

**Sysco**  
At the heart of  
food and service



**SYSCO  
SPECIALTY MEAT  
COMPANIES**  
PRODUCT GUIDE/2019



**BUCKHEAD**  
*Pride*





# BRAND STORY

## BRAND STORY EXPLAINED

The Buckhead/Newport Pride story is intended to paint a visual picture of what this brand stands for, what values are sacred, and how these beliefs are translated into the action of how we operate and interact with our partners and customers.

More than our brand, it is our way of doing business.

Buckhead/Newport Pride is much more than our name, it is how we conduct our business. Just as artisan meat cutters have done for generations, we specialize in the craft of hand-trimming and hand-cutting steaks and chops. It is with pride that we source and select the finest available products, then carefully craft them exactly to our customer's highest expectations. It is with pride that we diligently deliver our product to our customers and stand behind our quality standards with incomparable customer support. We have proudly cultivated a team of experienced, dedicated professionals that are passionate about delivering quality and consistency.

With Buckhead/Newport Pride, we have always focused on supplying meats of the highest quality and trim standards. Most meat companies handle meat as a commodity product, basing their buying decisions on the lowest price. We learned long ago that true value is based upon yield, appearance and most importantly, taste. Our greatest benchmark for success is the satisfaction our customers feel when their guests have an exceptional dining experience.

Since Sysco developed Buckhead/Newport Pride in 1999, our mission has never wavered. To this day we focus on quality, treat our employees, customers and suppliers with fairness and respect, and continue to create products that represent value. Buckhead/Newport Pride has grown to one of the largest, most reputable brands for high quality proteins in the nation, but our business will always be one built on relationships of trust...one customer at a time.

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Please consult with your Sysco representative to verify availability.  
Not all items are cut at every Sysco Specialty Meat Company.



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## Purchasing – The First Step In A Quality Meat Program

Purchasing is and always will be about getting the best value for the purchasing dollar. That's not to say that good value means the cheapest product available.

When it comes to beef, value goes hand in hand with quality. Consumers love beef that is not only tender, but flavorful. So good value in beef must include a tender, great tasting product that is well marbled, well aged, and has consistent quality week to week. Variation in supply means less consistency and potential disappointment amongst the customers.

The beef industry in this country is a concentrated market with a limited number of packers and processors. Beef prices are only regulated by supply and demand so it is unlikely some suppliers would have product that is far below market value for an identical product. However, it is really a case of "buyer beware" and the supplier needs to be asked why their product is undervalued.

Understanding and knowing what to look for is the only way you will have the tools you need to ensure that you get the quality of the product you expect. This is a learned skill but one that can be mastered over time.

Past experience has proven that like products are not being matched up. Mostly, we have noticed grade differentials followed by specification issues, frozen vs. fresh, breed discrepancies, and country of origin deception. If the price is too good to be true – you know the rest! One wise man once said - THERE ARE 100 PENNIES IN A DOLLAR!

The restaurant business is too competitive, and the restaurateur's reputation too important to have quality and consistency issues with menu items. What has been built over the years is a "Brand" and we are entrusted to protect that Brand. We will not take part in doing anything that will devalue this Brand. We are the company for the customer either looking to build a Brand, grow an existing Brand, or turn a Brand around that is going in the wrong direction.



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## There are 100 pennies in a dollar!

**Do not back down when you are told you are a dollar a pound high. Remember:**

- No one buys better than we do
- No one yields better than we do
- No one operates as efficiently as we do

So how can your competition be killing you on price? Most of the time they are beating you with grade, telling the customer they are giving them Choice when in reality they are actually cutting and shipping Select.

- Why aren't their boxes and invoices marked Choice like yours? Are they trying to hide something? Using names like "Choice", "House Choice", "House Prime", or anything other than "USDA Choice" are just ways to mask what is really in the box.
- They can be cutting Canadian beef that grades in Canada A, AA, AAA and using AAA as Choice. Our experience is that AAA would be more comparable to our USDA Select.
- They can be cutting a totally different trim specification than what you are quoting. Make sure you look at the steaks out of the cryovac to see exactly what your customer is receiving. If you are quoting the customer center cuts when in reality he is getting an end-to-end cut, you will never get his business.

Please study the official USDA marbling photographs and educate your customer on marbling. The better educated your customer is, the tougher it will be for your competitors to pass off low grade meat for Choice.







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## Twenty-One Good Reasons For Using Portion Control Meat Items

1. *PORTION COST CONTROL is easy and simple. The exact number of portions in a pound of meat is known even before the meat is purchased. Cost control on every serving.*
2. **THERE IS NO WASTE.** Every ounce of beef bought can be served. No trimming or boning by the restaurant is necessary.
3. **UNIFORM COOKING TIME** is possible. Because all cuts of an order of beef are the exact same size, shape and weight, they all require the same cooking time. This eliminates the chance of some cuts being overdone while others are underdone.
4. **LITTLE IF ANY LABOR** is required. Only the cooking job remains to be done. Pre-breaded cuts are also available.
5. **NO SKILLED PERSONNEL NEED BE EMPLOYED** for cutting meat. The processor pays highly skilled meat cutters to prepare the portion-ready products, so the customer doesn't have to.
6. **NO DISGRUNTLED CUSTOMERS** because of uneven portions. They are all the same size.
7. **EASIER SANITATION MAINTENANCE.** There is no mess of cutting.
8. **NO LEFTOVERS.** Portion ready cuts can be taken right from the refrigerator as the demand requires.
9. **LESS REFRIGERATION SPACE IS NEEDED.** Portion ready cuts come compactly packaged for minimum storage space.
10. **LESS EQUIPMENT** is needed to serve meals, since no preparation previous to cooking is necessary.
11. **UNIFORM QUALITY** of beef is strictly maintained by purveyors you can trust.
12. **SMALL INVENTORY** is required. This means that fewer dollars need to be invested in unused beef and waste.
13. **NO NEED TO BE "OUT"** of a particular meat order. A supply of portion ready beef on hand means there is a serving instantly available at any hour.
14. **LOSS DUE TO PILFERAGE** can be eliminated. The inventory can be entrusted to one person and responsibility fixed.
15. **NO LOSS DUE TO SPOILAGE.**



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## Twenty-One Good Reasons For Using Portion Control Meat Items (continued)

16. With STANDARDIZED PORTION CONTROL, a restaurateur is able to run several units and maintain quality control.
17. Kitchen staff can concentrate on CREATING VALUE-ADDED BEEF DISHES WITH ENHANCED PLATE PRESENTATIONS. They have more time to devote to other areas of the operation.
18. SMALL CASE SIZES allow operators to feature several beef items at a low inventory cost.
19. ELIMINATE INJURIES from knives or saws while cutting meat.
20. HACCP REGULATIONS will soon be at the restaurant level making it very tough to be in compliance while cutting meat.
21. IF YOU ARE BUYING boxed beef you pay full market plus profit on the pounds of meat that are unusable or downgraded to tips and ground beef. Our profit is figured only on the net weight of the steak.



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## **Sysco Specialty Meat Companies (SSMCs)**

### **Our Commitment to Food Safety and Product Quality Assurance**

#### *Food Safety*

Food Safety is the number one concern of consumers these days. Sysco takes food safety very seriously. Not only must all Sysco Specialty Meat Companies (SSMCs) meet USDA requirements, but they must also meet Sysco Corporate requirements. The following are some of the regulatory and corporate mandated programs that have been implemented by the SSMCs to ensure their customers are receiving the safest product available.

#### *Hazard Analysis and Critical Control Point (HACCP)*

HACCP is a mandatory program required by the USDA. SSMCs are required to perform a “Hazard Analysis”, or a detailed review of their processes to assess the potential for food safety hazards. Food safety hazards that are “reasonably likely to occur” are considered Critical Control Points and must be monitored to ensure they are controlled.

#### *Sanitation Standard Operating Procedures (SSOP)*

SSOPs are a basic requirement for maintaining sanitary environments within a facility. The SSMCs include programs such as Sanitation Procedures, Pre-Operational and Operational Monitoring, and Chemical Control. While the USDA specifies the basic requirements, the SSMCs have additional programs in place that are not required by the USDA to set them ahead of the competition.

#### *ATP and Environmental Testing*

The SSMCs perform monthly environmental testing for Aerobic Plate Count, Coliforms/E.Coli, Yeast and Molds, and Listeria. The testing gives the company a very good indication of the sanitary condition of the processing environment. Additionally, in an effort to assure that the daily clean up is effective, a series of 5 swabs are tested each day. Should the swabs fail a pre-set standard, processing is delayed until the area has been cleaned again and a second swab test is passed.

#### *Metal Detection*

Metal detection is a Sysco required Food Safety Program. The SSMCs have on-line metal detectors on each packaging machine. This allows the machine operator to quickly identify suspect product and remove it for further investigation. The metal detectors are checked every 2 hours to ensure that they are working properly.

#### *Approved Supplier Program*

SSMCs require all suppliers to complete a rigorous approval process. All required information must be completed and submitted before product from that supplier can be received. This approval process ensures that the SSMCs are only purchasing raw materials from companies with the same dedication to quality and food safety.

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## **Sysco Specialty Meat Companies (SSMCs)**

### **Our Commitment to Food Safety and Product Quality Assurance**

#### *Audits*

Not only do the SSMCs require their suppliers to undergo third party sanitation and food safety audits, but also we ourselves are required to undergo a yearly third party audit. Sysco requires that all SSMC's score at least a 92% (920/1000), a high mark by any standard, every year. In addition to the third party audits, Sysco Corporate Quality Assurance audits every facility quarterly and performs documentation audits monthly.

#### *Recalls/Traceability*

The SSMC's have a complete recall/traceability program that allows for tracking of our products throughout production and distribution. From the time a raw material is received until the time the finished product arrives at a Sysco Operating Company, we can identify the product by vendor, pack date, date received, grade, etc. As raw materials are pulled from inventory to go into production, each item, along with all identifying information and volumes is recorded and entered into a database. This program and procedure is tested twice per year by performing mock recalls.

#### *Quality*

While food safety is essential, Sysco and the SSMCs believe that quality is also crucial to the success of any business. A customer expects product to be safe, but desires a high quality, consistent product. It is for this reason that the following programs have been implemented.

#### *Quality Control Program*

The SSMCs believe that inspection of product is necessary to determine if and where quality problems may exist. A trained QC technician evaluates 5% of the day's production to ensure compliance with both customer specifications and regulatory requirements. The technician reviews raw materials, work in progress and finished product. Attributes such as portion weight, tail length, fat cover, package integrity and labeling are evaluated, and any product exhibiting nonconformance is rejected.

#### *Blind Cuttings*

One way that Sysco ensures that customers are receiving the highest quality products, is through blind cuttings. Four times per year, items are randomly selected from Sysco Operating Companies, sent to the corporate office and evaluated through a benchmarking system that encompasses many attributes of our products. This allows for a true evaluation of real, consumer ready products.

#### *Grade Labeling*

The SSMCs have grade labeling programs for Select, Choice, Prime and CAB beef. These programs ensure that graded and branded products maintain their identity from the time the sub primal is selected until the finished product is shipped. This helps guarantee that different grades are not mixed or switched throughout the process.

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## **Sysco Specialty Meat Companies (SSMCs)**

### **Our Commitment to Food Safety and Product Quality Assurance**

#### *Aging*

Completed research has overwhelmingly indicated that aging has a very desirable effect on tenderness and palatability of beef products. The SSMCs have worked closely with industry and Corporate Quality Assurance to determine the best time and temperatures for aging beef. Temperatures are closely controlled and the sanitary condition of the area is impeccable. Age of the raw materials is tracked and must be within the appropriate age ranges to be processed. Any product not within the range that is to be processed must be evaluated by the Production Manager and the Director of Quality Assurance to make sure it will still exhibit the appropriate characteristics.

There is a new trend developing in the meat industry, and Sysco and the Sysco Specialty Meat Companies are leading the way in the Foodservice Sector, not only in quality and food safety, but in all area of the business, from finance to ethics. No other foodservice company can compare to the interactive support and resources provided to the Sysco companies by its corporate office and the wide exchange of knowledge exhibited by the SSMC's themselves. Sysco and the Sysco Specialty Meat Companies have achieved superiority through hard work, dedication, and innovation... and that is the Sysco Difference.



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## Usual Market Price High and Low Times Throughout the Calendar Year on Foodservice Beef Sub-Primals

<b>TENDERLOIN:</b>	<i>High Times:</i> Early January, early March, late April to mid May, November, December <i>Low Times:</i> Mid January to February, June through October
<b>STRIPLOIN:</b>	<i>High Times:</i> May through July <i>Low Times:</i> January to mid March, late August to early October, late November through December
<b>RIBEYES:</b>	<i>High Times:</i> Early January, mid May, late October to December <i>Low Times:</i> Mid January to mid April, July, mid August to late September
<b>SHORTLOINS:</b>	<i>High Times:</i> Mid April to early August <i>Low Times:</i> January, September through December
<b>TOP BUTTS:</b>	<i>High Times:</i> April through early August <i>Low Times:</i> January, September through December
<b>BALL TIPS:</b>	<i>High Times:</i> April through early June <i>Low Times:</i> January, mid August through December
<b>TOP ROUNDS:</b>	<i>High Times:</i> Mid February through May <i>Low Times:</i> Mid September through December





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## Storage Temperatures for Fresh Aged Boneless Beef Steaks

Product stored at this temperature	Has a shelf life of this many days
32	21.0
33	19.2
34	17.4
35	15.5
36	13.7
37	11.9
38	10.0
39	8.2
40	6.3

A rise in temperature of 8 degrees will shorten your shelf life by 14.7 days



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## Did you know ....

**The average live weight of cattle raised for beef production is 1200 pounds, of that ...**

2.7% or 32.4 pounds are variety meats (Sweetbreads, brains, heart, etc)  
35.8% or 429.6 pounds are inedible (Hide and hair, bones, horns, hooves, etc)

Leaving a dressed carcass weight of 738 pounds, of that ...

16.7% or 199.6 pounds are unusable fat, bones and waste.

**Leaving only 538.40 pounds or 44.9% of saleable meat.**

### **Chuck**

197.8 pounds dressed / 161.2 pounds marketable meat

### **Rib**

70.8 pounds dressed / 57 pounds marketable meat

### **Loin**

126.9 pounds dressed / 93.2 pounds marketable meat

### **Round**

165.3 pounds dressed / 100.5 pounds marketable meat

### **Thin Meats**

177.1 pounds dressed / 126.5 pounds marketable meat



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## Warning   Warning   Warning

***“Your customer is a hamburger away from going out of business”***

**Do not underestimate the power and meaning of this statement.**

**You are selling the safest ground beef available at the food service level.**

1. Sysco approved grinding facilities only grind out of whole muscles. No table trimmings are allowed. Your local meat competitors use ground beef as a way to unload their table trimmings/scrap off of their steak cutting tables.
2. The raw material for ground beef product is laboratory tested for E-coli and comes with a certificate of analysis. This raw material will not exceed three days from the original date of pack and must be formulated within approximately six days from the original date of pack.
3. Due to grinding fresh whole muscle product plus an advanced packaging process, an 18-day minimum shelf life from date of packaging is obtained.
4. Bone chip/connective tissue elimination equipment is also used to ward off another potential hazard.
5. All finished ground beef is run through metal detectors.
6. A documented recall policy is in place just in case of a problem.





## Proper aging makes the best beef better.

Aging is the process all meat companies talk about, but few actually execute. The results of aging depend on two factors: time and temperature.

Beef needs to be aged long enough to allow endogenous proteolytic enzymes to tenderize the beef, but not so long that flavor acceptability is harmed because it begins to taste sour. Aging beef results in changes to the protein portion of the muscle with the formation of more flavorful compounds as the ripening process occurs. These flavors are not found in unaged beef. The amount of time required for proper aging depends on the structural makeup of the muscle itself (eg. Tenderloins do not have to age as long as Top Sirloins).

The temperature of our aging cooler is consistent and controlled. We age our beef at 34 degrees +/- 1 degree. It is our experience that most coolers in our industry are set at 29 degrees +/- to increase the shelf life of inventory. Storing beef at this temperature greatly inhibits the aging process.

Several processes take place at Buckhead Beef before the box of steaks ends up in your kitchen. Aging is the most important though intangible (adj. 1. that cannot be touched; 2. representing value but without material being) process your customer will appreciate the most.



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## **Meat Color**

### **Retail Overwrap vs. Foodservice Vacuum Packaging**

A common complain we hear is that our meat has “color issues”. Usually, our Clients tell us that our meat is not a bright red, but brownish or darker than they feel it should be. We totally understand these comments because we have a couple of factors working against us that prevents us from selling steaks with that nice bright red color.

First of all, we age our beef an average of 30 days which gives our steaks and chops the tenderness that we have built our reputation around. Retail shops actually demand what we refer to as “green beef” which is beef with only a few days age on it. The public wants tender beef yet will choose a bright red unmarbled piece of meat over an off color heavily marbled piece of meat every time because of their lack of knowledge.

The biggest issue that affects color is oxygen. Meat exposed to oxygen will be bright red as evidenced by retail store meat that is simply in a tray with overwrap. The downside of packaging meat this way is that the shelf life of the meat is only a couple of days. It definitely looks great because this meat is totally exposed to oxygen.

Our Foodservice Clients are looking for upwards of three week shelf life on our steaks and chops so the only option is vacuum packaging which generically referred to as “cryovacing”. During this process, oxygen is actually removed from the package before sealing. This lack of oxygen gives the meat its extended shelf life. Unfortunately, no oxygen equals off color and we just have not found a way to circumvent scientific fact. If you ever have had blood drawn from your arm, you will notice that this blood, which is never exposed to air, is dark. As soon as blood is exposed to air, it turns bright red yet over time, it will lose that bright red color.

Other factors, like the amount of hemoglobin in the various muscles that will end up in a particular case of steaks or chops, will create different colors of meat within the same case. Our Foodservice Clients only care about their Patron’s satisfaction with the meal which is what we stand behind. Our response to anyone questioning the color of our steaks and chops is “eat one, and if you still have a concern, please call us back”.



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## Food Cost Analysis

The purpose of a menu is to provide an offering of products that reflect targeted customer preferences and balance employee strengths, equipment resources, and profitability goals.

Serving high quality meat raises the coveted “Food Cost” very little while actually opening the door to greater profitability.

Following is a math exercise that will drive home this point:

- A Restaurant's normal food cost is 35% or 35 cents.
- Meat is approximately 45% (and I am being generous here) of every food dollar spent.
- This would make the meat category 15.75 cents of every food dollar spent and let's say that 70% of this was red meat or 11.02 cents.
- If the red meat category had an increase of 15% due to a change to higher quality meat, this will push the total meat category Food Cost up 1.65 cents to 12.67 cents.
- New total “Food Cost” 36.65%.

Real World Example:

- Restaurant has annual sales of 1 million dollars.
- 35% Food Cost or \$350,000 (\$157,500 = 45% meat of which 110,250 = 70% red meat)
- Upgraded the red meat at an increased cost of 15% ( $110,250 \times 15\% = 126,750$ ) and raised the “Food Cost” to 36.6% or \$366,500

This is an increase of \$16,500

Due to the higher quality meat now being served, the Restaurant can easily raise the price on it's red meat selections by 15%.  $\$1,000,000 \times .45 \times .7 \times .15 = \$47,250$

Due the the fact that the only variable that will change in the Restaurant is the Food Cost, the Restaurant will increase it's pre-tax profits \$30,750 or just over 3%

Just think about what happens when the word spreads and “Business increases” !!!!



## Menu Design and Menu Concepts

Menu “editing” should take place at least three times per year.

You can influence your customers’ choices by good menu design.

The menu items to push are the one’s that are easiest on the kitchen while generating the highest gross profit.

The highest priced entrée should sell for more than two times the lowest priced entrée.

Appetizers should sell for about 35% of the range of entrée prices. Example: if the entrées range from \$12-25, the entrées can range from \$4-8.50.

Desserts should sell for about 25% of the range of entrée prices.

When it comes to pricing menu items, “test the limits”. The correct price is the one that the customer is willing to pay.

The “spread” between Food Cost and menu price is what determines the profitability of a Restaurant – not “Food Cost Percentage” !!!

Food Cost Percentages should never be used when making pricing decisions.

Maximizing “Gross Profit Dollars” not “Minimizing Food Cost Percentages” should be the focus.

“Branding” the menu adds a perceived value which can positively impact the gross profit.

The item generating the highest gross profit dollar should be the first on the list. You will want to draw attention to it by boxing it off, adding a recommendation to it in the column, etc, etc.

Staggering the prices does discourage price shopping.

On a one page menu, the top part of the menu is where you want to place your high gross profit dollar items.

On a two page menu, the upper right hand corner is where you want to place your high gross profit dollar items.



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## A Legitimate Meat Company's Biggest Struggle.

(legitimate *Adj.* 1. Lawful 2 Conforming to accepted rules, standards, etc.) *Source: Webster's*



## “Tenderloin Deceit”

**Are you a victim?**

Are you allowing your meat company to profit on your trust?

(read on for more information)





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**Are you able to buy Tenderloin Steaks  
for dollars less per pound  
than Sysco's price?**

**Do the cases arrive to you without a USDA Grade Label  
on the case?**

**Do you see adjectives being used in place of "USDA"?**

Example: "CH", "US CH", "House" Choice, "House" Prime,  
"Butcher's Choice, etc, etc, etc.

High quality Tenderloin Steaks are very easy to spot and lower quality Tenderloin Steaks are even easier.

If the color of the meat is pink and the texture is dry and firm, the quality is high. We would say that a grade of USDA SELECT and higher for a Tenderloin Steak is high quality due to the fact that the tenderness of a Tenderloin Steak is very acceptable at the SELECT grade.

This is not the case for other middle meats (Ribeyes, Striploins, Shortloins, Top Butts) where we feel that a grade of USDA Choice is the minimum grade to be considered high quality.

After identifying the pink color and the dry/firm texture, marbling within the muscle will help you determine the grade. Unfortunately, as you will see in the following pictures, there is not a big quality difference between USDA Choice and USDA Select; but there is some.

The "Bait and Switch" will happen here more than anywhere because the meat company knows they probably won't get caught. Money rains to the bottom line for a meat company engaged in these tactics. As the price per pound spread increases between a USDA Choice and USDA Select Tenderloin, the opportunity for the meat company to make more money also increases. Since a Tenderloin only yields about 50% steaks, a \$2 per pound spread on the whole Tenderloin works out to a \$4 per pound spread on the steaks.

A meat company can quote a dollar or two per pound behind Sysco's price and still send two or three dollars straight to the bottom line

Unfortunately, the decision on which company gets the entire meat order, more than not, rests on the Tenderloin Steak pricing. Every chef and restaurant owner knows, to the penny, how much their Tenderloin Steaks cost because it is the highest "per unit" cost item, even if it is a small portion of their overall food cost.

## TENDERLOIN STEAK



This picture shows some standard USDA Choice Tenderloin Steaks. Notice the light pink color and a **MODEST** or **MODERATE** amount of marbling.



This picture shows some standard USDA Select Tenderloin Steaks. Notice that they also have nice color but are a bit darker than the USDA Choice Steaks. Also notice that the marbling is less noticeable.



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## TENDERLOIN STEAK



This picture shows some Standard USDA inspected Ungraded (“No Roll”) Tenderloin Filets. These are very easy to spot because they are wetter, darker, a bit sloppier. Ungraded (“No Roll”) Steaks are a “value” steak and need to be sold as such.



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## STRIPLOIN STEAK



This picture shows USDA Prime Striploin Steaks. Prime Striploin Steaks will exhibit an **ABUNDANT** USDA marbling score (the highest) throughout the internal muscle.



This picture shows USDA Choice Certified Angus Beef Striploin Steaks. Certified Angus Beef, or “CAB” Striploin Steaks will have **MODEST** or **MODERATE** USDA marbling scores (the top two scores of the choice grade) throughout the internal muscle.



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## STRIPLOIN STEAK



This picture shows USDA Choice Striploin Steaks. Choice Striploin Steaks will exhibit, at least, a **SMALL** marbling score (the lowest score of the Choice grade) but can include the **MODEST** and **MODERATE** marbling scores although most of these loins are going into premium boxed beef programs.



This picture shows USDA Select Striploin Steaks. Select Striploin Steaks will exhibit a **SLIGHT** marbling score so there will be very little marbling dispersed throughout the lean.



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## RIBEYE STEAK



This picture shows USDA Prime Ribeye Steaks. Prime Ribeye Steaks will exhibit an **ABUNDANT** USDA marbling score (the highest) throughout the internal muscle.



This picture shows USDA Choice Certified Angus Beef Ribeye Steaks. Certified Angus Beef, or “CAB” Ribeye Steaks will have **MODEST** or **MODERATE** USDA marbling scores (the top two scores of the choice grade) throughout the internal muscle.



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## RIBEYE STEAK



This picture shows USDA Choice Ribeye Steaks. Choice Ribeye Steaks will exhibit, at least, a **SMALL** marbling score (the lowest score of the Choice grade) but can include the **MODEST** and **MODERATE** marbling scores although most of these loins are going into premium boxed beef programs.



This picture shows USDA Select Ribeye Steaks. Select Ribeye Steaks will exhibit a **SLIGHT** marbling score so there will be very little marbling dispersed throughout the lean.



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**BEEF**



## **Buckhead Beef / Newport Meat Company Reserve Brand**

Buckhead Beef/ Newport Meat Company Reserve branded product is the cumulation of extensive market research and industry knowledge. The Sysco Specialty Meat Companies believe that the most desirable beef comes from grain fed cattle found in the corn-belt region of the United States.

Prior to being Branded “Reserve”, the beef must contain modest or higher marbling found only at the top end of the Choice grade. The beef must also be fabricated within the “A” maturity range and contain a yield grade of 3 or less. Less than 15% of cattle Nationwide meet these stringent requirements.

While this product is a high quality Brand, it should not be confused with or marketed as any other upper two-thirds Choice Brands under any circumstances. Doing so violates federal trademark law. The “Reserve” Brand raw product can be sourced from several different beef programs which creates efficiencies Nationwide.

