

Buedel

Fine Meats and Provisions



Excellence and Integrity in Fine Meats

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



Niman Ranch Catalog



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

WWW.BUEDELFOODS.COM





OVERVIEW

Buedel Fine Meats and Provisions

Buedel Fine Meats and Provisions established in 1907 in the home of the Chicago Union Stockyards. We specialize in USDA Prime and Choice steaks and chops from the finest native Midwest grain fed cattle. We are a meat packing company that operates with the highest standards of product consistency, reliable service, creativity, and diligent food safety.

We are proud to offer you and your guests the absolute finest properly aged, restaurant quality steaks and chops. Our large selection of USDA graded portion control and boxed sub-primal products insures your customers have a delectable experience time and time again.

- We offer premium **quality fresh beef, veal, pork and lamb portion-control steaks and chops** for foodservice. Our quality starts with USDA Prime and USDA Choice Grain Fed Mid-Western Cattle which are recognized for optimal quality and consistency. American Lamb from Colorado, No. 1 Special Fed Veal, and Butcher-type pork carry the same quality standards we demand.
- Our meats are properly aged and cut to our strict specification guidelines. An essential part of quality is consistency. We focus on the art of steak cutting. We have over 100 years of experience delivering quality products to the exact specifications our customers demand. Each steak and chop is carefully cut to the proper size, weight, shape, and texture - consistently!
- Our USDA Inspected processing plant is also 3rd party audited for food safety, sanitation, food defense, food security and HACCP to further ensure our customers receive safe products.
- We operate with a philosophy of creating value for our customers through **honesty, integrity, customer intimacy** and **competitive commercial terms**.

Allow us to show you what we can do for your operation. We think you'll notice the difference.

Attention to detail, pride in workmanship, and a commitment to quality is what Buedel brings to your table. This is our mission, and our promise.

Attention • Pride • Commitment





The Niman Ranch Story



History:

Niman Ranch started in the early 1970s on an eleven acre ranch in a small coastal town, just north of San Francisco. The animals were raised using traditional, humane husbandry methods and given wholesome all-natural feeds. Before long, Niman Ranch beef became a favorite in local grocery stores and at San Francisco Bay Area restaurants.

In 1995, Niman Ranch added pork to its offering when Paul Willis, of Thornton Iowa was working to revitalize sustainable hog farming methods in the Midwest. Paul's commitment to raise hogs in a humane, old-fashioned way matched Niman Ranch's own principles. Niman Ranch now offered beef, pork and lamb - as rancher Jeannie McCormack had been raising lamb for Niman Ranch since 1992.

Today, the Niman Ranch network has grown to include over 650 independent American farmers and ranchers. Whether they raise hogs, beef or lamb, they all share Niman Ranch's dedication to strict protocols and the belief that all-natural, humane and sustainable methods produce great flavor.

- Humanely Raised by the Largest Network of U.S. Family Farmers and Ranchers
- Never Given Antibiotics or Added Hormones - Ever
- Fed Only the Finest All Vegetarian Feeds

Going Beyond Natural:

We go beyond the USDA definition of natural (minimally processed - no artificial ingredients) because we believe it also means the animals have been raised humanely, without antibiotics or added hormones and fed an all natural vegetarian diet. At Niman Ranch, “naturally raised” isn’t a trend. Naturally raised has been our business and our passion for over 30 years. Our mission has remained steadfast: to raise livestock traditionally, humanely, and sustainably to deliver the finest tasting meat in the world.



Breeds:

The finest tasting meat in the world starts with the finest breeds. To obtain the quality of marbling and tenderness that Niman Ranch pork has become famous for, we suggest our farmers raise a genetic cross of Durok, Berkshire and Chester White hogs. All of the cattle in the Niman Ranch program are from Angus breeds.

Feeds:

You care about what you and your family eat. That's why we care about what our animals eat too --and maybe more importantly what they don't. All our livestock are fed all vegetarian feeds. They are never given added hormones, antibiotics or animal by-products - ever.

