



**NOBODY
MAKES
BETTER
TASTING
PORK
RINDS**



LET US BE YOUR PORK RIND CATEGORY PARTNER!

WE FOCUS ON ONE THING: EXPERTLY-CRAFTED PORK RINDS.

When our Dad, John Rudolph, first started the business in 1955, he bought rinds already smoked, on the bacon, as they had been for decades. However, just two years later, the meat industry stopped smoking the rind on bacon, and Dad had a challenge.

So, putting her home economics background to work, our Mom, Mary Rudolph, tested several recipes and cooking techniques until she created the perfect pork rind in terms of taste, texture, and appearance. In fact, *it was Mom who invented the revolutionary two-step process* the company still uses today! From there, her sure-fire recipe and our Dad's leadership created the snack industry success story that is Rudolph Foods.

Since then, we've continued to expand the business and family tradition. From a recipe created in our kitchen, Rudolph Foods has grown to be the world's largest producer of pork rinds. Our pork rinds and cracklins have the smokehouse bacon taste that is loved by people across the globe!

Our commitment to excellence has been passed from generation to generation, just like our love for pork rind snacks! We do one thing better than anyone else: *expertly-crafted pork rinds*. Made with passion, hard work, and pride. **We guarantee nobody makes better tasting pork rinds.**

Jim

Jim Rudolph
CEO



Rich

Rich Rudolph
President

A CULTURE OF INNOVATION

SINCE 1955

Across a series of independent, blind label tests, on average, **72%** of respondents indicated they preferred the great taste of Rudolph Foods pork rinds over our competitors.



Our Founders: John & Mary Rudolph

*Pork rinds are a tradition at Rudolph Foods ...
a family tradition, that is!*





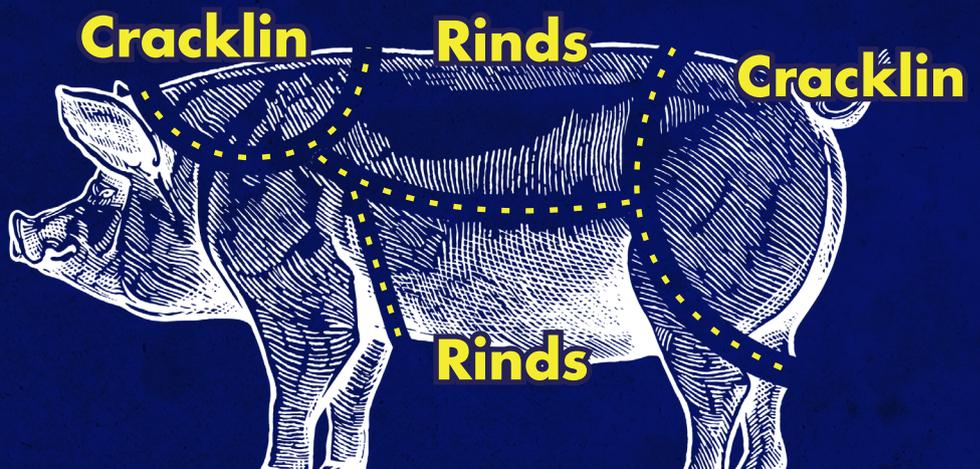
Pork Rinds

We've been producing the best-tasting pork rinds for more than six decades, still using the same secret recipe Mary Rudolph created in her family kitchen. Our proprietary slow-cooking process is what makes our quality a step above the rest. We believe - and consumers agree - this slow process makes better tasting pork rinds. Hours of work go into every rind we make. The beautiful golden color, texture, and mouthfeel promise full flavor in every bite.

Simply stated, it's the flavor of bacon consumers crave in a crunchy, low carb bite, all with more protein than other snacks.

FOCUSED ON:
QUALITY,
TASTE,
TEXTURE,
& FOOD
SAFETY

IT'S ALL ABOUT THE PIG



Pork Cracklins

As the favorite cousin of our signature pork rinds, cracklins are fried with the fat attached for an intense pork flavor in a compact shape. Texture dominates the snack foods category. Let this trend drive your sales with a crunch unlike any other.



**BRING HOME
THE BACON ...**
**WITH RUDOLPH FOODS
AS YOUR PARTNER**

Whether you're in the market for unpopped pellets, Rudolph branded snacks or private label snacks, our family prides itself on being your best partner.

OUR UNIQUE QUALITY PROCESS

STEP 1 SMOKING OUR RINDS



During Rudolph Foods' proprietary process, pork rinds are carefully inspected carefully, slowly dried and cured using hardwood smoke. This process gives our pork rinds and cracklins a rich smokehouse bacon flavor.

