



BUCKHEAD *Pride*



From the finest farms
to the *finest* kitchens

Pride *in a job well done*

Buckhead Pride is much more than our brand name; it is how we conduct our business. We take great pride in our products, our farmer and packer partners, the customers we serve, and the dedicated teams of professionals who are passionate about delivering quality and consistency every day.

Our focus has been on supplying meats of the highest quality and trim standards since Buckhead was founded in 1983. Most meat companies treat their products as commodities, basing buying decisions solely on price. At Buckhead, we learned long ago that true value is based on yield, appearance and – most importantly – taste. But our greatest benchmark for success is the satisfaction our customers feel when their guests have an exceptional dining experience.

Since joining Sysco Corporation in 1999, Buckhead has grown to be one of the industry's largest and most reputable meat purveyors, recognized across North America for quality and integrity.

But no matter how much we continue to grow, we take pride in the fact that our business is, and always will be, built on developing trust and relationships – one customer at a time.





Aged to perfection

“For us, success is defined by the complete and total satisfaction of your guests.”

We are known for perfectly aged steaks. This dedication to quality begins at the ranch and ends only when our customers’ guests are satisfied with the dining experience they receive.

From USDA Prime and Certified Angus Beef® to Choice, Select and Wagyu steaks, our cuts are aged for 21–35 days to enhance flavor and tenderness. It is this attention to detail and the extra care we take that distinguishes an “okay” piece of meat from a truly exceptional steak.

Whether we are developing new cuts to help increase customer profits or sourcing the finest beef, poultry, pork, lamb, veal and game available, we are passionate about exceeding expectations. Our quality and safety standards are among the best in the industry, and we only work with the most innovative and progressive suppliers.

It is this unswerving dedication to quality and consistency that has made our company a trusted partner to many of the world’s finest chefs, hotels, steakhouses, neighborhood eateries and more.

Beyond beef

Our reputation was built on quality beef. This has allowed us to expand into other areas while continuing to provide the absolute best in safety, quality and value.



Poultry: We offer a wide selection of poultry to fit every need – from handcut chicken breasts to natural, locally sourced whole birds.



Veal, Lamb, Pork: Expand your menu with unique, high-performing cuts and specialty meats from domestic and imported sources.



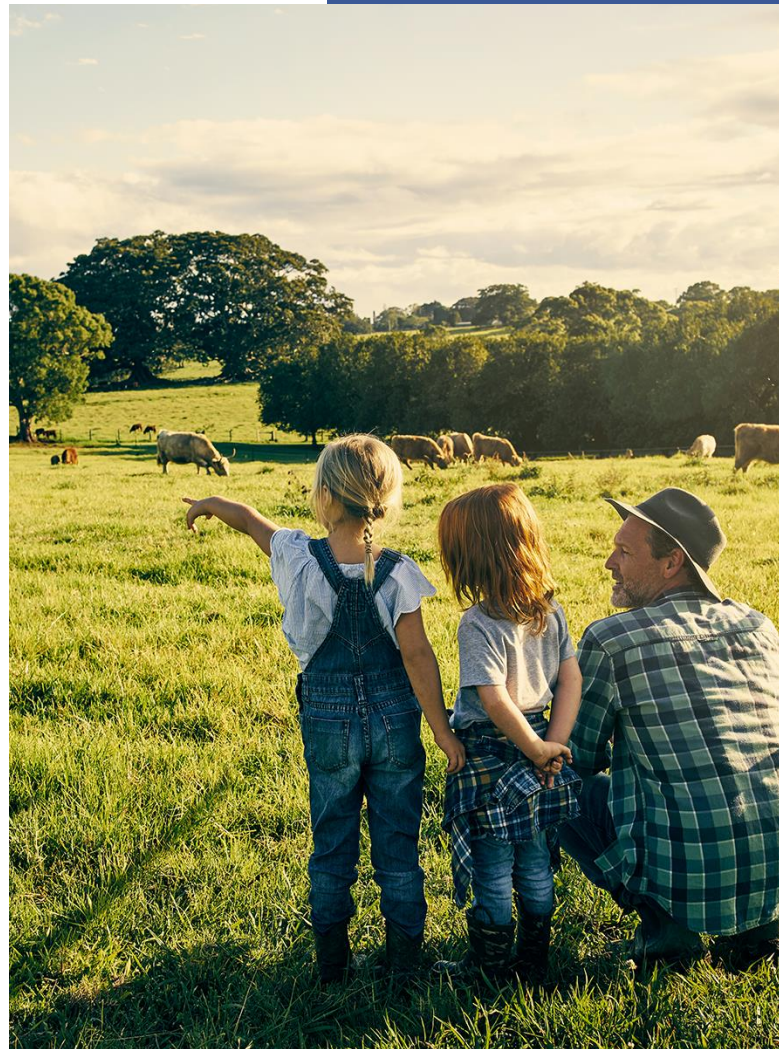
Game: Diversify your offerings and cater to a wider range of tastes with a variety of game meats.