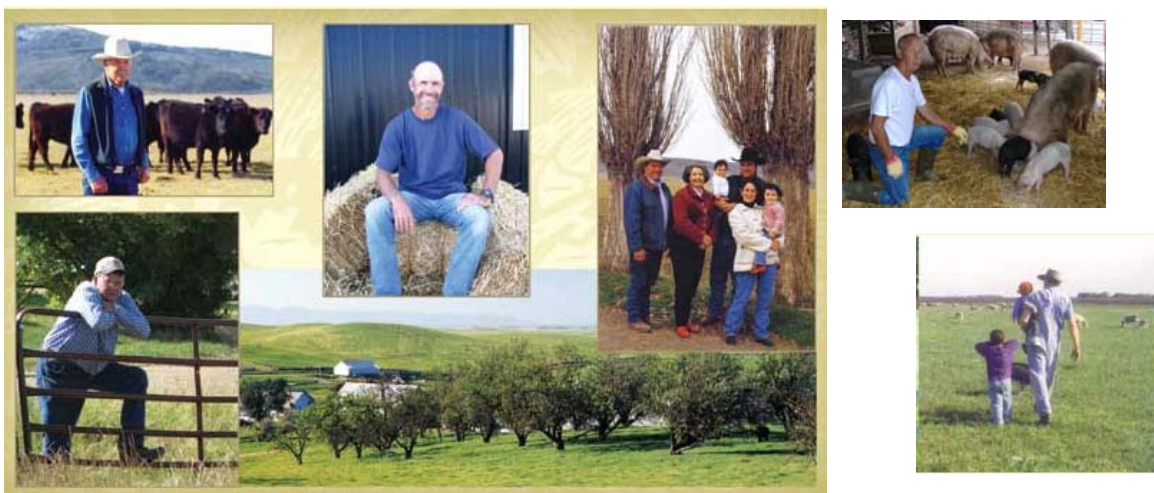
Animal Care:

We know that an animal's quality of life impacts the quality of the meat we eat. We have the strictest rules for how our livestock is raised. Our hogs spend their time out of doors and in deeply bedded pens, with continual access to fresh water and protection from the elements. Our cattle and lamb are raised on pasture and then finished on high quality feeds on lots where they are provided with plenty of space and access to water and feed.

Third Party Verification:

Niman Ranch is proud to have set the industry standard, for sustainable and humane practices. We are excited about our recent work with animal handling expert and renowned author Dr. Temple Grandin to further improve our program.

We Are Proud to Support the Nation's Largest Network of U.S. Family Farmers and Ranchers:





NIMAN RANCH CATALOG



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Code	Product Description	Ave. Wt/ Piece	Pcs/ Bag	Bags/ Case	Case Wt.
	NIMAN RANCH BEEF				
	Chuck				
101700-51	Beef 116A Chuck Roll 1"	22.3	1	3	67.0
101800-51	Beef Chuck, Whole, Boneless Cut Case	38.0	1	2	76.0
101805-51	Beef 116B Chuck Tender	3.5	6	4	85.0
102000-51	Beef 114A Clod	23.3	1	3	70.0
102020-51	Beef 114F Clod Tender(Teres Major)	1.0	17	4	68.0
102010-51	Beef 114E Clod Heart	8.5	1	10	85.0
101920-51	Beef 114D Clod Flat Iron XT	5.9	2	4	47.0
112700-51	Beef 130D Chuck Short Ribs, Boneless	2.7	4	6	65.0
113000-51	Chuck Tail Flap	3.3	2	12	80.0
	Rib				
117000-61	Beef 103 Full Rib, combo	54.2	24	1	1300.0
117110-51	Beef 107 Rib Modified	32.5	1	2	65.0
117200-51	Beef Rib 109 3x4 TEMPORARILY UNAVAILABLE	30.0	1	2	60.0
117500-51	Beef 109E Export Rib	16.3	1	4	65.0
117600-51	Beef 112A Ribeye 2x2 Lipon Bnls	16.0	1	5	80.0
118200-51	Beef 124 Back Ribs Notched	4.3	2	7	60.0
	Loin				
128900-51	Beef 175 Striploin Bone-in 2x3	20.0	1	4	80.0
128601-51	Beef 180 Strip Loin, Boneless 0x1	13.0	1	4	52.0
127800-51	Beef 174 Short Loin 0x1	23.3	1	3	70.0
129400-51	Beef 189A Tenderloin PSMO	7.1	1	12	85.0
129500-51	Beef 191A Stub Tenderloin, Peeled	3.1	2	9	55.0
130500-51	Beef Loin Tails	4.3	3	5	65.0
130390-51	Beef 184E Top Sirloin 2 pc	0.0	0	0	0.0
130400-51	Beef 184 Top Sirloin Boneless	14.0	1	5	70.0
127600-51	Beef 185D Tri Tip Pld	2.5	8	4	80.0
130200-51	Beef 185A Btm Sirloin Flap	4.6	3	6	83.0
130800-51	Beef 185B Ball Tip	2.0	8	4	65.0
	Round				
145300-51	Beef 169 Inside Round XT	23.3	1	3	70.0
145310-51	Beef 169 Inside Round Denuded	20.0	1	3	60.0
145401-51	Beef 169A Inside Round, Cap Off	13.0	1	5	65.0
145700-51	Beef 167A Knuckle Pld, Tip Off	11.7	1	6	70.0
144800-51	Beef 171B Bottom Round Flat	15.0	1	4	60.0
146000-51	Beef 171C Round Eye	5.8	1	12	70.0
147700-51	Beef 171F Heel Meat	3.9	3	6	70.0