# SMALL BOX PROGRAM

<b>SYSCO #</b>	<b>GRADE</b>	<b>ITEM</b>	<b>SIZE</b>	<b>PCS / CS</b>
<b>TENDERLOINS</b>				
7966615	CAB® Prime	PSMO Tenderloin	5/up	2
9333618	Prime	PSMO Tenderloin	5/up	4
1016561	Prime	PSMO Tenderloin	5/up	2
3853405	Prime	PSMO Tenderloin	6/up	2
4864827	CAB® Natural	PSMO Tenderloin	5/up	2
6690065	Reserve Natural	PSMO Tenderloin	5/up	2
3389350	CAB®	PSMO Tenderloin	5/up	4
9355207	CAB®	PSMO Tenderloin	5/up	1
4254132	CAB®	PSMO Tenderloin	6/up	4
6236115	CAB®	PSMO Tenderloin	6/up	2
0485827	Reserve	PSMO Tenderloin	6/up	2
2958205	Choice	PSMO Tenderloin	5/up	4
3792017	Choice	PSMO Tenderloin	5/up	2
3856861	Choice	PSMO Tenderloin	5/up	1
9410978	Choice	PSMO Tenderloin	6/up	4
3873205	Choice	PSMO Tenderloin	6/up	2
2958890	Select	PSMO Tenderlon	5/up	4
4424842	Select	PSMO Tenderlon	5/up	2
0541035	Select	PSMO Tenderlon	5/up	1
9410960	Select	PSMO Tenderlon	6/up	4
5253893	Select	PSMO Tenderlon	6/up	2
7591060	No Roll	PSMO Tenderloin	5/up	4
6672810	No Roll	PSMO Tenderloin	5/up	2
0734756	No Roll	PSMO Tenderloin	5/up	1
2958676	Commercial	190 Tenderloin	4/up	4
0847982	Commercial	190 Tenderloin	4/up	2
0336406	Commercial	190 Tenderloin	4/up	1

(continued)



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# SMALL BOX PROGRAM

<b>SYSCO #</b>	<b>GRADE</b>	<b>ITEM</b>	<b>SIZE</b>	<b>PCS / CS</b>
<b>RIBEYES</b>				
7815224	CAB® Prime	Lip-on ribeye	16 lb avg	2
9334590	Prime	Lip-on ribeye	16 lb avg	2
0748816	Prime	Lip-on ribeye	16 lb avg	1
7603038	CAB® Natural	Lip-on ribeye	16 lb avg	1
6689760	Reserve Natural	Lip-on ribeye	16 lb avg	1
3389962	CAB®	Lip-on ribeye	Ups	2
0319725	CAB®	Lip-on ribeye	Ups	1
9977372	CAB®	Lip-on ribeye	Downs	2
7700933	CAB®	Lip-on ribeye	Downs	1
7588359	Reserve	Lip-on ribeye	Downs	2
0179756	Reserve	Lip-on ribeye	Downs	1
2958569	Choice	Lip-on ribeye	Ups	2
3856713	Choice	Lip-on ribeye	Ups	1
2958718	Choice	Lip-on ribeye	Downs	2
3831724	Choice	Lip-on ribeye	Downs	1
2958833	Select	Lip-on ribeye	Ups	2
4824520	Select	Lip-on ribeye	Ups	1
2958866	Select	Lip-on ribeye	Downs	2
6663504	No Roll	Lip-on ribeye	Downs	1
6406573	Prime	Export Rib	18 lb avg	2
3389970	CAB®	Export Rib	Ups	2
6863906	CAB®	Export Rib	Ups	1
3389988	CAB®	Export Rib	Downs	2
0808537	CAB®	Export Rib	Downs	1
2958742	Choice	Export Rib	Ups	2
8167353	Choice	Export Rib	Ups	1
2958783	Choice	Export Rib	Downs	2
7443645	Select	Export Rib	Downs	2

(continued)



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# SMALL BOX PROGRAM

SYSKO #	GRADE	ITEM	SIZE	PCS / CS
<b>STRIPLOINS</b>				
7815238	CAB® Prime	Striploin 0x1	13 lb avg	2
9480765	Prime	Striploin 0x1	13 lb avg	2
7744620	Prime	Striploin 0x1	13 lb avg	1
4864779	CAB® Natural	Striploin 0x1	13 lb avg	1
6689568	Reserve Natural	Striploin 0x1	13 lb avg	1
3389947	CAB®	Striploin 0x1	13 lb avg	2
0319655	CAB®	Striploin 0x1	13 lb avg	1
0677413	Reserve	Striploin 0x1	13 lb avg	2
6737365	Reserve	Striploin 0x1	13 lb avg	1
3389855	CAB®	Striploin 1x1	15 lb avg	2
0808541	CAB®	Striploin 1x1	15 lb avg	1
2958692	Choice	Striploin 0x1	13 lb avg	2
9533241	Choice	Striploin 0x1	13 lb avg	1
2958700	Choice	Striploin 1x1	15 lb avg	2
4798559	Choice	Striploin 1x1	15 lb avg	1
9959743	Select	Striploin 0x1	13 lb avg	2
5253927	Select	Striploin 0x1	13 lb avg	1
1669799	No Roll	Striploin 0x1	13 lb avg	1

<b>SHORTLOINS</b>				
0715367	CAB®	Shortloin 0x1	22 lb avg	1
5461128	Reserve	Shortloin 0x1	22 lb avg	1
0154518	Choice	Shortloin 0x1	22 lb avg	1
2835791	Select	Shortloin 0x1	22 lb avg	1

(continued)



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# SMALL BOX PROGRAM

<b>SYSCO #</b>	<b>GRADE</b>	<b>ITEM</b>	<b>SIZE</b>	<b>PCS / CS</b>
<b>TOP SIRLOINS</b>				
6441465	Prime	Top Sirloin XT	13 lb avg	1
0950913	CAB®	Top Sirloin XT	13 lb avg	2
1274384	CAB®	Top Sirloin XT	13 lb avg	1
0472423	CAB®	Top Sirloin Heart	7 lb avg	2
0485791	Reserve	Top Sirloin XT	13 lb avg	1
9494394	Choice	Top Sirloin XT	13 lb avg	1
4287853	Choice	Top Sirloin Heart	7 lb avg	2
6265466	Select	Top Sirloin XT	13 lb avg	1
7129408	Select	Top Sirloin Heart	7 lb avg	2
4968905	CAB®	Coulette	5 pkg of 2 ea Each pkg 3.5-4 lb	10
4604450	Choice	Coulette	5 pkg of 2 ea Each pkg 3.5-4 lb	10
3271186	Select	Coulette	5 pkg of 2 ea Each pkg 3.5-4 lb	10
<b>BOTTOM SIRLOINS</b>				
7811389	CAB®	Tri Tip	2.5 lb avg	6
1016459	Reserve	Tri Tip	2.5 lb avg	6
0241675	Choice	Ball tips	2/up	6-10
<b>ROUNDS</b>				
3389996	CAB®	Top Round XT	23 lb avg	1
5086812	Reserve	Top Round XT	23 lb avg	1
2958999	Choice	Top Round XT	23 lb avg	1
7443383	CAB®	Bottom Round Flat	15 lb avg	1
2142032	Choice	Bottom Round	30 lb avg	1
4955662	CAB®	Eye of Round	7 lb avg	4
4870913	CAB®	Eye of Round	7 lb avg	2
0148987	CAB®	Eye of Round	7 lb avg	1

(continued)



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# SMALL BOX PROGRAM

SYSKO #	GRADE	ITEM	SIZE	PCS / CS
<b>CHUCK MUSCLES</b>				
0808697	CAB®	Shoulder Clod Hearts	8 lb avg	1
7475151	Choice	Shoulder Clod Hearts	8 lb avg	2
0355937	CAB®	Teres Major/ Shoulder Tender	1 lb avg	8-10
0921585	Ungraded	Teres Major/ Shoulder Tender	1 lb avg	16-20
7142977	Ungraded	Teres Major/ Shoulder Tender	1 lb avg	8-10
7689987	CAB®	Chuck Roll neck off	20 lb avg	1
0360400	CAB®	Brisket	12 lb avg	1
2958619	Choice	Brisket	12 lb avg	1
7558014	CAB®	Chuck Flap Meat	1.5 lb avg	8
7993187	Ungraded	Chuck Flap Meat	1.5 lb avg	8
4668661	Select	Pectoral	2 lb avg	4-5
<b>MISCELLANEOUS</b>				
0808564	CAB®	Flank Steak	2 lb avg	4
2959385	Choice	Flank Steak	2 lb avg	8
6818629	Choice	Flank Steak	2 lb avg	4
0782294	CAB®	Hanging Tenders	1 lb avg	4
0784021	Choice	Hanging Tenders	1 lb avg	4
8973503	CAB®	Outside Skirt Peeled	1.5 lb avg	4



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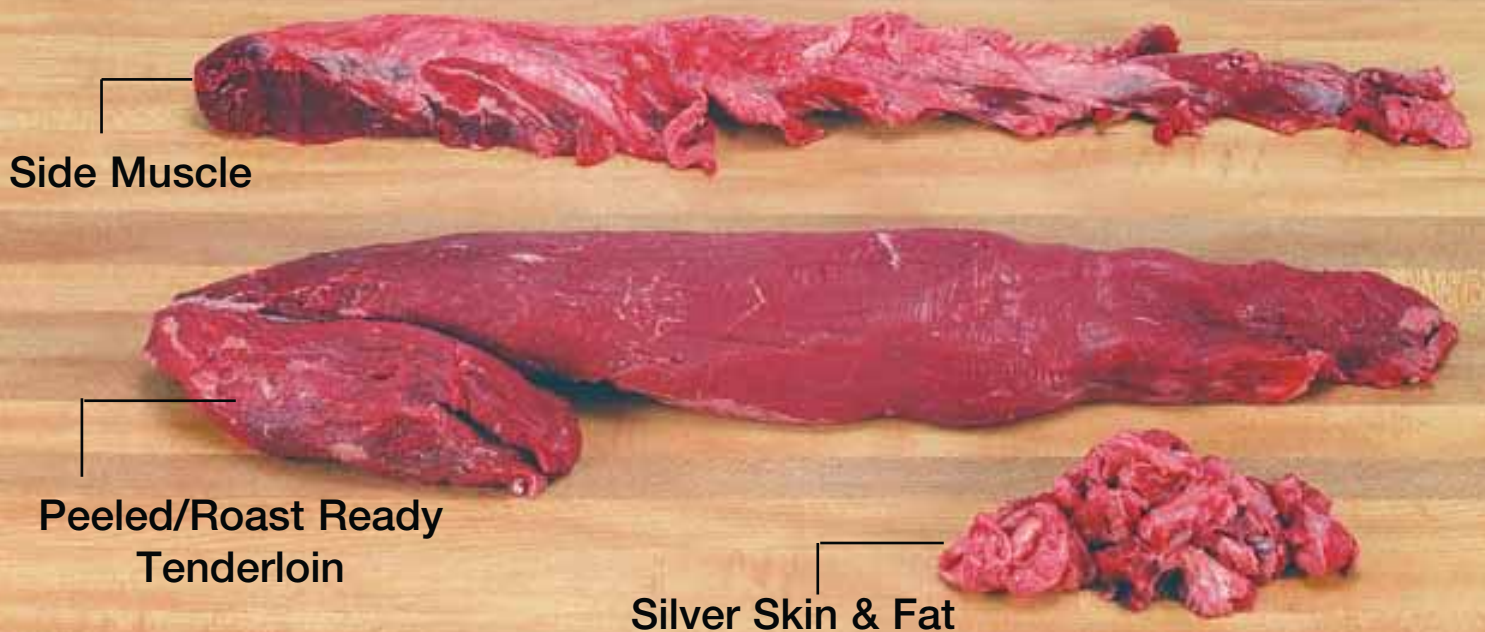
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# TENDERLOIN



**PSMO (Peeled, Side Muscle On)**  
**Side muscle is totally attached**  
**Silver skin is on**  
**Belly fat is heavy**

This is how we receive the Tenderloin from the packing plants.



This picture shows what we need to do to trim the Tenderloin to a peeled/roast ready Tenderloin.

- The side muscle that runs along the side of the tenderloin is removed.
- The silver skin is removed.
- Excess fat on the belly is scraped off.

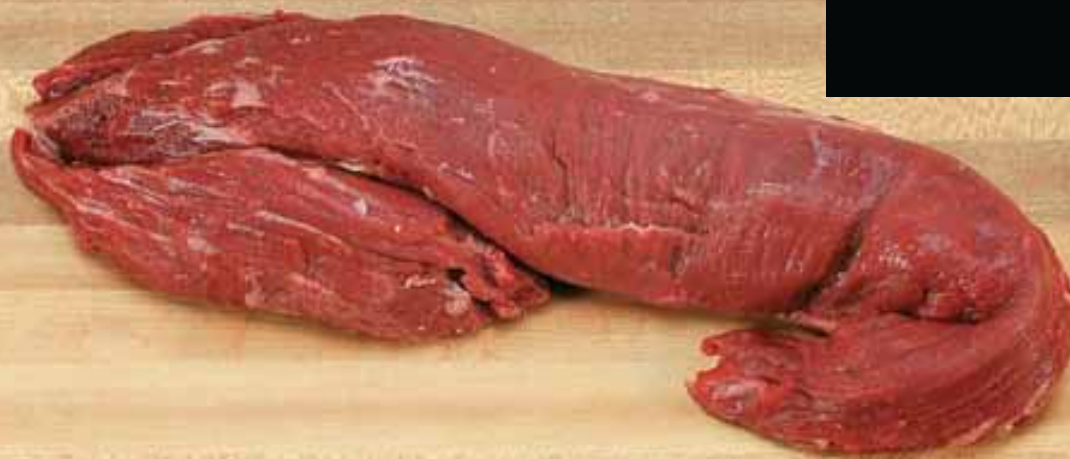
(The belly will never be totally cleaned to the lean meat as yields would be greatly reduced and is not a requirement of customers.



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# TENDERLOIN

Whole Skinned  
Peeled  
Roast Ready

NAMP Code #190-A

SEARCH: BEEF TENDER WHL SKND

SYSKO #	GRADE	SIZE/APPROX	PCS / CS
4991548	Prime	3.5 lb ea	4
3439833	Certified Angus Beef®	3.5 lb ea	4
6123830	Certified Angus Beef® Heavy-Cut from 6# Tenders	4 lb ea	4
4937627	Reserve	4 lb ea	4
5039872	Choice	3.5 lb ea	4
5039971	Choice - Heavy-Cut from 6# lb Tenders	4 lb ea	4
5189964	Select	3.5 lb ea	4
5029956	Select - Heavy-Cut from 6# lb Tenders	4 lb ea	4
0423723	No Roll	3.5 lb	4



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# TENDERLOIN



Whole Skinned  
Peeled  
Roast Ready  
Commercial  
Grade

NAMP Code #190-A

**SEARCH: BEEF TENDER WHL SKND**

<b>SYSCO #</b>	<b>GRADE</b>	<b>LB.</b>	<b>PCS / CS</b>
2962702	Commercial	3 lb	4

Very economical (about half the price of comparably trimmed native beef).  
Used primarily for carving (due to the soft/wet texture, it is not ideal for steaks).  
For best results, take the tenderloin out of the cryovac and let air dry for a day in a cooler.  
Then season, roast slowly and slice thin.



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# TENDERLOIN FILET

Barrel

Barrel Cut



Side muscle (chain) off.

Silver skin removed.

Wing muscle (ear, hook) off.

Steaks only taken from the barrel.

2" diameter minimum.

Due to uniformity and appearance, the larger Filets are taken towards the center of the Tenderloin and the smaller Filets are taken towards the ends.

This is our most expensive Filet and is for the discerning buyer who does not mind paying for the most consistent filets available.



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# TENDERLOIN STEAK

Side Muscle Off  
Barrel Cut  
Skinned

NAMP Code #1190-B  
SEARCH: STEAK FILET BRL

SYSCO #	GRADE	OZ.	PCS / CS
BARREL CUT			
4922476	Prime	5	32
4922517	Prime	5	32 bulk / banquet pack
4922636	Prime	6	28
4922664	Prime	6	28 bulk / banquet pack
4922799	Prime	7	24
4922813	Prime	7	24 bulk / banquet pack
5235367	Prime	8	24
4931966	Prime	8	24 bulk / banquet pack
4923270	Prime	9	20
4922827	Prime	10	16
9314956	Prime	12	16
4922849	Prime	14	12
4922900	Prime	16	12
4923310	Certified Angus Beef®	5	32
4923187	Certified Angus Beef®	5	32 bulk / banquet pack
4923340	Certified Angus Beef®	6	28
4923191	Certified Angus Beef®	6	28 bulk / banquet pack
4923355	Certified Angus Beef®	7	24
4923214	Certified Angus Beef®	7	24 bulk / banquet pack
3443538	Certified Angus Beef®	8	24
4923256	Certified Angus Beef®	8	24 bulk / banquet pack
4923365	Certified Angus Beef®	9	20
4923373	Certified Angus Beef®	10	16
4923399	Certified Angus Beef®	12	16
4923106	Certified Angus Beef®	14	12
0998831	Certified Angus Beef®	16	12

(continued)

These steaks are selected from barrel of the Tenderloin which provide very nice, uniform steaks with a 2" minimum face surface and consistent heights for uniform cooking and plate appearance.



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# TENDERLOIN STEAK

Side Muscle Off  
Barrel Cut  
Skinned

NAMP Code #1190-B  
SEARCH: STEAK FILET BRL

SYSCO #	GRADE	OZ.	PCS / CS
4925360	Reserve	5	32
4925515	Reserve	5	32 bulk / banquet pack
4925372	Reserve	6	28
4925535	Reserve	6	28 bulk / banquet pack
4925390	Reserve	7	24
4925554	Reserve	7	24 bulk / banquet pack
4925404	Reserve	8	24
4925586	Reserve	8	24 bulk / banquet pack
4925416	Reserve	9	20
4925424	Reserve	10	16
4925440	Reserve	12	16
4925471	Reserve	14	12
4925493	Reserve	16	12
4923534	Choice	5	32
4923460	Choice	5	32 bulk / banquet pack
4923547	Choice	6	28
4923472	Choice	6	28 bulk / banquet pack
4923567	Choice	7	24
4923506	Choice	7	24 bulk / banquet pack
5235437	Choice	8	24
4923522	Choice	8	24 bulk / banquet pack
4923591	Choice	9	20
4923633	Choice	10	16
4923613	Choice	12	16
0869446	Choice	14	12
5235472	Choice	16	12

(continued)

These steaks are selected from barrel of the Tenderloin which provide very nice, uniform steaks with a 2" minimum face surface and consistent heights for uniform cooking and plate appearance.



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# TENDERLOIN STEAK

Side Muscle Off  
Barrel Cut  
Skinned

NAMP Code #1190-B  
SEARCH: STEAK FILET BRL

SYSCO #	GRADE	OZ.	PCS / CS
4923698	Select	5	32
4925018	Select	5	32 bulk / banquet pack
4991642	Select	6	28
4925026	Select	6	28 bulk / banquet pack
4923704	Select	7	24
4925036	Select	7	24 bulk / banquet pack
4991661	Select	8	24
4925042	Select	8	24 bulk / banquet pack
4923718	Select	9	20
5972690	Select	10	16
4923720	Select	12	16
4923621	Select	14	12
4923676	Select	16	12
4925063	No Roll	4	40
4925076	No Roll	4	40 bulk / banquet pack
4925089	No Roll	5	32
4925107	No Roll	5	32 bulk / banquet pack
5738950	No Roll	6	28
4925238	No Roll	6	28 bulk / banquet pack
4925114	No Roll	7	24
4925133	No Roll	7	24 bulk / banquet pack
5235504	No Roll	8	24
4925253	No Roll	8	24 bulk / banquet pack
4925168	No Roll	9	20
5739149	No Roll	10	16
4925295	No Roll	12	16
4925187	No Roll	14	12
4925200	No Roll	16	12

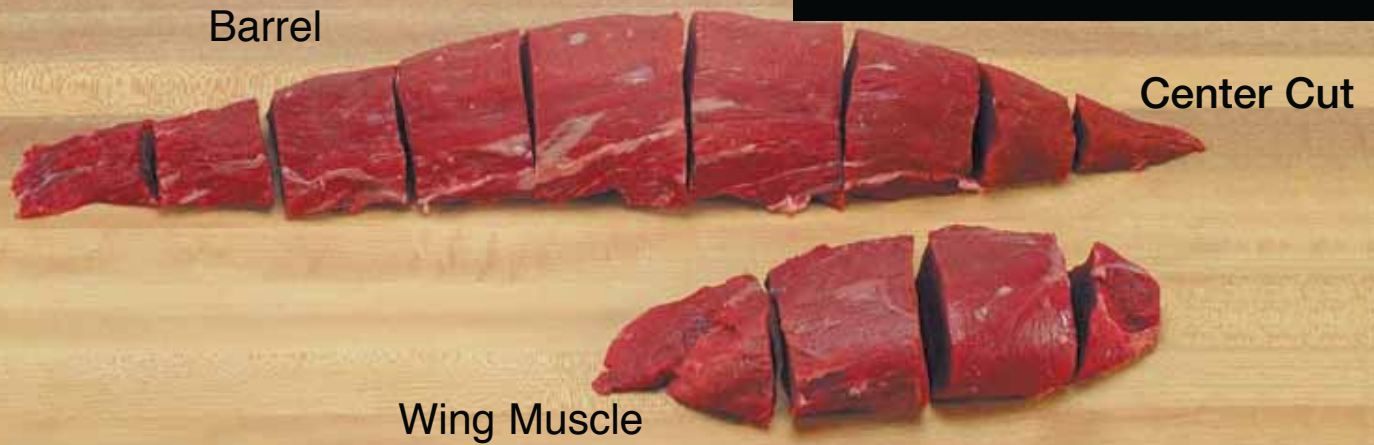
These steaks are selected from barrel of the Tenderloin which provide very nice, uniform steaks with a 2" minimum face surface and consistent heights for uniform cooking and plate appearance.



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# TENDERLOIN FILET



Side muscle (chain) off.

Silver skin removed.

1-1/2" diameter minimum.

Wing muscle (ear, hook) separated from the barrel.

Steaks are taken from both the barrel and also the wing muscle (ear, hook).

These steaks are very consistent but due to the fact that this specification allows us to cut steaks from the wing muscle, our yields increase which keeps the price lower than a Barrel Cut Filet.



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# TENDERLOIN STEAK

Side Muscle Off  
Center Cut  
Skinned

NAMP Code #1190-B  
SEARCH: STEAK FILET C\C

SYSCO #	GRADE	OZ.	PCS / CS
<b>CENTER CUT</b>			
4758538	Prime CC Tenders	4	40
4921104	Prime CC Tenders	4	40 bulk / banquet pack
9666728	Prime CC Tenders	5	32
4921142	Prime CC Tenders	5	32 bulk / banquet pack
4631941	Prime CC Tenders	6	28
4930044	Prime CC Tenders	6	28 bulk / banquet pack
4921270	Prime CC Tenders	7	24
4921126	Prime CC Tenders	7	24 bulk / banquet pack
5235789	Prime CC Tenders	8	24
4921138	Prime CC Tenders	8	24 bulk / banquet pack
5200456	Prime CC Tenders	9	20
9582834	Prime CC Tenders	10	16
5235793	Prime CC Tenders	12	16
4887016	Prime CC Tenders	14	12
9683475	Prime CC Tenders	16	12
9091943	Certified Angus Beef®	4	40
4922133	Certified Angus Beef®	4	40 bulk / banquet pack
9092271	Certified Angus Beef®	5	32
4922146	Certified Angus Beef®	5	32 bulk / banquet pack
9092198	Certified Angus Beef®	6	28
4922167	Certified Angus Beef®	6	28 bulk / banquet pack
4921294	Certified Angus Beef®	7	24
4922171	Certified Angus Beef®	7	24 bulk / banquet pack
5235801	Certified Angus Beef®	8	24
4922193	Certified Angus Beef®	8	24 bulk / banquet pack
4921310	Certified Angus Beef®	9	20
9875691	Certified Angus Beef®	10	16
5235821	Certified Angus Beef®	12	16
4922125	Certified Angus Beef®	14	12
4921245	Certified Angus Beef®	16	12

(continued)



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# TENDERLOIN STEAK

Side Muscle Off  
Center Cut  
Skinned

NAMP Code #1190-B  
SEARCH: STEAK FILET C\C

SYSCO #	GRADE	OZ.	PCS / CS
CENTER CUT			
4925523	Reserve	4	40
4925893	Reserve	4	40 bulk / banquet pack
4925560	Reserve	5	32
4925929	Reserve	5	32 bulk / banquet pack
4925576	Reserve	6	28
4925941	Reserve	6	28 bulk / banquet pack
4925598	Reserve	7	24
4925989	Reserve	7	24 bulk / banquet pack
4925600	Reserve	8	24
4926186	Reserve	8	24 bulk / banquet pack
4925612	Reserve	9	20
4925626	Reserve	10	16
4925633	Reserve	12	16
4925642	Reserve	14	12
4925673	Reserve	16	12
5184619	Choice	4	40
4922502	Choice	4	40 bulk / banquet pack
3692985	Choice	5	32
4922544	Choice	5	32 bulk / banquet pack
5184668	Choice	6	28
4922585	Choice	6	28 bulk / banquet pack
4922466	Choice	7	24
4922627	Choice	7	24 bulk / banquet pack
5235854	Choice	8	24
4922641	Choice	8	24 bulk / banquet pack
4922482	Choice	9	20
5184759	Choice	10	16
5235868	Choice	12	16
3555570	Choice	14	12
3555588	Choice	16	12

(continued)



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# TENDERLOIN STEAK

Side Muscle Off  
Center Cut  
Skinned

NAMP Code #1190-B  
SEARCH: STEAK FILET C\C

SYSCO #	GRADE	OZ.	PCS / CS
CENTER CUT			
5186473	Select	4	40
4923011	Select	4	40 bulk / banquet pack
5352091	Select	5	32
4923067	Select	5	32 bulk / banquet pack
5186481	Select	6	28
4923126	Select	6	28 bulk / banquet pack
4923200	Select	7	24
4923239	Select	7	24 bulk / banquet pack
5235906	Select	8	24
4923245	Select	8	24 bulk / banquet pack
5235975	Select	9	20
5186507	Select	10	16
5236035	Select	12	16
3556552	Select	14	12
3556560	Select	16	12
9596644	No Roll	4	40
4923427	No Roll	4	40 bulk / banquet pack
4923449	No Roll	5	32
4923454	No Roll	5	32 bulk / banquet pack
9596602	No Roll	6	28
4923514	No Roll	6	28 bulk / banquet pack
5236092	No Roll	7	24
4923575	No Roll	7	24 bulk / banquet pack
5236118	No Roll	8	24
5236205	No Roll	8	24 bulk / banquet pack
5236152	No Roll	9	20
0878629	No Roll	10	16
4977054	No Roll	12	16
4923324	No Roll	14	12
4839462	No Roll	16	12

(continued)



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# TENDERLOIN STEAK

Value Line  
Side Muscle Off  
Center Cut  
Skinned

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ.</b>	<b>PCS / CS</b>
1779424	No Roll	4	40
1779463	No Roll	5	32
1779513	No Roll	6	28
1779550	No Roll	7	24
1779577	No Roll	8	20



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# TENDERLOIN STEAK

Side Muscle Off  
Center Cut  
Skinned

NAMP Code #1190-B  
SEARCH: STEAK FILET C\C

SYSCO #	GRADE	OZ.	PCS / CS
CENTER CUT			
2960003	Commercial	4	40
4923648	Commercial	4	40 bulk / banquet pack
4923662	Commercial	5	32
4923682	Commercial	5	32 bulk / banquet pack
4923787	Commercial	6	28
4923813	Commercial	6	28 bulk / banquet pack
4923955	Commercial	7	24
4923961	Commercial	7	24 bulk / banquet pack
5236247	Commercial	8	24
4923973	Commercial	8	24 bulk / banquet pack
4923985	Commercial	9	20
4923999	Commercial	10	16
4924005	Commercial	12	16
4924033	Commercial	14	12
4924041	Commercial	16	12



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# TENDERLOIN FILET

End-to-End



Side muscle (chain) off.

