

## True to Nature Source Verification Request

### Guidelines for sending product samples back to us for verification

In order to trace your product back to its source, we will need you to supply us with the following:

1. One picture of package front label, one of package back label.
2. Using a freshly cleaned knife, cut a 1 square inch cube of meat from the center of the product (For example, a fun size candy bar), and place in sealable bag.
3. Put the box/label from the product into another sealable bag, then place that bag into the same bag holding the meat sample. **For multiple products, follow this same procedure for each one, avoiding cross-contamination.**
4. Store sample in freezer until it can be shipped overnight directly to our Thomasville location. Note: Sample must be shipped frozen with next-day Early Delivery to maintain sample integrity. Ship sample in small cooler with icepacks: do not use dry ice.
5. Send samples to:  
ATTN: QAQC TTN SAMPLES  
131 Roseway Drive  
Thomasville, GA 31792
6. Please keep a record of tracking information and costs. You will be asked to supply receipt copies for reimbursements.
7. See "IMPORTANT NOTE" at the bottom of this page.

If product box/label is unavailable, write the following product information on a piece of paper, place in sealable bag and add to meat sample bag.



**TRUE TO NATURE**  
BEEF TENDERLOIN STEAK

COOK TO A MINIMUM OF 145°F INTERNAL TEMPERATURE. COLOR IS NOT ACCURATE INDICATOR OF FINAL COOKED TEMPERATURE.

**OUR STORY**  
True to Nature™ beef comes from cattle raised on our farm in Georgia. Our All Natural steaks have no artificial colors, or ingredients and no animal by-products. Our sustainably and humanely raised™ beef is transparent, and an excellent source of protein for your family and ours. Every TTN pack could be traced back to its source, and with our farm to table promise, you can rest assured that this is the most delicious, tender, and juiciest natural beef you have ever tasted.

USDA CHOICE GEORGIA GROWN DNA SOURCE VERIFIED PRODUCT OF USA TRUE TO NATURE

\*Consistent with BQA (Beef Quality Assurance Guidelines) - www.bqa.org  
\*\*DNA source verified by Identigen

www.truetonaturebeef.com

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**SAFETY 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. COOK THOROUGHLY.  
KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.  
KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

FPL FOOD, LLC, THOMASVILLE, GA 31792 | Customer Service Line: 706.922.8400

1. Product Name (package front)
2. Production Information Code (package back)
  - 6-Digit Number: xxxxxx
  - Establishment Number: [EST XXXX]
  - Line Info: xxx xx:xx

### IMPORTANT NOTE:

Samples should be shipped Monday–Wednesday only. (Thursday/Friday deliveries cannot be guaranteed, and sample quality will not last the weekend)

To optimize delivery and sample processing, please email box label information (either pictures from Step 1 OR the product information listed above), shipment tracking information, and receipts to [info@truetonaturebeef.com](mailto:info@truetonaturebeef.com) with the Subject line Attention QAQC TTN SAMPLES. You will receive your source verification results within 2 weeks of us receiving your sample, provided all required elements have been received as requested.