Buedel

Fine Meats and Provisions

Est. 1907

A Chicago Tradition

Always the finest meats and service.
Your satisfaction guaranteed.

FULL SERVICE PURVEYOR OF PROPERLY AGED MEATS
PORTION CONTROL BEEF, PORK, VEAL, LAMB







7661 S. 78TH AVENUE • BRIDGEVIEW, IL 60455
708-496-3500

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NAMP

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Fine Meats and Provisions

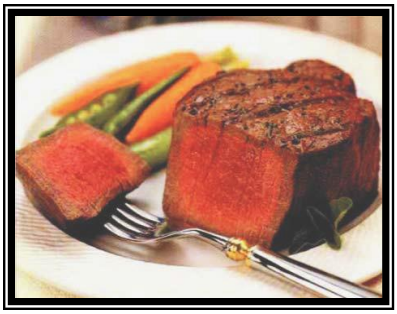
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Now is the time to get to know Buedel

At Buedel Fine Meats and Provisions, we have a simple mission:

Listen to you, our customer, understand your needs and then meet them with the finest quality meats, along with the honesty, integrity, and outstanding customer service you expect.

That's because our entire business is built around you and your customer's experience.

Our meats – We are a meat packing company with the highest standards, you can always rely on us for the consistent quality and taste experience that your customers expect from you. You'll enjoy the convenience of having one dedicated, reliable supplier who works with you to understand your unique needs and preferences for all your meat requirements – and then reliably fulfills them accurately and on time.

You can choose our from Native Midwestern Grain Fed **USDA Prime and Choice Beef and our All Natural Beef** grain-fed or grass-fed raised on sustainable American family farms.

Your meats are properly aged on premise for optimal tenderness and flavor. Choose from traditional **wet aged** beef or experience **"Old World" dry aged** beef to provide a truly exceptional dining experience for your customers that will set you apart.

In addition to **USDA Prime and Choice beef**, you can rely on our premium **Butcher Type Pork**, **No.1 Special Fed Veal**, domestic and imported **Lamb** and **all natural**, antibiotic and hormone-free proteins.

And when it's time for burgers, you'll want to indulge your customers with the freshest, best tasting burgers available. Take your pick from our **USDA Prime Burgers**, USDA Prime/Choice blended **"Triple Secret Burgers"** or USDA Choice **"Double Secret Burgers".** Your burgers are made fresh daily from whole muscle cuts, and available for you in a variety of sizes and shapes.

With Buedel as your partner, you can always rely on a wide selection of options to help you achieve your center of the plate quality and profit goals.

Our service – Once your beef is aged to your specifications, its then hand selected and carefully cut by our master butchers to your precise specifications. We diligently weigh each piece to assure portion control so you can best manage your costs, inventory and margins.

Our goal is to provide you with total consistency from order to order, week to week, and year to year. That way you can always delight your customers with a dining experience that lives up to your standards. It's no wonder that some of the most exclusive restaurants across America entrust their reputation to Buedel's finest meats and excellent service.

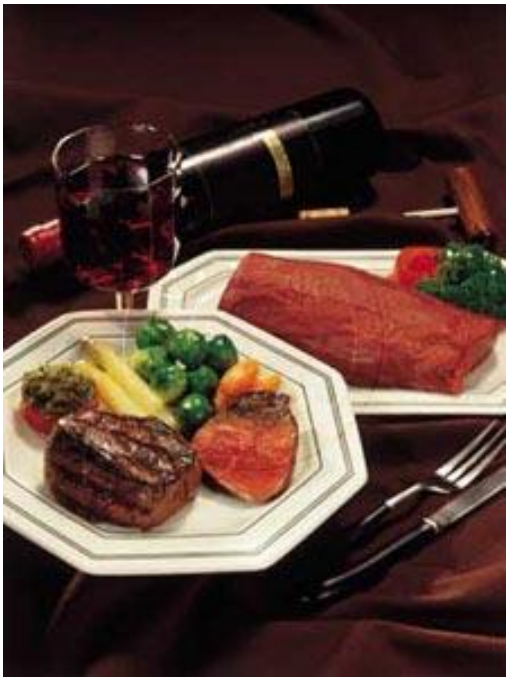
You'll find our dedication to the highest quality and service reflected in every product you order.

