

WHO'S MAKING YOUR FRIED CHICKEN?



If you've eaten at any of the major chicken chains, there's a good chance it's the crew on the left. They've been tasked to create a fried chicken that can survive an extended hot-held shelf life but not taste like it. That takes science. *

At BAGOCK, it's a chef making your chicken. And this chicken isn't built to survive, it's made to be eaten. Bagock starts with the finest air-chilled, all-natural, humanely raised bird in America. This never-frozen chicken is hand cut and naturally tenderized through marinating. We hand flour, and then carefully pan fry. We are committed to freshness, quality, and conservation. Using our forecasts and sales projections, we fry in small batches all day long. The fried chicken you have for lunch will be just as crispy, delicious, juicy, and fresh as the chicken you enjoy for dinner.

Read about chemicals in our competitor's Fried Chicken:

* <https://www.thealternativedaily.com/the-reason-to-boycott-chick-fil-a-is-not-just-for-human-equality-issues-but-for-health-issues-too/>

IS THIS YOUR CHICKEN?



WELL, THIS IS *OUR* CHICKEN.



At BAGOCK, we've patiently watched from the sidelines as the chicken wars heated up. Chain after chain entered the fray as soon as their team of scientists developed a product that could go from freezer to deep fryer to a bun that shares the same chemical components as a yoga mat.

Is the victor really more delicious or just floating to the top of a sea of mediocrity? Taste tests show that 14 million fried chicken lovers have been settling for not so delicious chicken. Chick fil-A scores the highest in taste tests with an 8 out of 10. Our other leading competitors (Popeyes and KFC) are in C- territory.

BAGOCK scores a near perfect in taste tests. The pan fried to "just doneness" means Bagock chicken is always juicy. We don't hold a day's worth of orders under a heat lamp. Our chicken is naturally flavorful. There's no need to add sugar, MSG, or TBHQ.

Our biggest strength is our incredibly knowledgeable and experienced leadership team. Gillian Clark is a chef who comes from a marketing background. Aside from her ability to create intoxicating and addictive brands, she is also a skilled developer of cost saving SOPs. She values training and knows that this is what is going to make Bagock a true competitor—initially garnering 2% of the \$42 Billion fast food fried chicken market. She has invested her talents, energy, and much of her cash into refining the Bagock concept into a manageable and scalable operation. The challenge is in the training—building teams across dozens of locations that can consistently produce to our standard. Each member of the Bagock team tasked with frying chicken will go through a 4-week training program before being awarded their chef coat. Polo shirts and baseball hats are not part of the uniform—this isn't a round of golf. This is serious.