

Buedel

Fine Meats and Provisions



Excellence and Integrity in Fine Meats

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



Tallgrass Beef 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 Tallgrass Beef Story

Tallgrass Beef Company was formed with the ideal to raise cattle the way they were meant to be raised. As a result, we have a process that's better for the animals and the planet, and products that are better for dinner and for you. If you haven't already experienced Tallgrass Beef, I invite you to try it and see for yourself why we say it's America's finest 100% grass-fed beef.

It's better for you

- **More Vitamin A Is Better**

10x
Vitamin A

Beta-Carotene is converted to vitamin A (retinol) by the human body, and grass-fed beef contains 10 times the Beta-Carotene of grain-fed beef. Vitamin A is important for normal vision, bone growth, reproduction, cell division, and cell differentiation. Additionally, vitamin A creates a barrier to bacterial and viral infection, and supports the production and function of white blood cells.

- **More Vitamin E Is Better**

3x
Vitamin E

Grass-fed beef typically has 3 times the amount of vitamin E found in conventional grain-fed beef. Vitamin E is a powerful antioxidant that may help prevent or delay coronary heart disease, block the formation of carcinogens formed in the stomach, and protect against cancer development. Vitamin E may also improve eye lens clarity and reduce or prevent the development of cataracts.

- **The Right Balance Of Omega-3 and Omega-6 Fatty Acids Is Better**

3 6
Omega Omega

The ratio of Omega-3 fatty acids to Omega-6 fatty acids in our diet plays an important role in the prevention and treatment of coronary heart disease, hypertension, type 2 diabetes, autoimmune diseases, cancer, and arthritis and other inflammatory diseases. The American Medical Association and the World Health Organization recommend a ratio of roughly one to four parts Omega-6 to one part Omega-3. However, the cereal grains typically fed to cattle have very low levels of Omega-3 and much higher levels of Omega-6, while feeding grass to cattle increases the Omega-3 content of the meat by 60% and produces a much more favorable Omega-6 to Omega-3 ratio.

- **More Dietary Protein Is Better**

1.5x
Dietary
Protein

Grass-fed beef is leaner and higher in protein than grain-fed beef. In fact, grass-fed beef averages 1.5 times more protein than typical USDA Choice+ grain-fed beef. Research indicates that eating lean beef can help lower total, LDL and VLDL cholesterol, and triglycerides, while increasing beneficial HDL cholesterol. It can also help lower blood pressure, aid in weight loss, and improve insulin sensitivity and glycemic control.



It's better for the animals

The Diet Is Better

Tallgrass beef cattle are 100% grass-fed. Grass is the natural diet of cattle—grain is not. Cattle raised on grass are healthier because it's their natural food. In fact, cattle raised on grain must often be given antibiotics in order to digest their feed, and feeding cattle a corn diet has created an increase in the instance of E. coli contaminated beef. For that reason, Tallgrass Beef cattle are 100% grass-fed for their entire lives. The result is healthier cattle and healthier—and safer—beef.



The Life Is Better

Tallgrass Beef cattle are not kept in small pens or feedlots. They graze the prairie in communal groups, as cattle naturally do. We use a "mob grazing" technique that allows the animals to completely graze one area before moving on to the next, which also helps improve the quality of the grass that grows back. Furthermore, Tallgrass Beef cattle are allowed to develop at a normal pace and are never given hormones to increase their size or quicken their development.



The End-Of-Life Treatment Is Better

Tallgrass Beef cattle are treated with care, even during their final days. When the time comes for processing, they are transported directly from a grazing area to a nearby facility, and not kept in a holding pen. This reduces the stress and anxiety they experience. Furthermore, our processors are required to utilize behavior protocols and techniques designed by industry expert Dr. Temple Grandin, the world's foremost authority on humane animal handling.





It's better for the planet

Going Beyond Sustainability Is Better

At Tallgrass Beef, we have coined a term for the way we raise our cattle—*Beyond Sustainability*. It means that we aren't content with simply being carbon neutral or not harming the earth. Instead, we raise our cattle in a way that actually improves and enhances the world we live in.