Silver skin removed.

Wing muscle (ear, hook) left intact.

1" diameter minimum.

These steaks are cut from the butt end of the Tenderloin (which provides a separation in the side of the Filet which is commonly called a Head Steak or a One Slit Metro Filet) right through the main body until the surface area becomes 1".

This cut is not as uniform as our Center Cut Filet in height, but is offset by lower prices due to increased yield.



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# TENDERLOIN STEAK

Side Muscle Off  
End-to-End Cut  
Skinned

NAMP Code #1190-A  
SEARCH: STEAK FILET E\E

SYSCO #	GRADE	OZ.	PCS / CS
4926141	Prime	6	28
4991716	Prime	7	24
4926160	Prime	8	24
4991743	Prime	9	20
5502909	Prime	10	16
4926204	Prime	12	16
4991771	Prime	14	12
4991798	Prime	16	12
4926337	Certified Angus Beef®	6	28
4926349	Certified Angus Beef®	7	24
5238015	Certified Angus Beef®	8	24
4926370	Certified Angus Beef®	9	20
4926418	Certified Angus Beef®	10	16
4926444	Certified Angus Beef®	12	16
4927051	Certified Angus Beef®	14	12
4927125	Certified Angus Beef®	16	12
4926091	Reserve	6	28
4925709	Reserve	7	24
4926103	Reserve	8	24
4925857	Reserve	9	20
4925933	Reserve	10	16
4926111	Reserve	12	16
4926038	Reserve	14	12
4926071	Reserve	16	12

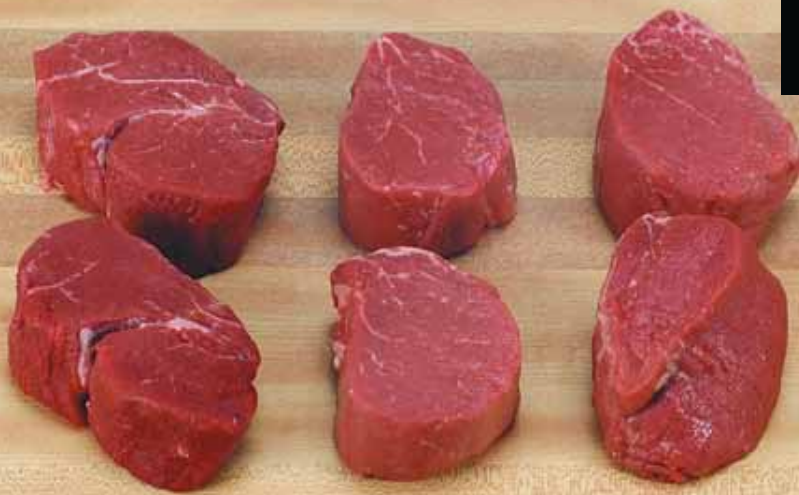
(continued)

These steaks are cut from the butt end of the Tenderloin right through until the surface area becomes 1".  
This cut is not as uniform as our center cut filet in height but is offset by lower prices due to increased yield.



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# TENDERLOIN STEAK

Side Muscle Off  
End-to-End Cut  
Skinned

NAMP Code #1190-A  
SEARCH: STEAK FILET E\E

SYSCO #	GRADE	OZ.	PCS / CS
5184957	Choice	6	28
4927935	Choice	7	24
5238031	Choice	8	24
4927986	Choice	9	20
5185095	Choice	10	16
5238041	Choice	12	16
4927236	Choice	14	12
4200937	Choice	16	12
5186630	Select	6	28
4928022	Select	7	24
5238064	Select	8	24
4928044	Select	9	20
5186655	Select	10	16
5238082	Select	12	16
4928051	Select	14	12
5032048	Select	16	12

(continued)

These steaks are cut from the butt end of the Tenderloin right through until the surface area becomes 1". This cut is not as uniform as our center cut filet in height but is offset by lower prices due to increased yield.



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# TENDERLOIN STEAK

Side Muscle Off  
End-to-End Cut  
Skinned

NAMP Code #1190-A  
SEARCH: STEAK FILET E\E

SYSCO #	GRADE	OZ.	PCS / CS
5441241	No Roll	6	28
5040078	No Roll	7	24
5238102	No Roll	8	24
5040086	No Roll	9	20
6138440	No Roll	10	16
5238112	No Roll	12	16
5040104	No Roll	14	12
5040116	No Roll	16	12
4930325	Commercial	6	28
4930337	Commercial	7	24
5238096	Commercial	8	24
4930134	Commercial	9	20
4930147	Commercial	10	16
4930158	Commercial	12	16
4930166	Commercial	14	12
4930206	Commercial	16	12

These steaks are cut from the butt end of the Tenderloin right through until the surface area becomes 1". This cut is not as uniform as our center cut filet in height but is offset by lower prices due to increased yield.



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# TENDERLOIN STEAK

Side Muscle Off  
Head Steaks Only  
One Slit Metro Filets  
Skinned

NAMP Code #1189-A  
**SEARCH: STEAK FILET METRO 1SLIT**

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ.</b>	<b>PCS / CS</b>
6956023	Choice	6	28
9592726	Choice	7	24
9592759	Choice	8	24
4929719	Choice	9	20
4829501	Choice	10	16
9875568	Choice	12	16
4924151	Select	6	28
4924160	Select	7	24
9149501	Select	8	24
4929727	Select	9	20
4929731	Select	10	16
9146101	Select	12	16



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Head Steaks /  
Two Slit Metro Filets

## TENDERLOIN

Side Muscle On

Side Muscle

Side muscle on.

Exposed silver skin removed on barrel portion.

Wing muscle (ear, hook) left intact.

1-1/2" diameter minimum.

This is the most economical way to buy a Tenderloin Steak because the yield is increased approximately 25% by leaving the side muscle intact.

Some clients want the side muscle on but do not want the Head Steaks / Two Slit Metro Filets so for an upcharge, we will facilitate this request.



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# TENDERLOIN FILET

Side  
Muscle On

Head Steaks /  
Two Slit Metro Filets

Side Muscle On Barrel Steaks

Side muscle on.

Silver skin removed.

Wing muscle (ear, hook) left intact.

These steaks are cut starting from the butt end of the Tenderloin (which provides a double separation [two slits] in the side of the filet because the steak is cut across three separate muscles) providing normally three Head Steaks / Two Slit Metro Filets right through the main body muscle until the surface area becomes 1-1/2".

This cut is not as uniform as our Center Cut filet in both shape and height. This cut is predominately used by the casual dining segment where the menu price does not justify a Center Cut Filet. These steaks are also used in Bacon Wrapped applications which can hide the imperfections of this specification.



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# TENDERLOIN STEAK

Side Muscle On  
Barrel Only  
No Head Steaks  
Skinned

NAMP Code #1189-A  
SEARCH: STEAK FILET SM-ON BRL

SYSCO #	GRADE	OZ.	PCS / CS
4929883	Prime	6	28
4929897	Prime	7	24
4929909	Prime	8	24
4929913	Prime	9	20
4929929	Prime	10	16
4929939	Prime	12	16
4929965	Reserve	6	28
4929974	Reserve	7	24
4929982	Reserve	8	24
4929990	Reserve	9	20
4930006	Reserve	10	16
4930016	Reserve	12	16
4929754	Choice	6	28
4929766	Choice	7	24
4991917	Choice	8	24
4929776	Choice	9	20
4991930	Choice	10	16
4929788	Choice	12	16
4929812	Select	6	28
4929826	Select	7	24
4929834	Select	8	24
4929846	Select	9	20
4991358	Select	10	16
4929850	Select	12	16



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# TENDERLOIN STEAK

Side Muscle On  
End To End  
Skinned

NAMP Code #1189-A  
SEARCH: STEAK FILET E\ E SM-ON

SYSCO #	GRADE	OZ.	PCS / CS
4937837	Certified Angus Beef®	6	28
4937912	Certified Angus Beef®	7	24
4992002	Certified Angus Beef®	8	24
4937932	Certified Angus Beef®	9	20
4937969	Certified Angus Beef®	10	16
4937985	Certified Angus Beef®	12	16
4939180	Reserve	6	28
4939197	Reserve	7	24
4939217	Reserve	8	24
4939225	Reserve	9	20
4939237	Reserve	10	16
4939242	Reserve	12	16
5184841	Choice	6	28
4939114	Choice	7	24
5238682	Choice	8	24
4939128	Choice	9	20
5184882	Choice	10	16
5238765	Choice	12	16
5186556	Select	6	28
4939140	Select	7	24
5238801	Select	8	24
4939155	Select	9	20
5186580	Select	10	16
5238850	Select	12	16



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# TENDERLOIN STEAK

Side Muscle On  
Head Steaks Only  
Two Slit Metro Filets  
Skinned

NAMP Code #1189-A  
**SEARCH: STEAK FILET METRO 2SLIT**

SYSCO #	GRADE	OZ.	PCS / CS
3747227	Choice	6	28
5238963	Choice	8	24
5239153	Choice	9	20
3883352	Choice	10	16
5239021	Choice	12	16
5719919	Select	6	28
5239096	Select	8	24
4935587	Select	9	20
4844031	Select	10	16
5239104	Select	12	16
4935504	Select	14	12



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# BONE-IN FILET



SEARCH: STEAK FILET B\I

SYSCO #	GRADE	OZ.	PCS / CS
0782401	Choice	8	20
0046813	Choice	16	10
5032059	Choice	10	16
4930026	Choice	12	14
4930034	Choice	14	12

Variance can be 2 oz. on the upside. Limited supply - please [check availability](#).

BONDED WITH "PERFECT TEN" FORMULA - FROZEN			
SYSCO #	OZ.	PCS / CS	
8116932	10	16	
8116943	12	14	
8116958	14	12	
8116970	16	10	
8116990	18	9	



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# TENDERLOIN STEAK

Bacon Wrapped  
Commercial Grade

SEARCH: STEAK FILET BW

SYSCO #	GRADE	OZ.	PCS / CS
4127015	Commercial	4	40
4930057	Commercial	5	32
4930063	Commercial	6	28
4930071	Commercial	7	24
5238546	Commercial	8	24
4930080	Commercial	10	16
5946142	Commercial	12	16



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## “PERFECT TEN” FILETS



Using a binding formula, tenderloins are bound together inside a plastic casing for a limited time under refrigeration.



Once the binding formula has cured, the plastic casing is removed and filets are cut from end to end.  
These filets are almost all identical in diameter and height.

The binding formula has no taste transfer and holds the bond between tenderloin muscles very well.  
No allergens are used and the shelf life of the product is unaffected.



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# "PERFECT TEN" FILETS

Bonded  
Skinned

NAMP Code #1190-B

SYSKO #	GRADE	OZ.	PCS / CS
<b>2-1/2" DIAMETER</b>			
6035857	Choice	3	48
6035846	Choice	3	48 bulk / banquet pack
5958069	Choice	4	40
5958048	Choice	4	40 bulk / banquet pack
6035879	Select	3	48
6035867	Select	3	48 bulk / banquet pack
5967932	Select	4	40
5967916	Select	4	40 bulk / banquet pack
6036026	No Roll	3	48
6035986	No Roll	3	48 bulk / banquet pack
5968314	No Roll	4	40
5968306	No Roll	4	40 bulk / banquet pack
6035958	Commercial	3	48
6035905	Commercial	3	48 bulk / banquet pack
5951870	Commercial	4	40
5951824	Commercial	4	40 bulk / banquet pack

(3" DIAMETER  
continued next page)



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# "PERFECT TEN" FILETS

Bonded  
Skinned

SYSCO #	GRADE	OZ.	PCS / CS
3" DIAMETER			
5958127	Choice	5	32
5958071	Choice	5	32 bulk / banquet pack
5958188	Choice	6	28
5958141	Choice	6	28 bulk / banquet pack
5958238	Choice	7	24
5958206	Choice	7	24 bulk / banquet pack
5958347	Choice	8	24
5958304	Choice	8	24 bulk / banquet pack
5967977	Select	5	32
5967940	Select	5	32 bulk / banquet pack
5968005	Select	6	28
5967995	Select	6	28 bulk / banquet pack
5968039	Select	7	24
5968025	Select	7	24 bulk / banquet pack
5968066	Select	8	24
5968050	Select	8	24 bulk / banquet pack

(continued)



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# "PERFECT TEN" FILETS

Bonded  
Skinned

SYSCO #	GRADE	OZ.	PCS / CS
3" DIAMETER			
5968336	No Roll	5	32
5968324	No Roll	5	32 bulk / banquet pack
5968365	No Roll	6	28
5968344	No Roll	6	28 bulk / banquet pack
5968427	No Roll	7	24
5968419	No Roll	7	24 bulk / banquet pack
5968496	No Roll	8	24
5968447	No Roll	8	24 bulk / banquet pack
5952102	Commercial	5	32
5952095	Commercial	5	32 bulk / banquet pack
5952175	Commercial	6	28
5952116	Commercial	6	28 bulk / banquet pack
5952249	Commercial	7	24
5952227	Commercial	7	24 bulk / banquet pack
5952332	Commercial	8	24
5952310	Commercial	8	24 bulk / banquet pack



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## TENDERLOIN TAILS

Frozen

SEARCH: STEAK FILET TAILS

SYSCO #	ITEM	OZ.	PCS / CS
2855336	Tails - Frozen	4 oz - 6 oz	40 / vac 4

[Check availability.](#)

## TENDERLOIN MEDALLION

Side Muscle Off  
Skinned  
Frozen

SEARCH: STEAK FILET MEDALLION

SYSCO #	ITEM	OZ.	PCS / CS
8684664	Medallions - Frozen	2.5 - 3 oz	60
9053026	Medallions - Frozen	3 oz	48

[Check availability.](#)



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## TENDERLOIN KABOB

Frozen

SEARCH: STEAK FILET KABOB

SYSCO #	OZ.	PCS / CS
0947788	1.25 - 3 oz	2 - 5 lb. Vac



## TENDERLOIN TIPS

“Premium” Trim  
Frozen

NAMP Code #1190-C  
SEARCH: STEAK FILET TIPS PREM

SYSCO #	ITEM	OZ.	PCS / CS
7972912	Tips - Frozen	1/2 oz avg	2-5 lb

Check availability.

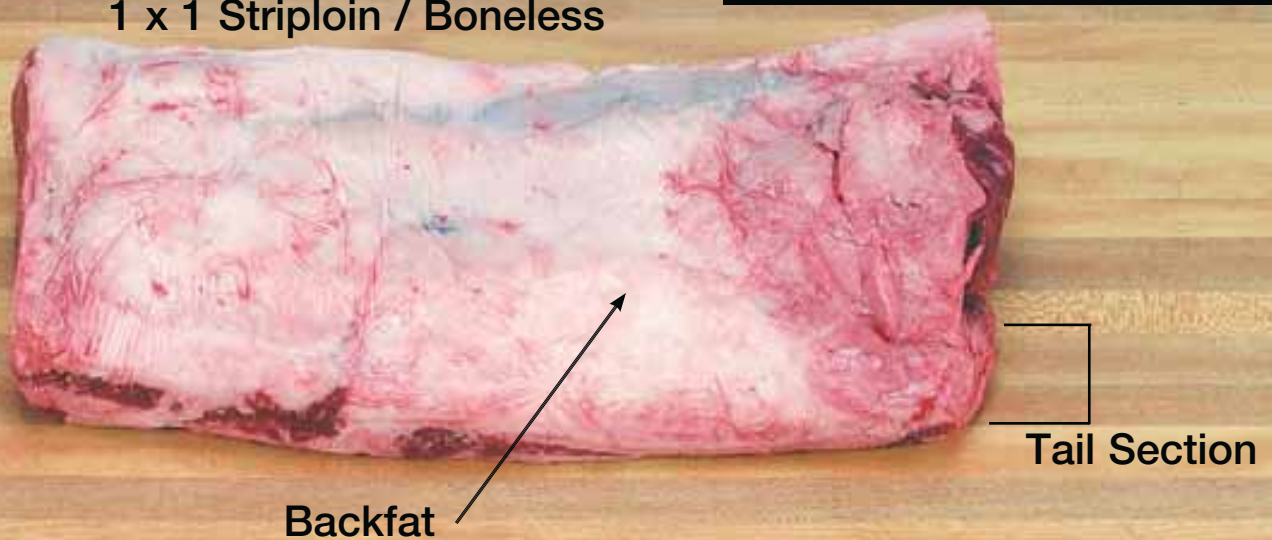


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# STRIPLOIN

1 x 1 Striploin / Boneless



This picture shows the Striploin as we receive it from the packing plants.

We can buy them as what is referred to as a 1 x 1" (simply meaning a consistent 1" tail across the Striploin). Backfat thickness has no firm specification so yielded steak weight can vary greatly. We rarely buy 1 x 1's to process due to this inconsistency. A 0 x 1" Striploin (referred to as "steak ready") has a tail that starts at 1" and tapers down to a 0" tail at the vein end of the Striploin. The backfat is trimmed to 1/4" or less. Due to predictable yields, this is how we buy Striploins.



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# STRIPLOIN

0 x 1 Striploin (Steak Ready)



Fat / Trim  
Off Of A  
1 x 1  
Striploin

This picture shows the excess fat trim going from a 1 x 1 to a 0 x 1.

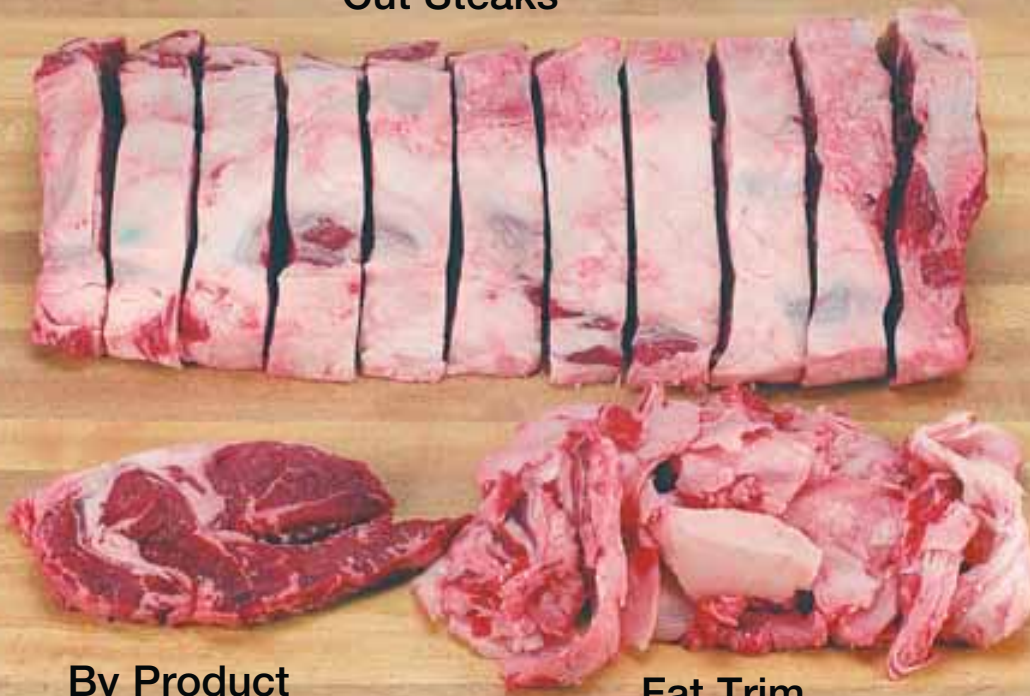


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## Cut Steaks



**By Product  
Lean Meat**

**Fat Trim**

This pictures shows the fat trim and by product lean meat going from a 0 x 1 Striploin to the actual cut steaks. Even though the 0 x 1 Striploin is considered "Steak Ready", there is still a considerable amount of fat trim and by product produced to get to the actual cut steak.



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This pictures shows the finished cut “New York” Strip Steaks. Steaks 1 - 6 are backstrap off center cut steaks.

Steaks 7 and 8 are backstrap on center cut steaks.

Steaks 9 - 11 are backstrap on vein steaks (end cut strip steaks).

**Note:**

Unless specially requested by the customer, USDA allows a one sided vein steak (meaning the steak will show the vein on one side of the steak only, the other side will be the center cut specification) to be sold as a center cut steak.

There is an additional charge for the “no vein” specification.



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# STRIPLOIN STEAK

“Close Trim”  
Boneless  
Center Cut  
1/8” Backfat  
1/2” Tail  
Back Strap Off

NAMP Code #1180-A

SEARCH: STEAK STRIP C/C 1/8 1/2TL BSO

SYSCO #	GRADE	OZ.	PCS / CS
4982320	Prime	6	28
4982353	Prime	7	24
4982363	Prime	8	24
4982387	Prime	9	20
4982411	Prime	10	16
4982528	Prime	12	16
4982544	Prime	14	12
4982563	Prime	16	12
4982684	Certified Angus Beef®	6	28
4982698	Certified Angus Beef®	7	24
4982779	Certified Angus Beef®	8	24
4982781	Certified Angus Beef®	9	20
4982825	Certified Angus Beef®	10	16
4982849	Certified Angus Beef®	12	16
4982884	Certified Angus Beef®	14	12
4982895	Certified Angus Beef®	16	12
4982199	Reserve	6	28
4982209	Reserve	7	24
4982213	Reserve	8	20
4982230	Reserve	9	18
4982243	Reserve	10	16
4982256	Reserve	12	16
4982314	Reserve	14	12
4982296	Reserve	16	12

(continued)



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# STRIPLOIN STEAK

“Close Trim”  
Boneless  
Center Cut  
1/8” Backfat  
1/2” Tail  
Back Strap Off

NAMP Code #1180-A

SEARCH: STEAK STRIP C\C 1\8 1\2TL BSO

SYSCO #	GRADE	OZ.	PCS / CS
4981983	Choice	6	28
4982025	Choice	7	24
5064336	Choice	8	24
5064353	Choice	9	20
5064454	Choice	10	16
5064500	Choice	12	16
5064520	Choice	14	12
5064531	Choice	16	12
5064666	Select	6	28
4982163	Select	7	24
5064680	Select	8	24
5064700	Select	9	20
5064710	Select	10	16
5064849	Select	12	16
5064722	Select	14	12
5064740	Select	16	12



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# STRIPLOIN STEAK

Boneless  
Center Cut  
Back Strap Off  
1/2" Tail

NAMP Code #1180-A  
SEARCH: STEAK STRIP C\C 1\2TL BSO

SYSCO #	GRADE	OZ.	PCS / CS
4986018	Prime	6	28
4986032	Prime	7	24
4986040	Prime	8	24
4986059	Prime	9	20
4986073	Prime	10	16
4985943	Prime	12	16
4983167	Prime	14	12
5248622	Prime	16	12
4983187	Certified Angus Beef®	6	28
4983195	Certified Angus Beef®	7	24
5248600	Certified Angus Beef®	8	24
4985398	Certified Angus Beef®	9	20
4985380	Certified Angus Beef®	10	16
4985414	Certified Angus Beef®	12	16
4985438	Certified Angus Beef®	14	12
4985448	Certified Angus Beef®	16	12
4986093	Reserve	6	28
4986107	Reserve	7	24
4986131	Reserve	8	24
4986149	Reserve	9	20
4986168	Reserve	10	16
4986182	Reserve	12	16
4986193	Reserve	14	12
4986202	Reserve	16	12

(continued)



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# STRIPLOIN STEAK

Boneless  
Center Cut  
Back Strap Off  
1/2" Tail

NAMP Code #1180-A  
SEARCH: STEAK STRIP C\C 1/2TL BSO

SYSCO #	GRADE	OZ.	PCS / CS
4985547	Choice	6	28
4985612	Choice	7	24
5248652	Choice	8	24
4985655	Choice	9	20
4985679	Choice	10	16
4985711	Choice	12	16
4985996	Choice	14	12
5248739	Choice	16	12
4986213	Select	6	28
4986248	Select	7	24
4986255	Select	8	24
4986281	Select	9	20
4986293	Select	10	16
4986301	Select	12	16
4986321	Select	14	12
4986347	Select	16	12



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# STRIPLOIN STEAK

Boneless  
Center Cut  
Back Strap Off  
1" Tail

NAMP Code #1180-A  
SEARCH: STEAK STRIP C/C 1TL BSO

SYSCO #	GRADE	OZ.	PCS / CS
4986598	Prime	6	28
4986624	Prime	7	24
4986648	Prime	8	24
4986653	Prime	9	20
4986663	Prime	10	16
4986685	Prime	12	16
5441167	Prime	14	12
5249285	Prime	16	12
4986695	Certified Angus Beef®	6	28
4986719	Certified Angus Beef®	7	24
4986727	Certified Angus Beef®	8	24
4986745	Certified Angus Beef®	9	20
4986764	Certified Angus Beef®	10	16
4986786	Certified Angus Beef®	12	16
4986805	Certified Angus Beef®	14	12
5249267	Certified Angus Beef®	16	12
4986434	Reserve	6	28
4986453	Reserve	7	24
4986461	Reserve	8	24
4986482	Reserve	9	20
4986517	Reserve	10	16
4986547	Reserve	12	16
4986556	Reserve	14	12
4986578	Reserve	16	12

(continued)



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# STRIPLOIN STEAK

Boneless  
Center Cut  
Back Strap Off  
1" Tail

NAMP Code #1180-A  
SEARCH: STEAK STRIP C/C 1TL BSO

SYSCO #	GRADE	OZ.	PCS / CS
4986875	Choice	6	28
4986893	Choice	7	24
6477707	Choice	8	24
5086444	Choice	9	20
3573292	Choice	10	16
5085541	Choice	12	16
5085608	Choice	14	12
5249293	Choice	16	12
4990505	Select	6	28
4990562	Select	7	24
5085430	Select	8	24
4990596	Select	9	20
4990622	Select	10	16
4990653	Select	12	16
4990713	Select	14	12
4990733	Select	16	12



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# STRIPLOIN STEAK

Boneless  
Center Cut  
1" Tail  
Back Strap On

NAMP Code #1180-A  
SEARCH: STEAK STRIP C\C 1TL

SYSCO #	GRADE	OZ.	PCS / CS
5002623	Prime	6	28
5002644	Prime	7	24
7630403	Prime	8	24
5002660	Prime	9	20
9776329	Prime	10	16
5249661	Prime	12	16
9111931	Prime	14	12
4394268	Prime	16	12
9875105	Certified Angus Beef®	6	28
5002583	Certified Angus Beef®	7	24
5249598	Certified Angus Beef®	8	24
5249620	Certified Angus Beef®	9	20
1497759	Certified Angus Beef®	10	16
8204596	Certified Angus Beef®	12	16
9874231	Certified Angus Beef®	14	12
5249646	Certified Angus Beef®	16	12
5002686	Reserve	6	28
5002690	Reserve	7	24
5249699	Reserve	8	24
5002724	Reserve	9	20
5754241	Reserve	10	16
5249703	Reserve	12	16
4509402	Reserve	14	12
5249715	Reserve	16	12

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# STRIPLOIN STEAK

Boneless  
Center Cut  
1" Tail  
Back Strap On

NAMP Code #1180-A  
SEARCH: STEAK STRIP C/C 1TL

SYSCO #	GRADE	OZ.	PCS / CS
3825049	Choice	6	28
5002767	Choice	7	24
0686063	Choice	8	24
5249721	Choice	9	20
5819107	Choice	10	16
5249737	Choice	12	16
5821475	Choice	14	12
5249745	Choice	16	12
5612157	Select	6	28
5003063	Select	7	24
5249758	Select	8	24
5249760	Select	9	20
5612884	Select	10	16
5618248	Select	12	16
5612819	Select	14	12
5249790	Select	16	12



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## VALUE LINE STRIP STEAK

Center Cut

SYSCO #	GRADE	OZ.	PCS / CS
5853013	No Roll	6	28
5291469	No Roll	8	20
5291471	No Roll	10	16
5291482	No Roll	12	16
5291507	No Roll	14	12



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## STRIPLOIN STEAK



To create "Manhattan Style" strip steaks, a striploin is completely trimmed of fat and connective tissue. The vein end is then removed and the main body of the striploin is split into two equal pieces.



