



FARM TO TABLE

# MICHIGAN TURKEY

*Taste the Difference!*

Michigan Turkey's vertical integration from hatch to harvest allows us to create a better product and gives us our competitive edge. It's the Michigan Turkey Difference.

We have a simple mission. To provide nutritious and good tasting, quality turkey products by growing, processing, and delivering a consistent, reliable, value-added commodity source for industrial foodservice and retail customers.



## *4 Reasons to Choose Michigan Turkey*

1. **GROWER OWNED** - THE 15 ORIGINAL FOUNDING GROWERS STILL SIT ON MICHIGAN TURKEY'S BOARD AND ARE ACTIVELY INVOLVED IN THE COMPANY. BEING LOCALLY OWNED MEANS THEY CAN EASILY ADAPT TO CHANGING NEEDS IN THE FIELD AND WITH CUSTOMERS.

2. **COMMITTED TO CRAFT AND QUALITY** - THEY'VE SPEND DECADES MASTERING CRAFT AND REDEFINING THE STANDARD OF QUALITY. ALL THIS EXPERIENCE HAS LEAD TO GREAT ATTENTION TO DETAIL IN ALL OF THEIR PRODUCTS. THEREFORE, THEIR PRODUCTS ARE BOTH THE MOST FLAVORFUL AND BEST ALL-AROUND VALUE YOU CAN PURCHASE.

3. **HUMANELY HARVESTED** - THE BIRDS ARE GIVEN AMPLE LIVING SPACE IN OPEN-AIR BARNs & THEY ARE LOADED HANDS-FREE WITH A HUMANE LOADING SYSTEM. THIS MEANS LESS STRESS ON THE ANIMAL, A MORE CONSISTENT PRODUCT FOR YOU, AND A SAFER WORKPLACE FOR THEM.

4. **SUSTAINABLE** - ALL OF MICHIGAN TURKEY PRODUCERS OPERATIONS REFLECT THAT THEY CARE ABOUT THE ENVIRONMENT. THEY DO THEIR PART BY CONSERVATIVELY USING FUEL AND RECYCLING PRODUCTION WASTE. THEY STRIVE TO BE ENVIRONMENTALLY CONSCIOUS IN ALL OF THEIR ACTIONS. THEIR FARMS AND PROCESSING PLANTS ARE IN CLOSE PROXIMITY, WITH THE AVERAGE TRAVEL TIME UNDER 40 MINUTES, WHICH MEANS LESS POLLUTION AND ENERGY USE OVERALL

### *What's In Stock:*

7725120	TURKEY BREAST HICKORY SMOKED
7725123	TURKEY BREAST CLASSIC BROWNE
7725125	TURKEY BREAST SKIN ON ROASTED
7725133	TURKEY BREAST OIL BRAISED
7725131	TURKEY BREAST RAW SKN ON NETT
7746802	TURKEY BREAST OVEN ROASTED
7725268	TURKEY GROUND RAW FROZEN