

WWW.BIRITE.COM



2017



# FRESH PROTEIN



TRIP • WINGS • SIRLOIN • T-BONE • SHANKS • RIBS • SHOULDER • TENDER



## CUSTOM CUTS

### *Custom Cut Protein Program:*

BiRite Foodservice Distributors Custom Cut Protein Program delivers fresh-to-order proteins with uncompromised consistency and quality. This exciting program is designed for our customers who demand only the finest hand carved proteins for their center-of-the-plate presentations. Whether it's beef, poultry, pork, lamb, or veal, Custom Cuts provides the menu favorites that your patrons demand. BiRite is proud to offer a wide variety of brands and product options for our customers. Please enjoy exploring the resources and products throughout this catalog.

### *Ordering Procedures:*

- Please contact your BiRite salesperson to place orders.
- Custom Cut deliveries are available Monday through Friday.
- All orders must be placed by 11:30 AM for next day delivery.
- Orders for Monday delivery should be placed by 11:30 AM on Friday.

BiRite Foodservice Distributors Custom Cut Protein Program is designed to meet the specialized needs of our foodservice operator partners. These fresh-to-order proteins offer superior taste and tenderness, while maintaining a consistency and quality that your customers expect.

## ➤ COWBOY

### Available Cuts

Cowboy (Choice)  
Cowboy Frenched  
Cowboy End to End

### Available Sizes

20 oz  
12, 16, 20, 28 oz  
18 oz



## ➤ CROSS RIB

### Available Cuts

Center Cut (Clod Heart) (Prime, Choice, Select)  
Clod Steak (Ranch Steak) (Prime, Choice, Select)  
Whole Cross Rib Tied (Choice)

### Available Sizes

5-9 lb avg  
5, 6, 8, 10, 12 oz  
13-16 lb



## ➤ CUBED & DICED

### Available Cuts

Cubed Beef Steak Raw  
Cubed Beef Steak Raw  
Cubed Beef Tenderloin Tail 1" x 1"  
Cubed Beef Tenderloin Tail .75" x .75"  
Cubed Beef Top Round .5" Thick Swiss Steak  
Diced Beef 1/4" Taco Style  
Diced Beef 3/4"  
Diced Beef 1" For Stew  
Diced Beef .5" x .5" Hand Cut  
Diced Beef Striploin 1" x 1" Fresh  
Diced Beef Sirloin 1" x 1"

### Available Sizes

1/8 oz  
1/6 oz  
1/10 lb avg  
1/10 lb avg  
40/4 oz  
1/10 lb  
1/10 lb  
2/5 lb  
2/5 lb  
1/10 lb avg  
1/10 lb avg



## ➤ FLAT IRON

### Available Cuts

Flat Iron (Prime, Choice)  
Flat Iron Pan Ready (Prime, Choice)  
Flat Iron Whole Top Blade (Choice)

### Available Sizes

6, 7, 8, 10 oz  
1-1.75 lb avg  
1/40 lb avg





## ▶ GROUND BEEF & PATTIES

### Available Cuts

Ground Kobe  
 Ground Chuck Angus  
 Ground Chuck Angus Natural  
 Ground Chuck  
 Ground Chili Grind  
 Patty Angus Chuck 80/20 (2/1, 3/1, 4/1)  
 Patty Angus Chuck Natural 80/20 (2/1, 3/1, 4/1)  
 Patty Chuck 80/20 (2/1, 3/1, 4/1, 5/1)  
 Patty 80/20 (2/1, 3/1, 4/1)  
 Patty Slider

### Available Sizes

2/5 lb  
 2/5 lb  
 2/5 lb  
 2/5 lb  
 2/5 lb  
 6/3 lb  
 6/3 lb  
 6/3 lb  
 6/3 lb  
 60/2 oz



## ▶ HANGER TENDER

### Available Cuts

Hanging Tender (Choice, Upper Choice)  
 Hanging Tender Pan Ready

### Available Sizes

8, 10 oz  
 1 lb



## ▶ PORTERHOUSE

### Available Cuts

Porterhouse Steak (Choice, Select)

### Available Sizes

16, 18, 20, 22, 24, 28 oz



## ▶ RIBEYE

### Available Cuts

Ribeye Steak - Short  
 Ribeye Steak - Tall  
 Whole Bone-In Export Rib (Choice & Prime)  
 Whole Ribeye (Commercial)  
 Whole Ribeye Lipon (No Roll)  
 Whole Ribeye Roll Lipoff (Choice)

### Available Sizes

6, 8, 10, 11, 12 oz  
 6, 8, 10, 12, 13, 14 oz  
 17 lb avg  
 9-13 lb  
 15 lb down  
 12 lb avg



