WESTLAND MEAT CO.

BONELESS BEEF 90/10

LOT No. 113361307

BOX No. 0001

PRODUCTION DATE: Nov. 13, 2007

KEEP REFRIGERATED NET WEIGHT 60.0
WESTLAND MEAT CO.

COARSE GROUND BEEF 93/7

PACK DATE 03/05/05
LOT#0305005

KEEP REFRIGERATED

NET WEIGHT 27.27 KG.  NET WEIGHT 60 LBS.

U.S. INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336
WESTLAND MEAT CO.

GROUND PORK
FOR FURTHER PROCESSING
NOT TO EXCEED 30% FAT

KEEP REFRIGERATED

PACK DATE: 01/12/07
LOT#: 011207
NET WEIGHT 50 LBS.
WESTLAND MEAT CO.
BEEF GROUND 81/19% LEAN
KEEP REFRIGERATED

PACK DATE: 3/05/05
LOT# 030507

NET WEIGHT 27.2 KG.  NET WEIGHT 60 LBS.
WESTLAND MEAT CO.
BEEF GROUND 73/27% LEAN
KEEP REFRIGERATED

PACK DATE: 03/05/05
LOT# 030505

NET WEIGHT 27.2 KG.  NET WEIGHT 60 LBS.
PACKED FOR: KING MEAT CO.

KEEP REFRIGERATED OR KEEP FROZEN

BEEF EXPORT RIB 2X2

FURTHER PROCESS

# 109D

CITY OF CHINO CA. 91710
PAZZED FOR: KING MEAT CO.
KEEP REFRIGERATED
OR KEEP FROZEN

BEEF STRIP LOIN BONE-IN
FURTHER PROCESS 1x1

ITEM# 175

CITY OF CHINO CA. 91710
WESTLAND MEAT CO.
CHINO, CA. 91710

COARSE GROUND BEEF
"FOR COOKING ONLY"

DATE: May 31, 2007
BOX No. 0000
LOT No. 053363107

KEEP REFRIGERATED
WESTLAND MEAT CO.
CHINO, CA. 91710
COARSE GROUND BEEF
"FOR COOKING ONLY"
FAT: 15%
DATE: May. 31, 2007
BOX No. 0000
LOT No. 053363107
KEEP REFRIGERATED
WESTLAND MEAT CO.  
CHINO, CA. 91710  
FINE GROUND BEEF  
"FOR COOKING ONLY"  
FAT: 15%  
DATE: May. 31, 2007  
BOX No. 9993  
LOT No. 053363107  
KEEP REFRIGERATED
WESTLAND MEAT CO.
BEEF GROUND 50/50% LEAN

PACK DATE  04/27/05
LOT#  042705      KEEP REFRIGERATED
NET WEIGHT  27.2 KG.   NET WEIGHT  60 LBS.

EST. 336
WESTLAND MEAT CO.
CHINO, CA. 91710

COARSE GROUND BEEF
"FOR COOKING ONLY"

FAT: 15%

DATE: May. 31, 2007
BOX No. 9997
LOT No. 053363107

KEEP REFRIGERATED
PACKED FOR: KING MEAT CO.

KEEP REFRIGERATED OR KEEP FROZEN

BEEF I/S SKIRT

# 121-D

CITY OF CHINO CA. 91710

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE
EST. 336
PACKED FOR: KING MEAT CO.

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF FLANK STEAK

# 193

CITY OF CHINO CA. 91710

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE
EST. 336
PACKED FOR: KING MEAT CO.

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF BOTTOM SIRLOIN FLAP

# 185-A

CITY OF CHINO CA. 91710

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336
WESTLAND MEAT CO.

