

# I. HOME PAGE

## REQUEJO BRAND

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### THE MISSING LINK IN SAUSAGE

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Our passion is great food with simple, real ingredients. Requejo Brand fills a unique niche – manufacturing all-natural meats with complete integrity. We have begun by selling honest-to-goodness, 100% natural, uncured sausages. One taste and you'll know we are like nothing else on the market. Our freshness, quality, and wholesome ingredients stand out as the “missing link in sausages.”

Simple, yes. Easy, no.

[Read Our Story – link to About page]

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## ALL-NATURAL PORK, SPICES, AND NOTHING ELSE

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We begin by selecting the best pork... fed an all-vegetarian diet and raised with: NO antibiotics, hormones or steroids. We look for breeds that include heritage bloodlines which yield exceptional flavor. We keep processing to a bare minimum, so the result has the freshness of a traditional butcher shop. And we use only the highest-grade spices and ingredients sourced from the most esteemed suppliers around the world.

**100% ALL-NATURAL**

Our core recipe is simple: pork and spices. Real deal!

**NO ANIMAL BYPRODUCTS**

We use real meat, not bits that belong in dog treats.

**NO ARTIFICIAL ANYTHING**

No artificial colors or flavors. We rely on spices for taste, like Grandma did.

**NO PRESERVATIVES**

We don't add natural flavors or sneaky ingredients that act as preservatives.

**NO LOOPHOLE INGREDIENTS**

We don't use celery powder, cherry powder or sea salt.

**NO GLUTEN OR FILLERS**

You never have to worry about MSG, gluten or soy in our sausages

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“SIMPLICITY IS THE ULTIMATE SOPHISTICATION.” – LEONARDO DA VINCI,  
ARTIST/INVENTOR

# ABOUT PAGE

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## OUR STORY

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### SURE, WE'RE PIG-HEADED.

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(optional – founder's photo)

### HOW AND WHY WE BEGAN

Welcome all! My name is Christian Requejo, founder of Requejo Brand. My family has owned a meat-processing business that manufactures traditional Cuban-style smoked hams and meats since they emigrated from Cuba to Miami. Although this is where my foundation in the industry began, times have changed and consumer demand has shifted to “all-natural” and “uncured” meat products. This trend sparked my interest in all-natural sausages. Using the knowledge I gained from working in the family meat business, I started researching and experimenting with 100% all-natural, uncured sausages.

I discovered it was virtually impossible to find a truly all-natural, uncured sausage. Many if not all high-end sausages in the market place used loophole ingredients to label themselves as “all-natural” and “uncured.” For example, processed meats can claim to be uncured if they use ingredients such as celery powder, cherry powder and sea salt, which contain residual nitrite and nitrate that are identical to those in cured products. They also use so-called “natural flavors” which are basically synthetic ingredients created in a lab that act as preservatives or shelf life extenders. Since when is “all-natural” created in a science lab?

My goal was to create a sausage that is not only all-natural and uncured, but full of flavor. Most importantly, I wanted to be honest with our customers. There was only one solution to this challenge: make my own sausages to my own standards. That's how Requejo Brand began. In the future, our pig-headed commitment to honesty and quality will take us even further. But for now, we're all about all-natural, uncured sausages.

To great sausages,

Christian Requejo  
Founder and CEO

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### OUR SAUSAGES HAVE NOTHING TO HIDE

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### WHAT MAKES OUR SAUSAGES SO DIFFERENT?

Requejo Brand sausages are the real deal. Uncured, all-natural and minimally processed. We use only pork, spices and real ingredients – simple as that. No additives, preservatives, or names you can't pronounce. And they are stuffed into all-natural casings for that distinctive "snap" when you bit into one of our juicy sausages.

### 100% NATURAL PORK WITH HERITAGE BLOODLINES.

We start with elite pigs that are raised humanely on an all-vegetarian diet. Our pigs include heritage bloodlines for exceptional flavor, smooth texture, and fat content. They are never treated with growth hormones or antibiotics. Instead, they grow up naturally to be fat and happy on farms that take pride in their livestock. Only pork raised without antibiotics and hormones, and fed a 100% vegetarian diet, is good enough to be called "100% all-natural."

### NO ARTIFICIAL FLAVORS, COLORS OR PRESERVATIVES. NO LIE!

There's a lot of white space on our labels. That's because we keep it simple. Our sausages have no soy, flour or gluten. There are no artificial flavors, colors or preservatives – not even ascorbic or citric acids. We stay away from using loophole ingredients like celery powder, cherry powder, sea salt and any other ingredient with "natural occurring nitrites and nitrates". We have no secrets, except for the secret blend of spices that gives each recipe its unique twist on flavor.

