

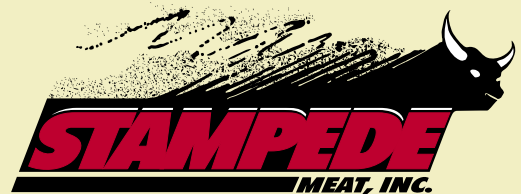
MORE OPTIONS.

LESS COST.

MORE PROFIT.



These new steaks let you serve a variety of beef dishes for a variety of budgets. They're less expensive than rib and loin steaks because they're from the chuck, which offers some of the most tender individual beef muscles. So you can keep your menu fresh—and affordable.



FLAT IRON STEAKS

- Cut from the second most tender muscle, the Flat Iron Steak is well-marbled and flavorful.
- Presents a wide range of portion possibilities for a variety of menu applications.
- Larger portions provide a satisfying dinner entrée steak at an affordable price that delivers big value to patrons.
- Versatile for upscale fajitas, stir-fry dishes and salads.
- A variety of flavor and seasoning profiles can be added to enhance applications and value.



- Raw Material: Beef Chuck, Shoulder Clod, Top Blade
- Plate Coverage: Varies depending on portion
- Marinated
- Pack Size: Varies
- Form: Cryovac, frozen

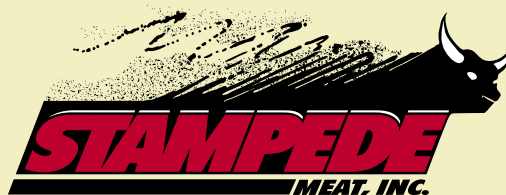


RANCH CUT STEAKS

- A versatile, small steak that can be menued as a breakfast or lunch steak, in a sandwich or on a combo platter.
- A beef item that performs like a boneless, skinless chicken breast – sliced, diced or whole – and can be menued at a higher price than chicken for greater profits.
- A tender, juicy and flavorful cut that delivers a great steak experience. No visible fat. Ideal when cooked to medium-rare doneness.
- Can be shaped similar to a New York Strip, Tri-Tip and Top Butt.
- A variety of flavor and seasoning profiles can be added to enhance applications and value.



- Raw Material: Beef Chuck, Shoulder Clod, Arm Roast
- Plate Coverage: 6 1/2" length, 2 to 2 1/2" width, or can be shaped to desired dimensions
- Marinated
- Pack Size: Varies
- Form: Cryovac, frozen



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