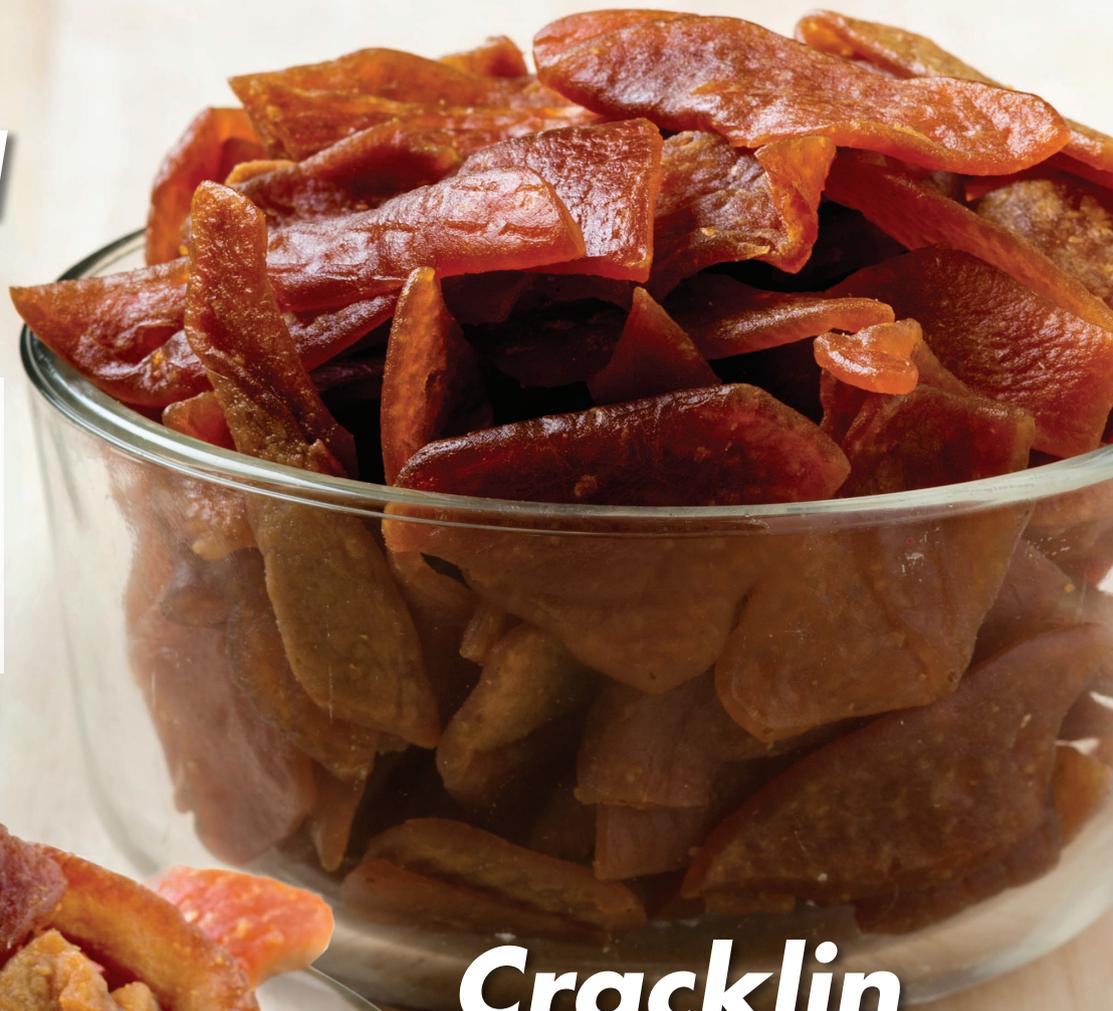
STEP 2 RENDERING



Next, our pork skins are slowly rendered to remove excess oil, creating pellets that are ready for frying. This proprietary slow-cooking process gives our Rudolph Foods pork rinds their exceptional taste, texture, crunch and golden color preferred over all other pork rind snacks.

Pork Rind Pellets

Our pellets are high-quality ingredients made with a recipe that leaves you a canvas to produce the products your consumers demand. With standards so high, you are ensured the best-tasting rinds around.



Cracklin Pellets

Cracklin pellets are thicker, with more fat than traditional pork rind pellets. From a different cut of the pigskin, they offer a meatier texture and bring an intense, bacon-like flavor to every bite. We offer several different varieties to meet your specific market needs.



STEP 3 SORTING



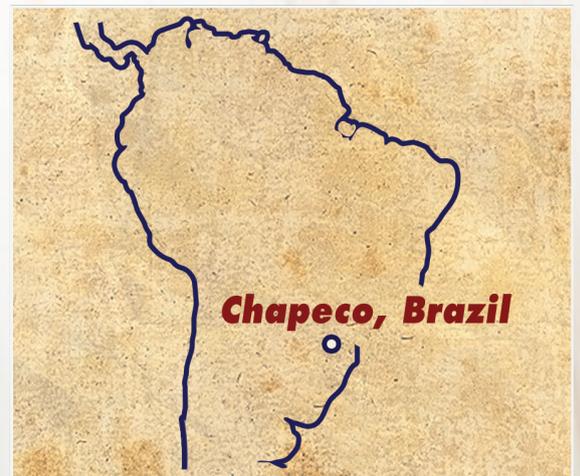
After rendering, the pellets are sorted and graded by size to ensure the cut is just right for you.

STEP 4 FRYING, SEASONING & PACKAGING



To carefully create finished pork rinds and cracklins, pellets are transferred into frying units where they "pop" into the finished snack. Still hot from the fryer, products move to tumblers where they are meticulously seasoned. In our automated packaging area, bags are carefully measured and filled with finished snacks, then boxed for shipping.

RUDOLPH FOODS AROUND THE WORLD



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HIGHER QUALITY > BETTER TASTE > HIGHER PROFITS

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