

Added Value, Enhanced Quality, Increased Food Safety...

BPI's Certified Tender program adds value, enhances quality, increases food safety, and ensures a quality dining experience every time.

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MASTER CHEFS' INSTITUTE SEAL OF EXCELLENCE

The Master Chefs Institute's Seal Of Excellence has been developed for both the consumer and food service markets. It signifies that food product or equipment has achieved the Master Chef standard of quality.

To receive the Master Chefs Institute's Seal Of Excellence, products must undergo rigorous testing by a panel of Master Chefs. When the Seal Of Excellence is displayed, you know that the product has been judged superior in its quality and application.









CHEFS' CORNER

For great recipes using BPI Certified Tender Rib Eye, Strip Loin and Pork Loin.

Provided by Master Chefs, Ferdinand Metz and Fritz Sonnenschmidt.

www.bpicertifiedtender.com/recipes

History

Beef Products, Inc., the world's leading manufacturer of boneless lean beef, is headquartered in the heartland of America, Dakota Dunes, South Dakota. Since its inception in 1981, BPI has operated with one simple guideline, to be the best at what we do. This drive to be a leader within the meat industry has resulted in continuous development of new processing techniques, sanitation programs, and food safety innovations.

BPI's dedication to quality and innovation spans over two decades of proven leadership in the lean meat manufacturing industry. BPI is heavily entrenched in the ground beef industry producing 10.5 million pounds of Boneless Lean Beef trimmings a week.

Who We Are

BPI has now taken our innovation in pH enhancement and applied it to whole muscle cuts of beef, pork, and pasture raised sheep. BPI's precision needle injection improves overall juiciness, texture, and tenderness of the finished product. Our process brings out all the natural characteristics of the meat and allows for a consistent dining experience every time.

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