We call him Buck

The rancher icon conveys our dedication to supplying fresh, all natural, high-quality products, fresh from the ranch enforcing our connection to producers.

Also being the logomark for most of the Sysco's Specialty Meat companies, Buck enjoys fame throughout North America.



In 1999, Sysco established Buckhead Pride brand for the finest “Center of the Plate” specialty meat in the US.

Since then, Buckhead Pride has become one of the most reputable and well-recognized protein brands in the US.

Buckhead Pride is inspired by all the great values of,

- **Pride**
- **Quality**
- **Dedication**
- **Fairness**
- **Respect**



BUCKHEAD
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Why choose us?



PRICE

- **Highest value provider**
- Contractual pricing offered/backed by sourcing team
- Formula based pricing –providing transparency
- Buying against the market trend to **maximize profitability**
- Consistency in purchasing across channels



SERVICE

- Highly skilled protein professionals and sales specialists
- **High touch delivery, up to 3 day a week delivery, with possibly greater frequency; later pm order cut offs available, same day**
- National footprint creates logistics advantage



SELECTION/VARIETY

- **Recognizable branded programs with USDA or CFIA oversight**
- Large selection of proteins, **full assortment of fresh and frozen inventory**
- Multiple processing capabilities
- Capable of producing product to specification
- Local, natural programs
- Wet aging & dry aging of beefs
- Sizing of product
- Portion control



QUALITY/FOOD SAFETY

- Fully trained corporate reporting Food Safety and Quality Assurance (FSQA) staff with national standardized programs that cover all sites
- **SQF certified for Food Safety and Food Quality programs**
- Detailed product Export, Import and Supplier approval programs to meet the highest FSQA standards



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BUCKHEAD *Pride*

Using our resources to find your *best solutions*

- ✓ Create a custom specification guide
- ✓ Local, sustainable partnership relationships in the menu story
- ✓ Leader in culinary trends
- ✓ Product and menu development
- ✓ Market updates



Seafood Market Update

Blackfish: Price is moving upward as VA season has not opened and Maryland has been limited on harvesting.

Halibut: Plenty of halibut in house. Prices are beginning to steady.

Sword: We have sword in house from St. Lucia. South American prices are high, so Pacific Ocean fish are becoming more available and slightly cheaper. Same fish, just different waters and different way of getting into the US.

Tuna: We have plenty of Tuna in house. Both #1 and #2 tuna. Currently all fish are from Ecuador.

Oysters: we have plenty of oysters in house for tomorrow's delivery! Try some VA VA Voom!

Chilean Salmon: Chilean Salmon prices are on the rise, and do not look like they will be coming down within a month or so. Low production at the plants and flights are very expensive.

Bronzini: We have fresh whole bronzini in house. (also-fish WHOLE FISH)

Cod: We have prime product in house! All natural processing and used, no STP.

Haddock Fillet: Little fillets that are big from Norway! All natural processing and used, no STP.

Fresh Scallops: We have plenty of fresh scallops in house. Local boats are mainly catching scallops, which has caused a large price gap between scallops and other. All our scallops come from local boats off the coast of New Jersey.

Salmon: Faroe, Canadian, Chilean anyway you would like it.

Meat Market Update

January 10, 2023

Beef:

Big Eye: There is still apparent weakness for the big prime. Packers thought that a bottom would have been found by now as discounts had eased a bit during the holidays, however, as trade continued to pressure remained evident. Ribc are still in higher demand but at much lower levels. Some packers have even noted higher supplies.

Stripsteak / Tenderloin: The big prime has held steady for the most part except for tenders. However, major end-users have become evident as the week as progressed for top cuts as well. Steaks are fairly steady for the time being. With discounts becoming being this, retail clients have stepped in to take some extra away couple week or so.

Beefsteaks: Beefsteaks have started to reflect a stronger tone. In upcoming weeks as buyers look for retail end-users this will move to be the best day for the cost out of the market.

Chuck: The chuck prime has held in place for the most part with cuts moving downward nominally and not moving upward. Typically, this is the time of year when we begin to have a little bit of a lag on the market. This is the time of year when we begin to have a little bit of a lag on the market. This is the time of year when we begin to have a little bit of a lag on the market.

Brisket: It is not much of a surprise that markets are the hot item this week. Most interest and trade that has come over the last 3 days has been for brisket. Most packers have noted higher interest and trade that has come over the last 3 days has been for brisket. Most packers have noted higher interest and trade that has come over the last 3 days has been for brisket.