The vein end is portion cut into "denuded" end cut strip steaks and the split body is then portioned into thick cut "Filet Style Manhattan Style" strip steaks.



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# STRIPLOIN STEAK

Boneless  
Center Cut  
“Manhattan” Filet

SYSKO #	GRADE	OZ.	PCS / CS
0139802	Certified Angus Beef®	6	28
0139867	Certified Angus Beef®	8	20
4952872	Certified Angus Beef®	10	16
4952851	Certified Angus Beef®	12	16
1212493	Reserve	6	28
1212507	Reserve	8	20
1212515	Reserve	10	16
1212523	Reserve	12	16
0139731	Choice	6	28
6541405	Choice	8	20
4952763	Choice	10	16
9700030	Choice	12	16



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# STRIPLOIN STEAK

Boneless  
End To End Style  
1" Tail  
Back Strap On

NAMP Code #1180  
SEARCH: STEAK STRIP E/E 1TL

SYSCO #	GRADE	OZ.	PCS / CS
5003381	Prime	6	28
5003399	Prime	7	24
2964609	Prime	8	24
5003401	Prime	9	20
4870744	Prime	10	16
9745001	Prime	12	16
9402074	Prime	14	12
5003417	Prime	16	12
5003316	Certified Angus Beef®	6	28
5003344	Certified Angus Beef®	7	24
5248879	Certified Angus Beef®	8	24
5003365	Certified Angus Beef®	9	20
2044261	Certified Angus Beef®	10	16
5003373	Certified Angus Beef®	12	16
9875881	Certified Angus Beef®	14	12
3392313	Certified Angus Beef®	16	12
5003526	Reserve	6	28
5003536	Reserve	7	24
5003548	Reserve	8	24
5003571	Reserve	9	20
5003589	Reserve	10	16
5003597	Reserve	12	16
9053182	Reserve	14	12
5248887	Reserve	16	12

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# STRIPLOIN STEAK

Boneless  
End To End Style  
1" Tail  
Back Strap On

NAMP Code #1180  
SEARCH: STEAK STRIP E\E 1TL

SYSCO #	GRADE	OZ.	PCS / CS
9606393	Choice	6	28
5003641	Choice	7	24
5248929	Choice	8	24
9815291	Choice	9	20
5441068	Choice	10	16
5248945	Choice	12	16
5441100	Choice	14	12
5441118	Choice	16	12
5721758	Select	6	28
5003690	Select	7	24
5249014	Select	8	24
5003767	Select	9	20
5440854	Select	10	16
5249046	Select	12	16
5440888	Select	14	12
5249059	Select	16	12



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## VALUE LINE STRIP STEAK

End to End



<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ.</b>	<b>PCS / CS</b>
5946401	No Roll	6	25
5291512	No Roll	8	20
5291531	No Roll	10	16
5291547	No Roll	12	14
5291580	No Roll	14	12



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# STRIPLOIN STEAK

Boneless  
End Cuts Only  
Complete Trim  
Denuded  
No Tail

SEARCH: STEAK STRIP VEIN DENUDED

SYSCO #	GRADE	OZ.	PCS / CS
5016124	Certified Angus Beef®	6	28
9866658	Certified Angus Beef®	8	24
9568668	Certified Angus Beef®	10	16
5016284	Certified Angus Beef®	12	16
9575259	Choice	6	28
0865691	Choice	8	24
5017571	Choice	10	16
5017698	Choice	12	16
5017773	Select	6	28
9645896	Select	8	24
5017845	Select	10	16
5017864	Select	12	16

Check availability.



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## STRIPLOIN STEAK

End Cuts Only  
1" Tail  
Frozen  
Back Strap On

SEARCH: STEAK STRIP VEIN E/C 1TL FRZN

SYSCO #	GRADE	OZ.	PCS / CS
5086806	Certified Angus Beef®	6	28
5250156	Certified Angus Beef®	8	24
5086873	Certified Angus Beef®	10	16
5086899	Certified Angus Beef®	12	16
5158047	Choice and Select	6	28
5158053	Choice and Select	8	24
5158070	Choice and Select	10	16
5158080	Choice and Select	12	16

[Check availability.](#)



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# STRIPLOIN STEAK

Bone-In  
Filet

SEARCH: STEAK STRIP BI FIL

SYSCO #	GRADE	OZ.	PCS / CS
7766147	Prime	12-14	14
7766155	Prime	14-16	12
6733756	Certified Angus Beef®	12-14	14
7023769	Certified Angus Beef®	14-16	12
7766237	Choice	12-14	14
7766278	Choice	14-16	12\

Also known as a bone-in Manhattan.



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# STRIPLOIN STEAK

Bone-In  
Center Cut  
Skinned

SEARCH: STEAK STRIP B\ C\C SKND

SYSCO #	GRADE	OZ.	PCS / CS
6799724	Certified Angus Beef®	12	14
6799730	Certified Angus Beef®	14	12
6791566	Certified Angus Beef®	16	10
6791794	Certified Angus Beef®	18	8
6791871	Certified Angus Beef®	20	8
6791960	Reserve	12	14
6792206	Reserve	14	12
6791729	Reserve	16	10
6791863	Reserve	18	8
6791893	Reserve	20	8
6791943	Choice	12	14
6792143	Choice	14	12
6808154	Choice	16	10
6791812	Choice	18	8
6791889	Choice	20	8
7766423	Select	12	14
7766431	Select	14	12
7766449	Select	16	10
7766452	Select	18	8
7766478	Select	20	8



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# STRIPLOIN STEAK

Center Cut  
Bone In  
1" Tail

NAMP Code #1179-A  
SEARCH: STEAK STRIP C\C B\I 1TL

SYSCO #	GRADE	OZ.	PCS / CS
5004084	Prime	10	16
5004096	Prime	12	14
9315052	Prime	14	12
9398066	Prime	16	10
9345158	Prime	18	8
3289899	Prime	20	8
5003850	Certified Angus Beef®	10	16
5003932	Certified Angus Beef®	12	14
8410524	Certified Angus Beef®	14	12
8405128	Certified Angus Beef®	16	10
4688085	Certified Angus Beef®	18	8
0331249	Certified Angus Beef®	20	8
5004256	Reserve	10	16
5004282	Reserve	12	14
5719463	Reserve	14	12
3195930	Reserve	16	10
5717889	Reserve	18	8
3534625	Reserve	20	8

(continued)



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# STRIPLOIN STEAK

Center Cut  
Bone In  
1" Tail

NAMP Code #1179-A  
SEARCH: STEAK STRIP C\C B\I 1TL

SYSCO #	GRADE	OZ.	PCS / CS
8514184	Choice	10	16
9772666	Choice	12	14
3981586	Choice	14	12
2966380	Choice	16	10
5250248	Choice	18	8
8149155	Choice	20	8
5004516	Select	10	16
5004531	Select	12	14
0743963	Select	14	12
0743971	Select	16	10
5004603	Select	18	8
5004641	Select	20	8



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# RIBEYE



Lip / "Tail"

## Boneless, Lip On

This picture shows how we receive "Lip-On" Ribeyes from the packing plants.  
Approximate Lip / "Tail" length is 2".



Excess  
Tail Trim

More Trim

This picture shows the extra trimming we do to trim the Ribeye down to the point where we can cut steaks.



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# RIBEYE

Loin End

Chuck End



This picture shows the Lip On Ribeye cut into steaks.  
The loin end of the Ribeye actually marries up to the Striploin which is why the Loin End Steaks on the Ribeye resemble a New York Strip Steak.  
As you move to the Chuck End of the Ribeye, the meat become more fatty, especially the kernel "star" fat in the steaks.



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Loin End

**RIBEYE**



Picture 1 through 12 takes you from the Loin End of the Ribeye through the Chuck End. Notice how the "Kernel fat becomes more prevalent. As the grade of the Ribeye gets better, this kernel fat becomes more pronounced and, at times, offensive. These steaks show a 1" tail.



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# RIBEYE ROLL STEAK

Boneless  
0" Tail

NAMP Code #1112

SEARCH: STEAK RIBEYE BNLS 0TL

SYSCO #	GRADE	OZ.	PCS / CS
5158314	Prime	6	28
9544917	Prime	8	24
9874140	Prime	10	16
9544834	Prime	12	16
9111832	Prime	14	12
9111956	Prime	16	12
5158326	Prime	18	10
5020288	Certified Angus Beef®	6	28
5237700	Certified Angus Beef®	8	24
8405318	Certified Angus Beef®	10	16
8405342	Certified Angus Beef®	12	16
8405367	Certified Angus Beef®	14	12
5237716	Certified Angus Beef®	16	12
5020316	Certified Angus Beef®	18	10
5018142	Reserve	6	28
5018165	Reserve	8	24
5013829	Reserve	10	16
5018185	Reserve	12	16
4169827	Reserve	14	12
5018192	Reserve	16	12
5018219	Reserve	18	10

(continued)



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# RIBEYE ROLL STEAK

Boneless  
0" Tail

NAMP Code #1112

SEARCH: STEAK RIBEYE BNLS 0TL

SYSCO #	GRADE	OZ.	PCS / CS
5018355	Choice	6	28
5237729	Choice	8	24
5184247	Choice	10	16
3661816	Choice	12	16
5184312	Choice	14	12
5237734	Choice	16	12
5158359	Choice	18	10
5020464	Select	6	28
5237746	Select	8	24
5186143	Select	10	16
5237757	Select	12	16
5186184	Select	14	12
5237769	Select	16	12
5158363	Select	18	10



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## VALUE LINE RIBEYE

Boneless  
0" Tail

SEARCH: STEAK RIBEYE BNLS 0"TL

SYSCO #	GRADE	OZ.	PCS / CS
5578016	No Roll	6	28
5291663	No Roll	8	24
5291694	No Roll	10	16
5291782	No Roll	12	16
5291822	No Roll	14	12



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# RIBEYE STEAK

Boneless  
1" Tail

NAMP Code #1112-B  
SEARCH: STEAK RIBEYE BNLS 1TL

SYSCO #	GRADE	OZ.	PCS / CS
5158393	Prime	6	28
5237773	Prime	8	24
4117776	Prime	10	16
5013582	Prime	12	16
3981859	Prime	14	12
5237781	Prime	16	12
9231796	Certified Angus Beef®	6	28
5237793	Certified Angus Beef®	8	24
6265334	Certified Angus Beef®	10	16
5237802	Certified Angus Beef®	12	16
4864708	Certified Angus Beef®	14	12
5237817	Certified Angus Beef®	16	12
5018272	Reserve	6	28
5018294	Reserve	8	24
4962379	Reserve	10	16
5237827	Reserve	12	16
5364989	Reserve	14	12
0674077	Reserve	16	12

(continued)



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# RIBEYE STEAK

Boneless  
1" Tail



NAMP Code #1112-B  
**SEARCH: STEAK RIBEYE BNLS 1TL**

SYSCO #	GRADE	OZ.	PCS / CS
5826474	Choice	6	28
5237830	Choice	8	24
1424852	Choice	10	16
5237841	Choice	12	16
3981818	Choice	14	12
5237858	Choice	16	12
3489556	Select	6	28
5237864	Select	8	24
2863926	Select	10	16
5237878	Select	12	16
3803277	Select	14	12
5237880	Select	16	12



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# RIBEYE STEAK

Value Line  
Boneless  
1" Tail

SYSCO #	GRADE	OZ.	PCS / CS
6029591	No Roll	6	28
6029619	No Roll	8	24
6029635	No Roll	10	16
6029645	No Roll	12	14
6029652	No Roll	14	12



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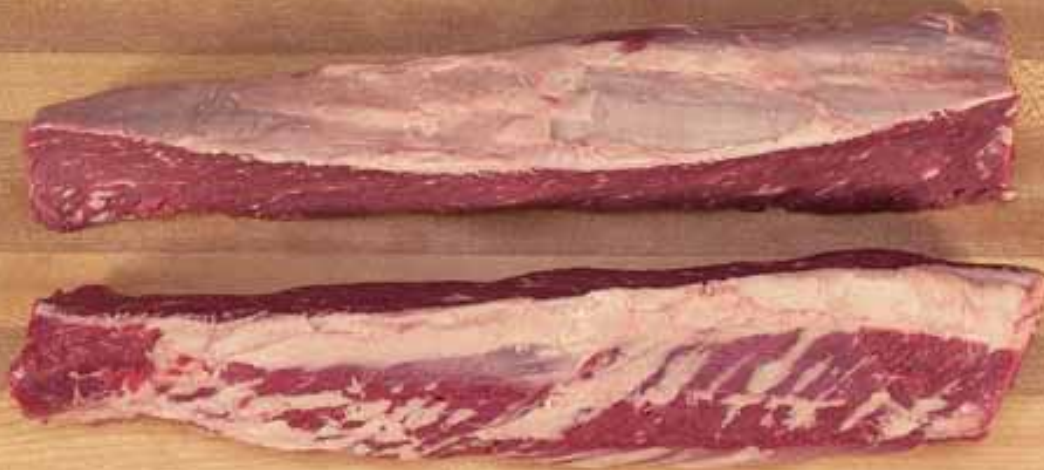
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## RIBEYE STEAK



To create Ribeye Filets, the tail and spinalis or ribeye cap muscle is removed.  
Residual fat is removed to the silver.



The Ribeye is split lengthwise.



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# RIBEYE STEAK



The split pieces are then portioned into desired size.



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# RIBEYE STEAK

Filet



SEARCH: STEAK RIBEYE FIL

SYSCO #	GRADE	OZ.	PCS / CS
7574423	Prime	4	40
7367467	Prime	6	28
7574335	Prime	8	24
7574365	Prime	10	16
7293705	Prime	12	16
7432604	Prime	14	12
7012899	Certified Angus Beef®	4	40
7644952	Certified Angus Beef®	6	28
5496338	Certified Angus Beef®	8	24
5496359	Certified Angus Beef®	10	16
6733640	Certified Angus Beef®	12	14
7644960	Certified Angus Beef®	14	12
7232693	Reserve	4	40
6907537	Reserve	6	28
5496429	Reserve	8	24
5496395	Reserve	10	16
6360683	Reserve	12	16
7645415	Reserve	14	12



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# RIBEYE FILET & SPINALIS



We will process one whole Ribeye by removing the Spinalis Muscle and cut the balance of the Ribeye into Ribeye Fillets.



One processed Ribeye per case. Product in box will be billed at Net Weight.

SEARCH: STEAK RIBEYE FIL CAP

SYSCO #	GRADE	OZ.	PCS / CS
7766896	Prime	8 OZ + SPINALIS	↑
7766944	Prime	10 OZ + SPINALIS	
7766977	Prime	12 OZ + SPINALIS	
6427054	Certified Angus Beef®	8 OZ + SPINALIS	
6424747	Certified Angus Beef®	10 OZ + SPINALIS	
6424685	Certified Angus Beef®	12 OZ + SPINALIS	
6209882	Reserve	8 OZ + SPINALIS	1 PROCESSED RIBEYE 10# AVERAGE
6209874	Reserve	10 OZ + SPINALIS	
6358743	Reserve	12 OZ + SPINALIS	
7766910	Choice	8 OZ + SPINALIS	↓
7766957	Choice	10 OZ + SPINALIS	
7766989	Choice	12 OZ + SPINALIS	
7766928	Select	8 OZ + SPINALIS	↓
7766963	Select	10 OZ + SPINALIS	
7766997	Select	12 OZ + SPINALIS	



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# RIBEYE



**Boneless, Lip On  
Jaccarded  
Netted**

NAMP Code #112-A

**SEARCH: BEEF RIBEYE LIPON JAC\NET**

<b>SYSCO #</b>	<b>GRADE</b>	<b>LB.</b>	<b>PCS / CS</b>
3867157	Choice LO Ribeye Jaccard & Net	15 up	2
3275617	Select LO Ribeye Jaccard & Net	15 up	2

Many people like the select ribeye jaccarded to bring it closer to the tenderness of choice while eliminating customer complaints about too much star/kernal fat.



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## RIBEYE “BONE IN”



### “Export Ribeye”

This picture shows the Bone-In Ribeye also referred to as the “Export Ribeye” as we receive it from the packing plants.



This picture shows the trim we produce to get the Ribeye to where we can cut steaks.



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Loin End

## RIBEYE "BONE IN"



This picture shows the Bone-In Rib Steaks from the loin end through the chuck end.



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# RIB STEAK

Bone In  
1" Tail

NAMP Code #1103

SEARCH: STEAK RIBEYE B\ 1TL

SYSCO #	GRADE	OZ.	PCS / CS
5025875	Prime	12	14
5025889	Prime	14	12
5441589	Prime	16	10
5025897	Prime	18	8
5025905	Prime	20	8
4354759	Certified Angus Beef®	12	14
5158401	Certified Angus Beef®	14	12
5613126	Certified Angus Beef®	16	10
5025483	Certified Angus Beef®	18	8
7053087	Certified Angus Beef®	20	8
5025642	Reserve	12	14
5025685	Reserve	14	12
5025691	Reserve	16	10
5025707	Reserve	18	8
9909128	Choice	12	14
5821053	Choice	14	12
5821152	Choice	16	10
5025253	Choice	18	8
5025272	Choice	20	8



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## RIBEYE “BONE IN”



### “Export Ribeye”

This picture shows the Bone-In Ribeye also referred to as the “Export Ribeye” as we receive it from the packing plants.



This picture shows not only the trim we produce when making Frenched Ribeye Steaks, but if you look between the steaks, those Boneless Ribeye Steaks are also considered by products.

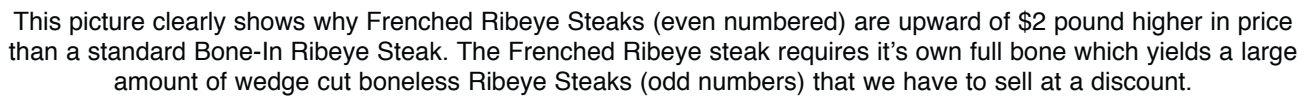


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## RIBEYE “BONE IN”



109



# RIB STEAK

Frenched  
Bone In

SEARCH: STEAK RIBEYE BI FRNCH

SYSCO #	GRADE	OZ.	PCS / CS
5241638	Prime	16-18	7
5033145	Prime	18-20	7
5241643	Prime	20-22	7
5033164	Prime	22-24	7
5158417	Prime	24-26	7
5241654	Certified Angus Beef®	16-18	7
5033431	Certified Angus Beef®	18-20	7
5241668	Certified Angus Beef®	20-22	7
5158425	Certified Angus Beef®	22-24	7
5158435	Certified Angus Beef®	24-26	7
5029727	Reserve	16-18	7
5029840	Reserve	18-20	7
5029881	Reserve	20-22	7
5029907	Reserve	22-24	7
5029945	Reserve	24-26	7
5158445	Choice	16-18	7
5034014	Choice	18-20	7
5158452	Choice	20-22	7
5158462	Choice	22-24	7
5034048	Choice	24-26	7

Our Frenched Ribeye steaks are carefully cut by hand.  
Each steak is a work of art and really brings excitement to the dining experience.  
Knife cut only, no sawcuts!



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# RIB STEAK

## Frenched Long Bone

SEARCH: STEAK RIBEYE B\I FRNCH LNGBN

SYSCO #	GRADE	OZ.	PCS / CS
1481193	Prime	30-32	6
7767219	Certified Angus Beef®	30-32	6
7767267	Reserve	32	6

[Check availability.](#)

Also known as a bone-in Tomahawk.



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# RIBEYE STEAK

Bone-In Filet  
“Putter Steak”

SEARCH: STEAK RIBEYE B\I FIL

SYSCO #	GRADE	OZ.	PCS / CS
7645563	Prime	12-14	12
7645603	Certified Angus Beef®	12-14	12
6607350	Reserve	12-14	12
6595385	Choice	12-14	12



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# RIB STEAK

Frenched  
Bone In  
“Split Bone”

SYSCO #	GRADE	OZ.	PCS / CS
6050803	Prime	16-18	7
6045394	Prime	18-20	7
6045407	Prime	20-22	7
6050813	Certified Angus Beef®	16-18	7
6045415	Certified Angus Beef®	18-20	7
6045425	Certified Angus Beef®	20-22	7
6045435	Reserve	16-18	7
6045449	Reserve	18-20	7
6045452	Reserve	20-22	7
6045464	Choice	16-18	7
6045478	Choice	18-20	7
6045484	Choice	20-22	7
6050829	Select	16-18	7
6045528	Select	18-20	7
6045540	Select	20-22	7

The Splitbone Cowboy brings similar plate presentation as the full bone Cowboy, but for less. The rib bones of this item are frenched about one inch and then split lengthwise by saw cuts which increase the yield and therefore decreases the price.



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## RIBEYE STEAK

Boneless  
Random  
#2 Product  
Frozen

SYSCO #	GRADE	OZ.	PCS / CS
9460403	Choice - Ind. Vac	Random 4-10 oz	1 - 10 lb

By Product - Check Availability



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## BEEF SHORTLOIN



The picture above is the way we receive Shortloins from the packing plants.  
The Shortloin consists of two major muscles: the Striploin and the Tenderloin.  
Out of this sub-primal, we produce Porterhouse Steaks, T-Bone Steaks, Bone-In Filets and Bone-In New York Strip Steaks.



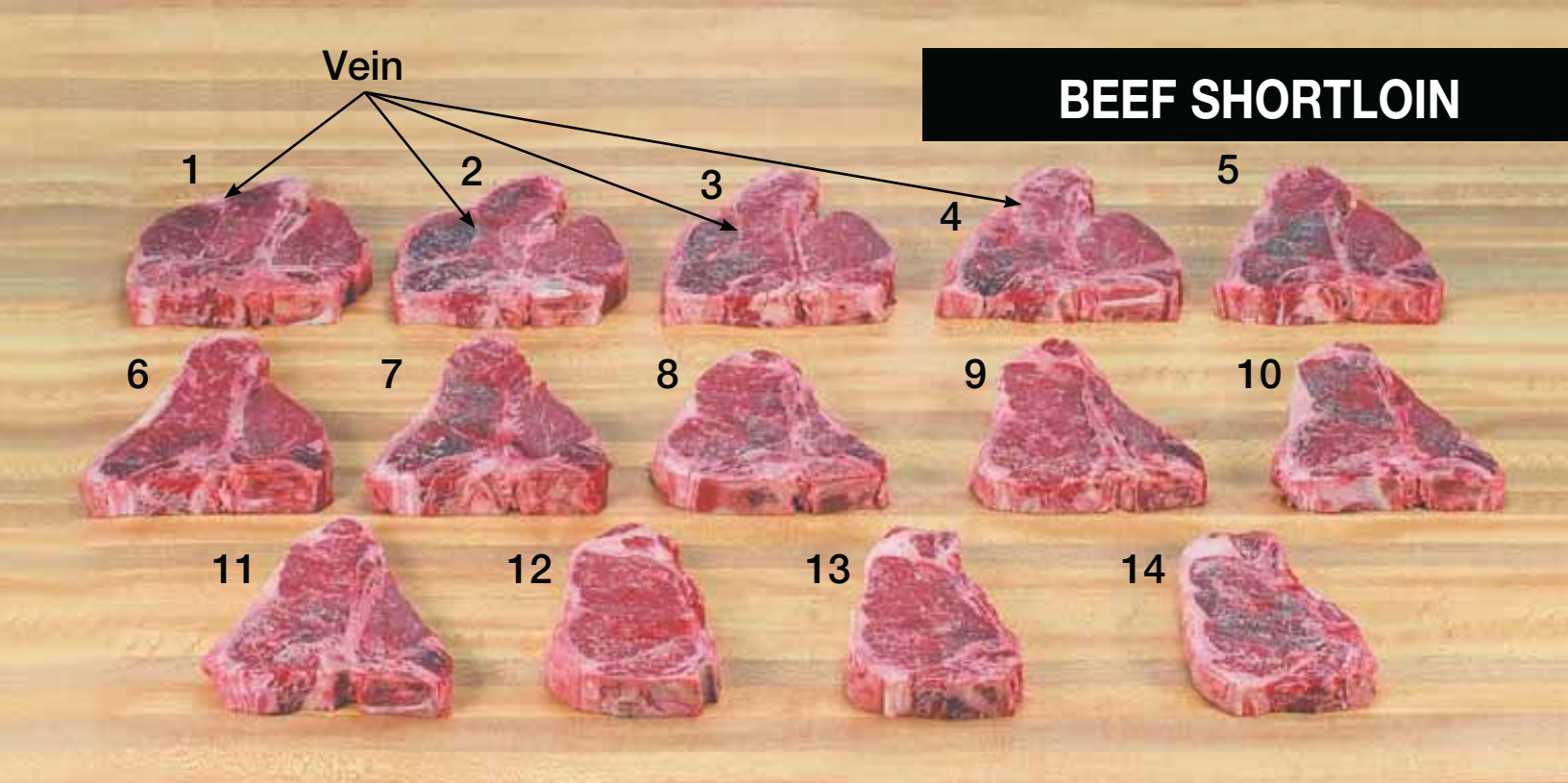
This picture shows the considerable amount of fat trim and bone produced while manufacturing the steaks.