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FRESH MEAT PRODUCT LIST

USDA PRIME BEEF ~ *Mid-Western Grain Fed*



RIB

- Prime Beef 109 Rib 23/UP
- Prime Beef 109 Rib 23/DN
- Prime Beef Export Rib 16/UP
- Prime Beef Export Rib 16/DN
- Prime Beef Bnls Lip On Ribeye 13/UP
- Prime Beef Bnls Lip On Ribeye 13/DN
- Prime Beef Bone-In Ribeye Steak
- Prime Beef Bone-In Ribeye Steak / Frenched
- Prime Beef Bnls Ribeye Steak / 1" Tail
- Prime Beef Bnls Ribeye Steak / No Tail

SHORTLOIN

- Prime Beef Shortloin / 3X2 / 23/UP
- Prime Beef Porterhouse Steak
- Prime Beef Porterhouse Steak / No 1st Cut
- Prime Beef T-Bone Steak

STRIPLOIN

- Prime Beef Bnls Striploin 1X1
- Prime Beef Bnls Striploin / Vein Off / STEAK READY / 1x1
- Prime Beef Bone-In CC Strip Steak
- Prime Beef Bnls EE Strip Steak
- Prime Beef Bnls CC Strip Steak
- Prime Beef Bnls CC Strip Steak / Strap Off



TOP BUTT

- Prime Beef Top Butt 13/UP
- Prime Beef Whole CC Top Butt / Skinned
- Prime Beef CC Top Butt Steak / Square
- Prime Beef CC Top Butt Steak / Square / Skinned
- Prime Beef CC Top Butt Steak / Baseball Cut
- Prime Beef CC Top Butt Steak / Bistro Cut

CREEKSTONE FARMS PREMIUM ANGUS BEEF

The very best Midwestern Angus cattle in the industry. Midwest fed cattle consistently delivers the greatest eating beef in the world. Less than 14% of all cattle qualify for the **Creekstone Farms Premium Angus** brand. Each cut is hand selected for ideal marbling to deliver indulgent flavor, then perfectly aged for sublime tenderness. The result is an unforgettable classic beef experience with dependable consistency that will delight your customers.

Creekstone Farms Premium Black Angus Total Quality Assurance

USDA Choice, Upper 2/3 Choice and Prime graded beef. Only beef with a fine to medium marbling score are hand selected for the ***Buedel Creekstsone Farms Premium Angus*** brand.

- "A" Maturity cattle only; yield grade 3.9 or less
- Only the top 14% of Certified cattle make the cut
- Bright cherry red lean color, fine texture
- Government certified program
- 21-28 Day Natural Aging Requirement



Our specifications deliver an excellent eating experience with consistent steak quality. Young Angus cattle combined with 21-28 day aging means tender beef with great beef flavor; Superior Marbling insures a great eating experience; Steaks by our master butchers ensures the highest yields and portion control.

DETAILED PROGRAM SPECIFICATIONS Carcasses shall (a) be derived from cattle that meet the **genotypic** (AngusSource®) requirements of the USDA Specification for Characteristics of Cattle Eligible for Approved Beef Programs Claiming Angus Influence (GLA), (b) be practically free (not detracting from visual quality) of capillary rupture in the ribeye, (c) meet the following set of requirements:

1. Genotype Angus
2. Lean color, texture, firmness, and overall skeletal characteristics, each of which must meet the requirements for A maturity in the U.S. grade it qualifies for;
3. Medium or fine marbling texture;
4. Fat Thickness (FT) less than 1.0 inch
5. Moderately thick or thicker muscling and tend to be at least moderately wide and thick in relation to their length; and
6. No hump exceeding 2 inches in height.
7. Special feed min 180 days

USDA PROCESS VERIFIED
AngusSource® is a USDA Process Verified Program for Angus-sired calves that documents source, group age and a minimum of 50% Angus genetics.
Gateway is operated under the AngusSource PVP and documents source and group age.
* For specific claims visit http://processverified.usda.gov/ or www.angussource.com

TRADITIONAL "OLD WORLD" DRY AGED BEEF

Experience the Luxury of Authentic Dry Aged Beef

Dry Aging is the time honored process in which beef develops the finest in rich flavor and texture.

In our dedicated Dry Aging Room we do only one thing; dry age the finest beef available.

Our state-of-the-art dry aging cooler is monitored for precise temperature, relative humidity and air circulation; along with specific UV lighting we are able to achieve true Old World Dry Aged Beef.

Your customers will enjoy the rich heritage of Dry Aging tailor made to your specifications! With our recommendations you can choose your own aging dates for your desired profile.

USDA Prime, **PREMIUM USDA Choice**, and **USDA Choice Beef** are offered as a variety to meet your menu needs.

