

**FOR IMMEDIATE RELEASE**

**LONE STAR FOODSERVICE ACHIEVES SQF LEVEL 2  
CERTIFICATION**

*Lone Star Foodservice production facility is now a Safe Quality Food (SQF) Level 2  
Certified, accredited HACCP-Based Food Safety plant*

**AUSTIN, Texas—March 26, 2014**—Lone Star Foodservices' production facility is now a Safe Quality Food (SQF) Level 2 Certified, accredited HACCP-Based Food Safety plant.

The SQF plan is benchmarked by the Global Food Safety Initiative (GFSI), which is internationally recognized, distinguishing food manufactures as responsible and safe.

Lone Star Foodservice received the SQF certification in December 2013 after months of preparation and extensive audits conducted by Silliker Inc.

"We are very proud to have achieved SQF Level 2, an accomplishment like this validates all the hard work of our team, their commitment to the company and our customers," said CEO Franklin Hall.

Hall adds, "Obtaining the SQF Certification is a key part to our strategic growth plan of expanding our wholesale business. SQF is now the standard for doing business with our industry's high profile customers."

**About Lone Star Foodservice:**

Lone Star Foodservice is a family-owned wholesale meat company, whose mission is to source and deliver the finest cuts of natural beef, pork and lamb to tables across Texas. Established in 1952, our goal is to supply quality meats and unmatched service to our clients. Our commitment includes partnering with local farms and ranches, and marketing exceptional brands such as all-natural Niman Ranch and Certified Angus Beef®.