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Steaks 1 - 4 are standard Porterhouse Steaks that include the vein in the strip side of the steak.  
 Steaks 5 - 7 are considered "no vein" Porterhouse Steaks, due to the fact that there is no vein in the strip side of the steak yet still has at least a 1-1/2" Tenderloin diameter measured from the bone to the edge of the Tenderloin.

Steaks 8 -11 are T-Bone Steaks which means that the Tenderloin diameter measures 1 to 1-1/2".  
 Steaks 12 - 14 are Bone-In Strip Steaks.



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# PORTERHOUSE STEAK

1/2" Tail  
No Vein

NAMP Code #1173  
SEARCH: STEAK PORTER 1\2TL N\V

SYSKO #	GRADE	OZ.	PCS / CS
5093255	Prime	16	10
5093267	Prime	18	8
5087519	Prime	20	8
5087525	Prime	22	8
5040686	Prime	24	7
5040710	Prime	26	6
0148668	Prime	28	6
5236086	Certified Angus Beef®	16	10
5236148	Certified Angus Beef®	18	8
5236169	Certified Angus Beef®	20	8
4850210	Certified Angus Beef®	22	8
5236254	Certified Angus Beef®	24	7
5004759	Certified Angus Beef®	26	6
9990045	Certified Angus Beef®	28	6
5041485	Reserve	16	10
4840595	Reserve	18	8
5041492	Reserve	20	8
5041508	Reserve	22	8
5041526	Reserve	24	7
5041536	Reserve	26	6
5041555	Reserve	28	6

(continued)



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# PORTERHOUSE STEAK

1/2" Tail  
No Vein

NAMP Code #1173

SEARCH: STEAK PORTER 1\2TL N\V

SYSCO #	GRADE	OZ.	PCS / CS
5236528	Choice	16	10
3864394	Choice	18	8
5236558	Choice	20	8
5236570	Choice	22	8
5236647	Choice	24	7
5236662	Choice	26	6
5040815	Choice	28	6
5236720	Select	16	10
5041324	Select	18	8
5041403	Select	20	8
5041437	Select	22	8
5236817	Select	24	7
5236823	Select	26	6
5041460	Select	28	6



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# PORTERHOUSE STEAK

1/2" Tail



NAMP Code #1173

SEARCH: STEAK PORTER 1\2TL

SYSKO #	GRADE	OZ.	PCS / CS
5093200	Prime	16	10
5093218	Prime	18	8
5237468	Prime	20	8
5237476	Prime	22	8
5041687	Prime	24	7
5041696	Prime	26	6
5041700	Prime	28	6
5237112	Certified Angus Beef®	16	10
5237146	Certified Angus Beef®	18	8
4481099	Certified Angus Beef®	20	8
5041716	Certified Angus Beef®	22	8
5041730	Certified Angus Beef®	24	7
5041746	Certified Angus Beef®	26	6
5041753	Certified Angus Beef®	28	6
5237488	Reserve	16	10
5237492	Reserve	18	8
5237506	Reserve	20	8
5041666	Reserve	22	8
5237514	Reserve	24	7
5237520	Reserve	26	6
5237534	Reserve	28	6
5237567	Choice	16	10
1111624	Choice	18	8
5237548	Choice	20	8
3254463	Choice	22	8
5237577	Choice	24	7
5041773	Choice	26	6
5041799	Choice	28	6

(continued)



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# PORTERHOUSE STEAK

1/2" Tail



NAMP Code #1173

SEARCH: STEAK PORTER 1\2TL

SYSCO #	GRADE	OZ.	PCS / CS
5237589	Select	16	10
3854338	Select	18	8
1937259	Select	20	8
9565805	Select	22	8
5237595	Select	24	7
5041801	Select	26	6
5041811	Select	28	6



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# T-BONE STEAK

1/2" Tail

NAMP Code #1174

SEARCH: STEAK TBONE 1\2TL

SYSCO #	GRADE	OZ.	PCS / CS
5037793	Prime	14	12
5200449	Prime	16	10
5040221	Prime	18	8
5040268	Prime	20	8
5040309	Prime	22	8
5237601	Certified Angus Beef®	14	12
5237613	Certified Angus Beef®	16	10
5037716	Certified Angus Beef®	18	8
5237623	Certified Angus Beef®	20	8
6971824	Certified Angus Beef®	22	8
5037848	Reserve	14	12
5237639	Reserve	16	10
3951720	Reserve	18	8
5037900	Reserve	20	8
5548367	Reserve	22	8
5237643	Choice	14	12
5237652	Choice	16	10
4074845	Choice	18	8
5237660	Choice	20	8
5040427	Choice	22	8
5237676	Select	14	12
5237686	Select	16	10
3854239	Select	18	8
5237696	Select	20	8
5040643	Select	22	8



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## VALUE LINE PORTERHOUSE



<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ.</b>	<b>PCS / CS</b>
5432231	No Roll	14	12
5432259	No Roll	16	10
5432267	No Roll	18	8
5432272	No Roll	20	8

## VALUE LINE T-BONE



<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ.</b>	<b>PCS / CS</b>
1779598	No Roll	14	12
1779612	No Roll	16	10
1779620	No Roll	18	8
1779640	No Roll	20	8

The Shortloin is cut End to End, you will have Porterhouse and T-Bone in the same box.  
The T-Bone will have a minimum of 1" filet.



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## BEEF TOP BUTT SIRLOIN

Boneless  
Main “Heart” Muscle Only  
1/4” Trim Specification



Fat / Trim

This pictures shows how the “Heart Muscle” of the Top Sirloin looks like after trimming to our 1/4” trim, “fat on” specification. You will see that some steaks have more exterior fat than others because after the “cap” (culotte) muscle is removed from the left side of the top butt (in this picture) only a thin layer of exterior fat remains.



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## BEEF TOP BUTT SIRLOIN

Boneless  
Main “Heart” Muscle Only  
Skinned Specification



Fat / Trim

This picture shows a skinned Top Butt Sirloin Heart Muscle with the trim that is produced to get to this stage of production.

Following are photos showing the various ways we process the Top Butt Sirloin Muscle.

Each picture shows the fat trim and by products produced when starting with a fat on top Butt Sirloin Heart Muscle. The finished Steaks are our “skinned” specification.

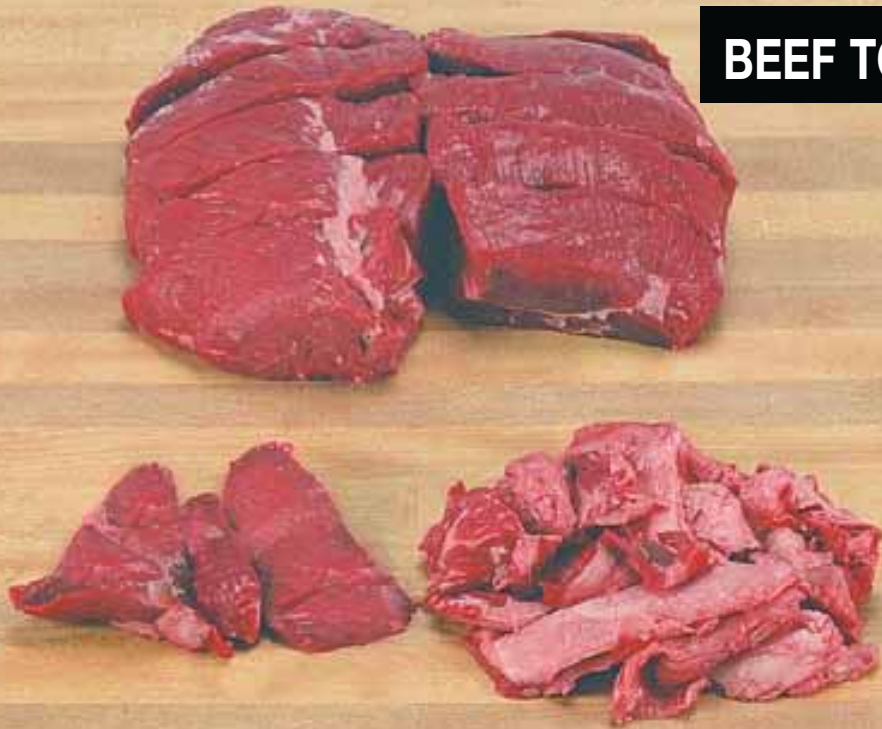
We duplicate all of these cuts with our 1/4” trim specification and all of those pictures follow in this Product Guide.



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## BEEF TOP BUTT SIRLOIN



The pictures show our Top Butt Sirloin center cut specification.  
It is simply a single split down the center of the Top Butt Sirloin Heart Muscle.



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# TOP SIRLOIN BUTT STEAK

Center Cut  
Boneless  
Skinned

NAMP Code #1184-B

SEARCH: STEAK SIRLOIN TOP C\C SKND

SYSCO #	GRADE	OZ.	PCS / CS
5083227	Prime	4	40
5083235	Prime	5	32
5083288	Prime	6	28
5083292	Prime	8	24
5083310	Prime	10	16
5083342	Prime	12	16
5083358	Prime	14	12
5083371	Prime	16	12
5083151	Certified Angus Beef®	4	40
9378068	Certified Angus Beef®	5	32
5083165	Certified Angus Beef®	6	28
5252772	Certified Angus Beef®	8	24
5083185	Certified Angus Beef®	10	16
5083205	Certified Angus Beef®	12	16
4570867	Certified Angus Beef®	14	12
5252780	Certified Angus Beef®	16	12
5083706	Reserve	4	40
5083734	Reserve	5	32
5083744	Reserve	6	28
5083765	Reserve	8	24
5649684	Reserve	10	16
5649693	Reserve	12	16
5083788	Reserve	14	12
5083819	Reserve	16	12

These Top Sirloin Steaks are aged to perfection, skinned or denuded of all membrane, fat and silver.  
Flat cut center cut steaks are from the heart muscle split in half.

(continued)



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# TOP SIRLOIN BUTT STEAK

Center Cut  
Boneless  
Skinned

NAMP Code #1184-B

SEARCH: STEAK SIRL TOP C\C SKND

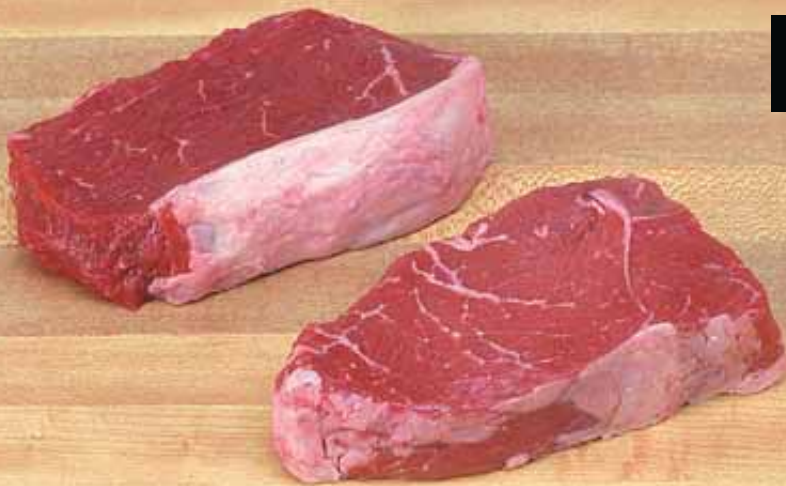
SYSCO #	GRADE	OZ.	PCS / CS
5083385	Choice	4	40
5083391	Choice	5	32
5083401	Choice	6	28
5252792	Choice	8	24
5083411	Choice	10	16
5252822	Choice	12	16
5619295	Choice	14	12
5252855	Choice	16	12
5083466	Select	4	40
5083482	Select	5	32
5253766	Select	6	28
5252901	Select	8	24
6100036	Select	10	16
5083627	Select	12	16
5126772	Select	14	12
3251006	Select	16	12

These Top Sirloin Steaks are aged to perfection, skinned or denuded of all membrane, fat and silver.  
Flat cut center cut steaks are from the heart muscle split in half.



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## TOP SIRLOIN BUTT STEAK

Center Cut  
Boneless  
1/4" Trim

NAMP Code #1184-B

SEARCH: STEAK SIRL TOP C\C 1\4

SYSCO #	GRADE	OZ.	PCS / CS
5130594	Prime	6	28
5130600	Prime	7	24
5130616	Prime	8	24
5130622	Prime	10	16
5130655	Prime	12	16
5130683	Prime	14	12
5130692	Prime	16	12
5127354	Certified Angus Beef®	6	28
5127368	Certified Angus Beef®	7	24
5253905	Certified Angus Beef®	8	24
5127372	Certified Angus Beef®	10	16
5253917	Certified Angus Beef®	12	16
5127638	Certified Angus Beef®	14	12
5127703	Certified Angus Beef®	16	12
5130723	Reserve	6	28
5130738	Reserve	7	24
5130754	Reserve	8	24
5130776	Reserve	10	16
5130780	Reserve	12	16
5130790	Reserve	14	12
5130816	Reserve	16	12

(continued)

This is the same look as our skinned product except some fat is left on one side.  
This drops the price considerably.



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# TOP SIRLOIN BUTT STEAK

Center Cut  
Boneless  
1/4" Trim

NAMP Code #1184-B  
**SEARCH: STEAK SIRLOIN TOP C/C 1/4**

SYSCO #	GRADE	OZ.	PCS / CS
5616889	Choice	6	28
5130440	Choice	7	24
5253925	Choice	8	24
5185269	Choice	10	16
5253931	Choice	12	16
5130475	Choice	14	12
9148826	Choice	16	12
3803095	Select	6	28
5130523	Select	7	24
5253945	Select	8	24
5612375	Select	10	16
5253956	Select	12	16
0572776	Select	14	12
5253978	Select	16	12

This is the same look as our skinned product except some fat is left on one side.  
This drops the price considerably.



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## VALUE LINE TOP BUTT

1/4" Trim  
Center Cut

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ.</b>	<b>PCS / CS</b>
5393288	No Roll	6	28
5393311	No Roll	8	24
5393345	No Roll	10	16
5393360	No Roll	12	16



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## TOP SIRLOIN BUTT STEAK



Fat / Trim / Tips

2/3 rd's  
Cut  
Steaks



“Premium”  
Baseball  
Steaks



These photos show both our 2/3 rd's cut Top Sirloin Steaks and what we refer to as our “Premium” Baseball Cut Sirloin Steaks. We make one cut along the natural seam of the Top Butt Sirloin Heart Muscle. This splits the muscle into a 2/3 / 1/3 proportion. The 2/3 rd's piece produces our 2/3 rd's cut Top Sirloin Steaks and the 1/3 rd piece, which is a very tender muscle due to the fact that it is not a working muscle. This 1/3 rd piece produces a Premium Baseball Top Sirloin Steak.



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## TOP SIRLOIN BUTT STEAK

Center Cut  
Boneless  
2/3 Cut  
Skinned

NAMP Code #1184-B  
SEARCH: STEAK SIRL TOP 2\3CUT SKND

SYSCO #	GRADE	OZ.	PCS / CS
5254358	Certified Angus Beef®	8	24
5130820	Certified Angus Beef®	10	16
5131303	Certified Angus Beef®	12	16
5131327	Certified Angus Beef®	14	12
5185774	Certified Angus Beef®	16	12
5158532	Reserve	8	24
5158543	Reserve	10	16
5130867	Reserve	12	16
5130887	Reserve	14	12
5158561	Reserve	16	12
5254360	Choice	8	24
5159676	Choice	10	16
5159811	Choice	12	16
5160023	Choice	14	12
5254384	Choice	16	12
5254731	Select	8	24
5160334	Select	10	16
5159789	Select	12	16
5160470	Select	14	12
3254323	Select	16	12

This steak is produced exactly like the one time split,  
but to achieve a wider plate coverage the heart muscle is split off center.



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# TOP SIRLOIN BUTT STEAK

Center Cut  
Boneless  
2/3 Cut  
1/4" Trim

NAMP Code #1184-B  
SEARCH: STEAK SIRL TOP 2\3CUT 1\4

SYSCO #	GRADE	OZ.	PCS / CS
5131443	Certified Angus Beef®	8	24
5131465	Certified Angus Beef®	10	16
5131499	Certified Angus Beef®	12	16
6226153	Certified Angus Beef®	14	12
6226187	Certified Angus Beef®	16	12
5131505	Certified Angus Beef®	18	10
5131515	Certified Angus Beef®	20	8
5160520	Reserve	8	24
5160530	Reserve	10	16
5160540	Reserve	12	16
5160553	Reserve	14	12
5160561	Reserve	16	12
5160573	Reserve	18	10
5160594	Reserve	20	8
4467486	Choice	8	24
5160617	Choice	10	16
5160621	Choice	12	16
5654769	Choice	14	12
5658059	Choice	16	12
5160637	Choice	18	10
5160646	Choice	20	8

This is the same look as our skinned product except some fat is left on one side.  
This drops the price considerably.

(continued)



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# TOP SIRLOIN BUTT STEAK

Center Cut  
Boneless  
2/3 Cut  
1/4" Trim

NAMP Code #1184-B

SEARCH: STEAK SIRL TOP 2\3CUT 1\4

SYSCO #	GRADE	OZ.	PCS / CS
9269317	Select	8	24
5160654	Select	10	16
5160664	Select	12	16
5658141	Select	14	12
5658273	Select	16	12
5160680	Select	18	10
5160706	Select	20	8

This is the same look as our skinned product except some fat is left on one side.  
This drops the price considerably.



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## TOP SIRLOIN BUTT STEAK



Fat / Trim



These photos show our Baseball Cut Sirloin Steaks.  
We simply split the Top Butt Sirloin Heart Muscle twice which produces the thicker steaks shown here.



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## TOP SIRLOIN BUTT STEAK

Center Cut  
Boneless  
Baseball Cut  
Skinned

NAMP Code #1184-B Modified

SEARCH: STEAK SIRLOIN TOP BSBALL SKND

SYSCO #	GRADE	OZ.	PCS / CS
5161114	Prime	6	28
5161167	Prime	7	24
5161189	Prime	8	24
5161204	Prime	9	20
5161219	Prime	10	16
5161247	Prime	12	16
5255884	Certified Angus Beef®	4	40
9380015	Certified Angus Beef®	5	32
5131869	Certified Angus Beef®	6	28
5131905	Certified Angus Beef®	7	24
5255800	Certified Angus Beef®	8	24
5132051	Certified Angus Beef®	9	20
2154862	Certified Angus Beef®	10	16
5131927	Certified Angus Beef®	12	16
5160781	Reserve	4	40
5160806	Reserve	5	32
5160828	Reserve	6	28
5160843	Reserve	7	24
5160869	Reserve	8	24
5160926	Reserve	9	20
5160953	Reserve	10	16
5160987	Reserve	12	16

This is the true Filet of Sirloin.

Our Top Sirloin Butts are aged to perfection, skinned or denuded of all membrane, fat and silver.  
Baseball cut Sirloin steaks are from the heart muscle, split twice to produce a thick cut steak.

(continued)



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## TOP SIRLOIN BUTT STEAK

Center Cut  
Boneless  
Baseball Cut  
Skinned

NAMP Code #1184-B Modified

**SEARCH: STEAK SIRL TOP BSBALL SKND**

SYSCO #	GRADE	OZ.	PCS / CS
5161387	Choice	4	40
5161452	Choice	5	32
5161670	Choice	6	28
5161745	Choice	7	24
5255839	Choice	8	24
5161767	Choice	9	20
5161819	Choice	10	16
5161844	Choice	12	16
5398272	Select	4	40
0086314	Select	5	32
9272139	Select	6	28
5162137	Select	7	24
5255855	Select	8	24
5162142	Select	9	20
0215632	Select	10	16
5162155	Select	12	16

This is the true Filet of Sirloin.

Our Top Sirloin Butts are aged to perfection, skinned or denuded of all membrane, fat and silver.  
Baseball cut Sirloin steaks are from the heart muscle, split twice to produce a thick cut steak.



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# TOP SIRLOIN BUTT STEAK

Center Cut  
Baseball Cut  
Boneless  
1/4" Trim

NAMP Code #1184-B

SEARCH: STEAK SIRL TOP BSBALL 1/4

SYSCO #	GRADE	OZ.	PCS / CS
5163025	Prime	6	28
5163041	Prime	7	24
5163060	Prime	8	24
5163083	Prime	9	20
5163110	Prime	10	16
5163128	Prime	12	16
5132067	Certified Angus Beef®	4	40
5162171	Certified Angus Beef®	5	32
5162186	Certified Angus Beef®	6	28
5162210	Certified Angus Beef®	7	24
5256043	Certified Angus Beef®	8	24
5162323	Certified Angus Beef®	9	20
5162518	Certified Angus Beef®	10	16
5162608	Certified Angus Beef®	12	16
5162658	Reserve	4	40
5162686	Reserve	5	32
5162690	Reserve	6	28
5256076	Reserve	7	24
5162906	Reserve	8	24
5162910	Reserve	9	20
5162932	Reserve	10	16
5162944	Reserve	12	16

This is the same look as our skinned product except some fat is left on one side.  
This drops the price considerably.

(continued)



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# TOP SIRLOIN BUTT STEAK

Center Cut  
Baseball Cut  
Boneless  
1/4" Trim

NAMP Code #1184-B

SEARCH: STEAK SIRL TOP BSBALL 1/4

SYSCO #	GRADE	OZ.	PCS / CS
5163930	Choice	4	40
3997699	Choice	5	32
5163946	Choice	6	28
5163955	Choice	7	24
5256107	Choice	8	24
5163961	Choice	9	20
5163979	Choice	10	16
5163983	Choice	12	16
5163995	Select	4	40
5164007	Select	5	32
5164013	Select	6	28
5256146	Select	7	24
5256173	Select	8	24
5164023	Select	9	20
5164035	Select	10	16
5164047	Select	12	16

This is the same look as our skinned product except some fat is left on one side.  
This drops the price considerably.



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## TOP SIRLOIN BUTT STEAK

Value Line  
Center Cut  
Boneless  
Baseball Cut  
Skinned

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ.</b>	<b>PCS / CS</b>
6780011	No Roll	4	40
6780023	No Roll	6	28
6780033	No Roll	8	20
6780045	No Roll	10	16
6780052	No Roll	12	14



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## TOP SIRLOIN BUTT STEAK



Fat / Trim



These pictures show how we produce our Full Cut Top Sirloin Steaks. We simply cut across the entire width of the Top Sirloin Heart Muscle. These Steaks provide great plate coverage.



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## TOP SIRLOIN BUTT STEAK

Center Cut  
Boneless  
Full Cut  
Skinned

NAMP Code #1184-B

SEARCH: STEAK SIRLOIN TOP FULLFC SKND

SYSKO #	GRADE	OZ.	PCS / CS
5164076	Certified Angus Beef®	12	16
5164098	Certified Angus Beef®	14	12
5164100	Certified Angus Beef®	16	12
5164113	Certified Angus Beef®	18	10
5164126	Certified Angus Beef®	20	8
5164136	Certified Angus Beef®	22	8
5164142	Certified Angus Beef®	24	8
5164179	Reserve	12	16
5164186	Reserve	14	12
5164191	Reserve	16	12
5257510	Reserve	18	10
5257526	Reserve	20	8
5164209	Reserve	22	8
5164217	Reserve	24	8

This Sirloin steak is trimmed complete.  
The heart muscle is left whole to achieve full plate coverage.

(continued)



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## TOP SIRLOIN BUTT STEAK

Center Cut  
Boneless  
Full Cut  
Skinned

NAMP Code #1184-B

SEARCH: STEAK SIRL TOP FULLFC SKND

SYSCO #	GRADE	OZ.	PCS / CS
5069651	Choice	12	16
5164247	Choice	14	12
5257538	Choice	16	12
5614252	Choice	18	10
3014313	Choice	20	8
5164261	Choice	22	8
5164274	Choice	24	8
5164304	Select	12	16
5164310	Select	14	12
5257541	Select	16	12
5164340	Select	18	10
3255429	Select	20	8
5164359	Select	22	8
5164367	Select	24	8

This Sirloin steak is trimmed complete.  
The heart muscle is left whole to achieve full plate coverage.



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## TOP BUTT SIRLOIN CAP

Boneless  
Cap Muscle  
“Coulette”



This picture shows a peeled Top Sirloin Cap Muscle.  
This is the third most tender muscle on the beef carcass due to the fact that it is an inactive muscle.

Sirloin Cap  
Steak  
Strips



Tips

This pictures shows how we process the Sirloin Cap muscle to produce Sirloin Cap Steaks.



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## TOP BUTT SIRLOIN CAP

“Coulette”



This picture shows Sirloin Cap Steaks which may be the most versatile Steak due to it's tenderness.