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Code	Product Description	Ave. Wt/ Piece	Pcs/ Bag	Bags/ Case	Case Wt.
	Brisket, Flank & Plate				
161500-51	Beef 120 Brisket, Point On	13.8	1	4	55.0
162000-51	Beef 120A Brisket, Point Off	6.7	1	12	80.0
158100-51	Beef 193 Flank Steak	2.5	5	6	75.0
159400-51	Beef plate (Navel)	8.3	1	9	75.0
125900-51	Beef 123A Short Ribs - whole	5.0	2	7	70.0
160900-51	Beef 121D Inside Skirt	3.3	4	6	80.0
160800-51	Beef 121C Outside Skirt	2.2	4	8	70.0
160801-51	BF 121C SKIRT OUTSIDE, Peeled CH	0.0	4	8	0.0
180300-51	Beef 140 Hanging Tender	1.9	4	10	75.0
	Ground Beef				
165350-55	Fresh 80% Ground Beef, Fine Grind			8	40.0
165350-56	Fresh 80% Ground Beef, Fine Grind-Retail Pack			12	12.0
165201-52	Fresh 75% Ground Beef, Coarse Grind			4	40.0
165392-52	Retail Box 1/3 Lb Patty-Frozen	1.33		12	15.96
165393-51	Retail Box 2oz Mini Burgers	2oz		12	12.0
165386-51	Ground Beef, 4/5lb FRZ	5.0	1	4	20.0
165383-51	Ground Beef 80% Lean, 3:1 Patties IQF Oval	0.3	45	1	15.0
	Offal				
177700-52	Beef Heart, frozen	2.8	2	2	11.0
178000-51	Beef Liver, frozen	17.0	1	2	34.0
178800-51	Beef Oxtail, frozen, whole	6.0	3	2	36.0
179500-51	Beef Tongue, frozen, boneless	1.8	3	2	11.0
180500-51	Beef Cheeks, frozen	0.8	20	1	15.0
180000-51	Beef Honeycomb Tripe, frozen	1.0	5	2	10.0
	PORK				
316120-1	Whole Market Hog Split, No Head , Special Order	198.0	0	0	0.0
316110-1	Whole Market Hog, Head On, Not Split	0.0	0	1	0.0
	Loin				
321600-51	Pork Loin, Bone In, Whole, 1/4" trim	17.0	2	2	68.0
322500-51	Pork Loin, Bone In, Center Cut, 1/4" trim	12.0	2	2	48.0
322501-51	PK LOIN,10-RIB,C.C.,SKIN ON 2 PC CASE	9.0	2	2	60.0
322510-51	PK LOIN, BONE-IN, C.C., CHINE, & TENDER OFF	8.5	1	4	34.0
322600-50	Pork Loin, Boneless, Center Cut	8.5	1	6	36.0
322606-51	PK LOIN CC BNLS, 1/3 Pieces Retail Ready	0.0	1	6	13.0
322610-51	PK LOIN, BNLS,WHOLE	11.0	1	6	66.0
329001-51	Pork 10-Rib Rack, Chop Ready	5.5	2	4	44.0
328900-51	Pork 8-Rib Rack, Chop Ready	4.6	2	4	36.8
328905-51	Pork 8-Rib rack, Frenched	4.1	2	4	32.8
332900-51	PK TOP SIRLOIN, BNLS, TRIMMED	1.2	2	5	12.0
332901-51	PK TOP SIRLOIN, BNLS, UNTRIMMED	2.0	5	5	50.0
335900-51	Pork Tenderloin	0.9	2	6	10.9