- Portion Cut Steaks
- Bone-In Kansas City Strip Steaks
- Boneless New York Strip Steaks
- Porterhouse Steaks
- Bone-In Ribeye (Export Rib)

- Steak Ready Sub-Primals
- Boneless Lip On Ribeye
- Boneless Ribeye Roll
- Bone-In Ribeye Steaks
- Boneless Ribeye Steaks

Dry Aged **Colorado Lamb**, Pure **Bred Duroc Pork** is also available for a truly unique menu offering.

Reasons to offer Dry Aged meats on your menu:

- A different flavor profile that compliments your menu
- More profitable menu item catering to true steak lovers
- You get a dry aging program tailored to your needs

It's easy to get started!

- Set up a meeting to explore options that fit your concept
- Pick the items and volume
- Measure your success



OUR STANDARDS OF EXCELLENCE

- USDA Graded Domestic Beef
- Hand selected product
- Cut by Master Butchers
- Properly Dry Aged in the perfect controlled environment
- Cold chain temperature controls are strictly enforced
- USDA approved anti-microbial interventions
- Trim specifications follow NAMP guidelines
- Custom Packaging

USDA CHOICE BEEF ~ *Mid-Western Grain Fed*



RIB

Choice Beef 109 Rib 23/UP
Choice Beef 109 Rib 23/DN
Choice Beef Export Rib 16/UP
Choice Beef Export Rib 16/DN
Choice Beef Lip On Ribeye 13/UP
Choice Beef Lip On Ribeye 13/DN
Choice Beef Lip On Ribeye Roll / No Tail
Choice Beef Bone-In Ribeye Steak
Choice Beef Bone-In Ribeye Steak / Frenched
Choice Beef Bnls Ribeye Steak / 1" Tail
Choice Beef Bnls Ribeye Steak / No Tail

SHORTLOIN

Choice Beef Shortloin / 3X2 / 23/UP
Choice Beef Porterhouse Steak
Choice Beef Porterhouse Steak / No 1st Cut
Choice Beef T-Bone Steak

STRIPLOIN

Choice Beef Bone-In Striploin
Choice Beef Bnls Striploin 0X1 ¼" Trim
Choice Beef Bnls Striploin 1X1
Choice Beef Bnls Striploin / Vein Off / STEAK READY / 1X1
Choice Beef Bnls Striploin / Vein Off / Strap Off / STEAK READY / 1X1
Choice Beef Bone-In CC Strip Steak
Choice Beef Bnls EE Strip Steak
Choice Beef Bnls CC Strip Steak
Choice Beef Bnls CC Strip Steak / Strap Off
Choice Beef Vein End Steak
Choice Beef Bnls Steak Slices / 2/4 oz.



TENDERLOIN

Choice Beef Tenderloin PSMO 5/DN
Choice Beef Tenderloin PSMO 5/UP
Choice Beef Tenderloin PSMO 6/UP
Choice Beef Tenderloin 190 / Strap Off / Close Trim
Choice Beef Tenderloin 190A / Complete Trim

