



1075 North Ave, Sanger, CA 93657 • Phone 559-875-9300 • Fax 559-875-5660

Letter of Guarantee

Pitman Farms has been raising poultry for over 50 years. Don Pitman Sr. started raising turkeys in Madera, California in 1954. Today, Pitman Farms has its on processing plant, multiple growers and its own fleet of trucks. Don Pitman's son, Rick Pitman, and his grandson, David Pitman, now control Pitman Farms. We have survived 3 generations and are working on the 4th.

Pitman Farms is a family owned business. We provide what is best for the birds, our employees and the consumer. Pitman Farms controls the whole process from a day old bird to the delivery of the product to the consumer. Pitman Farms makes sure that every bird is treated humanely and grown in the best conditions. We have committees for the importance of the safety of the employees. Pitman Farms controls the processing of our poultry having USDA inspectors and using the HACCP program. These programs are an effective approach to food safety and protecting public health.

Pitman Farms has always done the best to provide the best product for the consumer. Pitman Farms goes the extra mile to produce products that the consumer wants and needs. We started by providing Free-Range poultry, Organic poultry and now we are moving to special breeds. Mary's California Bronze Chickens are raised with the highest standards in the most natural habitat possible. They are slower growing, stronger, and are provided an environment of grass; structures to perch on and dust bathe.

We certify that all of Pitman Farms poultry are raised in the San Joaquin Valley in California, a climate that is great for raising poultry. Mary's chickens, turkeys, and ducks are grown with plenty of space to roam and are able to enjoy the beautiful sunlight in California.

We certify all of Mary's Chickens, Turkeys, and Ducks are never given any antibiotics. Pitman Farms has been receiving eggs for years without antibiotics. There are no antibiotics used in pre-hatch. There are no antibiotics injected in the eggs prior to hatching. Mary's poultry are never given antibiotics in the feed, water or by injection. Mary's Chickens are fed a vegetarian diet that is antibiotic free and gluten free.

We certify that Mary's Air-Chilled Chickens are cooled individually using cold air. This Air-Chilled method prevents the absorption of water, greatly reducing any potential of bacterial cross contamination. With no water added, the Air-Chilled method keeps the "Real Chicken" flavor and juices. Using the Air-Chilled process, Pitman Farms is reducing the use of thousands of gallons of water everyday.

Pitman Farms is using methods that are environmentally friendly for the environment. Pitman Farms is now using 100% recyclable boxes. Pitman Farms is using a No Styrofoam packaging for tray pack. Pitman Farms is making a difference.

Sincerely,

Rick Pitman
President of Pitman Farms
1/1/2019