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Code	Product Description	Ave. Wt/ Piece	Pcs/ Bag	Bags/ Case	Case Wt.
335900-52	Pork Tenderloin, 1pc Retail Bag	1.0	1	12	12.0
336500-51	Pork Tenderloin, Stub Tender (Head Filet)	0.5	5	5	12.5
324300-51	Pork Baby Back Ribs	1.7	2	6	20.4
324300-52	Pork Baby Back Ribs-1 pc Retail	1.7	1	12	20.4
328302-51	Pork blade end, chined	3.5	10	4	140.0
	Butt				
318200-51	Pork Butt, Bone In	9.2	2	3	55.4
318300-51	Pork Butt, Boneless	7.0	2	4	56.0
	Picnic				
316800-53	Pork Picnic, Bone In, Skin On	8.5	1	4	34.0
317000-51	Pork Picnic, Boneless, 80% Lean	0.0	0	0	60.0
317010-51	Pork Picnic, Boneless, 72% Lean, Wax	0.0	0	0	60.0
318000-51	Pork Cushion - 90% Lean VP	1.8	4	6	42.0
350401-51	Pork Jowls, Skinless, Slashed	2.0	0	0	50.0
	Fresh Ham				
339001-51	Pork Leg, Bone In, Skinless	20.0	1	2	40.0
339000-51	Pork Leg, Bone In, Skin On	23.0	1	2	46.0
339800-51	Pork Hindshanks, Skinless	1.7	5	6	51.0
339802-51	Pork Hindshanks, Skin On	1.7	3	5	43.0
339900-51	PK Hindshank Osso Buco-FROZEN	0.0	10	4	0.0
	Belly				
342700-51	Pork Belly, Skinless, Squared	8.0	2	3	48.0
343101-51	Pork Belly, Skin On, Squared	10.0	2		
343100-51	Pork Belly, Sparerib On, Skin On, Untrimmed	15.0	1	3	45.0
	Spareribs				
346800-52	Pork Spareribs, As Is	3.2	2	5	32.0
347900-51	Pork Spareribs, Hard Bone Off	3.0	3	3	27.0
347800-51	Pork Spareribs, St. Louis Style	2.5	2	6	30.0
347800-54	Pork Spareribs, St. Louis Style-Retail Pack	2.5	1	12	30.0
	Feet, Hocks, Fat, & Offal				
343300-51	Ground Pork (10 Lb.)	10.0	0	3	30.0
349900-51	Pork back fat	5.0	2	5	50.0
350800-52	PK FEET,FRONT,HOCK ON,UNSPLIT-Bagged	1.6	16	1	25.6
355401-51	Pork Trim, Boneless, 72% Lean	0.0	0	0	60.0
351300-51	Pig Tails	0.3	0	0	30.0
353900-51	Pork Leaf Lard	0.0	0	0	10.0
354100-51	Pork Caul Fat, frozen	0.0	0	0	10.0
354200-51	Pork Cheeks, Frozen	0.0	0	0	10.0
350300-51	Pig Head, Frozen	0.0	0	0	10.0
355000-51	Pork Liver, frozen	0.0	0	0	10.0
	LAMB				
291000-1	Lamb Carcass 200 Whole, 64-67 lbs	64-67	1	1	VAR

