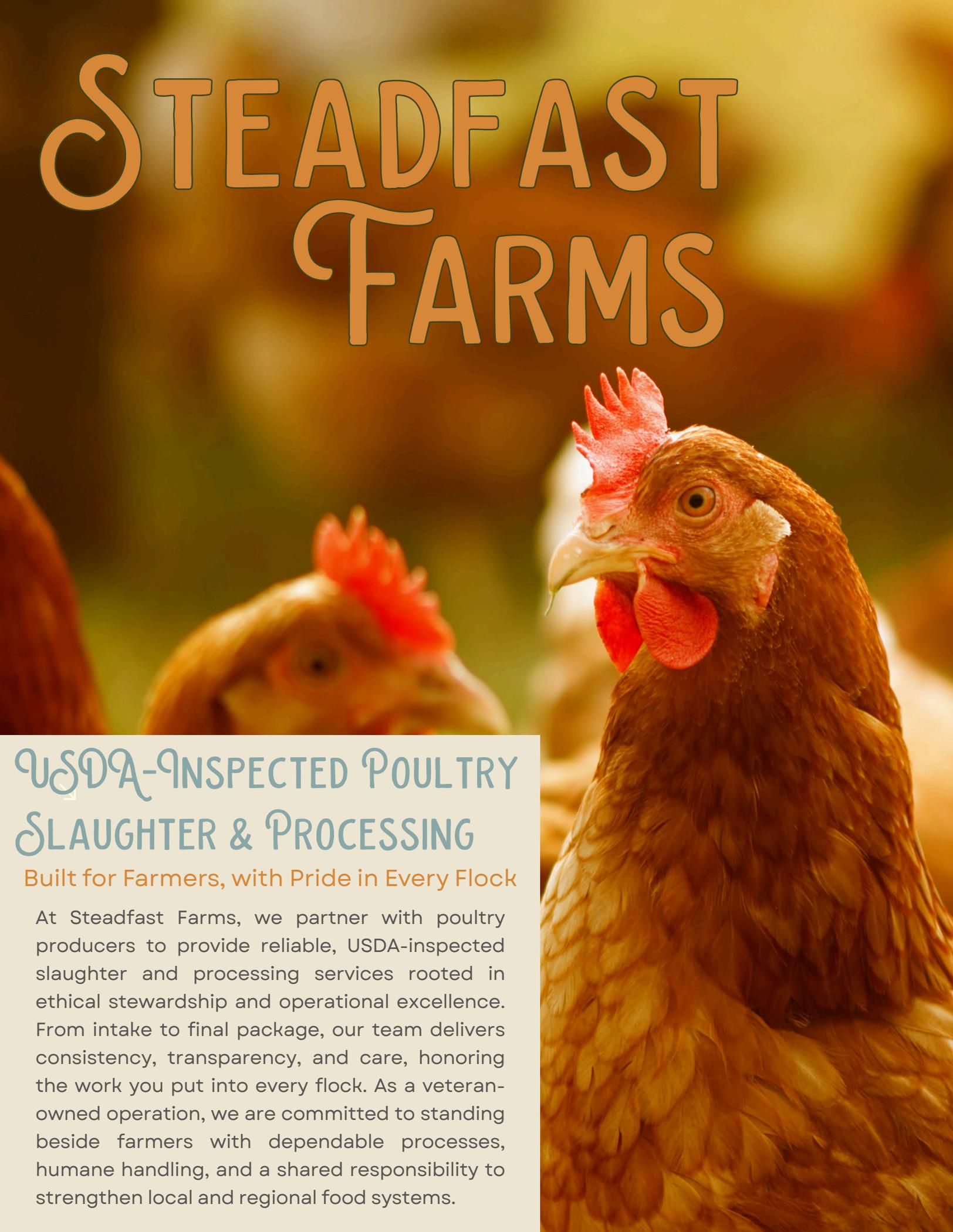


STEADFAST FARMS



USDA-INSPECTED POULTRY SLAUGHTER & PROCESSING

Built for Farmers, with Pride in Every Flock

At Steadfast Farms, we partner with poultry producers to provide reliable, USDA-inspected slaughter and processing services rooted in ethical stewardship and operational excellence. From intake to final package, our team delivers consistency, transparency, and care, honoring the work you put into every flock. As a veteran-owned operation, we are committed to standing beside farmers with dependable processes, humane handling, and a shared responsibility to strengthen local and regional food systems.



Why Partner

1 **USDA-Inspected Slaughter & Processing**

2 **Certified Humane Slaughter by AGW**

3 **Certified Organic for Certified Flocks**

4 **Pride in Every Flock**

5 **Consistent Processes Predictable Outcomes**

6 **Reliability You Can Count On**

7 **Built by Farmers, for Farmers**

Values Driven

We exist to serve farmers who take pride in their work. At Steadfast Farms, our values show up on the processing floor through accountability, consistency, and follow-through. We honor every flock as if it were our own, delivering USDA-inspected slaughter and processing that protects your product, your reputation, and the trust you have earned with your customers.