PACKED FOR
JACOBELLIES SAUSAGE CO.
74/26 GROUND BEEF

PACK DATE 06/25/07
LOT#062507
P.O.# 31464

KEEP REFRIGERATED

NET WEIGHT 50 LBS.
WESTLAND MEAT CO.
CHINO, CA. 91710

RAW BONELESS BEEF TRIMMINGS

"FOR COOKING ONLY"

DATE: May. 31, 2007
BOX No. 9976
LOT No. 053363107

KEEP REFRIGERATED
WESTLAND MEAT CO.
CHINO, CA. 91710

RAW BONELESS BEEF TRIMMINGS

"FOR COOKING ONLY"

DATE: May. 31, 2007
BOX No. 9970
LOT No. 053363107

KEEP REFRIGERATED
WESTLAND MEAT CO.
CHINO, CA. 91710

RAW BONELESS BEEF TRIMMINGS

"FOR COOKING ONLY"

DATE: May. 31, 2007

BOX No. 9976
LOT No. 053363107

KEEP REFRIGERATED
WESTLAND MEAT CO.
CHINO, CA. 91710
RAW BONELESS BEEF
"FOR COOKING ONLY"
DATE: May. 31, 2007
BOX No. 9980
LOT No. 053363107
KEEP REFRIGERATED
WESTLAND MEAT CO.
CHINO, CA. 91710
RAW BONELESS BEEF
"FOR COOKING ONLY"
DATE: May. 31, 2007
BOX No. 9983
LOT No. 053363107
KEEP REFRIGERATED
WESTLAND MEAT CO.
CHINO, CA. 91710

RAW BONELESS BEEF TRIMMINGS

"FOR COOKING ONLY"

DATE: May. 31, 2007

BOX No. 9969
LOT No. 053363107

KEEP REFRIGERATED
WESTLAND MEAT CO.
CHINO, CA. 91710
RAW BONELESS BEEF
"FOR COOKING ONLY"
DATE: May 31, 2007
BOX No. 9983
LOT No. 053363107
KEEP REFRIGERATED
WESTLAND MEAT CO.
CHINO, CA. 91710
RAW BONELESS BEEF
"FOR COOKING ONLY"
DATE: May. 31, 2007
BOX No. 9983
LOT No. 053363107
KEEP REFRIGERATED
WESTLAND MEAT CO.
CHINO, CA. 91710
RAW BONELESS BEEF
"FOR COOKING ONLY"
DATE: May. 31, 2007
BOX No. 9983
LOT No. 053363107
KEEP REFRIGERATED
WESTLAND MEAT CO.
CHINO, CA. 91710
COARSE GROUND BEEF
"FOR COOKING ONLY"

DATE: May. 31, 2007
BOX No. 0000
LOT No. 053363107

KEEP REFRIGERATED
WESTLAND MEAT CO.

BONELESS BEEF 90/10

LOT No. 113361307

BOX No. 0001

PRODUCTION DATE: Nov. 13, 2007

KEEP REFRIGERATED NET WEIGHT 60.0
BURRITO FILLING MIX

INGREDIENTS:
90% BEEF, 10% TORTILLA (ENRICHED FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID,]
WATER, VEGETABLE OIL, [SOYBEAN AND/OR CORN,]
SALT, DRIED WHEY, L Cysteine HYDROCHLORIDE, BAKING POWDER
(SODIUM BICARBONATE, SODIUM ALUMINUM SULFATE, CORNSTARCH,
CALCIUM SULFATE, MONOCALCIUM PHOSPHATE), GUAR GUM.)

NET WEIGHT 50 LBS.

LOT # 063360906

PACK DATE 06/09/06
WESTLAND MEAT CO.
Chino, CA 91710
COARSE GROUND BEEF
" FOR COOKING ONLY "
FAT: 15%
DATE Aug. 16 2004
BOX NO. 0510
LOT NO. 083361604
WESTLAND MEAT CO.
Chino, CA 91710
COARSE GROUND BEEF
" FOR COOKING ONLY "
FAT: 15%
DATE Aug. 16 2004
BOX NO. 0510
LOT NO. 083361604

Keep Refrigerated
WESTLAND MEAT CO.
Chino, CA 91710
FINE GROUND BEEF
" FOR COOKING ONLY "
FAT: 15%
DATE Aug. 27 2004
BOX NO. 3018
LOT NO. 083362704

Keep Refrigerated
WESTLAND MEAT CO.
Chino, CA 91710
FINE GROUND BEEF
" FOR COOKING ONLY "
FAT: 15%
DATE Aug. 27 2004
BOX NO. 3018
LOT NO. 083362704
KEEP REFRIGERATED
WESTLAND MEAT CO.

