



THE MACGREGOR QUALITY GUARANTEE

We will maintain our HACCP Certification (1999) and our Federal Inspection Certificate (CFIA #303 obtained in 1969 & CFIA #566 obtained in 2005). This is added assurance of food Safety and good Manufacturing Practices.

- * We will never substitute a lower grade without adjusting the price accordingly**
- * We will not “lay away” (freeze) Prime Ribs, Strip Loins, Top Butts, or Tenderloins to later defrost and sell in a higher priced market**
- * We will not send less weight than invoiced**
- * We will not mislabel any product and we will always stay within the Federal Government CFIA Regulations**
- * We always stand behind our products and service**
- * Our code dates will always truly represent the date of processing or aging date**
- * We will not “switch” a product to a higher grade (truth in labeling)**

Yes, we do make mistakes, but never intentionally. If you are dissatisfied with our product or service, please call us so that we can make it right. “Honesty and Integrity” is a Core Value at Macgregors and all Macgregor People strive to live up to the above ideals each and every day.

“THANKS” for trusting us.