canned chicken is one of the largest dollar segments for retail canned meats. Because Crider is one of the largest producers of canned chicken, our expertise helps retailers develop profitable category sales growth. Our Research & Development are experts in formulations which ensures all products exceed our customer's expectations for taste, texture and price point. We pride ourselves as being the industry leader in innovative product offerings.

❑ **For Foodservice/ Industrial:**

Crider Foods' canned chicken, turkey, pork, ham and beef are ready to serve or can be used to compliment a variety of dishes from Mexican, stir fry, salads, soups, stews, pot pies, pasta dishes, casseroles and other specialties. Can sizes specifically produced for foodservice and institutional markets range from 29 ounces to 96 ounces (822 gram to 2.7 kilogram). Our foodservice history gives your brand the expertise to meet our customer's requirements.

A. Canning Operation (5/5)

Quality assurance: Quality assurance and value are Crider’s benchmarks and constant improvement defines our culture and the foods we produce. Our investment in the manufacturing process, from equipment to training allows us to make sure quality and safety are our stock in trade. Our vision of the future led us to develop a plant that represents the state-of-the-industry in food safety.

- ❑ All incoming meat is checked to raw material quality specifications and temperature requirements. All our raw material is X-rayed for bones and foreign material
- ❑ All raw material is weighed before and after marination to ensure consistent results every time
- ❑ All cans are weighed after being filled to ensure net weight of label is achieved
- ❑ All can labels are scanned and validated to match the inkjet code on the can to ensure the correct label has been applied
- ❑ All cans are given a final X-ray to remove any dented cans or cans with potential bones or foreign materials
- ❑ Can seams are verified through digital imaging equipment
- ❑ Crider’s onsite lab samples all production runs to ensure sodium, fat and protein levels are consistent

We have the highest ranking for SQF (Safe Quality Food) Certification

Third-party audits are performed at our facility and we are proud of our Level 3 SQF Certification. Crider Foods has been SQF Certified with an “excellent” rating consistently every year with a GOLD Certificate of Recognition from Silliker, the leading international network of accredited food testing and consulting laboratories.



Canning Operation's Facilities (1/2)

DRIVEN BY OUR LONG-STANDING COMMITMENT TO INNOVATION, WE MAINTAIN ULTRA MODERN FACILITIES EQUIPPED WITH THE LATEST TECHNOLOGY

Our canning process in action includes:

- ❑ An automatic de-palletizer
- ❑ Weight scales before and after marination to ensure each batch is to exact formulation
- ❑ Our retorts are the latest in pressure-cooking technology
- ❑ Three automated packaging lines, running simultaneously, programmed to keep pace with our canning speed
- ❑ The ability to apply labels in just fractions of a second
- ❑ An automatic palletizer designed to handle any configuration, allowing cases to stack gently to avoid any damage

[Download our Canning Facility Fact Sheet](#)

Canning operation's Facilities (2/2)

Click on button to see video



Scan to see video on your device



Crider Foods' products

Crider Foods continues to diversify our canned product line to meet the global demand of our retail and food service customers. Driven by our long-standing commitment to innovation, we maintain ultra-modern facilities equipped with the latest technology. Canning factory consistently exceeds all food safety and quality standards has been authenticated year after year by our "excellent" rating SQF3 standing. Crider Foods is a trusted name in markets around the world.

When it comes to **Canned Meat** and **Poultry Products**, Crider Foods is a U.S. market leader in canned chicken. Our canned, fully-cooked, flavorful, and versatile, chicken products exceed standards for food quality and safety, as well as consumer standards for taste and texture.

Can Sizes: Available for Retail, Foodservice and Institutional Markets

85.05 g, 92.14 g, 127.6 g, 141.7 g, 170.1 g, 276.4 g, 283.5 g, 311.8 g, 340.2 g, 354.3 g, 425.2 g, 680.4 g, 822.1 g, 1,360.8 g, 1,417.5 g, 1,927.8 g, 2,721.6 g

3oz., 3.25oz., 4.5oz., 5oz., 6oz., 9.75oz., 10oz., 11oz., 12 oz., 12.5oz., 15oz., 24oz., 29oz., 48oz., 50oz., 68oz., 96oz.