Slaughter & Processing

Steadfast Farms offers Retail Daily Volume Slaughter

Whole Chicken

Variable Daily booking cost based on volume:

- 0 - 150 \$10.00 each
- 151 - 250 \$9.00 each
- 251 - 500 \$8.50 each
- 501 - 750 \$8.00 each
- 751 - 1000 \$7.50 each

**egg-layers, roosters, or other non-meat birds
+\$1/Per Chicken*

Whole Turkey

- \$1.50 per pound
 - Minimum \$20 per Turkey
- +\$15 per bird over 26 lbs. dressed

Whole Ducks

- \$20 per Duck
 - 20 Duck Minimum
 - No Wax, Skin and Feathers as is
- \$25 per Duck
 - 50 Duck Minimum
 - Wax, minimal feathers

Steadfast Farms offers a Seasonal Volume Discount Program for Chicken

Tier 1

1000 - 2000 Chickens

Daily Volume Rates Adjusted to stack with Seasonal Volume.

- 0 - 150 \$9.75 each
- 151 - 250 \$8.75 each
- 251 - 500 \$8.25 each
- 501 - 750 \$7.75 each
- 751 - 1000 \$7.25 each

Saving \$0.25 per bird

Tier 2

2001 - 5000 Chickens

Daily Volume Rates Adjusted to stack with Seasonal Volume.

- 0 - 150 \$9.50 each
- 151 - 250 \$8.50 each
- 251 - 500 \$8.00 each
- 501 - 750 \$7.50 each
- 751 - 1000 \$7.00 each

Saving \$0.50 per bird

Tier 3

5001+ Chickens

Daily Volume Rates Adjusted to stack with Seasonal Volume.

- 0 - 150 \$8.75 each
- 151 - 250 \$7.75 each
- 251 - 500 \$7.25 each
- 501 - 750 \$6.75 each
- 751 - 1000 \$6.25 each

Saving \$1.25 per bird

Additional Seasonal Volume Program benefits include No Retail Bag Fees, Priority Calendar Space, Save an additional \$5 per Offal and Discard Barrel Fee, and Seasonal Mortality vs per Booking Mortality.

Steadfast Farms Multi-Service Incentives

Stock Frame Fee Waiver

Customers using our stock services receive a waiver of the standard \$0.65 per-bird frame harvest fee for birds whose frames are retained for stock production as part of that booking.

Grind-to-Sausage Credit

Customers producing sausage by Steadfast Farms receive \$0.50 per pound off the grinding fee for finished ground yield used in sausage production.

Full Processing Bonus Credit

Customers receive a \$0.75 per bird processing credit, applied to the slaughter portion of the invoice for the qualifying booking, based on proportional utilization of stock services relative to booking size, when all of the following criteria are met:

- Tier 2 or Tier 3 Seasonal Volume Discount Program customer
- Minimum of 700 birds for the booking
- Deboning and grinding completed by Steadfast Farms
- Stock and sausage services completed by Steadfast Farms as part of the same booking, regardless of production date, provided all services are scheduled under that booking

The processing credit applies only to birds contributing to qualifying stock production and is applied as an invoice credit to the qualifying booking.



Ground & Sausage

Product	Description	Cost Per Pound	MOQ
Deboning		\$1.49 per/lb. of Intact Weight	-
Grinding		\$0.89 per/lb. of Yield Weight	-
Sweet Italian Sausage	Ingredients: (Protein), Steadfast Farm's Stock (Water, Poultry Backs, Celery, Carrots, Onions, Thyme, Parsley, Black Peppercorns, Bay Leaves), Fennel Seed, Salt, Brown Sugar, Black Pepper, Sweet Paprika, Garlic Powder, Onion Powder, Crushed Red Pepper Flakes, Dried Oregano, Dried Basil.	\$5.85 Loose \$6.85 In Natural Sheep Casings	50lb Batches
Hot Italian Sausage	Ingredients: (Protein), Steadfast Farm's Stock (Water, Poultry Backs, Celery, Carrots, Onions, Thyme, Parsley, Black Peppercorns, Bay Leaves), Salt, Fennel, Black Pepper, Fresh Garlic, Oregano, Parsley, Cayenne Pepper, Crushed Red Pepper, Smoked Paprika, Garlic Powder, Onion Powder, Distilled White Vinegar.	\$5.85 Loose \$6.85 In Natural Sheep Casings	50lb Batches
Spicy Garlic Sausage	Ingredients: (Protein), Steadfast Farm's Stock (Water, Poultry Backs, Celery, Carrots, Onions, Thyme, Parsley, Black Peppercorns, Bay Leaves), Garlic, Kosher Salt, Dried Parsley, Cayenne Pepper, Ground Coriander, Smoked Paprika, Black Pepper, Crushed Red Pepper Flakes, Ground Cumin, Brown Sugar.	\$5.85 Loose \$6.85 In Natural Sheep Casings	50lb Batches
Cilantro Lime Sausage	Ingredients: (Protein), Steadfast Farm's Stock (Water, Poultry Backs, Celery, Carrots, Onions, Thyme, Parsley, Black Peppercorns, Bay Leaves), Lime Juice, Cilantro, Jalapeños, Salt, Garlic Powder, Onion Powder, Ground Cumin, Smoked Paprika, Black Pepper, Lime Zest, Oregano.	\$5.85 Loose \$6.85 In Natural Sheep Casings	50lb Batches
Early Bird Breakfast Sausage	Ingredients: (Protein), Water, Kosher Salt, Maple Syrup, Black Pepper, Fresh Sage, Dried Parsley.	\$5.85 Loose \$6.85 In Natural Sheep Casings	50lb Batches

