



Quality Manufacturer of Processed Meats

King's Command Brand Products

March 12, 2012

Re: Use of "Pink Slime" and Ammonium Hydroxide in Beef Processing

To Whom It May Concern;

There has been much concern regarding the use of "Pink Slime" in ground beef products. There are many questions that have arisen as a result of the media "uproar". This letter is to provide information about the product and to assure you that King's Command Foods, Inc. does not use, and has never used "pink slime" in any product we manufacture.

The "pink slime" is made by gathering waste trimmings, simmering them at low heat so the fat separates easily from the muscle, and spinning the trimmings using a centrifuge to complete the separation. Next, the mixture is sent through pipes where it is sprayed with ammonium hydroxide gas to kill bacteria. The process is completed by packaging the meat into bricks.

King's Command Foods, Inc. does not use ammonium hydroxide in the processing of either commodity or commercial products. King's Command Foods, Inc. does not use "pink slime" in any product we make or have ever made.

King's Command Foods, Inc. is dedicated to manufacturing safe, wholesome and top quality meat products for our customers at all times. Please do not hesitate to contact me if you have questions or concerns.

Thank you,

Jerry Clark
Quality Assurance Manager
King's Command Foods, Inc.
Ph. 425.251.6788
Fax. 425.251.0523