Lids: Sanitary, Easy Open

Products of Canning Operation (1/4) (clickable items)

I. Chunk Chicken

a. In water

1. [White Chicken in water](#) [1]
2. [White & dark chicken in water](#) [2]
3. [All-natural white chicken in water](#) [3]
4. [Antibiotic free white chicken in water](#) [4]
5. [Organic chicken breast in water](#) [5]
6. [Grilled white chicken in water](#) [6]

b. In sauce

1. [Barbeque](#) [7]
2. [Buffalo](#) [8]
3. [Chipotle](#) [9]
4. [Curry](#) [10]
5. [Lemon pepper](#) [11]
6. [Sweet & Spicy](#) [12]
7. [Teriyaki](#) [13]
8. [Chicken in gravy](#) [14]



Products of Canning Operation (2/4)

(clickable items)

II. Shredded Chicken

- a. [Shredded white chicken](#) [15]
- b. In sauce
 - 1. [White chicken salad](#) [16]
 - 2. [Barbeque](#) [17]
 - 3. [Buffalo](#) [18]
 - 4. [Chipotle](#) [19]
 - 5. [Curry](#) [20]
 - 6. [Fajita](#) [21]
 - 7. [Lemon pepper](#) [22]
 - 8. [Sweet & Spicy](#) [23]



Products of Canning Operation (3/4) (clickable items)

III. Other Canned Meat Products

- a. Easy Snack Kits
 - 1. [White chicken salad](#) [24]
 - 2. [Shredded barbeque chicken](#) [25]
 - 3. [Shredded buffalo chicken](#) [26]
 - 4. [Shredded chipotle chicken](#) [27]
- b. Chicken Loaf
 - 1. [Bologna](#) [28]
 - 2. [Luncheon meat](#) [29]
- c. Chicken/Dumplings
 - 1. [Chicken & Dumplings](#) [30]
 - 2. [Dumplings & Chicken](#) [31]
- d. Turkey: Chunk turkey in water [32]



Products of Canning Operation (4/4) (clickable items)

III. Other Canned Meat Products

- e. Beef
 - 1. [Beef & Broth \[33\]](#)
 - 2. [Beef & Gravy \[34\]](#)
 - 3. [Gravy & Beef \[35\]](#)
 - 4. [Ground beef with Juices \[36\]](#)
- f. Pork
 - 1. [Pulled pork \[37\]](#)
 - 2. [Ground pork with Juices \[38\]](#)
 - 3. [In barbeque sauce \[39\]](#)
- g. Ham: Diced ham in water [40]



B. Fully Cooked Operation (1/6)

Premier Provider Of Fully Cooked Poultry Products

- ❑ Crider Foods is in every way a state of the art processor for Fully Cooked poultry products
- ❑ Core poultry product capabilities include both grilled or fried, fully-cooked diced, strips, sized-fillets plus bone-in and boneless wings
- ❑ In addition, we process beef, pork and turkey products
- ❑ Our value proposition is validated by our least-cost processing capabilities and ability to rapidly adapt to our customer's changing needs
- ❑ Economy of scale is achieved through high-volume manufacturing capabilities with production rates in excess of **10,000 lbs /hour (4.5 tons/hour)**
- ❑ Crider's cook facility was designed with food safety as a primary focus
- ❑ SQF Level 3 certification provides the security and confidence today's customers require
- ❑ Crider Foods Pilot Plant combined with our staff of experienced R&D and Food Technologists provides customer's access to the resources required to facilitate rapid NPD initiatives and Go-to-Market opportunities.
- ❑ Our high-tech facility is equipped with statistical process controls throughout and designed to be versatile while meeting the demand for ready-to-eat cooked frozen chicken for our contract packing, foodservice and industrial customers
- ❑ Our customers, which include several National brands, depend on our abilities to protect those brands and create outstanding value for our strategic partners in the markets where we compete..

