

NEWPORT

Meat & Seafood | a Sysco company

Our Award-Winning Dry Aged Meat Program



Newport is proud to bring a new and elevated Dry Age Beef featuring Certified Angus Beef

This elevated and unique Dry Age program we are using a Certified Angus Beef Export Rib and infusing with either Woodford Reserve Whiskey or Four Roses Bourbon

The alcohol through the aging process leaves all the Flavor and tasting notes you will find in the Whiskey or Bourbon. With out the hangover

This Dry age preforms amazingly with only 35-40 days age on it. Longer age can be done. We can also offer other cuts to this as well

If you're looking for the product with a "WOW" factor this is for you!

CAB® Export Rib

- **NEW!!! Whisky or Bourbon Dry age minimum 35-40 dys age need**
- Bone In Ribeye Steaks
- Bone in Ribeye Frenched Steaks
- Split Bone Ribeye Steak
- Whole
- Send All (remove the back ribs and send)

Let Newport prepare your own custom dry age program; you choose the cut, you choose the age, you choose the schedule.



NewportMeat.com



INTODUCING OUR ALL-NEW WHISKEY OR BOURBON DRY AGE BEEF



What does “dry age” mean?

Dry aging is a time-honored technique in which unwrapped cuts of meat are stored in a specially constructed room where all aspects of the environment are strictly regulated, specifically temperature, humidity, air circulation and bacteria levels.

How long is the process?

Meat can be aged for as long as 42 days. To maximize flavor, shelf life, and final product yields, all Newport’s meat products are aged for a minimum of 21 days.

Why are dry age meat products more expensive?

Dry age meat is more expensive because of the special storage requirements, the additional production requirements, and the lower yield coming from the final product. The process requires a specially constructed room that must be monitored 24 hours a day, 7 days a week. Boning and trimming each piece of meat is time consuming and labor intensive. During the drying process, each piece of meat loses between 15%-20% of its original weight. Combining this loss with the additional yield loss from bone-in, fat-covered primals dramatically affects final production yields.

What happens during the dry age process?

By carefully controlling the environment, natural enzymes “break down” the meat, without it spoiling. The cell structure in the meat starts to break down and the meat becomes more tender. The flavor of the meat also matures, becoming richer and more intense. One of the keys to the dry age process is controlling the naturally occurring bacteria levels on the surface of the meat. At Newport, we use an “ozonator” to produce ozone. The addition of ozone into the dry age room kills the surface bacteria on the meat. Another key to the process is the humidity level in the dry age room. The humidity must be maintained between 70% and 75%. This low level of humidity “dries” the outside of the meat and reduces the level of moisture in the meat. A piece of meat can lose between 15%-20% of its original weight during the dry aging process.

When can I order the product?

Let us create a customized dry age program for you—you choose the cut of meat, you choose the time of aging, you choose the schedule of drying. Talk to your SC and Nick Vieira from Newport for more details.