

## **The Benefits of Pastured Pork**

- A. The vast majority of pork produced in the United States comes from huge confinement operations. Large confinement farms are notoriously inhumane and are among the worst polluters of air and water of any agricultural operation.
- B. Raising pigs on pasture is not only humane and natural for the animals; it is environmentally sound and produces meat that is more nutritious and more flavorful.
- C. Pastured pork has higher levels of Vitamin E, healthy Omega-3 fatty acids and many other nutrients than conventionally raised pork.
- D. Pastured hogs have more than just freedom from close confinement. They have the freedom to behave naturally. They can form natural social groupings and live in low stress ways that suit their nature. They are able to engage in natural rooting behaviors and can enjoy fresh air and sunshine.
- E. Pastured pork is less likely to be contaminated with E. Coli. The antibiotics continually fed to hogs in confinement in stressed, overcrowded conditions have far reaching human effects. Antibiotic resistant bacteria are on the rise and are known to result from the continuous feeding of antibiotics in animal confinement operations.