B. Fully Cooked Operation (2/6)

WE THINK AND BEHAVE LIKE A LOCAL FAMILY OWNED BUSINESS. THIS CULTURE CREATES VALUE FOR OUR CUSTOMERS WHO APPRECIATE TRANSPARENCY AND OUR DEDICATION TO LONG TERM RELATIONSHIPS

- ❑ All raw material suppliers are audited to ensure they meet Cridders' strict requirements of animal welfare and process control
- ❑ All incoming meat is X-ray to dramatically reduce bones and foreign material
- ❑ Best in class capabilities result in excess of 10,000 lbs. /hour (**4.5 tons per hour**) of fully cooked product
- ❑ Real - time data collection is delivered by the Infinity Food Safety Software and Traceability System
- ❑ Our Test & Hold policy ensured no product is released until all micro test results have been completed and verified
- ❑ We are proud of our SQF3 certification which is recognized Globally as the Gold Standard in Food Safety



[Download our Fully Cooked Products Fact Sheet](#)

B. Fully Cooked Operation (3/6)

DRIVEN BY OUR LONG-STANDING COMMITMENT TO INNOVATION, WE MAINTAIN ULTRAMODERN FACILITIES EQUIPPED WITH THE LATEST TECHNOLOGY

Our Cook process in action can include:

- ❑ Weight scales before and after marinating to ensure each batch is to exact formulation
- ❑ ProGrill to sear and to start the cooking process
- ❑ Char Marker to add grill marks on one side of product
- ❑ Batter & Breader System which can lightly bread up to make a fritter
- ❑ Fryer to quick-set breading
- ❑ Multipurpose Steam & Dry Heat Oven
- ❑ Individually Quick Freeze in our Mechanical Dry Freezer

All crider products are available from **4.5 kg** boxes to **907 kg** combos (**10 LB. BOXES TO 2000 LB. COMBOS**)

Download our Fully Cooked Facility Fact Sheet



[Click on button to see video Crider Foods Cook Plant](#)

Scan to see video on your device



B. Fully Cooked Operation (4/6)

Quick Serve Restaurants (QSR)

- ❑ Fully cooked products offer our partners unparalleled risk management at store level
- ❑ Customers know that Crider's fully cooked products dramatically reduce the risk of improper in store preparation

Business To Business/ Industrial

Crider's cook facility was specifically designed to meet the needs of our business to business and our industrial customers. Because we can produce large quantities in a limited time, we are able to maintain lower costs and superior product results. With today's youth in mind, we have produced protein products with reduced fat and sodium.

B. Fully Cooked Operation (5/6)

Quality Assurance

The focus on enhanced bio-security systems and inline process contamination monitoring ensures we produce and protect the best product at the highest standards. Our plant technologies go right to the essence of food quality: antimicrobial flooring to discourage bacterial growth, specialized air handling system adding a layer of sanitation control, and reverse flow drainage to eliminate cross contamination. Biologically secured work areas are strictly segregated by product type to insure that fresh and further processed production is contamination free. Our uniform documentation process lets our customers confidently receive a product where quality and wholesomeness are the standard.

- ❑ All incoming meat is checked to raw material quality specifications, freshness and temperature requirements.
- ❑ All our raw material is X-rayed for bones and foreign material
- ❑ All raw material is weighed before and after marinating to ensure consistent results every time
- ❑ We utilize the Infinity Food Safety Software and Traceability System which identifies exactly when each component entered the process, where it was consumed and the lots that make up the finished goods.
- ❑ Ongoing quality checks of our marination ingredients
- ❑ Ongoing temperature checks throughout the process
- ❑ Sensory tests of finished product is conducted hourly
- ❑ Metal detection prior to packaging
- ❑ Validate finished weights match label weight
- ❑ All product is analyzed in an outside, certified lab to ensure food safety before we release it to our customers

We closely monitor every production run to make sure we meet product specifications and quality control goals. We have instituted industry leading processes and practices providing invaluable statistical information to ensure food safety. We conduct quality and efficiency focused training programs with our operations teams to ensure quality is the focus.

B. Fully Cooked Operation (6/6)

We have the highest ranking for SQF (Safe Quality Food) Certification

Third-party audits are performed at our facility and we are proud of our Level 3 SQF Certification. Crider Foods has been SQF Certified with an “excellent” rating consistently every year with a GOLD Certificate of Recognition from Silliker, the leading international network of accredited food testing and consulting laboratories.

