

WE ARE MORE EXPENSIVE AND WE TAKE LONGER.

BUT WE'RE WORTH IT AND HERE'S WHY:

WHAT EVERY CUSTOMER SHOULD KNOW ABOUT



SMOKEY DENMARK'S WILD GAME PROCESSING

ONE ORDER AT A TIME

We process each wild game order separately because it's the right thing to do. It would be far easier and faster to run your game through processing with others'. This "comingling" practice, where your game is mixed with others' game, is used by many processors. But not us. Why? We suspect you take great pride in your hunts and we believe you deserve to know and trust that meat you'll serve to your family is in fact yours and yours alone. Besides that, we know that each hunter takes care of their animal in a particular way and our process ensures that another hunter's practices don't make their way into your order.

QUALITY IS EVERYTHING

Why are we so rigid on temperature and condition? You're entrusting us with high-quality meat and we treat it as such. We make your product under the same food safety system that we use to make our USDA-inspected products. Understand, your game will not be USDA-inspected, but it will go through the exact same food safety system that we developed to meet USDA regulations and our own stringent standards. All products (except poly-clipped chubs) are processed through our metal detection equipment for further safety. And we use wireless temperature probes to capture real-time temperatures of products and ambient temperatures of rooms and freezers to make sure it stays appropriately chilled. Furthermore, your order is vacuum packed for extended freshness in your freezer.

WE ADD VALUE

At most processors, when you place an order for a particular weight of a product, let's say 10 pounds of sausage, you get exactly 10 pounds of sausage back. But that doesn't mean there's 10 pounds of your meat in that product. More than likely, they've added pork, spices and water to make a quality sausage. You're getting maybe six pounds of your meat back, and four of their added ingredients. So, if there's 40 pounds of usable meat from your kill, you might only get 30 back. They've made up the extra weight to fulfill your order with added ingredients. What happened to the rest of your meat? It's probably being used to fulfill other orders to turn a higher profit.

We don't do that. We give you all of your meat back PLUS the added ingredients that go into products like sausage, hamburger meat, snack sticks and others. The net is, when you work with us, you're likely going to get all your meat back and then some. And with the other guys, you likely don't get all your meat back.

YOU CAN CALL ME PERSONALLY

All of the above takes more time and costs more. If you're questioning whether or not we're worth the wait and the cost, I would happily speak with you. Call me at 512-385-0718.

JONATHAN PACE
Owner & Operator

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