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Code	Product Description	Ave. Wt/ Piece	Pcs/ Bag	Bags/ Case	Case Wt.
291001-51	Lamb Carcass, 200B Niman Ranch Lamb Pack	0.0	var	24	45-50
	Shoulder				
291310-51	Lamb Shoulder 207 4-rib, Sq cut, Split, Neck off, Up	6.5-9.5	1	6	48.0
291410-51	Lamb Shoulder 208 Boneless, Not netted or tied	4.4-6.5	1	6	33.0
291410-53	Lamb Shoulder 208 Boneless Netted	4.4-6.5	1	6	33.0
291504-51	Lamb Shoulder 295 Stew 1-1½" Cube	0.0	0	2	10.0
293700-52	Lamb Neck, FRZ	≈1.8	35	1	44.0
	Rack				
294110-51	Lamb Rack 204 Double, 4in tail	6-8.5	1	6	43.5
294200-53	Lamb Rack 204A, 4" Tail, Cap & Feather On, Chine Off	3.5	1	8	25.6
294210-51	Lamb Rack 204B* 4in tail, cap off, pld	1.5-2	2	6	20-23
294500-53	Lamb Rack 204C, Split, 4" tail, chined, cap on, frenched	2.3	1	8	18.4
294600-51	Lamb Rack 204D 4in tail, 3in Frch, cap off, pld	1.3-1.9	1	12	19.2
	Loin				
295311-51	Lamb Loin 231 Double, Whole	7.5-11	1	6	54.8
295402-51	Lamb Loin 232A Split, 1x1, Block ready	2-3	1	6	15.0
295502-53	Lamb Loin 232C Single, Bnls, 2-pack (Noisette)	1.0	2	6	12.0
295503-53	Lamb Loin 232D Short Tenderloin, Bnls, 4-pack	0.2	4	8	7.4
295501-53	Lamb Loin 232B Double, Bnls, Tndrs out, Tied	2.8	1	4	11.2
295550-51	Lamb Loin 123A* Pre-scored 1¼", Knife-Ready	2.8-4.1	1	6	15.0
295607-51	Lamb Loin Chop Appetizer 1.2-1.4 oz per pc	1.3 oz	23	6	9.0
295608-51	Lamb Loin Chop Appetizer 5 oz per pc	.5 oz	5-7	6	9.0
	Leg				
296405-51	Lamb Leg 233 Trotter On	0.0	1	6	0.0
296500-51	Lamb Leg 233A Trotter Off	0.0	1	6	61.5
297200-53	Lamb Leg 233D Semi-Bnls, Shank Off	7.0	1	4	28.0
297300-53	Lamb Leg 234 Netted Boneless	6.4	1	4	25.6
297303-51	Lamb Leg 233C* Fr Crv Netted, Aitch&Femur removed	6-9	1	4	29.6
298201-53	Lamb Sirloin 234G Peeled, Bnls, 2-pack	1.0	2	6	12.0
298500-51	Lamb Leg 234E Inside, Bnls, 1-pack 1/8" Trim	1.4-2	1	6	10.4
298700-51	Lamb Leg 234C Butterflied Bnls, 1-pack	2.9-3.6	1	6	19.4
299500-51	Lamb Leg 295A Kabob 1½-2" Cube	0.0	0	2	10.0
	Breast				
300200-51	Lamb Breast 209	2.3-3.3	1	20	54.0
300700-51	Lamb Ribs 209A Denver Ribs, Breast Bones Off	.9-1.2	2	6	12.6
301800-51	Lamb Breast Bone Deckle	0.0	60	1	60.0
	Shanks				
301001-51	Lamb Foreshank 210	.9-1.3	2	8	17-19
301200-51	Lamb Leg 233G Hindshank, Heel On	1.1-1.6	2	4	10.4
	Ground Lamb & Thin Meats				
299800-51	Ground Lamb, 80% lean FRZ	0.0	1	2	10.0
299800-52	Ground Lamb, 1 Lb. FRZ	0.0	1	20	20.0