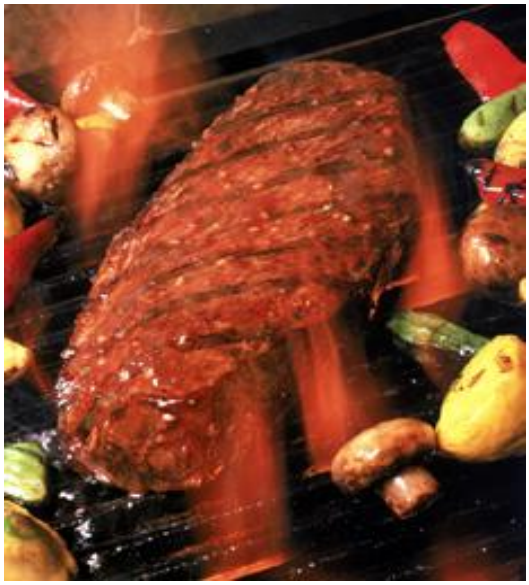
TENDERLOIN FILETS

Choice Beef Filet FC / Close Trim / Strap On
Choice Beef Filet FC / Close Trim / Strap On / Silver Off
Choice Beef Filet FC / Close Trim / Strap Off
Choice Beef Filet FC / Complete Trim
Choice Beef Filet CC / Close Trim / Strap On
Choice Beef Filet CC / Close Trim / Strap On / Silver Off
Choice Beef Filet CC / Close Trim / Strap Off
Choice Beef Filet CC / Complete Trim
Choice Beef Filet CC (Barrel Cut) / Close Trim / Strap On
Choice Beef Filet CC (Barrel Cut) / Close Trim / Strap On / Silver Off
Choice Beef Filet CC (Barrel Cut) / Close Trim / Strap Off
Choice Beef Filet CC (Barrel Cut) / Complete Trim
Choice Beef Bone-In CC Tenderloin Steak
Choice Beef Tenderloin Medallions 4 oz. (Subject to Availability)
Choice Beef Tenderloin Medallions 3 oz. (Subject to Availability)
Choice Beef Tenderloin Medallions 2 oz. (Subject to Availability)
Choice Beef Tenderloin Tails 3/5 oz.
Choice Beef Tenderloin Brochette Meat (Tips)
Choice Beef Tenderloin Stroganoff Meat





TOP BUTT



Choice Beef Top Butt 13/UP
Choice Beef Top Butt / Cap Off / Trimmed
Choice Beef Whole CC Top Butt / Trimmed
Choice Beef Whole CC Top Butt / Skinned
Choice Beef Full Cut Top Butt Steak
Choice Beef Full Cut Top Butt Steak / Square
Choice Beef Semi CC Top Butt Steak / Square
Choice Beef CC Top Butt Steak / Square
Choice Beef CC Top Butt Steak / Square / Skinned
Choice Beef CC Top Butt Steak / Bistro Cut
Choice Beef CC Top Butt Steak / Baseball Cut
Choice Beef Top Butt Cap / Skinned
Choice Beef Top Butt Cap Steak
Choice Beef Top Butt Cap Steak / Butterflied

BOTTOM BUTT

Choice Beef Bottom Butt Ball Tip (Butcher Heart) 2/UP
Choice Beef Bottom Butt Ball Tip (Butcher Heart) 2/DN
Choice Beef Bottom Butt Ball Tip (Butcher Heart) Skinned
Choice Beef Filet of Sirloin / Round
Choice Beef Filet of Sirloin / Round / Bacon Wrap
Choice Beef Filet of Sirloin / Oblong
Choice Beef Filet of Sirloin / Oblong - Butterflied
Choice Beef Bottom Butt Tri Tip (Triangle) Fat On
Choice Beef Bottom Butt Tri Tip (Triangle) Trimmed
Choice Beef Bottom Butt Tri Tip (Triangle) Skinned
Choice Beef Bottom Butt Tri Tip Steak

CHUCK

Choice Beef 2 Piece Chuck
Choice Beef Chuck Clod
Choice Beef Boneless Chuck Roll
Choice Beef Boneless Chuck Eye Roll

BRISKET / FLANK

Choice Beef Brisket / Whole
Choice Beef Brisket / Deli Trim
Choice Beef Brisket / Deli Trim / Point Off
Choice Beef Flank Steak

OUTER SKIRTS

Choice Beef Outer Skirt Steak / Whole
Choice Beef Outer Skirt Steak / Skin-Pin-Trim
Choice Beef Outer Skirt Steak / Skinned / Portioned

SHORT RIBS

Choice Beef Short Ribs / Whole
Choice Beef Bone-In Short Ribs
Choice Beef 2-Bone Short Ribs
Choice Beef 1-Bone Short Ribs
Choice Beef Boneless Short Ribs



ROUND

Choice Beef Steamship Round
Choice Beef Steamship Round w/ Handle
Choice Beef Inside Round
Choice Beef Inside Round / Complete Trim
Choice Beef Inside Round / Split –Tied
Choice Beef Eye Of Round

BEEF – MISCELLANEOUS

Oxtails / Whole; Oxtails / Trimmed / Disjointed / No Tips; Beef Liver / Whole; Beef Liver / Sliced 4oz.; Beef Back Ribs / Whole; Beef Back Ribs / Split; Beef Tongue / Whole; Choice Beef Chuck Stew Meat; Choice Beef Sirloin Stew Meat; Choice Beef Fajita Meat; Choice Beef Cubed Steaks





PREMIUM GROUND BEEF & PATTIES

Choose from our fine selection of premium 100% pure ground beef, available in different blends and flavor profiles to meet a variety of needs.

All our burgers are:

1. Ground fresh daily from safe, tested raw materials.
2. Available fresh or frozen.
3. Layer packed or cryo-vac packed for longer shelf life.
4. Available in a variety of sizes and shapes.
5. Made with beef from our exclusive harvest facility which provides consistent native cattle that are bred and fed within the Midwest.

