

Pigs spend the majority of their lives on the farm in temperature-controlled barns.



Pigs are taken to the processor in safe and comfortable semi-trucks made for livestock.



FARM TO FREEZER



Once the meat has been harvested and processed, the USDA's Food Safety and Inspection Service (FSIS) inspects all meat to sure it is safe, accurately labeled, and correctly packaged.

The final pork products are shipped to retail and food service establishments for consumers to purchase.