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## TOP SIRLOIN CAP STEAK

Sirloin Cap Steak  
Boneless  
“Coulette”

NAMP Code #1184-D

SEARCH: STEAK SIRL CAP STRIP

SYSCO #	GRADE	OZ.	PCS / CS
5165525	Certified Angus Beef®	4	40
5165541	Certified Angus Beef®	5	32
5165632	Certified Angus Beef®	6	28
5165694	Certified Angus Beef®	7	24
5257690	Certified Angus Beef®	8	24
5257714	Certified Angus Beef®	9	20
5165855	Certified Angus Beef®	10	16
5165877	Certified Angus Beef®	12	16
5165893	Certified Angus Beef®	14	12
3990637	Certified Angus Beef®	16	12
5166099	Reserve	4	40
5166110	Reserve	5	32
5166147	Reserve	6	28
5166265	Reserve	7	24
5257730	Reserve	8	24
5166295	Reserve	9	20
5166303	Reserve	10	16
5166329	Reserve	12	16
5166333	Reserve	14	12
5257748	Reserve	16	12

The Top Sirloin Cap steak is produced from the cap muscle portion of the Top Sirloin.  
This muscle is the third most tender muscle in the beef carcass.

(continued)



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## TOP SIRLOIN CAP STEAK

Sirloin Cap Steak  
Boneless  
“Coulette”

NAMP Code #1184-D

SEARCH: STEAK SIRL CAP STRIP

SYSCO #	GRADE	OZ.	PCS / CS
5166345	Choice	4	40
5166352	Choice	5	32
5166364	Choice	6	28
5166386	Choice	7	24
5257755	Choice	8	24
5166390	Choice	9	20
8707770	Choice	10	16
5166408	Choice	12	16
5166421	Choice	14	12
5166444	Choice	16	12
5166463	Select	4	40
5166493	Select	5	32
5166515	Select	6	28
5166539	Select	7	24
5257767	Select	8	24
5166543	Select	9	20
5166552	Select	10	16
5166576	Select	12	16
5166584	Select	14	12
5166619	Select	16	12

The Top Sirloin Cap steak is produced from the cap muscle portion of the Top Sirloin.  
This muscle is the third most tender muscle in the beef carcass.



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# TOP SIRLOIN CAP STEAK

Sirloin Cap Steak  
Boneless  
Cubed

NAMP Code #1190-B

SEARCH: STEAK SIRL CAP CBD

SYSCO #	GRADE	OZ.	PCS / CS
5164370	Certified Angus Beef®	4	40
5164387	Certified Angus Beef®	5	32
5164399	Certified Angus Beef®	6	28
5164407	Certified Angus Beef®	7	24
5164417	Certified Angus Beef®	8	24
5164423	Certified Angus Beef®	9	20
5164430	Certified Angus Beef®	10	16
5164449	Certified Angus Beef®	12	16
5164450	Certified Angus Beef®	14	12
5164460	Certified Angus Beef®	16	12
5164479	Reserve	4	40
5164489	Reserve	5	32
5164492	Reserve	6	28
5164500	Reserve	7	24
5164516	Reserve	8	24
5164522	Reserve	9	20
5164530	Reserve	10	16
5164544	Reserve	12	16
5164551	Reserve	14	12
5164569	Reserve	16	12

Great for a Hoagie or a quick breakfast steak.

(continued)



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## TOP SIRLOIN CAP STEAK

Sirloin Cap Steak  
Boneless  
Cubed

NAMP Code #1190-B

SEARCH: STEAK SIRL CAP CBD

SYSCO #	GRADE	OZ.	PCS / CS
5164571	Choice	4	40
5164583	Choice	5	32
5164597	Choice	6	28
5164607	Choice	7	24
5164618	Choice	8	24
5164620	Choice	9	20
5164638	Choice	10	16
5164643	Choice	12	16
5164654	Choice	14	12
5164662	Choice	16	12

Great for a Hoagie or a quick breakfast steak.



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## TOP SIRLOIN BUTT ROAST

Center Cut  
Boneless  
"Chef Ready"

SEARCH: STEAK SIRL CHF READY

SYSCO #	GRADE	LB.	PCS / CS
3441250	Certified Angus Beef®	5 lb avg	2
5128719	Reserve	5 lb avg	2
3014057	Choice	5 lb avg	2



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## BALL TIP

### Bottom Sirloin Butt



This muscle is sized 2 lbs. and up and 2 lbs. and down from the packing plant.

We offer several different varieties of steaks cut from this muscle.

For price sensitive customers, we leave the exterior fat on and we also offer these steaks skinned.

They are all moderately priced so the applications are many in food service.

Ideal steak for family style restaurants, diners, breakfast applications, etc.

The Ball Tip actually consists of three muscles and the wedges of fat you will see between the muscles after the steaks are cut can't be removed without separating the muscles and destroying the integrity of the steak.



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## BALL TIP

Bottom Sirloin

NAMP Code #1190-B



## BALL TIP

Bottom  
Sirloin

NAMP Code #1190-B



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# BALL TIP STEAK

Bottom Sirloin Butt  
Boneless  
Skinned

NAMP Code #1185-B  
SEARCH: STEAK SIRL BALLTIP SKND

SYSCO #	GRADE	OZ.	PCS / CS
5156508	Certified Angus Beef®	4	40
5156530	Certified Angus Beef®	5	32
5156553	Certified Angus Beef®	6	28
5156573	Certified Angus Beef®	7	24
5258326	Certified Angus Beef®	8	24
5156601	Certified Angus Beef®	9	20
5157401	Certified Angus Beef®	10	16
5157039	Certified Angus Beef®	12	16
5157161	Certified Angus Beef®	14	12
5157411	Certified Angus Beef®	16	12
5157712	Reserve	4	40
5157720	Reserve	5	32
5157734	Reserve	6	28
5164779	Reserve	7	24
5164788	Reserve	8	24
5164796	Reserve	9	20
5164805	Reserve	10	16
5164812	Reserve	12	16
5164823	Reserve	14	12
5164834	Reserve	16	12

These Ball Tip steaks are completely trimmed and cut from aged, hand selected Ball Tips to maintain uniform size steaks.

(continued)



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# BALL TIP STEAK

Bottom Sirloin Butt  
Boneless  
Skinned

NAMP Code #1190-B  
SEARCH: STEAK SIRL BALLTIP SKND

SYSCO #	GRADE	OZ.	PCS / CS
3007184	Choice	4	40
5157498	Choice	5	32
5157500	Choice	6	28
5157530	Choice	7	24
5258338	Choice	8	24
5157546	Choice	9	20
5157583	Choice	10	16
5157670	Choice	12	16
9987504	Choice	14	12
5258532	Choice	16	12
3255676	Select	4	40
5164845	Select	5	32
5164854	Select	6	28
5164864	Select	7	24
5258577	Select	8	24
5164878	Select	9	20
5164882	Select	10	16
5164890	Select	12	16
9614330	Select	14	12
5164906	Select	16	12

These Ball Tip steaks are completely trimmed and cut from aged, hand selected Ball Tips to maintain uniform size steaks.



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# BALL TIP STEAK

Bottom Sirloin Butt  
Boneless  
Skinned  
No Fat  
Marinated with H2X  
Frozen



NAMP Code #1185-B

SYSCO #	GRADE	OZ.	PCS / CS
0651497	Certified Angus Beef®	6	30
0651505	Certified Angus Beef®	8	20
0651547	Certified Angus Beef®	10	16
4025680	Certified Angus Beef®	12	15
4883189	Certified Angus Beef®	16	10
0648626	Choice	6	30
0648725	Choice	8	20
0648766	Choice	10	16
0648766	Choice	12	14
5101856	Choice	16	10



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# BALL TIP STEAK

Bottom Sirloin Butt  
Boneless  
1/4" Trim

NAMP Code #1185-B

SEARCH: STEAK SIRL BALLTIP 1/4

SYSCO #	GRADE	OZ.	PCS / CS
4972451	Certified Angus Beef®	4	40
5166683	Certified Angus Beef®	5	32
5166705	Certified Angus Beef®	6	28
5166693	Certified Angus Beef®	7	24
5258684	Certified Angus Beef®	8	24
5166717	Certified Angus Beef®	9	20
5166726	Certified Angus Beef®	10	16
5166733	Certified Angus Beef®	12	16
5166740	Certified Angus Beef®	14	12
9161563	Certified Angus Beef®	16	12
5166750	Reserve	4	40
5166784	Reserve	5	32
5166796	Reserve	6	28
5166802	Reserve	7	24
5166812	Reserve	8	24
5166824	Reserve	9	20
5166836	Reserve	10	16
5166840	Reserve	12	14
5166851	Reserve	14	12
5166867	Reserve	16	10

This is the same look as our skinned product except some fat is left on.  
This will make the steak less expensive.

(continued)



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# BALL TIP STEAK

Bottom Sirloin Butt  
Boneless  
1/4" Trim

NAMP Code #1185-B

SEARCH: STEAK SIRL BALLTIP 1/4

SYSCO #	GRADE	OZ.	PCS / CS
4188728	Choice	4	40
5166875	Choice	5	32
5166895	Choice	6	28
5166903	Choice	7	24
5258690	Choice	8	24
5166917	Choice	9	20
5166922	Choice	10	16
5166966	Choice	12	16
4459475	Choice	14	12
5258704	Choice	16	12
5655626	Select	4	40
5166972	Select	5	32
5166998	Select	6	28
5167024	Select	7	24
5258714	Select	8	24
5167038	Select	9	20
5167087	Select	10	16
5167099	Select	12	16
5167107	Select	14	12
5167115	Select	16	12

This is the same look as our skinned product except some fat is left on.  
This will make the steak less expensive.



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# BALL TIP STEAK

Bottom Sirloin Butt  
Boneless  
Skinned  
Butterflied

NAMP Code # 1185-B

SEARCH: STEAK SIRL BALLTIP BFLY SKND

SYSCO #	GRADE	OZ.	PCS / CS
5164948	Certified Angus Beef®	4	40
5164958	Certified Angus Beef®	5	32
5164963	Certified Angus Beef®	6	28
5164977	Certified Angus Beef®	7	24
5260506	Certified Angus Beef®	8	24
5164990	Certified Angus Beef®	9	20
5165002	Certified Angus Beef®	10	16
5165012	Certified Angus Beef®	12	16
5167642	Reserve	4	40
5167699	Reserve	5	32
5167749	Reserve	6	28
5167760	Reserve	7	24
5167786	Reserve	8	24
5167800	Reserve	9	20
5167814	Reserve	10	16
5167889	Reserve	12	16

This product works great as a steak sandwich or for a quick cook breakfast steak.

(continued)



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# BALL TIP STEAK

Bottom Sirloin Butt  
Boneless  
Skinned  
Butterflied

NAMP Code # 1185-B

SEARCH: STEAK SIRL BALLTIP BFLY SKND

SYSCO #	GRADE	OZ.	PCS / CS
3396702	Choice	4	40
5167921	Choice	5	32
4105656	Choice	6	28
5167949	Choice	7	24
5260521	Choice	8	24
5167964	Choice	9	20
5168004	Choice	10	16
5168047	Choice	12	16
3396033	Select	4	40
5168060	Select	5	32
5168097	Select	6	28
5168123	Select	7	24
3396066	Select	8	24
5168139	Select	9	20
5168189	Select	10	16
5168226	Select	12	16

This product works great as a steak sandwich or for a quick cook breakfast steak.



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*Pride*

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# BALL TIP STEAK

Bottom Sirloin Butt  
Boneless  
1/4" Trim  
Butterflied

NAMP Code # 1185-B

SEARCH: STEAK SIRL BALLTIP BFLY 1/4

SYSCO #	GRADE	OZ.	PCS / CS
5165022	Certified Angus Beef®	4	40
5165038	Certified Angus Beef®	5	32
5165046	Certified Angus Beef®	6	28
5165065	Certified Angus Beef®	7	24
5260593	Certified Angus Beef®	8	24
5165081	Certified Angus Beef®	9	20
5165093	Certified Angus Beef®	10	16
5165115	Certified Angus Beef®	12	16
5168504	Reserve	4	40
5168515	Reserve	5	32
5168529	Reserve	6	28
5168534	Reserve	7	24
5168549	Reserve	8	24
5168568	Reserve	9	20
5168598	Reserve	10	16
5168614	Reserve	12	16

This is the same look as our skinned product except some fat is left on.  
This will make the steak less expensive.

(continued)



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# BALL TIP STEAK

Bottom Sirloin Butt  
Boneless  
1/4" Trim  
Butterflied

NAMP Code #1190-B

SEARCH: STEAK SIRL BALLTIP BFLY 1/4

SYSCO #	GRADE	OZ.	PCS / CS
6226484	Choice	4	40
6226492	Choice	5	32
6226427	Choice	6	28
5168648	Choice	7	24
5260603	Choice	8	24
5168675	Choice	9	20
5168681	Choice	10	16
5168693	Choice	12	16
6226955	Select	4	40
6226963	Select	5	32
5168651	Select	6	28
5168701	Select	7	24
5260629	Select	8	24
5168739	Select	9	20
5168754	Select	10	16
5168768	Select	12	16

This is the same look as our skinned product except some fat is left on.  
This will make the steak less expensive.



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# BALL TIP STEAK

Bottom Sirloin Butt  
Boneless  
1/4" Trim  
Cubed

NAMP Code #1185-B

SEARCH: STEAK SIRL BALLTIP CBD 1/4

SYSCO #	GRADE	OZ.	PCS / CS
5165125	Certified Angus Beef®	4	40
5165131	Certified Angus Beef®	5	32
5165144	Certified Angus Beef®	6	28
5165156	Certified Angus Beef®	7	24
5165164	Certified Angus Beef®	8	24
5167434	Reserve	4	40
5166881	Reserve	5	32
5167448	Reserve	6	28
5167469	Reserve	7	24
5167483	Reserve	8	24
4899795	Choice	4	40
5167560	Choice	5	32
5167588	Choice	6	28
5167618	Choice	7	24
5261224	Choice	8	24
6228274	Select	4	40
6228316	Select	5	32
5167659	Select	6	28
5168036	Select	7	24
5261239	Select	8	24



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# BALL TIP STEAK

Bottom Sirloin Butt  
Boneless  
Skinned  
Thick Cut

NAMP Code #1185-B Modified  
**SEARCH: STEAK SIRL BALLTIP FIL SKN**

SYSCO #	GRADE	OZ.	PCS / CS
5260431	Certified Angus Beef®	4	40
5164936	Certified Angus Beef®	5	32
5167145	Certified Angus Beef®	6	28
5167154	Certified Angus Beef®	7	24
5260403	Certified Angus Beef®	8	24
5167186	Certified Angus Beef®	9	20
5167210	Certified Angus Beef®	10	16
5164928	Reserve	4	40
5164910	Reserve	5	32
5167222	Reserve	6	28
5167263	Reserve	7	24
5167277	Reserve	8	24
5167297	Reserve	9	20
5167319	Reserve	10	16

Ball Tip steaks are trimmed and cut from aged, hand selected Ball Tips to maintain uniform size steaks.  
Thick cut steaks are excellent for Sirloin combo's or Filet of Sirloin where you need a thicker cut.

(continued)



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# BALL TIP STEAK

Bottom Sirloin Butt  
Boneless  
Skinned  
Thick Cut

NAMP Code #1185-B Modified  
**SEARCH: STEAK SIRL BALLTIP FIL SKN**

SYSCO #	GRADE	OZ.	PCS / CS
5167337	Choice	4	40
9842584	Choice	5	32
5167360	Choice	6	28
5167392	Choice	7	24
5260411	Choice	8	24
5167410	Choice	9	20
5167428	Choice	10	16
5167455	Select	4	40
5167479	Select	5	32
5167491	Select	6	28
5167501	Select	7	24
5260445	Select	8	24
5167527	Select	9	20
5167545	Select	10	16

Ball Tip steaks are trimmed and cut from aged, hand selected Ball Tips to maintain uniform size steaks.  
Thick cut steaks are excellent for Sirloin combo's or Filet of Sirloin where you need a thicker cut.



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# BALL TIP STEAK



Bottom Sirloin Butt  
Boneless  
Skinned  
Thick Cut  
Pepper Bacon Wrapped  
**Marinated with H2X**  
Frozen



NAMP Code #1185-B Modified

SYSCO #	GRADE	OZ.	PCS / CS
0651638	Certified Angus Beef®	5	30
0651604	Certified Angus Beef®	8	20
0651406	Choice	5	30
0651596	Choice	8	20



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## TOP BUTT SIRLOIN CULOTTE STEAK STRIPS



<b>SYSCO #</b>	<b>LB.</b>	<b>PCS / CS</b>
0863415	5 lb vacs / Frozen	2

Great for Fajita's, Wraps, Salads, etc.

## SIRLOIN TIPS



SEARCH: SIRL TIPS

<b>SYSCO #</b>	<b>ITEM</b>	<b>OZ</b>	<b>PCS / CS</b>
6577167	Fresh	1/2 oz average	2 / 5 lb vacs
7826159	Frozen	1/2 oz average	2 / 5 lb vacs
3051919	Fresh	1 oz average	2 / 5 lb vacs
3051935	Frozen	1 oz average	2 / 5 lb vacs



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## BEEF KABOBS

Sirloin  
Boneless

SEARCH: SIRL KABOBS

SYSCO #	ITEM	OZ	PCS / CS
3034287	Fresh Kabob	1.5 oz average	2 / 5 lb vacs

[Check availability.](#)



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# FLAT IRON STEAK

Boneless  
Whole



SEARCH: STEAK CHUCK FLAT IRON

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ.</b>	<b>PCS / CS</b>
5818232	Choice	18-28	8

Second most tender piece of meat on the animal. From the shoulder but similar to flank in texture.  
Will vary in size between 18-28 oz. Several applications.



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# FLAT IRON STEAK

Boneless

SEARCH: STEAK CHUCK FLAT IRON

SYSCO #	GRADE	OZ.	PCS / CS
5170552	Certified Angus Beef®	4	40
5170602	Certified Angus Beef®	5	32
5170663	Certified Angus Beef®	6	28
5262181	Certified Angus Beef®	8	24
5170729	Certified Angus Beef®	10	16
5262207	Certified Angus Beef®	12	16
5170838	Certified Angus Beef®	14	12
5170848	Certified Angus Beef®	16	12
5170973	Reserve	4	40
5171022	Reserve	5	32
5171057	Reserve	6	28
5171071	Reserve	8	24
5171135	Reserve	10	16
5171149	Reserve	12	16
5171158	Reserve	14	12
5171170	Reserve	16	12
9846775	Choice	4	40
9625732	Choice	5	32
5181452	Choice	6	28
5262227	Choice	8	24
9463621	Choice	10	16
5262239	Choice	12	16
2409191	Choice	14	12
5262276	Choice	16	12

Second most tender piece of meat on the animal. From the shoulder but similar to flank in texture.



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## BEEF SHOULDER TENDER

Teres Major  
Boneless  
Fat On



SEARCH: BEEF CHUCK SHLDR TENDER

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ.</b>	<b>PCS / CS</b>
4171252	Certified Angus Beef <sup>®</sup>	6 oz-16 oz	1 10# vacs per case
2195927	Reserve	6 oz-16 oz	1 10# vacs per case
0921585	Ungraded	6 oz-16 oz	2 10# vacs per case
7142997	Ungraded	6 oz-16 oz	1 10# vacs per case

These whole muscles vary widely in weight and have a range between 6 oz. and 16 ozs.

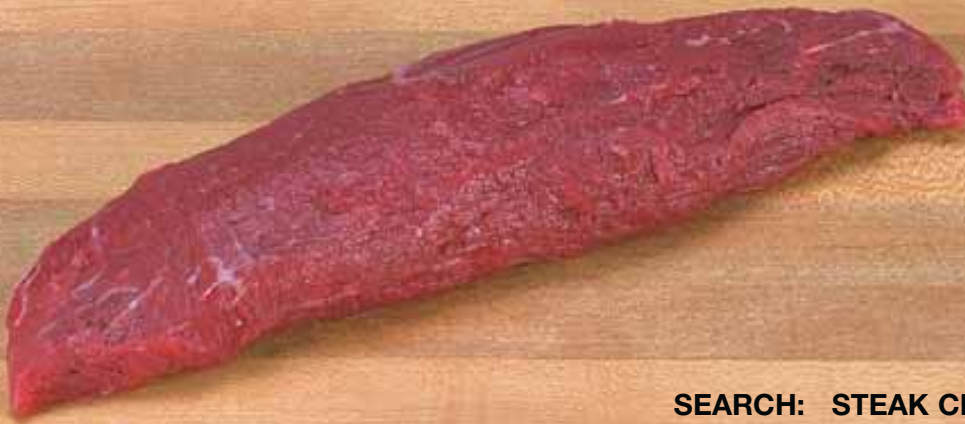


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## BEEF SHOULDER TENDER



Teres Major  
Boneless  
Skinned

SEARCH: STEAK CHUCK BSTRO MEDLLN

SYSKO #	GRADE	OZ.	PCS / CS
0071233	Certified Angus Beef®	6 oz-16 oz	10 lb / Vac 1
2374175	Reserve	6 oz-16 oz	10 lb / Vac 1
0346577	Ungraded	6 oz-16 oz	10 lb / Vac 1



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## BEEF SHOULDER TENDER STEAKS

Terres Major  
Skinned  
Boneless  
"Chateau"

SEARCH: STEAK CHUCK BSTRO CHATEAU

SYSCO #	GRADE	OZ.	PCS / CS
8075123	Certified Angus Beef <sup>®</sup>	6	28
7574165	Certified Angus Beef <sup>®</sup>	8	20
4644415	Certified Angus Beef <sup>®</sup>	10	16
5627019	Reserve	6	28
2151391	Reserve	8	20
2373621	Reserve	10	16
5166008	Ungraded	6	28
5166044	Ungraded	8	24
8817447	Ungraded	10	16



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## SHOULDER TENDER MEDALLIONS

Teres Major  
Boneless  
Skinned  
“Bistro Medallions”

SEARCH: STEAK CHUCK BSTRO MEDLLN

SYSCO #	GRADE	OZ.	PCS / CS
8868160	Certified Angus Beef <sup>®</sup>	2	80 / VAC 4
0278309	Certified Angus Beef <sup>®</sup>	3	48 / VAC 4
7806377	Certified Angus Beef <sup>®</sup>	4	40 / VAC 4
2373583	Reserve	2	80 / VAC 4
2373571	Reserve	3	48 / VAC 4
7230958	Reserve	4	40 / VAC 4
5166168	Ungraded	2	80 / VAC 4
5166249	Ungraded	3	48 / VAC 4
5166253	Ungraded	4	40 / VAC 4



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# BISTRO MEDALLIONS

Teres Major  
Boneless  
Skinned  
Bonded with  
"Perfect 10"  
Formula

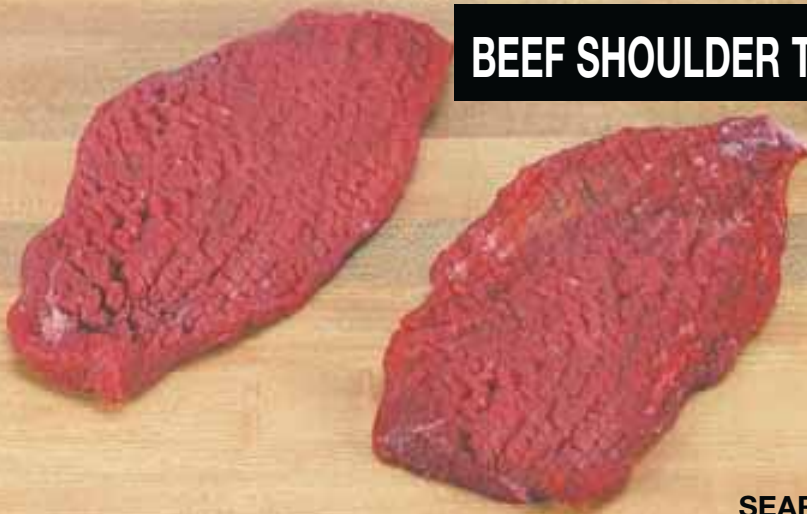
SYSCO #	GRADE	OZ.	PCS / CS
2-1/2" DIAMETER			
6950036	Ungraded	3	48
7644174	Ungraded	3	48 bulk / banquet pack
6987073	Ungraded	4	40
6987087	Ungraded	4	40 bulk / banquet pack
3" DIAMETER			
7644184	Ungraded	5	30
7074558	Ungraded	5	30 bulk / banquet pack
6029555	Ungraded	6	28
6549077	Ungraded	6	28 bulk / banquet pack
7644190	Ungraded	7	24
6414450	Ungraded	7	24 bulk / banquet pack
6029542	Ungraded	8	20
6549087	Ungraded	8	20 bulk / banquet pack
6490496	Ungraded	10	16



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# BEEF SHOULDER TENDER SANDWICH STEAK



Teres Major  
Boneless  
Skinned  
Cubed

SEARCH: STEAK CHUCK BSTRO CBD

SYSCO #	GRADE	OZ.	PCS / CS
7631690	Certified Angus Beef®	6	28
7680671	Certified Angus Beef®	8	20
2373868	Reserve	6	28
2373874	Reserve	8	20
5166271	Ungraded	6	28
5261359	Ungraded	8	24



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## CLOD HEART

Beef Chuck,  
Shoulder Clod  
Boneless

NAMP Code #114-C

The Clod Heart is from the shoulder of the beef carcass.  
This comes to us from the packing plant weighing about 10 lbs.  
It is broken down as shown in the following pictures.

The following pages which feature the Casino Roast and Pub Steaks are the products we produce  
out of the Clod Heart.



## CLOD HEART

Beef Chuck,  
Shoulder Clod  
Boneless



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Stew →

## CLOD HEART

Beef Chuck,  
Shoulder Clod  
Boneless

Stew

## CLOD HEART

Beef Chuck,  
Shoulder Clod  
Boneless



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## CLOD HEART STEAKS



Due to the nature of the muscle, the steaks will have various shapes.