All sausage batch pricing is with the use of 50lbs of your ground poultry..
Cut, Deboning, and Grinding priced separately.

Stock Broth & Bone Broth

Steadfast Farms offers multiple poultry liquid products because each one serves a different business goal. The right choice depends on how you want to use your birds and how your customers will use the final product.

Use the guide below to determine which service aligns best with your operation.

STOCK

Best for cooking applications and resale flexibility

- Made primarily from poultry backs and frames
- Unseasoned, neutral flavor designed for soups, sauces, and cooking
- Ideal for wholesale, restaurants, and customers who season to taste

BROTH

Best for ready-to-use and direct-to-consumer products

- Made from meatier birds and collagen-rich parts
- Lightly seasoned and flavor-forward
- Designed for sipping, soups, grains, and ready to drink or use

BONE BROTH

Best for collagen-rich, nutrition-focused products

- Made from bones, joints, and connective tissue
- Long-simmered for maximum body and collagen extraction
- Positioned for wellness and premium markets

Quick Decision Snapshot

Cooking base, neutral flavor, broad resale → Stock
Finished, drinkable, consumer-ready → Broth
Collagen-rich, premium, nutrition-driven → Bone Broth



Stock & Broth

Product	Description	Cost Per Unit	MSRP	MOQ
Poultry Stock	Our Culinary-grade small batch poultry stock is made from poultry backs slowly simmered with celery, carrots, onions, bay leaf, peppercorn, thyme, garlic, and parsley. It delivers clean body, natural gelatin, and a neutral flavor profile that lets chefs control seasoning in their final dishes. Ideal for soups, sauces, gravies, reductions, and prepared meals. Stock is salt-free	Wholesale Steadfast Chicken Stock \$8/Unit Turkey Stock \$9.50/Unit	Chicken Stock \$12/Unit Turkey Stock \$13.25/Unit	12 Units 1 Case
Poultry Stock (with your poultry backs)	Stock made from your poultry backs gives your customers an easy add-on item that appeals to home cooks, meal-prep families, soup makers, restaurants, and anyone looking for a clean, unseasoned cooking base made directly from your birds. Stock is salt-free	7.41/Unit 70-110 units per batch		Single Batch 75lbs Backs
Private Label Poultry Stock	Offer your customers a premium, ready-made stock under your own farm or brand name. We produce a clean, unseasoned poultry stock using whole ingredients and high-collagen poultry backs, then package it with your label for seamless resale. Ideal for farm stands, CSAs, meal-prep services, and restaurants looking to expand their product line without adding labor or equipment. Stock is salt-free	Private Label Chicken Stock \$8.80-9.20/Unit Turkey Stock \$9.90-10.90/Unit	Chicken Stock \$12/Unit Turkey Stock \$13.25/Unit	12 Units 1 Case
Poultry Broth	Our poultry broth is crafted from meaty chicken parts, gently simmered with vegetables and herbs for a clean, savory flavor. It is lightly salted and designed to be ready-to-use, delivering a brighter, more flavor-forward profile than stock. Ideal for sipping, soups, grains, and ready-to-eat dishes where a finished poultry flavor is preferred.	Wholesale Steadfast Chicken Broth \$9.50/Unit Turkey Broth \$10.50/Unit	Chicken Broth \$13.25/Unit Turkey Broth \$14.50/Unit	12 Units 1 Case
Poultry Broth (with your 20-25 Stew Birds Feet Optional)	This broth is made from your farm's stewing hens, vegetables, herbs, and light seasoning. The result is a rich, savory broth with strong market appeal for home cooks, meal-prep families, sippers, and restaurants. It transforms older hens into a premium, ready-to-sell product with a clean, elevated flavor.	\$8.87/Unit 70-110 units per batch		Single Batch 20-25 Stew Birds Optional Add Feet
Bone Broth	(Coming 2026)			