### CAREFULLY CRAFTED RECIPES WITH THE HIGHEST-QUALITY SPICES AND INGREDIENTS.

Every single spice and ingredient we use is of the highest possible quality and freshness. To name a few, we use real orange and lemon zest – not that cheap, supermarket powder stuff. Our paprika is imported from Spain. We also utilize real fire-roasted poblanos and bell peppers. Yes, we have to go to a lot of trouble and expense, but the results are well worth it. That difference shines through, whether you serve Requejo Brand sausages on their own or in your favorite recipe.

### ARTISAN CRAFTED SAUSAGES MADE IN SMALL BATCHES

We make our sausages in small batches so that the end product is as close as possible to the sausages our grandparents made at home. In fact, Requejo Brand's founder personally supervises the process to make sure you get the same quality sausage you would get from your local butcher shop. Americans are heading back to real food, and these are real sausages.

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**"EVERYTHING SHOULD BE MADE AS SIMPLE AS POSSIBLE, BUT NOT SIMPLER." –  
ALBERT EINSTEIN, PHYSICIST**

# PRODUCTS PAGE

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## OUR PRODUCTS

### WELCOME TO HOG HEAVEN

**Products:** I rather this be a message to all South Floridians, Latinos, Miamian, cubans etc. That Requejo Brand has arrived with the missing link that Florida has been missing for a long time. I want the reader to understand that we are local and like I had mentioned before I have my 4 All-Star sausages which was my creation which is a dedication and representation of our beautiful people, state and cities. And then we can say no worries we also made some classic sausages but to Requejo Brand standards. Maybe we can conclude with this is only the beginning for us and we hope that everyone joins our journey. bla bla bla. So basically in a nutshell let everyone know we have arrived, we actually created 4 sausages which no one is doing and these are the first of their kind, we made some classics and come join us on our journey where ever it leads.

#### FLORIDIAN

Famous but humble, a delicate sausage with a kiss of citrus sunshine. (I like this one, I would add how this sausage is a first of its kind nothing comes close to it). Floridians Official Sausage.

#### MIAMI NICE

Miami's original sausage, savor the delicious niceness (classy, sexy, elegant, subtle but full of flavor with a pinch of attitude. Miami's Original sausage)

#### BAVARIAN BRAT

A true brat (for those who haven't been to Germany I brought Germany to you. This is what a Brat supposed to taste like.

#### CUBAN BRAND

Maybe here will say enjoy all the same flavors of the Cuban Brand Mild with a little less kick and added fire roasted bell peppers.

#### CUBAN BRAND MILD

Finally!!!! to all my Cuban's I personally valid this as lil havana's first Authentic Cuban Sausage, **\*\*this is where I want to go with this, needs work (this can be the spicy version)**

#### SPANISH CHORIZO

This sausage is legit that anyone from Spain will have no doubt it was made and imported from Spain.

#### SWEET ITALIAN

This is our twist to an already great classic sausage that we can all relate too. When greatness meets excellence, this equals Requejo Brands Sweet Italian sausage.

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GIVE US A CALL: 1-800-000-0000

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### WHO WE SELL TO

Requejo Brand sausages are featured on the menus and shelves of award-winning restaurants, gourmet stores, and other purveyors of quality foods. Currently, we sell only to the wholesale market. Someday, we will conquer the world. But for now, we are focused on creating the very best sausages you can put on a plate. And, of course, we are delighted to support the sale of our unique sausage products to your most finicky customers; ask about our co-op marketing opportunities.

### HOW WE SHIP

We ship our products frozen. They are carefully wrapped to prevent freezer burn for up to six months. Usually longer, but we err on the side of caution. We ran blind tastings around the country and even the experts couldn't tell our cooked sausages from butcher-made raw sausages. In fact, the overwhelming majority preferred Requejo Brand sausages, saying they tasted fresher, more vibrant and were juicier than all other contenders. Delicious praise from those who know the difference.

Contact Form Section

### GET IN TOUCH

(Contact form with request price sheet)

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“I’M NOT MUCH OF A DRINKER, SO I’M GOING TO EAT SEVEN POUNDS OF PORK.”

— BILLY BOB THORNTON, ACTOR

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## MADE TO BE SHARED

Requejo Brand sausages bring people together on many different levels. We nourish the body and warm the soul. We are the favorite of unapologetic carnivores and the mainstay of those with a zeal for life. There is nothing shy about Requejo Brand sausages. They are bold and bursting with flavor. So, pile them high on the platter and pass the mustard, please. Choose Requejo Brand for those memorable gatherings when gusto reigns and the conversation is spirited. Requejo Brand is always at the heart of unforgettable gatherings.

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“I NEVER MET A PIG I DIDN’T LIKE.” – SY MONTGOMERY, AUTHOR

## FOOTER – ALL PAGES

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### Contact Info Section

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Hours of Operation  
Mon-Friday 9 AM-5 PM  
Closed National Holidays

(Miami Google map)

(Optional – photo gallery)