## CLOD HEART STEAKS



Center Cut  
Boneless  
Skinned  
“Ranch” Steaks

SEARCH: STEAK CHUCK SHLDR PUB RANCH

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ</b>	<b>PCS / CS</b>
0360883	Choice	4	40
5223128	Choice	6	28
5257983	Choice	8	24
0360370	Choice	10	16
5258007	Choice	12	16



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## CLOD HEART ROAST

Beef Chuck  
Boneless  
“Casino Roast”  
1/4” Trim

SEARCH: BEEF CHUCK CLOD HEART BNLS 1/4

SYSCO #	GRADE	LB	PCS / CS
9288093	Choice	5	2



## CLOD HEART ROAST

Beef Chuck  
Boneless  
“Casino Roast”  
Skinned

SEARCH: BEEF CHUCK CLOD HEART BNLS SKND

SYSCO #	GRADE	LB	PCS / CS
1909316	Choice	5	2

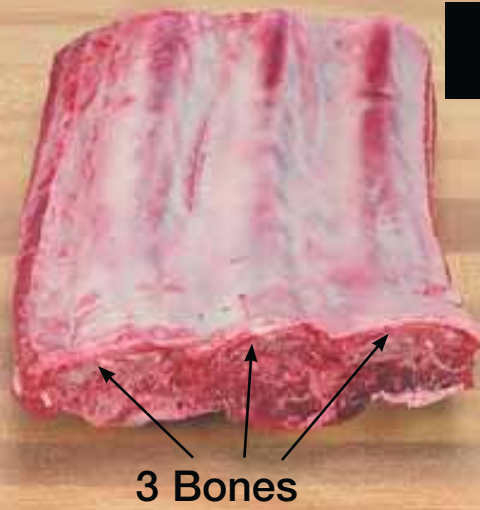


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## BEEF SHORT RIB



This picture shows the 3-Bone Short Rib as we receive it from the packing plants.



This picture shows the limited trim we produce in manufacturing 3-Bone Short Ribs.



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# BEEF SHORT RIB

Bone In  
Extra Lean

SYSCO #	GRADE	OZ.	PCS / CS
2972578	Choice	4	30
2972586	Choice	5	30
2972594	Choice	6	30
7780954	Choice	7	24
2972602	Choice	8	20
2972677	Choice	10	20
2972685	Choice	12	20
6747620	Choice	14	12
3542404	Choice	16	10
2612240	Choice	18	9
0026450	Choice	20	10



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## BEEF SHORT RIB

Bone In  
Regular

NAMP Code #1123

SEARCH: BEEF SHORT RIB PRTN

SYSCO #	GRADE	OZ.	PCS / CS
5173556	Choice	4	40
5173566	Choice	5	32
5173572	Choice	6	24
2972735	Choice	8	20
5173592	Choice	10	16
5173606	Choice	12	14
9111428	Choice	14	12
4711156	Choice	16	10



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## BEEF SHORT RIB

Frenched Single Bone  
Tied

SEARCH: BEEF SHORT RIB OSSO BUCCO 3FR

SYSCO #	OZ.	PCS / CS
5172137	20-25	7



## BEEF SHORT RIB

Frenched "Short Bone"  
Tied

SEARCH: BEEF SHORT RIB OSSO BUCCO 1FR

SYSCO #	OZ.	PCS / CS
5171618	10-12	16
5171638	12-14	14
5171659	14-16	12



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## BEEF SHORT RIB

Bone-In  
“Pinwheel”

SEARCH: BEEF SHORT RIB OSSO BUCCO

SYSCO #	OZ.	PCS / CS
5171667	8-10	20
5171671	10-12	16
5171680	12-14	14
5171757	14-16	12



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# BEEF SHORT RIB

Boneless  
From Chuck Flap

<b>SYSCO #</b>	<b>OZ.</b>	<b>PCS / CS</b>
0737033	4 - Korean Style	40
7384730	8	24
8142612	10	16
6427175	12	16
0982985	12 - Buffet Pack	16
4733334	14	12
0246854	16	10



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# BEEF SHORT RIB

Boneless  
Square Cut  
From Chuck Flap

SYSCO #	OZ.	PCS / CS
4903237	4	40
7353861	4 - Buffet Pack	40
6571372	5	32
0963688	5 - Buffet Pack	32
6490470	6	28
8880583	6 - Buffet Pack	28
1559612	8	24
1904437	10	16
1154741	12	16



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# INDIVIDUAL POT ROAST

## Beef Chuck Boneless Portion

SEARCH: STEAK CHUCK BNLS PRTN

SYSKO #	GRADE	OZ.	PCS / CS
5171901	Certified Angus Beef®	4	40
5171935	Certified Angus Beef®	5	32
5171943	Certified Angus Beef®	6	28
3397551	Certified Angus Beef®	8	24
3867975	Certified Angus Beef®	10	16
5172024	Choice	4	40
5172030	Choice	5	32
5172040	Choice	6	28
2972792	Choice	8	24
5172081	Choice	10	16

This item is perfect for banquets, nursing homes, hospitals and hotels.  
These work great for low cost entrees that make a wonderful Pot Roast portion cut.  
Just flour, season, brown and bake.



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# HANGING TENDER

Boneless



SEARCH: STEAK HANGER TENDER

SYSCO #	GRADE	OZ.	PCS / CS
2415100	Certified Angus Beef®	6 oz -19 oz	approx 12 pcs/cs
0074676	Reserve	6 oz -19 oz	approx 12 pcs/cs
6815823	Choice	6 oz -19 oz	approx 12 pcs/cs

Similar to skirt in texture. Not be be confused with tenderloin.

French call it the “onglet” and have long valued it because of its strong flavor.

Located in the diaphragm of the animal by the kidney.

Most Chef's will marinate the meat, cook to a medium rare and slice against the grain.



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# HANGING TENDER

Boneless  
Portioned

SYSCO #	GRADE	OZ.	PCS / CS
0788244	CAB® Premium (cut from solid side only)	8	20
0789939	CAB® Premium (cut from solid side only)	10	16
0789927	CAB® Premium (cut from solid side only)	12	14
7667613	CAB® Portioned	6	28
6316040	CAB® Portioned	8	20
7997614	CAB® Portioned	10	16
7780990	CAB® Portioned	12	14
2373563	Reserve Premium (cut from solid side only)	8	20
7519752	Reserve Premium (cut from solid side only)	10	16
7487160	Reserve Premium (cut from solid side only)	12	14
8339633	Reserve	6	28
7787308	Reserve	8	20
0664595	Reserve	10	16
7487160	Reserve	12	14

(continued)



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# HANGING TENDER

Boneless  
Portioned

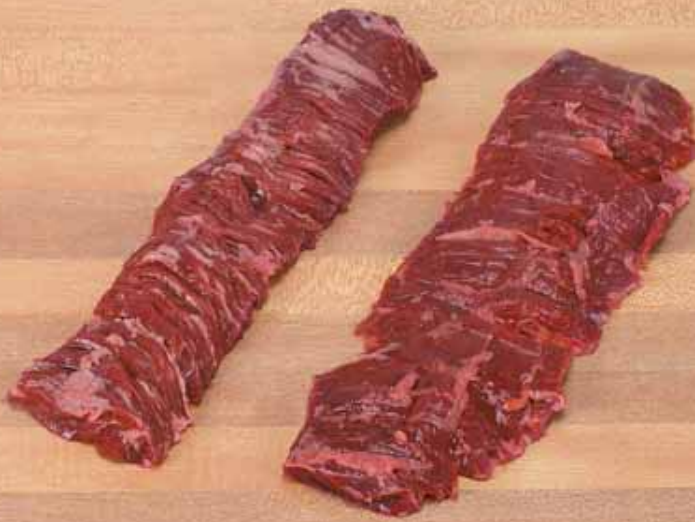
SYSCO #	GRADE	OZ.	PCS / CS
0788335	Choice Premium (cut from solid side only)	8	20
0788370	Choice Premium (cut from solid side only)	10	16
0788420	Choice Premium (cut from solid side only)	12	14
9544321	Choice	6	28
7423346	Choice	8	20
7225786	Choice	10	16
7607959	Choice	12	14
8400028	No Roll Butterfly	5	32
7099292	No Roll Butterfly	6	28
7197886	No Roll Butterfly	8	24
0148835	No Roll	6	28
9624479	No Roll	8	20
0286401	No Roll	10	16



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# SKIRT STEAKS

Outside Skirt  
Boneless



SEARCH: STEAK SKIRT OUTSIDE

SYSCO #	GRADE	OZ.	PCS / CS
7299821	Certified Angus Beef®	4	40
7607932	Certified Angus Beef®	6	20
6277333	Certified Angus Beef®	8	24
6064651	Certified Angus Beef®	10	16
7354255	Certified Angus Beef®	12	14
6667923	Certified Angus Beef®	14	12
2373514	Reserve	4	40
2373528	Reserve	6	20
1396789	Reserve	8	24
2373532	Reserve	10	16
2373542	Reserve	12	14
2373557	Reserve	14	12
5169977	Ungraded	4	40
5169986	Ungraded	6	28
5254253	Ungraded	8	24
3948379	Ungraded	10	16
5170000	Ungraded	12	16
5170012	Ungraded	14	12
5170034	Ungraded	16	12



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**TOP ROUND**

This picture simply shows a commodity Top Round.



**TOP ROUND**

This picture shows the trimming we do to get to our “Premium Trim” Top Round also called the “Noble Round”. We are cutting off about 1/3rd of the weight which is full of gristle and fat. The exterior fat is also trimmed to 1/4” or less. The finished weight is about 15 lbs.



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# TOP ROUND

Premium Trim

SEARCH: BEEF TOP RND PREMIUM TRIM

SYSCO #	GRADE	LB.	PCS / CS
5176254	Certified Angus Beef®	15 lb avg	2
5176266	Reserve	15 lb avg	2
5176279	Choice	15 lb avg	2

This "Premium Trim" Top Round eliminates most of the problems associated with commodity Top Rounds. Once used, clients stay with it and do not go back to the commodity Top Round.



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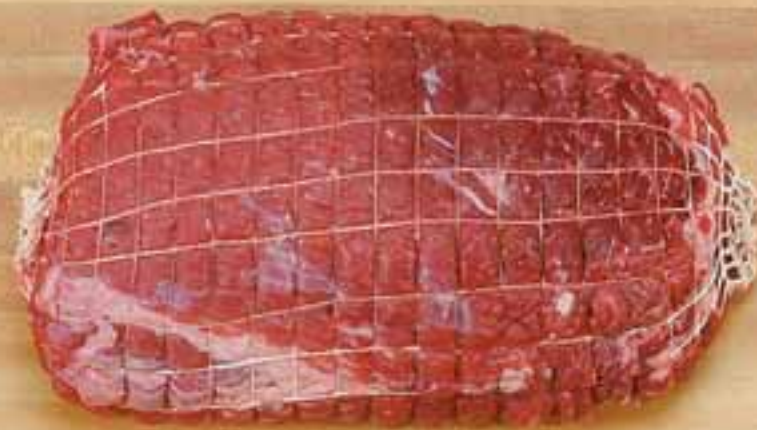


## TOP ROUND

Cap Off  
Split  
"Chef Ready"

SEARCH: BEEF TOP RND CAP OFF SPLIT

SYSCO #	GRADE	LB.	PCS / CS
5177243	Certified Angus Beef®	9 lb avg	2
5156274	Reserve	9 lb avg	2
3907789	Choice	9 lb avg	2



## CHUCK ROLL

Beef Chuck  
"Chef Ready"

SEARCH: BEEF CHUCK ROLL CHEF READY

SYSCO #	GRADE	LB.	PCS / CS
3441425	Certified Angus Beef®	8 - 10 lb avg	2
5156386	Reserve	8 - 10 lb avg	2
3164738	Choice	8 - 10 lb avg	2



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# BEEF SWISS STEAK

Solid Muscle  
Cubed  
Special

NAMP Code #1101

SEARCH: STEAK SWISS SLD MUSC CBD

SYSCO #	GRADE	OZ.	PCS / CS
3442860	Certified Angus Beef®	3	53
3442878	Certified Angus Beef®	4	40
3442316	Certified Angus Beef®	5	30
3442886	Certified Angus Beef®	6	30
3442894	Certified Angus Beef®	7	26
3442902	Certified Angus Beef®	8	20
5166604	Choice	3	48
3001260	Choice	4	40
5166642	Choice	5	32
5166659	Choice	6	28
5166663	Choice	7	24
5254174	Choice	8	24



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## BEEF STRIPS

For Stroganoff  
or Stir Fry  
Frozen

SEARCH: BEEF CHUCK STRIPS STROGANOFF

SYSKO #	ITEM	SIZE	PCS / CS
3051885	Frozen Stroganoff Stir Fry	1/2" x 1/4" x 3"	2 / 5 lb vacs



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## STEW BEEF

98% Lean  
Frozen

SEARCH: STEW BEEF FRZN

SYSCO #	SIZE	PCS / CS
0729956	1" x 1" approx / classic	2 / 5 lb vacs
9403734	1/2" x 1/2" approx	2 / 5 lb vacs
9314543	1" x 1" approx	2 / 5 lb vacs



## STEW MEAT

85% Lean  
Frozen

SEARCH: BEEF STEW FRZN

SYSCO #	SIZE	PCS / CS
4883435	1/2" x 1/2" approx	2 / 5 lb vacs
4297099	1" x 1" approx	2 / 5 lb vacs



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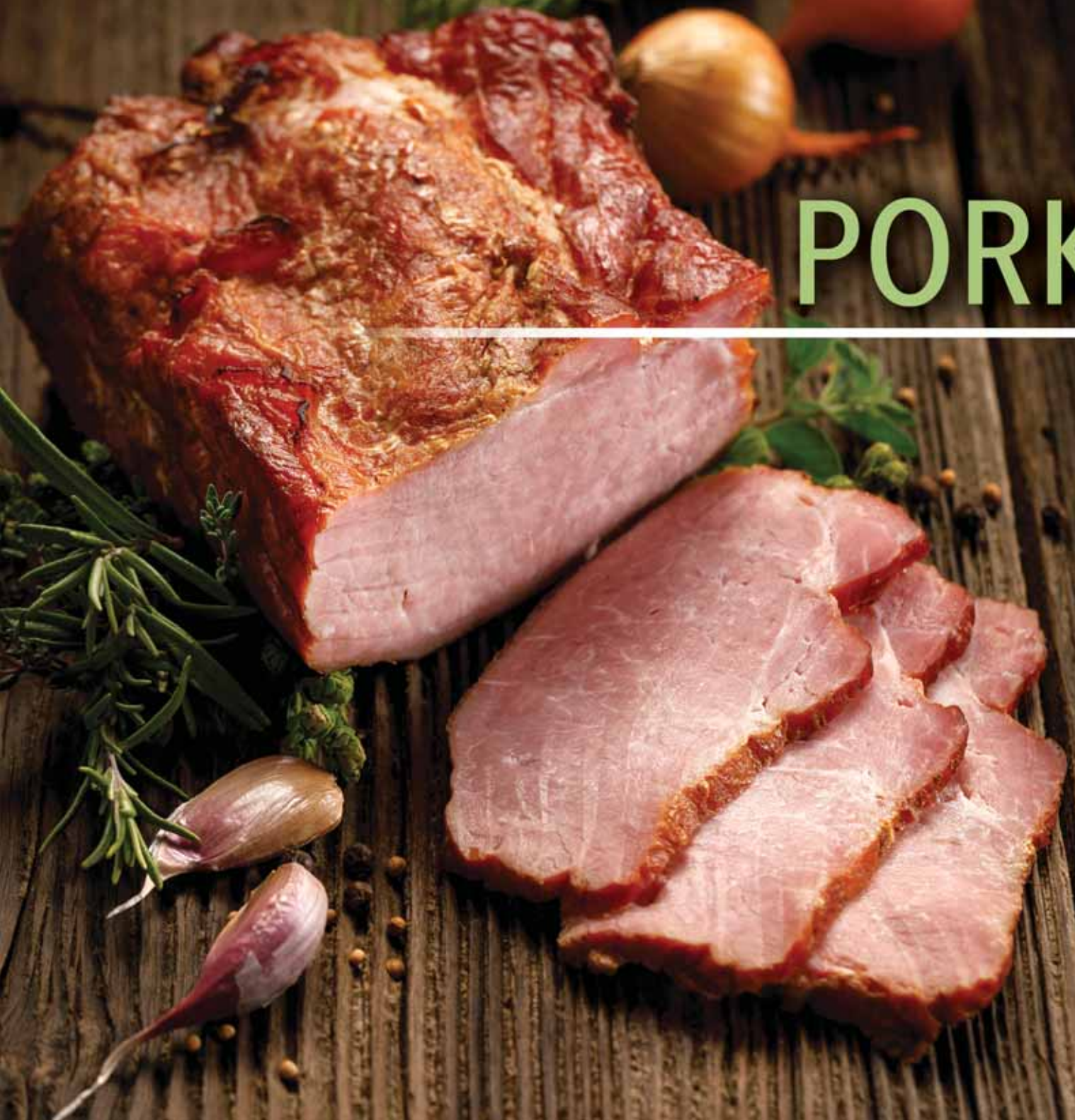
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**PORK**



# PORK MISCELLANEOUS

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ. / LB.</b>	<b>PCS / CS</b>
5121025	Porkloin Bone-In CC	10 LB	4
9417874	Porkloin Boneless CC	8 LB	2
7178728	Berkshire Pork Rack - 8 Bone 2PC/CS	6 LB AVG	2
0680553	Porkloin, Rib Half-Frenched - 10 Bone	7 LB	2
8712564	Pork Tenderloin	10 LB	1
5172036	Pork Tenderloin PTR	10 LB	1
0849198	Pork Tenderloin Medallions	2 OZ	80
0849200	Pork Tenderloin Medallions	3 OZ	50
0950863	Pork Tenderloin Medallions	4 OZ	40
9417411	Pork Butt Bone-In	8 LB	2
3379906	Pork Butt Boneless	7 LB	2
7380555	Bone-In Pork Butt Steak	6 OZ	28
6729752	Bone-In Pork Butt Steak	8 OZ	20
7266663	Bone-In Pork Butt Steak	10 OZ	16
7266671	Bone-In Pork Butt Steak	12 OZ	14
7266683	Bone-In Pork Butt Steak	14 OZ	12
4880702	Bone-In Pork Butt Steak	16 OZ	10
3409604	Boneless Pork Butt Steak	4 OZ	40
9215955	Boneless Pork Butt Steak	5 OZ	30
3467313	Boneless Pork Butt Steak	6 OZ	28
3306693	Pork Stew Reg 85% Frozen - 1 x 1	5 LB	4
0589673	Pork Stew Reg 85% Frozen - 1/2" x 1/2"	5 LB	2
3278025	Pork Stew X-Lean 1-1/2" Cube	5 LB	2
5031042	Pork Stew X-Lean 1/2" Cube	5 LB	2
5061536	Pork Stew X-Lean 3/8" Cube	5 LB	2
9417387	Pork Sirloin Roast	10 LB	1
3298437	Pork Sirloin Medallion	3 OZ	60
5041249	Pork Sirloin Stroganoff	10 LB	1

(continued)



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## PORK MISCELLANEOUS

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ. / LB.</b>	<b>PCS / CS</b>
0688002	H2X Marinated Boneless Pork Chop Wrapped in Pepper Bacon	5 OZ	30
0688101	H2X Marinated Boneless Pork Chop Wrapped in Pepper Bacon	7 OZ	24
7281514	Pork Hind Shank Frenched 1/2"	23 OZ	20
8545677	Cut 3" Thick - Osso Bucco Style	10 LB AVG	1
3698735	Boneless, Rolled and Tied Fresh Ham	10 LB	2
9290503	Fresh Bone - In Ham Handle on Round	14 LB	2

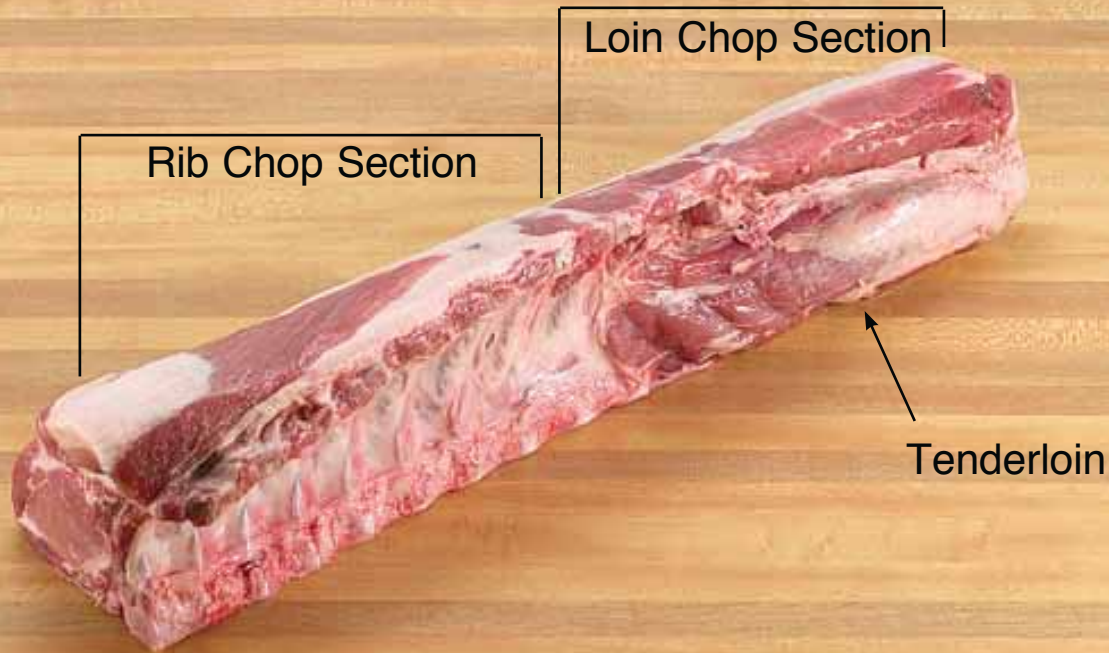


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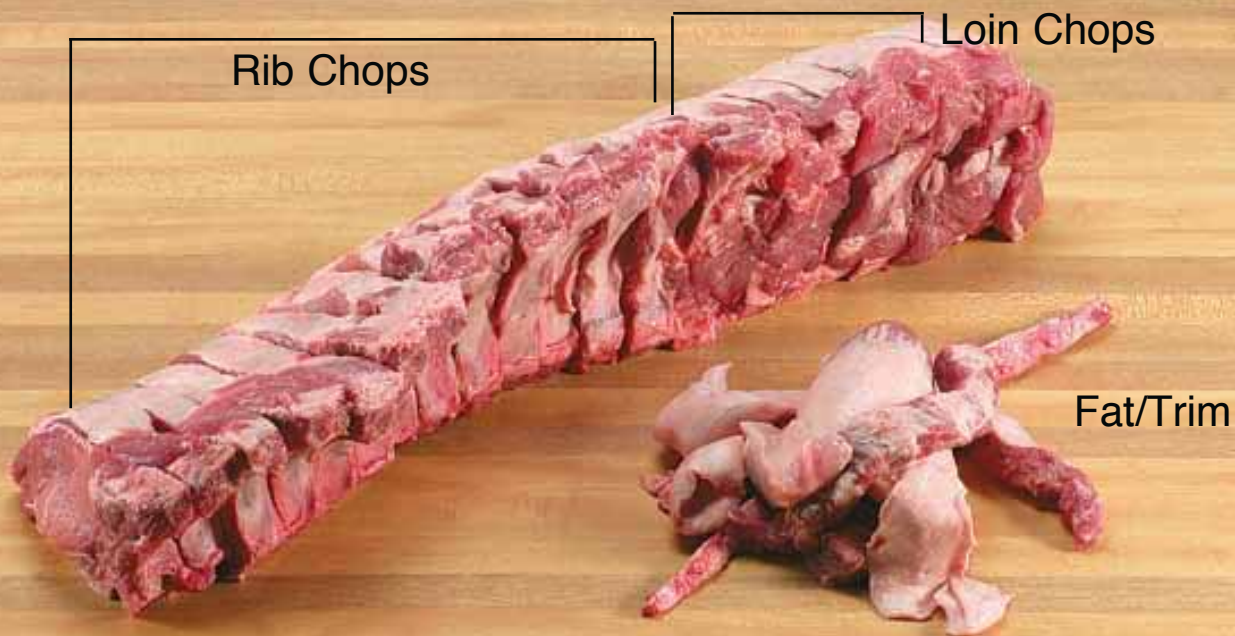
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# PORK LOIN



Here is a picture showing how we receive the Pork Loin from the packing plant.



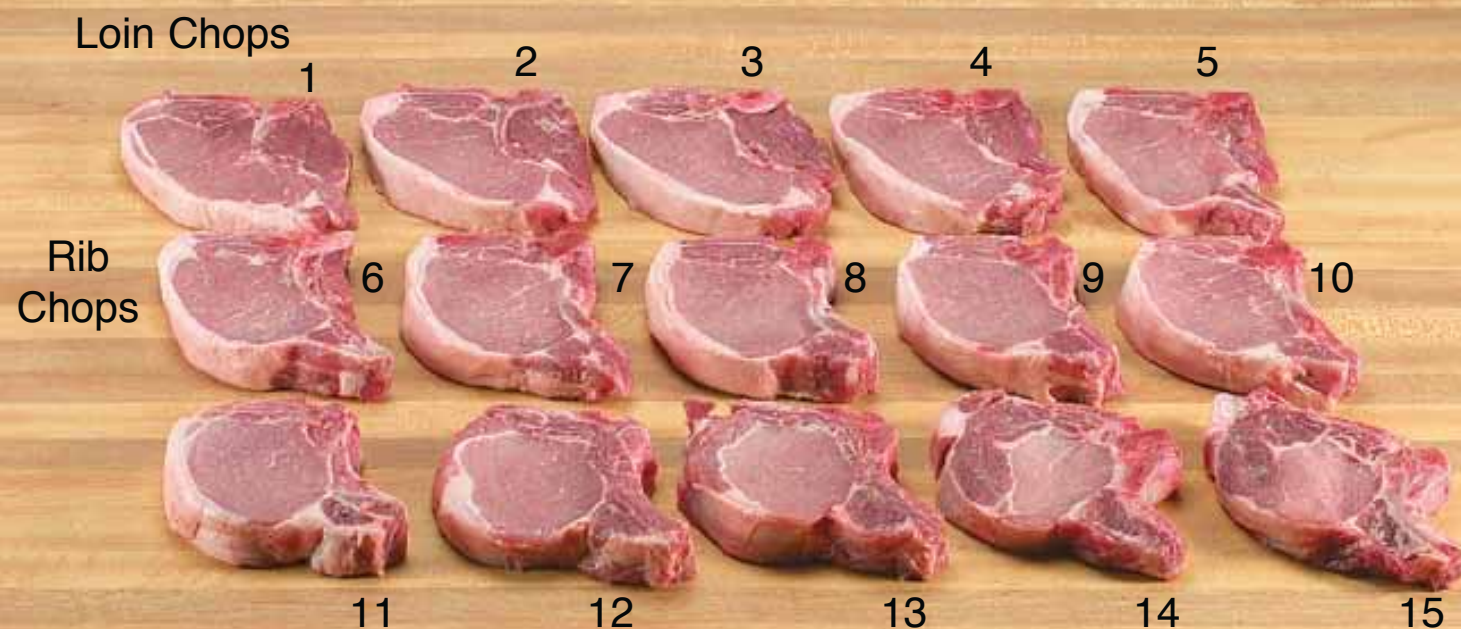
Here you can see that the Pork Loin is trimmed of excess fat and the chine bone is removed prior to cutting chops.  
From the Whole Pork Loin, we produce Rib and Loin Pork Chops, Loin Only Chops and Rib Only Chops.