Growing Grass Is Better

We're all worried about how we can reduce our carbon footprint. The farmers and ranchers of Tallgrass Beef contribute daily to the reduction of carbon in our atmosphere through the simple process of growing grass. Grass removes carbon dioxide (CO₂) from the air and uses it to grow. The grass above ground is eaten by our cattle, but the CO₂ used to grow the roots is held in the soil. This is called carbon sequestration, and it's the process that produced, through the centuries, the deep, rich soil of the great American Grasslands. This natural process of cattle grazing on open pasture can be used to clean carbon from the air released from fossil fuel burning, and put it back underground as part of the soil.



It's better for dinner

Having The Right Genes Is Better

The simple fact of the matter is that not all cattle are the same. Some breeds of cattle make better grass-fed beef than others, and at Tallgrass we have very carefully chosen cattle that come from select genetic stocks whose historic origins are verified and fully traceable. And because we know everything about our cattle, we know that they produce the finest 100% grass-fed beef you can buy.



Knowing Where It Comes From Is Better

Using DNA TraceBack[®] from IdentiGEN, every cut of Tallgrass Beef can be traced back to the family farm or ranch where the animal was raised. This system has earned the U.S. Department of Agriculture's certification as a "Process Verified Program" (PVP), and allows us to guarantee that each cut of our beef came from Tallgrass' pasture-based, humane production and processing system.





To Order Call: 708-496-3500

Buedel Fine Meats Value Added Services

DESCRIPTION
TALLGRASS GRASS FED NATURAL BEEF
CHUCK
TALLGRASS BNLS CHUCK ROLL
TALLGRASS BNLS CHUCK CLOD
TALLGRASS CHUCK FLAT IRON 114D
TALLGRASS BNLS CHUCK SHORT RIB
RIB
TALLGRASS EXPORT RIB
TALLGRASS BNLS LIPON RIBEYE
TALLGRASS BACK RIBS
TALLGRASS FARMS PSMO TENDERLOIN 5/UP
TALLGRASS FARMS TENDERLOIN 190 TRIM
LOIN
TALLGRASS BONE/IN STRIP LOIN OX1
TALLGRASS BNLS STRIP LOIN OX1
TALLGRASS TOP SIRLOIN BUTT XT
TALLGRASS TRI TIP BOTTOM BUTT
TALLGRASS BALL TIP BOTTOM BUTT
TALLGRASS SIRLOIN FLAP MEAT
ROUND
TALLGRASS PEELED KNUCKLE
TALLGRASS INSIDE ROUND XT
TALLGRASS BOTTOM ROUND FLAT
TALLGRASS EYE ROUND
THIN MEATS
TALLGRASS OUTSIDE SKIRT PEELED WHOLE
TALLGRASS INSIDE SKIRT PEELED WHOLE
TALLGRASS HANGING TENDER
TALLGRASS FLANK STEAK
TALLGRASS BRISKET 120
TALLGRASS BRISKET FLAT
TALLGRASS BONE IN SHORT RIB PLATE
GROUND BEEF & HOT DOGS
TALLGRASS GROUND BEEF 80/20 1" BRICKS
TALLGRASS HOT DOG / RETAIL PACK / 12-12OZ PKG
TALLGRASS HOT DOG / FOODSERVICE PACK / 2-5LB
TALLGRASS BRATWURST / RETAIL PACK / 12-12OZ PKG

- Local warehousing & distribution
- Retail-Ready Fabrication
- Small Box Program
- Portion Control Steaks fabricated under USDA Inspection
- Custom Grinding and Burgers under USDA Inspection
- Local Customer Service
- Complete retail & foodservice marketing kits

The grass-fed beef revolution is here, and Tallgrass Beef Company is leading the way. Tallgrass Grass-fed beef is healthier, tastier, more environmentally responsible, and more humanely raised than any grass-fed beef available anywhere.

Product Specifications

- Vacuum Packaged
- Fresh beef can be aged for 28-days for optimal performance
- Frozen Processed items good for 180 days when kept frozen





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.