

About Berkshire Pork

At Newman Farm Heritage Berkshire Pork we believe that not all Berkshire pork is created equal. Our goal has been to produce an exceptional product that creates attention and loyalty from 100% pure-bred Berkshire hogs that are raised in a truly natural environment outdoors.

Today we are seeing individuals and groups that are marketing what they call "Heritage Berkshire pork", with a lot of this pork it is not 100% purebred Berkshire. 100% purebred Berkshires are black carrying the 6 white traits (a white blaze face, four white stocking feet with a white tip on the tail) and with many these animals they are raised with "NO" specific set of production standards backed by third party verification. At Newman Farm Heritage Berkshire Pork we are proud that we meet or exceed the production standards of Certified Humane and have been granted certification of "Certified Humane Raised and Handled". We believe that the consumer wants a label they can trust:

Berkshire Pork, also known as Kurobuta, (Black Pig in Japanese) is the "Kobe" of pork. True Kurobuta pork only comes from 100% pure-bred Berkshire hogs. Today Berkshire Pork is the most highly sought after pork in the world. Berkshire pork looks and tastes like no other pork. Unlike commodity pork or "The Other White Meat" Berkshire pork is visibly different. It has a darker richer color with an abundance of intramuscular marbling it's flavor is distinctive with an unparalleled juiciest and tenderness for pork...

Taste tests comparing Berkshire pork to other varieties of pork consistently show that consumers prefer Berkshire. In fact the National Pork Producers Council conducted a taste test using 25 quality traits, and Berkshire pork ranked #1 in 19 of them, including tenderness and juiciness. To see exactly what we mean by "Newman Farm Heritage Berkshire Pork", please review our production standards.