Dry Aged Beef: Short loin and strip steaks - all strips all days. Ask about Local Harvest Dry Aged.

Ground Beef: Ground Beef. When we see there has been more interest in ground beef. As seasonal demand increases for minis and mild season comfort meat, demand has slowly increased. Prices have remained to lag though as pressure is still being felt for several locations.

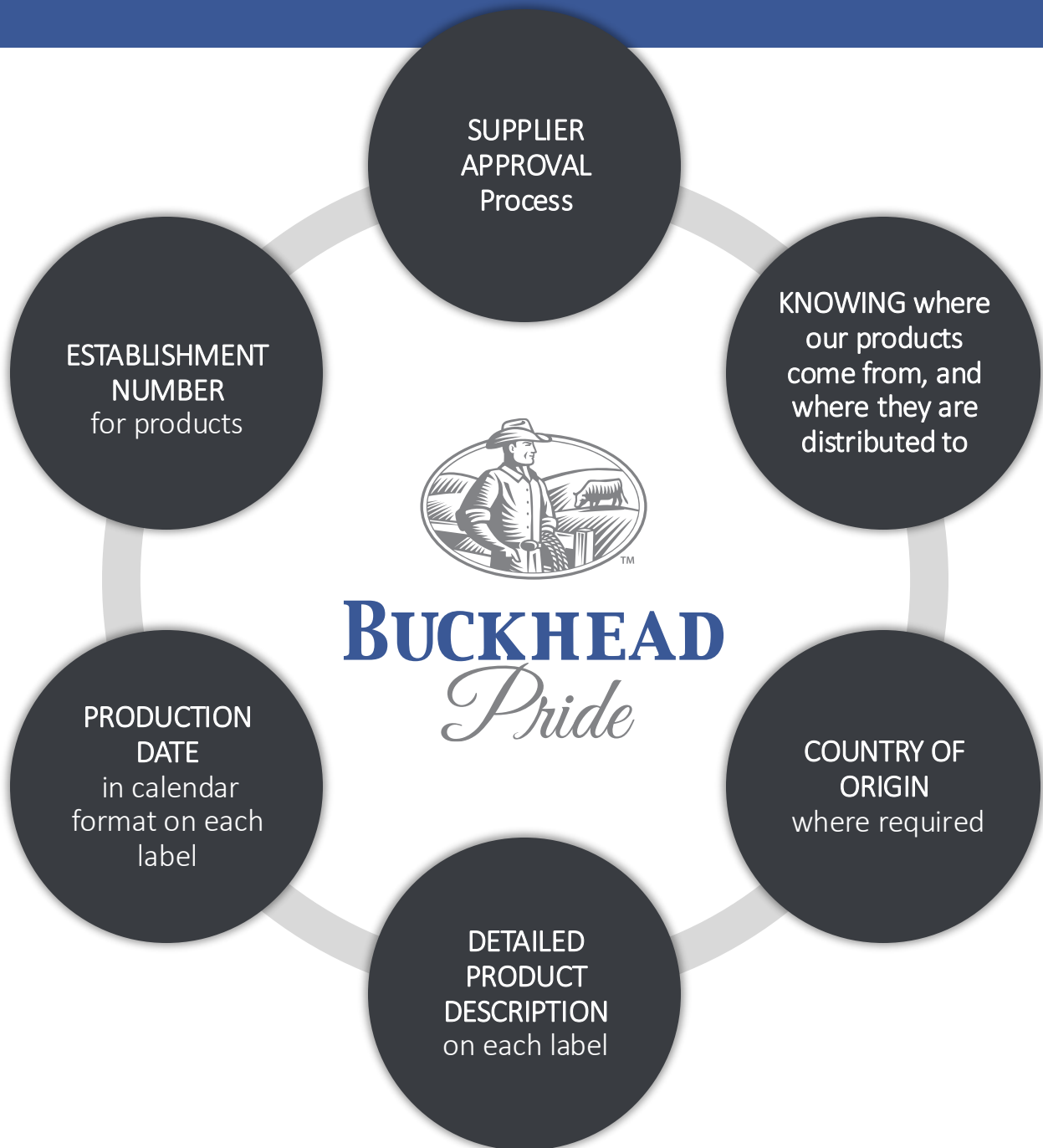
Pork:

Ham: A combination of record forecasted slaughter numbers, paired with drought conditions in much of the Midwest have led to a steady rise in prices.

Butter: Butter and milk seem to be a bit tighter right now. Although, these markets aren't likely to continue the climb, they are expected to plateau and stay flat for the moment. As for the milk market, the heavy milk price is still being felt for several locations.



Product Traceability



We are food safety ***experts***

Learn more now.

Contact your local marketing associate or go to Sysco.com



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