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Bones & Offal					
302000-52	Lamb Femur Bones FRZ	.55-.85	20lb	3	60.0
302700-52	Lamb Tongue FRZ	.33	30	1	10.0
302800-52	Lamb Sweetbreads FRZ	.1	100	1	10.0
304100-52	Lamb Cheeks FRZ	.12	86	1	10.0
302300-52	Lamb Heart FRZ	.56	18	1	10.1
302900-52	Lamb Spleen FRZ	.24	42	1	10.0
302400-52	Lamb Kidney FRZ	.17	60	1	10.0
302500-52	Lamb Liver FRZ	2.0	5	1	10.0
Trimmings					
303100-52	Lamb Trim 80% Visual Lean VP FRZ	0.0	15lb	4	60.0
303200-52	Lamb Trim 65% Visual Lean VP FRZ	0.0	15lb	4	60.0
Deli Meats & Charcuterie					
177203-51	Uncured Roast Beef, Sliced 6 Oz.	0.00	0	10	3.8
175551-51	Uncured Corned Beef, Sliced 6oz.	0.00	0	10	3.8
176401-51	Uncured Pastrami, Sliced 6 Oz.	0.00	0	10	3.8
397303-51	Uncured Beef Franks, Sheep Casing 2.4 oz.	0.00	5	12	9.0
399390-51	Uncured Kentucky Bourbon Sausage 3oz.	0.00	4	12	9.0
Artisanal Salame					
399006-51	Uncured Italian Dry Salame 8 oz.Chub	0.50	1	12	6.0
399060-51	Uncured Herb Salame 8 oz. Chub	0.50	1	12	6.0
399030-51	Uncured Pepper Salame 8 oz.Chub	0.50	1	12	6.0
399050-51	Uncured Cajun Salame 8 oz.Chub	0.50	1	12	6.0
399040-51	Uncured Sopressata 8 oz.Chub	0.50	1	12	6.0
399008-51	Sliced Uncured Italian Dry Salame, Pillow Pack	0.75	1	12	9.0
399031-51	Sliced Uncured Pepper Salame Pillow Pack	0.63	1	12	7.5
Beef					
175550-51	Uncured Cooked Corned Beef Round	6.50	1	2	13.5
176100-51	Pastrami, Navel	3.80	2	4	30.0
176300-51	Pastrami, First-Cut Brisket	5.60	1	5	28.0
175300-51	Corned beef brisket, cooked	10.00	1	4	40.0
Pork					
393720-51	Smoked Pork Loin, Fully Cooked	9.0	1	2	18.0
352400-51	Guanciale	1.0	2	5	5.0
393500-51	Cooked "St. Louis Style Pork Ribs" in BBQ sauce, 1 side	2.8	1	12	33.0
393501-51	Cooked "St. Louis Style Pork Ribs" in BBQ sauce, 1/2 side	1.3	1	12	15.0
393800-51	Cooked Pulled Pork w/ BBQ Sauce 12/1 lb Retail	0.00	1	12	12.0
393800-53	Cooked Pulled Pork w/ BBQ Sauce 4/3 Lb.Bulk	0.00	0	4	12.0
393810-51	Cooked Pulled Pork 4/3 Lb. No Sauce-SPECIAL ORDER	0.00	0	4	12.0
351900-51	Salt pork, retail-size packages (1/2 to 3/4 lb. each)	0.8	1	12	9.0
Canadian Bacon					
392500-51	Uncured Canadian Bacon 7oz Retail	0.00	1	16	7.0



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Code	Product Description	Ave. Wt/ Piece	Pcs/ Bag	Bags/ Case	Case Wt.
392500-52	Uncured Canadian Bacon, Sliced Bulk Pack	0.0	0	2	10.0
392501-51	Uncured Canadian Bacon Stick	0.0	1	4	12.0
	Bacon				
391901-51	Uncured Bacon Applewood Smoked Retail	0.75	1	16	12.0
391920-51	Uncured Maple Bacon Retail	0.75	1	16	12.0
391924-51	Uncured Pepper Bacon Retail	0.75	1	16	12.0
391928-51	Uncured Chipotle Bacon Retail	0.75	1	16	12.0
391200-52	Bacon, Applewood Smoked Retail	0.75	1	16	12.0
	Bulk Bacon				
389600-51	Bacon ends & pieces (frozen 30-lb. case)	30.00	1	1	30.0
392310-51	Uncured Bacon Ends & Pieces FRZ	0.00	-	-	30.0
390500-51	Bacon, slab, applewood smoked	8.00	1	2	16.0
391200-51	Bacon, bulk, applewood smoked, 12 to 14 slices per lb.	2.50	1	6	15.0
391200-53	Bacon, PP CC Layout 12/14-SPECIAL ORDER	0.00	1	1	15.0
391700-51	Bacon, bulk, applewood smoked, 14 to 18 slices per lb.	2.50	1	6	15.0
391901-53	Uncured Bulk Bacon, Applewood Smoked, 12/14 slices p	2.50	1	6	15.0
391901-54	Uncured Bacon, CC Layout 12/14	0.00	1	1	15.0
	Packaged Hot Dogs				
397303-51	Uncured Beef Franks, Sheep Casing 2.4 oz.	0.00	5	12	9.0
397005-51	Original Fearless Franks, Beef 11 oz. Retail Pack	0.69	4	12	8.3
397006-51	Uncured Beef Fearless Franks, 11 oz. Retail Pack	0.69	4	12	8.3
397701-51	Hot dogs, uncured, beef and pork "Fearless Franks", 8:1,	1.00	8	12	12.00
	Bulk Hot Dogs				
397300-53	Uncured Beef Franks, Sheep Casing 8" FRZ	0.00	0	2	10.0
397025-51	4:1 Beef Frank Bulk	0.00	0	2	10.0
397024-51	5:1 Beef Frank Bulk	0.00	0	2	10.0
397026-51	6:1 Beef Frank Bulk	0.00	0	2	10.0
397027-51	Uncured Beef Frank, 4:1 Bulk 2/5lb FRZ	0.00	0	2	10.0
397008-51	Uncured Beef Frank, 6:1 Bulk 6/5lb FRZ	0.00	0	6	30.0
397300-53	Uncured Beef Franks, Sheep Casing 8" FRZ	0.00	0	2	10.0
	Applewood Smoked Cured Hams				
366800-51	Cured Bone-In Ham, Whole (SPECIAL ORDER)	20.00	1	2	40.0
367700-51	Ham, Cured, Whole, Boneless (11 to 15 lbs.)	12.00	1	2	24.0
368200-51	Ham, Cured, Half, Boneless, (about 6.5 lbs.)	6.00	1	4	24.0
377800-51	Jambon Royal--dry cured, boneless, ham	3.50	1	4	14.0
374300-51	Boneless Ham Steaks	1.00	1	10	10.0