- ❑ Our Innovation Center and pilot plant keep us in the forefront of research and product development
- ❑ We can help our customers turn a concept into a fully cooked product quickly and efficiently
- ❑ To support our ongoing commitment to producing safe products we Test and Hold all production until validated as safe, quality food by an outside certified lab
- ❑ Our customers can feel secure in the products they’re bringing to the marketplace



Products of Fully Cooked Operation

Frozen, Fully-cooked Products Available

- ❑ Breaded Chicken Nuggets
- ❑ Breaded Chicken Patties
- ❑ Breaded Popcorn Chicken
- ❑ Grilled Chicken Patties
- ❑ Grilled Chicken Strips
- ❑ Grilled Fajita Strips
- ❑ Diced Chicken
- ❑ Wings Breaded/ Glazed - Bone In/ Boneless
- ❑ Fried Bone In Chicken Pieces

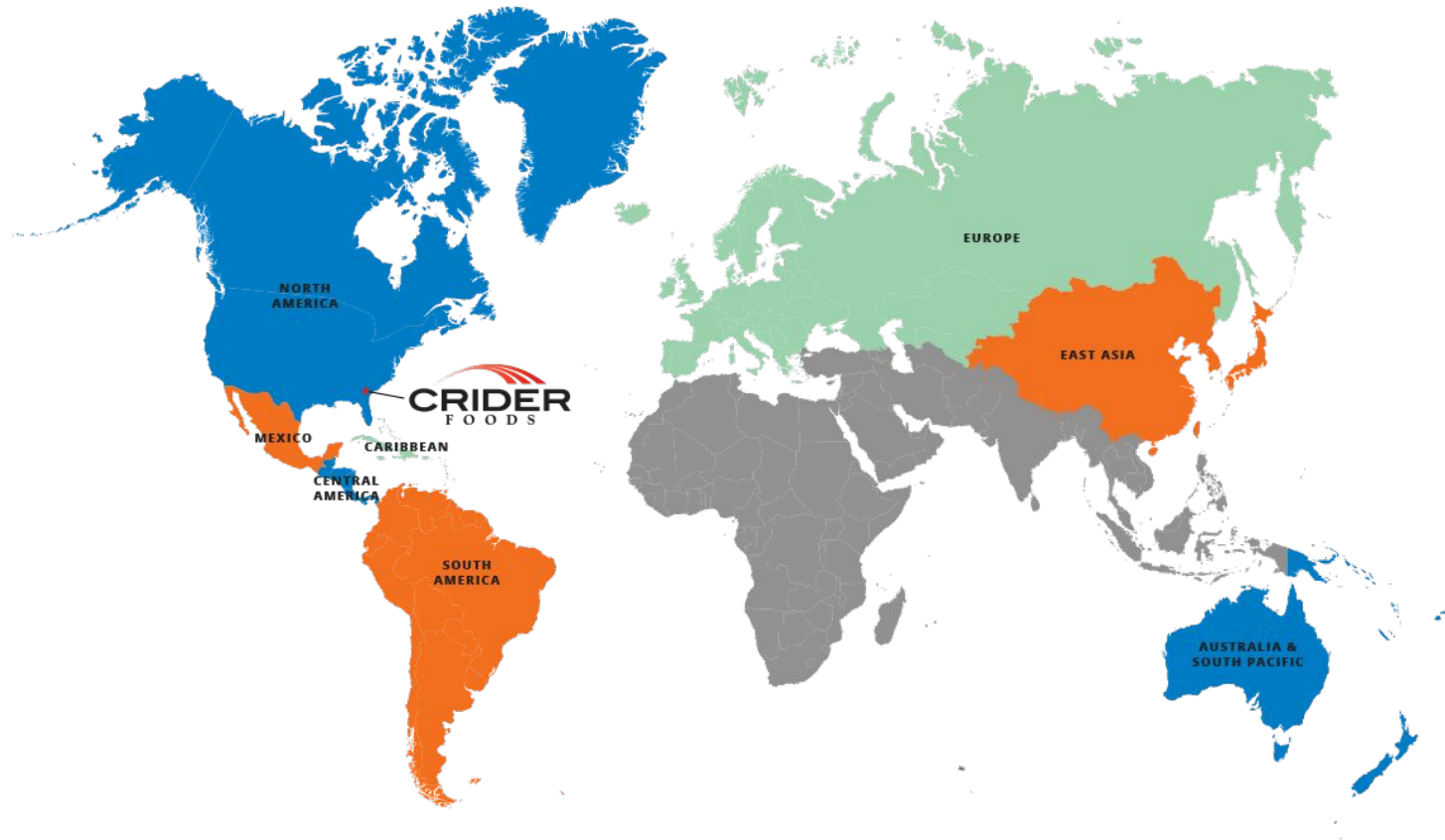
Crider Foods International business

- ❑ Crider Foods is the recognized global leader in the canned chicken market. Our unique and proprietary process provides the platform for development of innovative new products that are preferred by premium global brands. The Crider business model has resulted in many strategic alliances and business relationships lasting over 30 years. As a family owned business we are able to respond to customer and market needs rapidly.
- ❑ Our Commitment to food safety and brand protection is highlighted by our **SQF Level 3** certification. To serve worldwide markets, Crider Foods has EU, Halal and USDA Organic certifications. We also have a GOLD Certificate of Recognition from Silliker, the leading international network of accredited food testing and consulting laboratories.

The Safe Quality Food (SQF) Program is a rigorous and credible food safety and quality program that is recognized by retailers, brand owners, and food service providers world-wide. Recognized by the Global Food Safety Initiative (GFSI), the SQF family of food safety and quality codes are designed to meet industry, customer, and regulatory requirements for all sectors of the food supply chain – from the farm all the way to the retail stores.

This rigorous farm-to-fork food safety and quality certification also helps food producers assure their buyers that their food products meet the highest possible global food safety standards. (www.sqfi.com)

