



Our Meat Production

- Beef product wet aged to targeted date, minimum 21 days.
- We do not marinate, pump, press, or form any of our steaks.
- State of the Art processing, packaging, and custom labeling.
- Hand cut premium items cut to strict specifications.
- 200 Custom Cut SUPC's
- Fresh Cut Meats: Next Day: Order by 1:00 PM
- Protein Brands Manager leverages seasonal purchases to maintain cost integrity.

Put Sysco to work for you

- Know exact portion costs
- Price menus accurately
- Serve uniform servings
- Better inventory control
- Minimize storage problems
- Cut labor costs
- Eliminate poor cutting practices
- Avoid wasteful primal cuts
- Eliminate costly wasteful trimmings

