

Investor Relations | Smithfield Foods USA, Global Food Company

Smithfield® Congratulates Cool Smoke for Taking Home Grand Champion Title at 2019 Memphis in May World Championship Barbecue Cooking Contest

MEMPHIS, Tenn., May 20, 2019 (GLOBE NEWSWIRE) -- <u>Smithfield®</u> is thrilled to congratulate World Champion pitmaster Tuffy Stone of Cool Smoke Barbeque on winning the Grand Champion title at the 2019 Memphis in May World Championship Barbecue Cooking Contest this past weekend. This marks the sixth overall World Championship title for Stone, who started the Cool Smoke team alongside his dad, George, in 2004. Tuffy, who was inducted into the Barbecue Hall of Fame in 2018, was also presented with the legendary 2019 Pitmaster of the Year Award from the National Barbecue & Grilling Association, honoring his outstanding contributions to the industry.

Smithfield pitmasters continue to dominate the Pork Shoulder category at Memphis in May, with Cool Smoke and Chris Lilly of Big Bob Gibson's Bar-B-Q placing first and second respectively. Both teams cooked with Smithfield Fresh Pork Shoulders, besting 49 competitors. The Big Bob Gibson's Bar-B-Q team also won first place in the Kingsford Tour of Champions.

Smithfield teams had strong performances across all pork categories. In their first ever appearance at Memphis in May, Darren and Sherry Warth of Iowa's Smokey D's BBQ finished 12th out of 115 teams in Ribs – one of the most competitive categories – showcasing the quality and consistency of Smithfield Fresh Pork.

"We are so proud of Tuffy Stone and the Cool Smoke team on their first overall Grand Champion win at Memphis in May – this award could not be more deserving as he is one of the most dedicated, inspirational, and kindhearted people in the sport of barbecue," said Emily Detwiler, director of marketing for Smithfield Foods. "We also want to congratulate Chris Lilly, Darren and Sherry Warth, and all of our pitmaster partners, for continuing to be amazing ambassadors for Smithfield and representing us at one of the most prestigious competitions in the world."

As one of the leading investors in the sport of competition barbecue, the brand recently launched the Smokin' With Smithfield National Barbecue Championship – the first-ever unified points chase open to all competition barbecue cooks in the country, designed to level the playing field across all major sanctioning bodies and events. To register your team and check the current leaderboard, and to learn more about Smithfield's barbecue initiatives, visit <u>www.SmokinWithSmithfield.com</u>.

About Smithfield

A leading provider of high-quality pork products, Smithfield was founded in 1936 in Smithfield, Virginia. From hand-trimmed ribs, loins and bacon and slow-smoked holiday hams to marinated tenderloins, Smithfield brings artistry, authenticity and a commitment to heritage, flavor, and handcrafted excellence to everything it produces. With a vast product portfolio including smoked meats, hams, bacon, sausage, ribs, and a wide variety of fresh pork cuts, the company services retail, foodservice, and deli channels across the United States and 30 countries abroad. All of Smithfield's products meet the highest quality and safety standards in the industry. To Flavor Hails from learn more about how Smithfield, please visit www.Smithfield.com, www.Twitter.com/SmithfieldBrand, and www.Facebook.com/CookingWithSmithfield. Smithfield is a brand of Smithfield Foods.

About Smithfield Foods

Smithfield Foods is a \$15 billion global food company and the world's largest pork processor and hog producer. In the United States, the company is also the leader in numerous packaged meats categories with popular brands including Smithfield®, Eckrich®, Nathan's Famous®, Farmland®, Armour®, Farmer John®, Kretschmar®, John Morrell®, Cook's®, Gwaltney®, Carando®, Margherita®, Curly's®, Healthy Ones®, Morliny®, Krakus®, and Berlinki®. Smithfield Foods is committed to providing good food in a responsible way and maintains robust animal care, community involvement, employee safety, environmental, and food safety and quality programs. For more information, visit <u>www.SmithfieldFoods.com</u> and connect with us on Facebook, Twitter, LinkedIn, and Instagram.

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