"Prime" Burger

- Made from fresh USDA Prime whole muscle beef from Midwest native Angus cattle under 24 months of age for consistent quality, taste and texture. Average 78% lean.

"Triple Secret" Burger

- Made from our "secret" blend of fresh USDA Prime and Choice whole muscle beef cuts from Midwest native Angus cattle under 24 months of age for consistent quality, taste and texture. Average 80% lean.

Brisket/ShortRib/Chuck" Burger

- Made from our blend of three fresh USDA Choice whole muscle beef cuts from Midwest native Angus cattle under 24 months of age for consistent quality, taste and texture. Average 80% lean.

"Double Secret" Burger

- Made from our "secret" blend of fresh USDA Choice whole muscle beef from Midwest native Angus cattle under 24 months of age for consistent quality, taste and texture.
  Average 78% lean.

Choose your sizes

All your burgers are available in these sizes: 2oz Mini Round; 3.5oz Mini Square; Round sizes: 2:1, 3:1, 4:1, 6oz, 7oz, 10oz patties.



Food Safety Testing

All of our ground beef raw material undergoes N=60 robust testing in accordance with the beef industry "Best practices for Ground Beef" which includes a laboratory Certificate of Analysis. Your Ground Beef products are then produced under USDA Inspection. Our production facility is also 3rd party audited for food safety and sanitation to ensure the safest finished goods possible.

Looking for Specialty Burgers?

Ask us about our Kobe Burgers, Bison Burgers, Venison Burgers and Elk Burgers.

LAMB ~ *American, Colorado*



SHOULDER
- Lamb Shoulder / Bone-In
- Lamb Shoulder / Boneless
- Lamb Shoulder Chops

RACK
- 9 Rib Lamb Rack / Hotel
- 8 Rib Lamb Rack / Hotel
- 9 Rib Lamb Rack / Split & Chine Off
- 8 Rib Lamb Rack / Split & Chine Off
- 9 Rib Lamb Rack / Split / Cap Off
- 8 Rib Lamb Rack / Split / Cap Off
- 9 Rib Lamb Rack / Frenched / Cap Off /Deluxe
- 8 Rib Lamb Rack / Frenched / Cap Off / Deluxe
- Lamb Rib Chop / Frenched / Cap On
- Lamb Rib Chop / Frenched / Cap Off / Deluxe

LOIN
- Lamb Saddle / Whole
- Lamb Loin / Whole
- Lamb Loin / Split
- Lamb Loin / Boneless / Trimmed
- Lamb Loin Chops / EE
- Lamb Porterhouse Loin Chops
- Lamb Loin Medallions / Boneless



LEG
- Lamb Leg / Bone-In / Whole
- Lamb Leg / BRT
- Lamb Leg / BRT / Shankless
- Lamb Leg / BRT / Frenched Carving
- Lamb Inside Round / Boneless / Trimmed
- Lamb Shank / Whole
- Lamb Shank / Trimmed /Trotter Off
- Lamb Shank / Frenched Deluxe
- Lamb Hind Shanks / Frenched
- Lamb Osso Bucco

AMERICAN LAMB – MISCELLANEOUS
- Lamb Shoulder Stew Meat
- Lamb Brochette Meat / Deluxe
- Lamb / Ground
- Lamb Flank Steak
- Lamb Tenderloins
- Lamb Sweetbreads

LAMB ~ *Australian / New Zealand*

Australian Lamb Rack / 8 Rib / Frenched / 24-26oz / Fresh
Australian Lamb Rack / 8 Rib / Frenched / 26-28oz / Fresh
Australian Lamb Loins / Boneless / FRESH
New Zealand Lamb Rack / 8 Rib / Frenched / 10-12oz
New Zealand Lamb Rack / 8 Rib / Frenched / 14-16 oz
New Zealand Lamb Loins / Boneless
New Zealand Lamb Shanks



VEAL ~ *Special Fed, No. 1*



CHUCK

Special Fed Veal Chuck / Bone-In
Special Fed Veal Chuck / Boneless
Special Fed Veal Breast / Bone-In
Special Fed Veal Breast / Bone-In w/ Pocket
Special Fed Veal Breast / Boneless
Special Fed Veal Breast / Boneless w/ Pocket
Special Fed Veal Flank Steak

RACK

Special Fed 7 Rib Veal Rack / Hotel
Special Fed 7 Rib Veal Rack / Split & Chine Off
Special Fed 6 Rib Veal Rack / Cap Off / Chop Ready
Special Fed Veal Rib Chop / Cap Off
Special Fed Veal Rib Chop / Cap Off / Frenched