NIMAN RANCH CATALOG



To order call: 708-496-3500

Code	Product Description	Ave. Wt/ Piece	Pcs/ Bag	Bags/ Case	Case Wt.
	Applewood Smoked Uncured Hams				
380500-52	Ham, Uncured, Whole, Boneless, Petite (about 3 lbs.)	3.00	1	10	30.0
380400-51	Uncured Half Boneless Ham	6.00	1	4	24.0
380410-51	Uncured Quarter Boneless Ham	3.00	1	8	22.5
380300-51	Jambon Royal--dry cured, boneless, ham uncured	3.50	1	4	14.0
380600-52	Ham, Uncured, Half, Boneless, Petite(about 1.75 lbs.)	1.50	1	14	21.0
380700-51	Uncured Boneless Ham Steaks	1.00	1	10	10.0
393900-51	Smoked Pork Hindshanks Uncured, Bulk FRZ	1.70	1	18	30.0
393900-52	Smoked Pork Hindshanks Uncured, Retail FRZ	1.70	1	9	15.0
	Retail Sausage				
399390-51	Uncured Kentucky Bourbon Sausage 3oz.	0.0000	4	12	9.0
399360-51	Uncured Apple Cinnamon 1 oz Breakfast Links, Retail	0.0625	12	12	9.0
399300-51	Uncured Andouille Sausage Retail	0.75	4	12	9.0
399200-51	Uncured Bratwurst Sausage Retail	0.75	4	12	9.0
399100-51	Uncured Chorizo Sausage Retail	0.75	4	12	9.0
397650-51	Uncured Sausage Sweet Italian Retail	0.75	4	12	9.0
399310-51	Uncured Spicy Italian Sausage, 3oz Link Retail	0.75	4	12	9.0
399314-51	Uncured Thai Style Sausage Link	0.75	4	12	9.0
399318-51	Uncured Chipotle Cheddar Sausage 3oz Link Retail	0.75	4	12	9.0
399322-51	Uncured Apple Gouda Sausage 3oz Link Retail	0.75	4	12	9.0
	Bulk Sausage FROZEN				
399380-51	Uncured Kentucky Bourbon Sausage Bulk FRZ	0.00	5	2	10.0
399360-52	Uncured Apple Cinnamon Breakfast 1 oz Links, Bulk Frz	0.00	80	2	10.0
399312-51	Uncured Spicy Italian Sausage, 3oz Link Bulk	0.00	0	2	10.0
399320-51	Uncured Chipotle Cheddar Sausage 3 oz Link Bulk	0.00	0	2	10.0
399324-51	Uncured Apple Gouda Sausage 3oz Link Bulk	0.00	0	2	10.0
399301-51	UNCURED SAUSAGE ANDOUILLE 6/5 LB BULK-SPEC	0.00	16	6	30.0
399201-51	Uncured Bratwurst 3 oz Link, Bulk FRZ-SPECIAL ORDER	0.00	0	3	30.0
	EPICURE RESERVE HERITAGE BREED POULTRY				
	Poulet Rouge Fermier Whole Chicken				
411020-55	Poulet Rouge Fermier FRZ 2.5-3 lb	2.75	1	6	16.5
411020-57	Poulet Rouge Fermier FRZ 3.5-4 lb	3.75	1	6	22.5
414025-52	Poussin Semi Bnls VP 14/17 oz Frozen	0.97	1	12	11.6



FOOD SAFETY & GMP CERTIFICATIONS



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 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.



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.



The Beef Industry Food Safety Council is committed to developing industry-wide, science-based strategies to solve the problems of foodborne 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.