ITEM: RAW GROUND BEEF MEATBALL MIX
FOR FURTHER PROCESSING

INGREDIENTS:
RAW GROUND BEEF, DEHYDRATED ONIONS,
DEHYDRATED RICE, LIQUID EGGS,
BREADCRUMBS, SALT, GARLIC,
FLOUR, CORIANDER, WHITE PEPPER,
SPEARMINT, OREGANO, AND WATER

KEEP REFRIGERATED

BIN # 1

PRODUCTION DATE: August 12 2005

LOT# 0081205
WESTLAND MEAT CO.

90 — 10%
GROUND BEEF

3/16 GRIND

PACK DATE 07/11/07
LOT# 071107

KEEP REFRIGERATED

NET WEIGHT 30 LBS.
WESTLAND MEAT CO.
GROUND BEEF A608
FAT: 15%

CONTRACT NO. 1234567899

DATE Aug 07, 2003

BOX NO. 055

LOT NO. 1234567888
WESTLAND MEAT CO.

COARSE GROUND BEEF A594

TO BE FURTHER PROCESSED

INTO COOKED ITEMS

FAT: 15%

CONTRACT NO. 1234567899

DATE Aug 07, 2003

BOX NO. 056

LOT NO. 1234567888
Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions:

- Keep refrigerated or frozen. Store in a refrigerator or freezer.

- Keep raw meat and poultry separate from other foods, wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

- Cook thoroughly. Meat must be cooked to at least an internal temperature of 160°F. Poultry must be cooked to at least an internal temperature of 165°F.

- Keep hot foods hot. Refrigerate leftovers promptly or discard.
Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen.
- Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot.
- Refrigerate leftovers immediately or discard.
USDA SELECT

BEEF PLATE, INSIDE SKIRT
# 121D

OR KEEP FROZEN

CITY OF CHINO CA. 91710

USDA CHOICE OR HIGHER

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF PLATE, INSIDE SKIRT
# 121D

CITY OF CHINO CA. 91710

Safe Handling Instructions
This product was prepared from inspected
and passed meat and/or poultry. Some
food products may contain bacteria that
could cause illness if the product is
mishandled or cooked improperly. For
your protection, follow these safe handling
instructions.

- Keep refrigerated or frozen.
- Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate
  from other foods. Wash working
  surfaces (including cutting boards),
  utensils, and hands after touching
  raw meat or poultry.
- Cook thoroughly.

- Keep hot foods hot.
- Refrigerate leftovers immediately or
discard.
<table>
<thead>
<tr>
<th>USDA SELECT</th>
<th>KEEP REFRIGERATED OR KEEP FROZEN</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF LOIN, STRIP LOIN, BONELESS</td>
<td># 180</td>
</tr>
<tr>
<td>CITY OF CHINO CA. 91710</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>USDA CHOICE OR HIGHER</th>
<th>KEEP REFRIGERATED OR KEEP FROZEN</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF LOIN, STRIP LOIN, BONELESS</td>
<td># 180</td>
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<td>CITY OF CHINO CA. 91710</td>
<td></td>
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**Safe Handling Instructions**

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.
USDA SELECT

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF LOIN, BOTTOM SIRLOIN BUTT,
FLAP, BONELESS

# 185A

CITY OF CHINO CA. 91710

USDA CHOICE OR HIGHER

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF LOIN, BOTTOM SIRLOIN BUTT,
FLAP, BONELESS

# 185A

CITY OF CHINO CA. 91710

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

Keep refrigerated or frozen.

Thaw in refrigerator or microwave.

Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.
USDA SELECT

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF LOIN, TENDERLOIN,
FULL, SIDE MUSCLE ON, DEFATTED

# 189A

CITY OF CHINO CA. 91710

USDA CHOICE OR HIGHER

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF LOIN, TENDERLOIN,
FULL, SIDE MUSCLE ON, DEFATTED

# 189A

CITY OF CHINO CA. 91710

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen.
- Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot.
- Refrigerate leftovers immediately or discard.
Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Keep hot foods hot. Refrigerate leftovers immediately or discard.
USDA SELECT

BEEF, BOTTOM SIRLOIN BUTT TRI TIP BONELESS
# 185C

KEEP REFRIGERATED OR KEEP FROZEN

CITY OF CHINO CA. 91710

USDA CHOICE OR HIGHER

BEEF, BOTTOM SIRLOIN BUTT TRI TIP BONELESS
# 185C

KEEP REFRIGERATED OR KEEP FROZEN

CITY OF CHINO CA. 91710

Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

- Keep refrigerated or frozen. Thaw in refrigerator or microwave.
- Keep raw meat and poultry separate from other foods, Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
- Cook thoroughly.
- Refrigerate leftovers immediately or discard.

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE
EST. 336
PACKED FOR: KING MEAT CO.

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF TRI TIP

# 185-C

CITY OF CHINO CA. 91710
PACKED FOR: KING MEAT CO.

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF TOP SIRLOIN BUTT

# 185C

CITY OF CHINO CA. 91710

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336
PACKED FOR: KING MEAT CO.

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF STRIP LOIN

1x1

CITY OF CHINO CA. 91710

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336
PACKED FOR: KING MEAT CO.

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF RIB EYE LIP-ON

# 112-A

CITY OF CHINO CA. 91710
PAVED FOR: KING MEAT CO.

KEEP REFRIGERATED
OR KEEP FROZEN

BEEF PISMO TENDERLOIN

# 189-A

CITY OF CHINO CA. 91710

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336
KEEP REFRIGERATED

BEEF BLOOD
.2% SODIUM CITRATE ADDED
CONTENTS 1 GALLON

HALLMARK MEAT PACKING
Chino, Calif. 91710
KEEP REFRIGERATED

BEEF BILE

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 336

HALLMARK MEAT PACKING
Chino, Calif. 91710

HALL 74b
<table>
<thead>
<tr>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF LIVERS</td>
</tr>
<tr>
<td>BEEF FEET</td>
</tr>
<tr>
<td>BEEF TRIPE</td>
</tr>
<tr>
<td>BEEF TAILS</td>
</tr>
<tr>
<td>BEEF CHEEK MEAT</td>
</tr>
<tr>
<td>BEEF TONGUES</td>
</tr>
<tr>
<td>BEEF RIBS</td>
</tr>
<tr>
<td>BEEF HEARTS</td>
</tr>
<tr>
<td>BEEF CHEEKS</td>
</tr>
<tr>
<td>BEEF PLATES</td>
</tr>
</tbody>
</table>

NET WT. _______________ LBS.

KEEP REFRIGERATED
PERISHABLE

☐ BEEF SMALL INTESTINES
☐ BEEF TAILS
☐ BEEF HONEYCOMB TRIPE
☐ BEEF REGULAR TRIPE
☐ BEEF
Hallmark Meat Packing

CHINO, CALIFORNIA 91710

TONGUES #1   W□ B□
TONGUES #2
TAILS

NET WT. _____ LBS. _____ KG.
KEEP REFRIGERATED

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

BEEF BLOOD
.2% SODIUM CITRATE ADDED
SIX GALLONS

HALLMARK MEAT PACKING, INC.
13677 Yorba Avenue
Chino, Calif., 91710
CONTENTS BEEF

☐ LIVERS
☐ OXTAILS
☐ TONGUES
☐ HEARTS
☐ LIPS
☐ BONELESS

HALLMARK MEAT PACKING
CHINO, CALIFORNIA, 91710

☐ TRIPE
☐ CHEEKS
☐ SPLEENS
☐ FEET
☐ TONGUE TRIMMINGS
☐ SALIVARY GLANDS, LYMPH NODES
AND FAT [TONGUES]

U.S. INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 336

KEEP REFRIGERATED

NET WT. ______ LBS.
Contents Beef
☐ Livers
☐ __________
☐ __________

Hallmark Meat Packing
Chino, California, 91710

U.S. Inspected
And Passed By
Department of
Agriculture
Est. 336

Keep Refrigerated

Net WT. ______ LBS.
KEEP REFRIGERATED

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST.336

BEEF BILE SIX GALLONS

HALLMARK MEAT PACKING, INC.
13677 Yorba Avenue
Chino, Calif., 91710