LOIN

Special Fed Veal Loin / Bone-In / Split
Special Fed Veal Loin Chop / KC Style
Special Fed Veal Porterhouse Chop
Special Fed Veal Loin / Boneless / 0X0
Special Fed Veal Striploin Medallions
Special Fed Veal Sirloin Butt / Skinned / Whole
Special Fed Veal Sirloin Slices
Special Fed Veal Sirloin Medallions
Special Fed Veal Short Tenders
Special Fed Veal Butt Tenders



LEG

Special Fed Veal Leg / Whole / Bon-In
Special Fed Veal Leg / Boneless
Special Fed Veal Leg Slices
Special Fed Veal Top Round / Skinned
Special Fed Veal Top Round Slices
Special Fed Veal Hind Shank / Whole
Special Fed Veal Hind Shank Osso Bucco

SPECIAL FED VEAL – MISCELLANEOUS

Special Fed Veal Cheek Meat
Special Fed Veal Liver / Whole
Special Fed Veal Liver / Sliced 4oz
Special Fed Veal Sweetbreads
Special Fed Veal Sweetbreads / Heartside Only
Veal / Ground
Veal Cubed Steak
Breaded Veal Luncheon Steaks
Glace de Veau / Premium Veal Glaze

PORK



LOIN

Pork Loin / Bone-In / Whole 14/17
Pork Loin / Whole / Chine Off
Pork Loin CC / Bone-In
Pork Loin CC / Feather & Chine Off / Chop

Ready

Pork Loin / Crown Roast / Frenched
Pork Loin / BRT
Pork Loin / Boneless / Whole
Pork Loin / CC / Boneless Canadian
Pork Loin Chop / End to End
Pork Loin Chop / CC / Semi-Boneless /

Deluxe

Pork Loin Chop / CC / Ditka Style
Pork Loin Chop / CC / Ditka Style / Single Muscle
Pork Loin Chop / CC / Frenched – Deluxe / Single Bone
Pork Loin Chop / CC / Frenched – Deluxe / Single Bone / Single Muscle
Pork Loin Chop / CC / Frenched – Deluxe / Double Bone
Pork Loin Chop / CC / Frenched – Deluxe / Double Bone / Single Muscle
Pork Loin Chop / Porterhouse
Pork Loin Chop / Boneless
Pork Loin Chop / Boneless / Single Muscle
Pork Loin Chop / Boneless – Butterflied
Pork Loin Chop / Boneless – Butterflied / Single Muscle
Pork Tenderloin / Strap Off
Pork Tenderloin Filets / CC / Complete Trim



BUTT / RIBS

Pork Butt / Bone-In
Pork Butt / Boneless
Pork Spare Ribs / Whole
Pork Spare Ribs / St. Louis Style
Pork Brisket Bones / (Rib Tips)
Pork Riblets
Pork Back Ribs / Skinned / 1 ¼ DN
Pork Back Ribs / Skinned / 1 ½ DN
Pork Back Ribs / Skinned / 1 ¾ DN

PORK – MISCELLANEOUS

Pork / Ground
Pork Stew Meat
Pork Fajita Meat
Pork Cubes / Kabob Meat
Pork Cutlets
Smoked Pork Hocks
Smoked Pork Loin (Kassler Rib)

100% NATURAL BEEF; BISON; PORK

No Hormones; No Antibiotics Ever! It Simply Tastes Better
Better because it's not watered down by hormones and antibiotics. Better because cattle are raised on natural feed a lean, tender texture. And better because it's 100% natural, the way steak is meant to taste.

100% NATURAL BEEF

Chuck
Boneless Shoulder Clod
Boneless Chuck Roll Neck-off
Chuck tender
Rib
Bone-In Rib
Boneless Ribeye Lip On
Boneless Ribeye Lip On Split
Back Ribs
Loin
0X1 Short Loin
0X1 Boneless Strip Loin
1X1 Boneless Strip Loin
0X1 Boneless Strip Loin Split
Top Sirloin Butt
Tenderloin SMO
Tenderloin Butt
Round
Peeled Knuckle
Inside Round
Steamship Round
Bottom Round Flat
Boneless Eye of Round
Thin Meat
Outside Skirt Steak
Inside Skirt Steak
Boneless Flapmeat Bottom Sirloin Butt
Tri Tip Peeled Bottom Sirloin Butt
Flank Steak
Brisket
Grind
Ground 90% lean
Ground 80% lean
Fresh Beef Patties

Natural means never treated with hormones or antibiotics – ever.