Crider Foods International business



SOME RECIPES DISHES WITH CANNED MEATS

[Click here](#)

(to be opened a new file in a new window, 162 pages, 33MB)

Research & Development

Our Innovation Center keeps us at the forefront of research and product development. We can help our customers turn a concept into a successful store-shelf offering in a short amount of time.

We have a pilot plant with all of our process equipment duplicated to facilitate research and development of current and new product offerings. Crider Foods is committed to partnering with our customers to drive innovation with a common goal of growing their business.

We focus on:

- ❑ Process efficiency improvements
- ❑ Product innovations
- ❑ Healthier ingredient alternatives
- ❑ Developing new products that meet the demand for cost effective and healthy foods
- ❑ Sodium reduction initiatives

Video

- ❑ Crider Foods Canning : https://youtu.be/MwwH_dB6cEs
- ❑ Crider Foods Cook plant : <https://vimeo.com/91409466>
- ❑ Crider Foods Logo Presentation : <https://youtu.be/v86WjfyXD2g>

CRIDER CARES

CRIDER Foods, Inc. cares about developing healthy active children. Our company and team members support activities and agencies that enhance the ability for our children to grow and thrive in a safe and healthy environment.

Just some of the organizations we sponsor are:

- Youth athletic programs
- Child advocacy center
- Children's hospitals
- Boys & Girls clubs
- Healthy Meals- school lunch program

CRIDER Foods, Inc. cares about our **environment**. On our five thousand acre site close to Stillmore, Georgia, we practice wildlife management and planned reforestation projects. Sustainability of our natural resources is a core value for our team.

CRIDER Foods, Inc. cares about enhancing the lives of our team members and our community. Our many efforts support the activities of agencies and organizations in our communities.

- Our caring includes support for:
- American Red Cross
- Blood drives
- Disaster relief
- Scholarship funds
- And many more organizations

Contact Crider Foods in Vietnam

THE NORTH LTD

Foreign Trade, Research & Development

Floor 9, IDC Building

163 Hai Ba Trung, District 3

Ho Chi Minh city, Vietnam

tel. +(84-28) 3822 7655

fax. +(84-28) 3822 4775

afw@AsianFoodWarehouse.com

www.AsianFoodWarehouse.com