

Fremont Beef Company



Fremont Beef Company is a further processor supplying high quality American pork and beef products for foodservice, retail, and further manufacturing. Our attention to safety and quality allows us to deliver products that adhere to the most stringent of customer specifications. We specialize in ground, trimmed, and portion cut processing.

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FremontBeef.com

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Markets: Asia, United States
and Middle East



Products Offered

- Ground Seasoned Pork (GSP)
- Sliced Pork Tongue
- Sliced Beef Tongue
- Sliced Loin Blade
- Pork Cushion Cuts
- Portioned Liver (Golden Forest brand)



For 30 years Fremont Beef Company (FBC) has been exceeding customer expectations in providing meat products to meet the evolving demand of consumers. FBC maintains Food Safety System Certification (FSSC 22000) to ensure we only produce products of the highest quality with special attention to food safety. FBC's central location and longstanding relationships with the large US meatpackers allows FBC to procure raw materials in sufficient quantity and quality to meet customer needs.

FBC's customers span the food chain including further manufacturing, foodservice, and retail. FBC is an expert in grinding, trimming, and portioning of beef and pork products. Our largest product categories include Ground Seasoned Pork (GSP), Pork Tongue, Beef Tongue, Loin Blade, and Liver.

