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This year, Pederson's Natural Farms celebrates it's 20th year as a premier producer of all natural fresh and smoked meat products. Started in 1992 with just two employees and the sale of the famous Applewood Smoked Bacon, Pederson's faced all the obstacles that any small business faces and then some.

Despite two fires leaving the company's production plant in ashes, Pederson's has steadily grown from two employees to 50 employees, a 2000 square foot plant to a 35,000 square foot plant, and \$75,000 in gross sales the first year to \$10 million in 2011. Pederson's credits its success to its unwavering integrity, and the company is sure to back up their words with actions. With top priorities being safety and quality, Pederson's has taken every rigorous step to become Safe Quality Food (SQF) 2000 Level 3 Certified.

“Striving to be SQF 2000 Level 3 Certified was a no brainer. That certification aligns with everything we value: safety, and the highest quality standards. We're of the belief that actions speak louder than words. We can make claims all day long, but this certification brings the highest level of validation.” – Cody Lane, President

The company's down home, honest to goodness business model has been rewarded with loyal employees, a loyal community, and loyal customers – not to mention steady growth. And, Pederson's gladly offers a steadfast loyalty in return. After a devastating fire in June of 2001, the small Texas community of Hamilton rallied around Pederson's in an effort to get the company up and running again. With only one production day lost, Pederson's chose to honor their roots and rebuild in Hamilton county with the aid of the Hamilton EDC.

The support of countless folks from the very beginning combined with Pederson's principles has culminated in the successful production of superior quality all natural meats. Specifically famous for “makin' bacon”, here are some interesting statistics from Pederson's Natural Farms about just how much bacon they make annually:

1.5 million pounds of bacon each year

21 million slices

End to end, that's 2,982 miles of bacon

It's enough bacon to stretch across North America and halfway back

That's a lot of bacon!

Whether asked to reflect on Pederson's first 20 years in business or to look toward the future, Vice President Neil Dudley's assessment remains the same.

“We run our business as a marathon not a sprint. Our goal is to build our business on well founded relationships! We believe in honesty, safety, quality, and efficiency... in that order. Pederson’s Natural Farms isn’t the biggest; it’s just the best!”