



CLAUSEN MEAT CO. | ABOUT US

We're a federally inspected USDA/FSIS and HACCP certified meat processing facility. We treat our people and animals, in a professional manner, with respect and dignity. We use state-of-the-art and modern equipment to handle animals, meat processing, and delivery under a sanitary and temperature controlled environment.



**FRESH. LOCAL.
NATURAL. QUALITY.**

SINCE
1983

OUR PROCESS

DIRECT FROM FAMILY FARMERS

THE PORK PROCESS

DELIVERED FRESH

Having premium quality products all depends on animal health, welfare, and handling. We work directly with family farmers to ensure higher standards, environmental-friendly and sustainable practices.

We're a federally-inspected USDA/FSIS meat processing facility, and we operate daily under our certified HACCP procedure for meat production/processing/fabrication.

We're capable of providing production, processing, fabrication, and packaging to your delivery point within 24 hours using our own refrigerated trucks. It's the best way to control for product quality and feedback about our products.

WHO WE ARE

Clausen Meat Co. is a family-owned and operated business in the meat processing industry. With over 35 years of experience, we're passionate about the way we produce our pork. Over the years, we've built a leading reputation for quality and service by prioritizing customers' needs. Our philosophy has always been to build long-term relationships by treating everyone like family.