Animals are ethically raised with sustainable practices.

For years, ranchers have been treating cattle with growth hormones to increase their size – thereby increasing their profits. Trouble is, hormones really only add more water weight, so the flavor and texture of the meat is compromised.

It's just common sense: the less beef is treated, the healthier and better tasting it is. Antibiotics are used to keep cattle from contracting and spreading illness. Conclusive evidence of their long-term use, and effects on humans and the environment, is not yet available.

Some brands boast the "Natural" label, but only cease using hormones and antibiotics 100 days before harvest. At Niman Ranch and Tallgrass Beef we mean what we say: No hormones and no antibiotics ever. That's natural.

100% NATURAL BISON

No Hormones; No Antibiotics Ever! Bison tastes similar to natural beef but is sweeter and tenderer. It is tender, flavorful, delicious and good for you! All TenderBison™ products are all natural: they come from premium grade, ranch-raised, grain-finished bison. Our bison are source verified, and tested by the USDA to be free of growth hormones and stimulants. No animal byproducts are ever fed to bison.

Chuck
Boneless Shoulder Clod
Boneless Chuck Roll Neck-off
Chuck tender
Rib
Bone-In Rib
Boneless Ribeye Lip On
Boneless Ribeye Lip On Split
Back Ribs
Loin
0X1 Short Loin
0X1 Boneless Strip Loin
1X1 Boneless Strip Loin
0X1 Boneless Strip Loin Split
Top Sirloin Butt
Tenderloin SMO
Tenderloin Butt
Round
Peeled Knuckle
Inside Round
Steamship Round
Bottom Round Flat
Boneless Eye of Round
Thin Meat
Outside Skirt Steak
Inside Skirt Steak
Boneless Flapmeat Bottom Sirloin Butt
Tri Tip Peeled Bottom Sirloin Butt
Flank Steak
Brisket
Grind
Ground 90% lean
Ground 80% lean
Fresh Beef Patties



Natural Bison Fast Facts

Is bison a healthy choice?

Yes, bison is one of the most nutritious meats you can eat. It is tender, flavorful and better for you than even skinless chicken.

It's the perfect addition to a heart-healthy lifestyle. Bison is an excellent source of high quality protein, iron, and B vitamins. It's incredibly nutrient-rich and satisfying. Yet it's low in calories, cholesterol and fat.

Bison is healthier than beef, chicken or pork

- 1/3 less fat, calories, cholesterol than skinless breast of chicken
- Contains Omega threes
- High in Iron
- High in Protein

How should it be prepared?

We recommend bison be cooked to medium rare or medium. Because it is such a lean meat, overcooking may result in a dry burger or steak.

What makes TenderBison all-natural?

All TenderBison™ products are all natural: they come from premium grade, ranch-raised, grain-finished bison. Our bison are source verified, and tested by the USDA to be free of growth hormones and stimulants. No animal byproducts are ever fed to bison.

100% NATURAL PORK

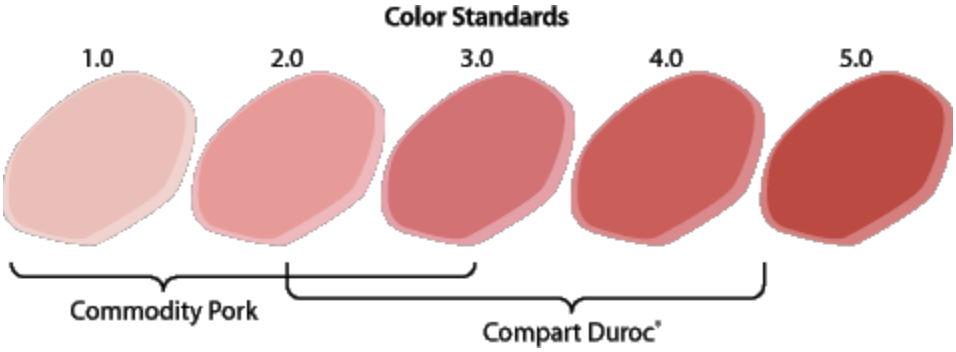
ALL NATURAL PREMIUM PORK

"All Natural," mouthwatering, rich flavored pork, with superior tenderness and natural juiciness. Raised on local family farms using environmentally sustainable farming. These unique attributes translate into a more tender, juicy and flavorful dining experience. This selection of pork enables you to enjoy fresh pork in its natural flavor and juice, without injecting or pumping.