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# PORK LOIN



This picture shows the variation of appearance in Pork Chops as they are cut from the Whole Pork Loin.

Due to the picture frame constraints, 5 chops were removed.

Chops 1-5 are considered "Loin Only" Chops which resemble Beef Porterhouse Steaks, and Chops 6-15 are considered "Rib Only" Chops which resemble Bone In Ribeye Steaks.

Note that Rib Chops 12-15 contain a double muscle just like a Beef Ribeye Muscle.



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# PORK LOIN CHOPS

Center Cut  
“Rib and Loin”

NAMP Code #1412  
**SEARCH: PORK CHOP B\I C\C**

SYSCO #	OZ.	PCS / CS
3001609	4	40
5176898	5	32
3001633	6	24
5176963	7	24
7199474	8	20
3001674	9	18
3001682	10	16
5176989	12	14
5177003	14	12
9216300	16	10

Chops are trimmed close, tails are shortened to 1” maximum length, chine bone is clipped.  
Equal balance of Rib and Loin Center Cut Pork Chops.



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# PORK LOIN CHOPS

Center Cut  
"Rib Only"



NAMP Code #1412

SEARCH: PORK CHOP B\ C\C RIB

SYSCO #	OZ.	PCS / CS
3001724	4	40
5177094	5	32
3001377	6	28
5177310	7	24
3005154	8	20
3005311	9	18
3005709	10	16
5177322	12	14
5177336	14	12
3489549	16	10

Chops are trimmed close, tails are shortened to 1" maximum length, chine bone is clipped.



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# PORK LOIN CHOPS

Center Cut  
Rib Only  
Ditka Chops

NAMP Code #1412

SYSCO #	GRADE	OZ.	PCS / CS
4884649	Chicago Style	6	28
4884656	Chicago Style	7	24
4884664	Chicago Style	8	20
4884672	Chicago Style	10	16
4884680	Chicago Style	12	12
4884698	Chicago Style	14	12
4884706	Chicago Style	16	10

The chine and feather bones are removed leaving a short rib bone.  
This a very popular pork chop in the Chicago market.



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# PORK LOIN CHOPS

Center Cut  
"Porterhouse Chops"  
Loin Only

NAMP Code #1412

SEARCH: PORK CHOP B\I C\C LOIN ONLY

SYSCO #	OZ.	PCS / CS
3004934	4	40
5177342	5	32
5220148	6	24
5177351	7	24
3005147	8	20
3005238	9	18
3005303	10	16
5177367	12	14
4641502	14	12
3396231	16	10

Chops are trimmed close, tails are shortened to 1" maximum length, chine bone is clipped.



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# PORK CHOPS

Center Cut  
Classic  
IQF

SYSKO #	OZ.	PCS / CS
9754029	4	40
9754045	5	32
9754052	6	28
9754078	8	20

## PORK RIB LOIN



Here is a picture showing how we receive the Pork Rib Loin from the packaging plant.  
This is the rib portion of the Whole Pork Loin after the Loin end has been removed.

Frenched  
To The  
Eye



Frenched To 1"  
From The Eye



Fat/Trim

The Pork Rib Loin is trimmed of excess fat, the chine bone is removed, and the bones are frenched prior to cutting chops between each bone. The left side of the rack shown in this picture has been frenched to the eye and the right side of the rack has been frenched to within 1" of the loin eye.

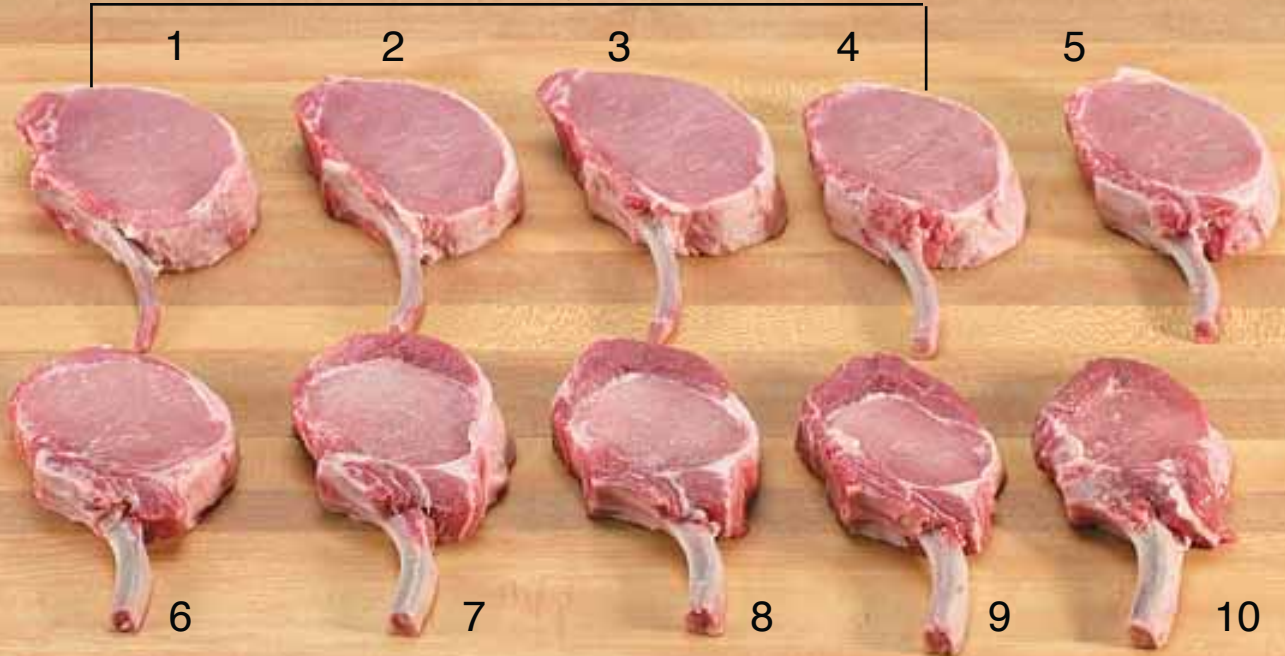


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## PORK RIB LOIN

Frenched To The Eye



This picture shows the variation of appearance in frenched Pork Chops as they are cut from the Pork Rib Loin.  
Note the difference in chops 1-4 as they are frenched to the eye.  
Chop 5-10 have a 1" tail length.



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# PORK LOIN CHOPS

Center Cut  
“Lollipop”  
“Frenched To The Eye”

SEARCH: PORK CHOP B\I C\C LOLLIPOP

SYSCO #	NOTES	OZ.	PCS / CS
5177585	Single Bone	6	24
5177534	Single Bone	7	24
9893330	Single Bone	8	20
5177557	Single Bone	9	18
5177565	Single Bone	10	16
5291396	Single Bone	12	14
5177579	Single Bone	14	12



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## PORK LOIN CHOPS

Center Cut  
Frenched

NAMP Code #1190-B

SEARCH: PORK CHOP B\I C\C FRCHD

SYSCO #	OZ.	PCS / CS
5220361	6	24
5177608	7	24
4392296	8	20
4960449	9	18
4091542	10	16
5177617	12	14
5177621	14	12

## PORK LOIN CHOPS

Center Cut  
Frenched  
"2 Bone"  
"Double Bone"

SEARCH: PORK CHOP B\I C\C 2BN FRCHD

SYSCO #	NOTES	OZ.	PCS / CS
5177658	Double Bone	12	14
0067702	Double Bone	14	12
3586419	Double Bone	16	10



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## PORK LOIN

Rib Rack  
Frenched  
8 Bone



SEARCH: PORK RACK 8BN FRCHD

SYSCO #	LB.	PCS / CS
5177768	5 lb avg	4
5177789	5 lb avg	2



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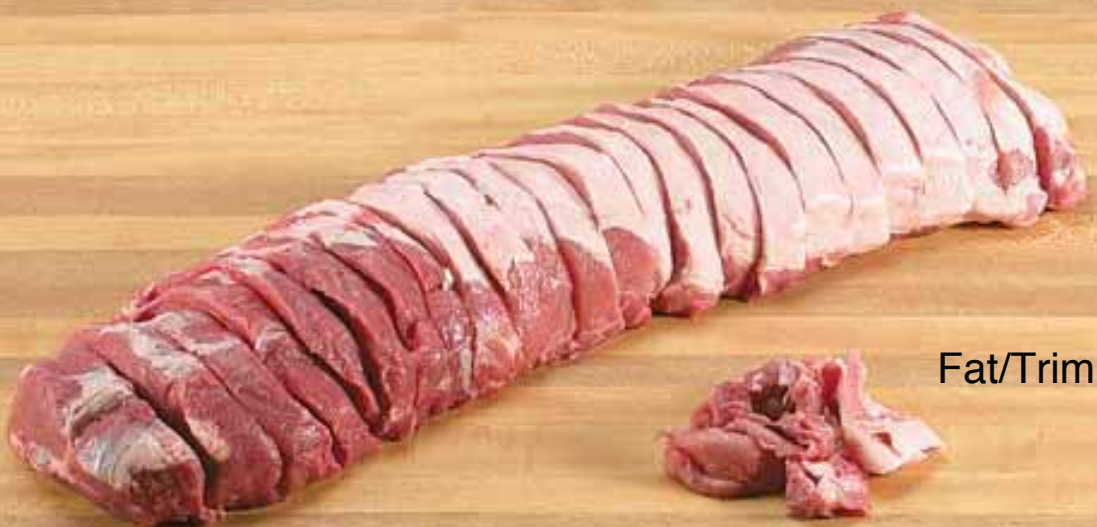
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## BONELESS PORK LOIN



Here is a picture showing how we receive the Boneless Pork Loin from the packing plant.



Here you can see that the Boneless Pork Loin is trimmed of a small amount of excess fat prior to portion cutting.



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## BONELESS PORK LOIN



This picture shows the variation of appearance in Pork Chops as they are cut from the Boneless Pork Loin.

Chops 1-13 are considered Center Cut Boneless Pork Chops.

Chops 10-13 are still considered Center Cut because less than 30% of the lean is the spinalis muscle.

Chops 14-18 would be considered Pork Ribeyes as more than 30% is the spinalis muscle.



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# PORK LOIN CHOPS

Center Cut  
Boneless

NAMP Code #1412-E  
SEARCH: PORK CHOP BNLS C\C

SYSCO #	OZ.	PCS / CS
5177831	3	48
3006046	4	40
6346555	5	32
3005220	6	28
5177847	7	24
5220615	8	24
5242639	9	20
9877952	10	16
5242641	12	16



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# PORK LOIN CHOPS

Center Cut  
Bone In  
“Pocket Chops”

SEARCH: PORK CHOP BI C/C PKT

SYSCO #	OZ.	PCS / CS
3276672	4	40
5177466	5	32
5220236	6	24
5177488	7	24
3276722	8	20
3276730	9	18
3276748	10	16
5177490	12	14

Chops are trimmed close, tails are shortened to 1” maximum length, chine bone is clipped.



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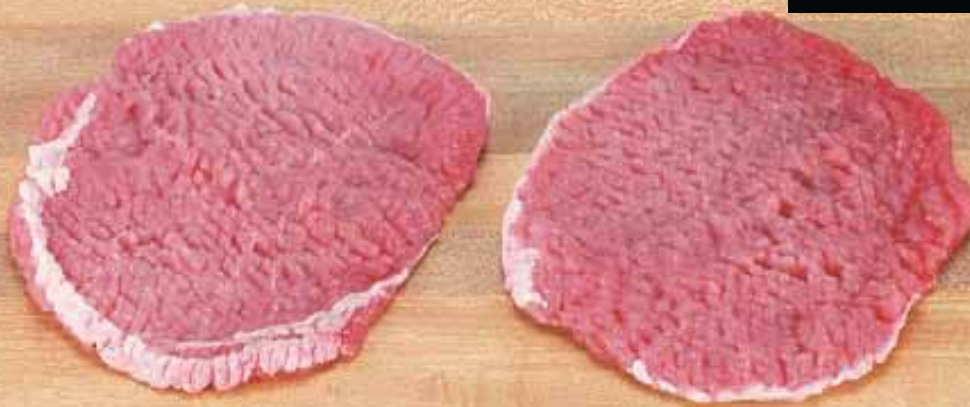
## PORK LOIN CHOPS



Center Cut  
Butterflied  
Cubed 2 X's  
Fresh

SYSCO #	NOTES	OZ.	PCS / CS
0173585	Cubed - VAC 1	4	40
0721886	Cube	6	28
0727545	Cube 2X'S	8	20
2124592	Cube	9	18

## PORK LOIN CHOPS



Center Cut  
Butterflied  
Cubed 2 X's  
Frozen


SYSCO #	OZ.	PCS / CS
0647958	4	40 Layer Packed
1480128	5	30 Layer Packed
0648030	6	28 Layer Packed
4285128	4	40 - Vac One
0647966	5	30 - Vac One



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# PORK LOIN CHOPS

Pepper Bacon Wrapped  
 **Marinated**  
 Boneless  
 End to End  
 Frozen

SYSO #	OZ.	PCS / CS
0688002	5	30 / Vac 1
0688101	7	24 / Vac 1



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## COUNTRY STYLE PORK RIBS

Bone In  
Frozen



SEARCH: PORK RIB CNTRY STY BVI FRZN

SYSCO #	GRADE	OZ.	PCS / CS
5242734	Portioned	4	40
5177905	Portioned	5	32
5220498	Portioned	6	24
5177979	Portioned	7	24
5242740	Portioned	8	20

## COUNTRY STYLE PORK RIBS

Boneless  
Country Style Ribs



SYSCO #	OZ.	PCS / CS
9416660	3	53
3521044	4	40
9216045	5	30
9351198	8	20



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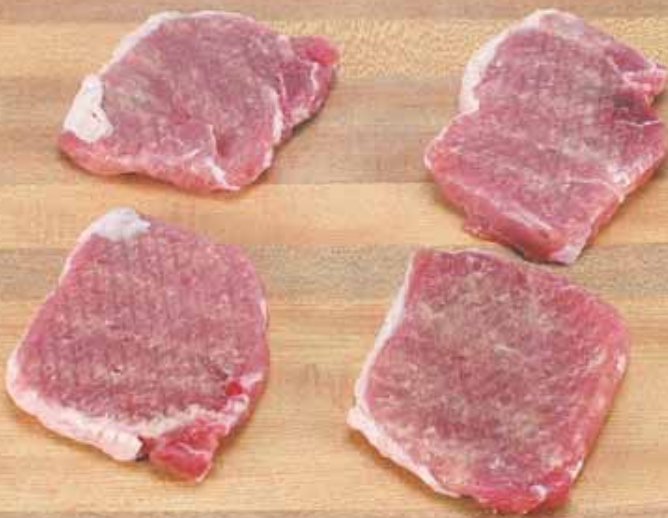
## PORK STEAKS CUBED

X-tra Lean  
Solid Muscle  
Cubed

NAMP Code #1401

SEARCH: PORK CHOP BNLS CUBED

SYSCO #	OZ.	PCS / CS
5178076	3	48
3006590	4	40
2800704	5	32
3006624	6	28
5220908	8	24



## PORK LOIN CHOPS

Seasoned Marinade  
Boneless  
End to End  
Cubed  
Frozen

SYSCO #	OZ.	PCS / CS
0686378	4	40 / Tray Packed
1985167	5	32 Tray Packed



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## GROUND PORK

Frozen

<b>SYSCO #</b>	<b>OZ.</b>	<b>PCS / CS</b>
3275633	1/4" Fine	2 - 5 lb vacs / Frozen
8885285	1/8" fine	2 - 5 lb vacs / Frozen
6230092	3/8" Course	2 - 5 lb vacs / Frozen



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**LAMB  
& VEAL**

# LAMB MISCELLANEOUS

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ. / LB.</b>	<b>PCS / CS</b>
3937548	Domestic E-Z Carve Boneless Lamb Leg Shank On	8 LB AVG	2
9376203	Domestic Lamb Leg Gone In Trotter Off	1-10 LB	1
3006863	Domestic Boned/Rolled and Tied Lamb Leg	6 LB	2
8066888	Semi Boneless Lamb Leg - Australian	7 LB AVG	2
4908315	Domestic Lamb Loin Bone In Block Ready	2.5 LB	2
7226982	Australian Lamb Loin Boneless	1.5 LB	5
9043654	Lamb Shank - Domestic	20 OZ	25# case
8742355	Lamb Shank - New Zealand	14 OZ	25# case
6322721	Lamb Bones		20# case
7352776	Lamb Stew 1x1 85% from Leg	5 LB	2
3005758	Lamb Stew 1x1	5 LB	2
8483141	Ground Lamb	5 LB	2

(continued)



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# LAMB MISCELLANEOUS

LAMB RIB CHOPS, FRENCHED 0" TAIL, 2.5" BONE EXPOSURE			
SYSCO #	GRADE	OZ.	PCS / CS
3563913	Domestic	3	60 / VAC 3
3326261	Domestic	5	33 / VAC 3
5211826	Domestic	6	24 / VAC 1

LAMB RIB CHOPS, FRENCHED 1" TAIL, 1" BONE EXPOSURE			
SYSCO #	GRADE	OZ.	PCS / CS
9233784	Domestic	5	33 / VAC 3

LAMB RIB CHOPS, FRENCHED 2" TAIL, 1" BONE EXPOSURE			
SYSCO #	GRADE	OZ.	PCS / CS
9233826	Domestic	6	20 / VAC 2

AUSSIE FRENCHED LAMB RIB CHOP 0" TAIL			
SYSCO #	GRADE	OZ. / LB.	PCS / CS
3563913	Single Bone	3	48
6006447	Single Bone	4	40
6841353	Double Bone	8	20

LAMB LOLLIPOP CHOPS			
SYSCO #	GRADE	OZ. / LB.	PCS / CS
8668964	Lollipop Chops New Zealand	1.5 oz	40
6505853	Lollipop Chops New Zealand	2.25 oz	40



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## LAMB LOIN



Here is a picture showing how we receive the Lamb Loins from the packing plant.



Fat/Trim

Here you see that the Lamb Loin is trimmed of excess back fat and the tail length is trimmed to not exceed 1".  
The Lamb Loin is then cut from end to end.



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## LAMB LOIN



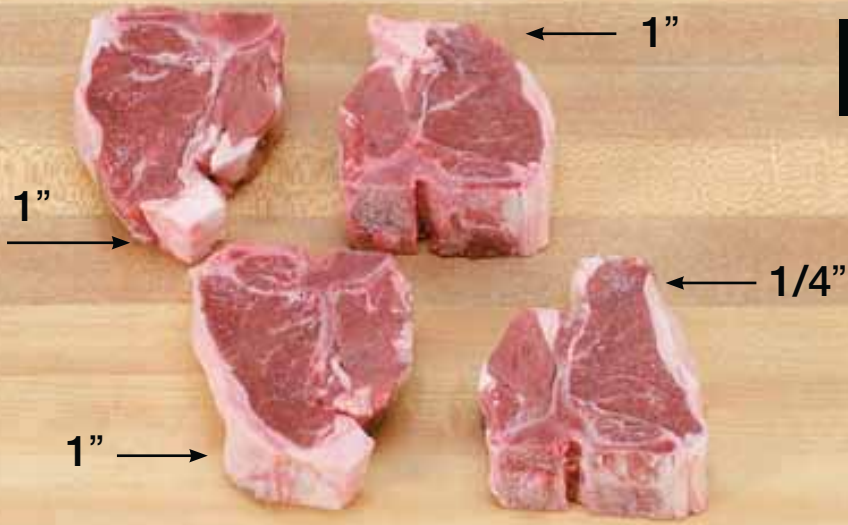
This picture shows the variation of appearance in Lamb Loin Chops as they are cut from the Lamb Loin. If you relate this to the Beef Shortloin, the Lamb Loin Chops include both the Porterhouse and the T-Bones.



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# LAMB LOIN CHOPS

Domestic  
1" Tail



SEARCH: LAMB CHOP LOIN 1 TAIL

SYSCO #	GRADE	OZ.	PCS / CS
5211958	Choice	4	40
5180551	Choice	5	32
5180565	Choice	6	24
5180593	Choice	7	24
3006848	Choice	8	20



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# LAMB LOIN CHOPS

Domestic  
1/4" Tail



SEARCH: LAMB CHOP LOIN 1/4 TAIL

SYSCO #	GRADE	OZ.	PCS / CS
5180654	Choice	4	40
5180668	Choice	5	32
5180680	Choice	6	24
5180706	Choice	7	24
9234337	Choice	8	20



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# LAMB RACK

Domestic

SYSCO #	GRADE	OZ. / LB.	PCS / CS
9376005	Lamb Rack Whole 8 Rib Domestic Choice	9 LB AVG	2
5246016	Lamb Rack Split & Chine Gross Weight Send All	1/2 Rack	4
3451317	Lamb Rack Split, Chine & French Gross Weight Send All	1/2 Rack	8
5210679	Frenched Lamb Rack/cap on/1.5" French	1/2 Rack	4
7197254	Frenched Lamb Rack/cap on/Long Bone	1/2 Rack	4
5210695	Frenched Lamb Rack/cap off/1.5" French	1/2 Rack	4
6842843	Frenched Lamb Rack/cap off/ Frenched to Eye	1/2 Rack	4



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# LAMB RACK

Imported

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ. / LB.</b>	<b>PCS / CS</b>
4526604	New Zealand Frenched Lamb Rack/Frozen	12-14 OZ	4
9376021	New Zealand Frenched Lamb Rack/Frozen	18/UP	6
4857926	Australian Frenched Lamb Rack/Fresh	22-24 OZ	16
4963211	Australian Frenched Lamb Rack/Fresh	24-26 OZ	16
4963500	Australian Frenched Lamb Rack/Fresh	26-28 OZ	16
4858197	Australian Frenched Lamb Rack/Fresh	28 OZ/UP	16
5730213	Australian Frenched Lamb Rack/Fresh	22-24 OZ	6
5731054	Australian Frenched Lamb Rack/Fresh	24-26 OZ	6
5731203	Australian Frenched Lamb Rack/Fresh	26-28 OZ	6
5730338	Australian Frenched Lamb Rack/Fresh	28 OZ/UP	6



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# VEAL MISCELLANEOUS

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ. / LB.</b>	<b>PCS / CS</b>
2958734	Veal Rack Chop Ready 6 Rib	5 LB	2
0154542	Premium Veal Rack 6 Rib 1" Tail Frenched	4 LB	2
3037611	Frenched Veal Rib Chop - 7th Bone	10-12 OZ	16
9692385	Veal Shortloin Bone In	8 LB	2
9375874	Boneless Veal Striploin Tailless	3 LB	2
8743171	Veal Butt Tender Premium	10 LB	8 pcs
9321985	Veal Tenderloin Medallions	3 OZ	53
6028577	Veal Tenderloin Medallions	4 OZ	40
9388521	Veal Tenderloin Medallions	6 OZ	30
9375817	Veal Top Round, Denuded	6 LB	1
3466554	Premium Veal Top Round Slice	5 OZ	32
5030952	Premium Veal Top Round Slice	6 OZ	30
3470549	Bob Veal Top Round Slices	4 OZ	40
3416724	Bob Veal Top Round Slices	5 OZ	32
7160702	Osso Bucco, Foreshank	12 OZ, V-2	8
7160734	Osso Bucco, Foreshank	16 OZ, V-2	8
9368184	Osso Bucco Hind Shank 2" Thick	10 LB	2" Thick
1325281	Ground Veal	5 LB	2
3398716	Veal Stew	5 LB	2
3738879	Veal Sweetbread Pairs	5 LB	1
7557721	Veal Liver Slices	10 LB	4
6323687	Veal Bones	20 LB	1



**BUCKHEAD**  
*Pride*

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## VEAL RACK



This picture shows how we receive Veal Racks directly from the packing plant.  
From this Veal Rack, either Frenched Veal Rib Chops or 2" Tail Veal Rib Chops can be produced.



Fat/Trim

Here you can see that the veal rib bones have been frenched and that veal chops have been cut.  
(We also sell saw cut Veal Chops and the bones are not frenched.)  
The trim from this process is shown to the side.



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## VEAL RIB CHOPS

Frenched  
1st - 6th Rib Only



NAMP Code #1306-E  
**SEARCH: VEAL CHOP RIB FRCHD**

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ.</b>	<b>PCS / CS</b>
5212998	Formula	10	16
5180847	Formula	12	14
5213079	Formula	14	12
5180928	Formula	16	10



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# RIB CHOPS

2" Tail



NAMP Code #1306-C  
**SEARCH: VEAL CHOP RIB**

<b>SYSCO #</b>	<b>GRADE</b>	<b>OZ.</b>	<b>PCS / CS</b>
3275922	Formula	8	20
3276375	Formula	10	16
5181009	Formula	12	14
3276391	Formula	14	12
3276409	Formula	16	10



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## VEAL LOIN



Here is a picture showing how we receive the Veal Loins from the packing plant.  
From this subprimal, we can produce Veal Loin Chops and Veal Club Chops.



Here you can see that the Veal Loin is trimmed and cut from end to end.  
As the tenderloin portion of the veal loin tapers down in diameter to less than 1", Veal Club Chops are produced.



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## VEAL LOIN CHOPS



Chops 1-5 are Veal Loin Chops. If you relate them to the Beef Short Loin, these would be the Porterhouse Steaks.  
Chops 6-8 are considered Veal Club Chops and would be the Bone In Strip Steaks on a Beef Shortloin.



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# VEAL LOIN CHOPS

1” Tail

NAMP Code #1332  
**SEARCH: VEAL CHOP LOIN**

SYSKO #	GRADE	OZ.	PCS / CS
3007036	Formula	8	20
5213087	Formula	10	16
5181050	Formula	12	14
5213111	Formula	14	12
3006665	Formula	16	10