



 GARDEN CITY, KS

NEW Ground Beef Production Facility



280,000 sq ft

ABOUT

This facility is one of the world's most advanced food production plants where we produce high quality, sustainable, safe and superior tasting 95% lean ground beef.

In partnership with major US Packers and Ground Beef Producers, empirical's innovative process creates value by maximizing the yield from every head of cattle, increasing the domestic lean beef supply, delivering significant cost savings for customers, and helping reduce global food loss, a \$1 trillion challenge affecting one-third of all food produced.

ROLE OF THE FACILITY

empirical's Garden City facility was built in direct response to growing demand for ground beef in the U.S. and increasing demand for *empirical's* products. This facility effectively doubles the company's lean ground beef production capacity while ensuring growth is supported by systems designed for long-term reliability, consistency, food safety, and efficiency.

QUICK FACTS

- **Location:** Garden City, Kansas
- **Purpose:** 95% Lean Ground Beef Production
- **Current Footprint:** 280,000 sq ft (with additional phases of expansion in years to come)
- **Workforce:** Over 250 new jobs supported through training and education
- **Operational:** December 2025 with phased ramp-up through 2026

WHAT MAKES THIS FACILITY UNIQUE

The Garden City facility is the culmination of decades of operational learning and innovation applied to facility design. Everything from materials to systems reflects long-term thinking, with continuous improvement embedded so the operation is never limited by what was imagined on day one.

DESIGNED FOR
**CONTINUOUS
IMPROVEMENT**

We engineer, design, manufacture, install, and continuously improve all of the equipment and processes in our facilities. In Garden City, every system and piece of equipment was redesigned or significantly upgraded during the design / build process.



SMALL DETAILS
BIG IMPACT

- Self-cleaning floor drains
- Hand laid acid-brick throughout facility
- Custom inflatable dock door seals to withstand Kansas winds
- All equipment is positioned for complete cleaning access - off the floor, away from the wall, no hard-to-reach spaces

"We took the best of what we already knew how to do, and did it better in Garden City."



SmartAir System

ENGINEERED FOR
FOOD SAFETY

Food safety and sanitization is designed into every part of this facility, from our SmartAir system that washes and refrigerates the air in all production rooms to our ground-breaking patented thermal pasteurization process for raw ground meats.



Thermal Pasteurization System

AUTOMATED FOR
CONSISTENCY

We use automation to make the complex simple to operate. Our SmartProcess Suite of Innovations represents the integration of our most advanced, automated technologies - all working together to enhance food safety, sustainability, and beef supply.



Lean Separation Technology



Roller Press Freezer



Indoor Rail Load-Out

BUILT FOR THE
FUTURE OF FOOD

We built an environment where skilled people can do their best work, day after day. At this facility, rail tankers are cleaned and loaded with beef tallow in our state-of-the-art indoor facility. (Typically, this kind of operation is done outdoors, exposed to the elements.)