

“...I was quite impressed with your facility and its management staff. The efforts of your food safety specialists...seem well grounded and should provide objective data and evaluation. You are producing your products with the ultimate safety and performance of the product as a primary goal. By consolidating your cutting into this central location you are able to exceed the safety and hygiene standards that I am accustomed to seeing in single store cutting facilities. I compliment you and your staff on what I consider to be a well-run plant for central cutting of beef and pork.”...Mark Gingerich, Vice President of Commercial Education, Iowa Beef Processors, Sioux City, Iowa.

“It’s the ideal blend of tactics and meat processing, where military tradition meets retail meat-case strategy. To the typical passer-by, the Central Meat Processing Plant on Ramstein Air Force Base in Kaiserslautern, Germany, looks like just another administrative building, partially hidden by tall trees and shrubbery. But to those who work in the plant or for the Defense Commissary Agency (DeCA) Europe, it is a hidden gem



of an operation, quickly and quietly pumping out 920,000 pounds a month of further-processed beef and pork products to be shipped out to military commissaries and soldiers in the field across Europe and parts of the Middle East. It also is the crown jewel of the DeCA efforts to support the troops in Europe, as no other branch of DeCA anywhere in the world can count such a plant as its centerpiece of production.”...Andy Hanacek, Executive Editor, National Provisioner magazine.

(Our thanks to Andy and National Provisioner for the use of his words and the graphics appearing on the cover of this brochure.)

DeCA EU PA OCT 08



Ramstein Central Meat Processing Plant Defense Commissary Agency Europe



Serving commissaries in 10 countries since 1998

The Ramstein Central Meat Processing Plant, adjacent to the Ramstein Commissary, opened March 2, 1998. This state-of-the-art facility, the only one of its kind in Europe and DeCA, covers 18,000 square feet and processes beef and pork for 42 commissaries in 10 countries, NEXMARTS, Armed Forces Recreation Center Edelweiss, and 14 downrange locations.

Built for \$4.5 million, the Ramstein plant cuts, grinds, packages, vacuum seals and ships over 175,000 pounds of USDA-approved beef weekly. It processes 65,000 pounds of high-quality Bavarian pork each week as well. This vacuum package is 99.7% air free, with a dramatically reduced bacteria count providing 14 days of total shelf life on retail cuts and 11 days of total shelf life for ground beef. Central processing allows for a more uniform product with standard pricing throughout Europe and provides a stock assortment of 82 beef items and 45 pork items. This easily exceeds the assortment offered by any stand-alone meat department. The vacuum package provides overall greater variety, sanitation and food safety for our customers' shopping and dining pleasure.

This is a high-volume operation with computerized processes throughout and 90 U.S. and local national employees. From the European-design air filtration system to the giant meat processing machines, flash freezers, metal detectors and high-tech cleaning capabilities, the facility is a source of great pride for DeCA Europe. Since August 1998, all DeCA Europe commissaries have been offering the vacuum package as a direct result of the high capacity of this plant. Maximum production has yet to be reached.



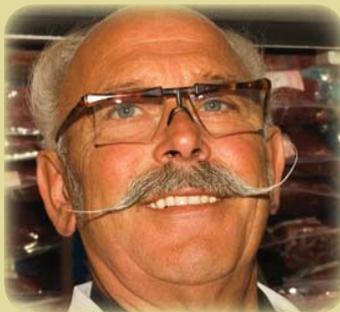
Dave Costello
Plant Manager

In the meat and commissary business since 1975



Ed Auld
Assistant Plant Manager

In the meat and commissary business since 1989



Arno Franke
Field Meat Specialist

In the meat and commissary business since 1958



Reinhard Kunz
Field Meat Specialist

In the meat and commissary business since 1975



Corey Deery
Quality Assurance Specialist

In the quality assurance, meat and commissary business since 1981

Interesting facts

Each month the plant makes:

500,000 hamburger patties
41,000 T-bone steaks
25,000 roasts
81,000 pounds of spiced beef and pork

Each month the plant uses:

1 million pounds of fresh beef and pork
40,000-45,000 shipping boxes

The plant is equipped with:

A meat fat analyzer for all ground products
Metal detectors on all lines
A computerized distribution system
A sanitation room upon entry
State of the art cutting, grinding, forming, wrapping, weighing and labeling systems
Vacuum tumblers for spicing
A flash freezer
A box making machine

Built by Bilfinger and Berger Construction Company. Equipped primarily by Mathy and Company, with additional equipment provided by CSB and Bizerba companies.

Central Meat Processing Plant Staff

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