Apple Smoked Bacon
Pork Loin
Pork Tenderloin
Back Ribs
Short Ribs
Pork Butts
Pork Racks

A Difference You Can See and Taste! Quality Starts With the Right Breed — Compart Duroc, the "Black Angus" of Pork

The Black Angus breed of cattle is well known for its superior quality. This same phenomenon is also true of Duroc pork. The Duroc breed excels for meat quality and eating characteristics documented in tests performed by the National Pork Producers.



Redder is Better

Although pork is known as "the other white meat," in its raw form dark pink to dark reddish pink is the most desirable color to look for when buying pork. This has caused some confusion for the consumer, because all pork turns white after being cooked. Darker, reddish raw pork will typically be juicier, more tender, and have a higher pH than lighter colored raw pork. These characteristics are essential for superior eating quality.

Compart Family Farms

Premium quality Compart Duroc pork is the result of a carefully managed pork breeding program. Compart Duroc hogs are bred, born and raised on small farms where family members are involved in the day-to-day management of their stock. The breeding program is the result of over 55 years of combining the very best purebred lines of the Duroc breed. Compart Family Farms™ have also conducted extensive research and development to create a proprietary Compart Duroc feeding program. This, coupled with raising the pigs in comfortable, environmentally stable facilities, reduces stresses that adversely affect muscle quality.

WAGYU BEEF & WILD GAME

WAGYU BEEF



Known for its rich juicy flavor and extraordinary tenderness and texture, Wagyu beef originated in Kobe, Japan, where it is produced under traditional conditions.

There is so much distinctive marbling spread throughout Wagyu beef, it is often referred to as "white steak." Marbling is the essence of great beef and Wagyu beef's ratio of marbled fat to meat is higher by far (as much as 10 times higher) than any other beef, infusing it with unmatched taste and giving it remarkable tenderness. No other breed has such a high content of oleaginous, unsaturated fat.

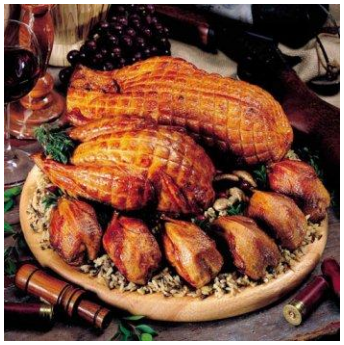
Buedel offers Wagyu strip steaks, filets, ribeye steaks, porterhouse steaks, tenderloin roast for chateaubriand, and Kobe burgers.

WILD GAME

Buedel brings you a quality line of Game meats and specialty items:



- New Zealand Cervena Venison
- Buffalo
- Wild boar
- Ostrich
- Black Bear
- Elk
- Rabbit
- Game Birds:
    - Pheasant
    - Partridge
    - Squab
    - Guinea hen
    - Poussin
        - Quail and quail eggs
- Alligator
- Foie gras
- Kobe (wagyu) beef



ADDITIONAL ITEMS AVAILABLE UPON REQUEST
Wild game is subject to seasonal availability.

FOOD SAFETY & GMP CERTIFICATIONS

USDA United States Department of Agriculture

The Food Safety and Inspection Service (FSIS) is the public health agency in the U.S. Department of Agriculture responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe, wholesome, and correctly labeled and packaged, as required by the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act.

NSF Cook & Thurber

NSF Cook & Thurber is the leading provider of comprehensive food safety services for the food, beverage, animal feed, and packaging industries.
The NSF Cook & Thurber team is a experienced group of unique specialists, each with over 20 years of industry experience. This team is equipped to consult, perform audits and certify to the NSF Cook & Thurber guidelines, custom audits or any of the internationally recognized food safety and quality standards. Among their specialities, the NSF Cook & Thurber services include process-based food safety and quality audits, consulting, and food security audits.

NAMP
North American Meat Processors Association

NAMP members are a tight-knit group of meat processors, distributors and associates who rise above competitive concerns to support each other on common ground.

Beef Industry BIFSCO Food Safety Council

The Beef Industry Food Safety Council is committed to developing industry-wide, science-based strategies to solve the problems of food borne pathogens in beef. The Council will accomplish this by identifying and prioritizing research needs from farm to table; developing programs to help industry segments operate in today's business environment; speaking with one voice in seeking regulatory and legislative solutions through education; developing and implementing industry information programs to assist in the transfer of technology into the market place and providing pertinent, accurate and reliable information to consumers.