## ▶ SHORT RIB

### Available Cuts

Bone-in 3/8" Korean (Select)  
 Bone-in 3/16" Korean (Select)  
 Bone-in 1" (Select)  
 Bone-in 1.5" (Select)  
 Bone-in 2" (Select)  
 Bone-in 3" (Select)  
 Bone-in (Choice)  
 Bone-in (Choice)  
 3 Bone  
 Boneless 1-2 lb (Choice or Select)  
 Bone-in 2" x 5" Cut Length

### Available Sizes

1/10 lb  
 1/10 lb  
 1/10 lb  
 1/10 lb  
 1/10 lb  
 1/10 lb  
 5-6 lb  
 16 oz  
 12-14 oz  
 1/5 lb  
 1/11 lb



## ▶ SHOULDER TENDER

### Available Cuts

Shoulder Tender (Choice)  
 Shoulder Tender Pan Ready

### Available Sizes

1/12-16 oz  
 14 oz avg



## ▶ SIRLOIN

### Available Cuts

Top Sirloin Center Cut - Tall  
 Top Sirloin Center Cut - Short  
 Top Sirloin End to End - Tall  
 Top Sirloin End to End - Short  
 Top Sirloin Cap Off (Choice)  
 Sirloin Flap  
 Baseball  
 Coulotte Steak (Choice, Select)  
 Coulotte Steak Pan Ready (Choice, Select)

### Available Sizes

5, 6, 8, 10, 12 oz  
 5, 6, 8, 10, 12 oz  
 5, 6, 8, 10, 12 oz  
 5, 6, 8, 10, 12 oz  
 1/8 lb  
 6, 8, 10 oz  
 6, 8, 10, 12 oz  
 5, 6, 8, 10 oz  
 1.5-2 lb



## ▶ SKIRT

### Available Cuts

Outside Skirt Pan Ready (Prime, Choice)

### Available Sizes

1-3 lb avg



## ➤ STRIP

### Available Cuts

Center Cut 1" Tail - Short  
 Center Cut 1" Tail - Tall  
 Center Cut 1/2" Tail - Short  
 Center Cut 1/2" Tail - Tall  
 End to End 1" Tail - Short  
 End to End 1" Tail - Tall  
 End to End 1/2" Tail - Short  
 End to End 1/2" Tail - Tall  
 Striploin Center Cut 1" Tail - Short  
 Striploin Center Cut 1" Tail - Tall  
 Striploin Oxl (Prime)  
 Striploin Oxl (No Roll)  
 Vein (Select or Higher)

### Available Sizes

6, 8, 10, 12 oz  
 6, 8, 10, 12 oz  
 6, 8, 10, 12 oz  
 6, 8, 9, 10, 12, 14, 16 oz  
 6, 8, 10, 12 oz  
 6, 8, 10, 12 oz  
 6, 8, 10, 12 oz  
 6, 8, 10, 12 oz  
 6 oz  
 6, 8, 10, 12 oz  
 1/16 lb  
 5/14 lb  
 8 oz



## ➤ T-BONE

### Available Cuts

T-Bone Steak (Choice, Select)

### Available Sizes

12, 14, 16, 18 oz



## ➤ TENDERLOIN

### Available Cuts

Center Cut - Short  
 Center Cut - Tall  
 End to End  
 Medallion Slider  
 Tenderloin Tail  
 Tenderloin PSMO (Prime)

### Available Sizes

5, 6, 7, 8, 10 oz  
 4, 5, 6, 7, 8, 10 oz  
 5, 6, 7, 8, 10 oz  
 4 oz  
 1/10 lb  
 5 lb up



## ➤ TRI-TIP

### Available Cuts

Tri-Tip Steak

### Available Sizes

6, 8, 10 oz



## OTHER CUTS

### Available Cuts

Diced .5" or 1"  
Diced 1/4" or 3/4"  
Strip Fajita Style  
Top Sirloin Strip Fajita Style  
Strip Stroganoff Style  
Chuck Sliced Carne Asada  
Ribeye Sliced Thin Hawaiian Style  
Tongue Black  
Oxtail Center Cut 1"  
Oxtail Center Cut 2"  
Oxtail Cut End to End Cut 1"  
Oxtail Cut End to End Cut 2"  
Tripe Honeycomb  
Tripe Book Cut  
Bone Marrow Cut  
Bone Marrow Canoe Split 6-8" Long  
Feet Whole  
Feet Cut  
Eye Of Round (Choice)  
Shank Center Cut 2"  
Shortloin Ox1 (Choice)

### Available Sizes

2/5 lb  
1/10 lb  
1/10 lb  
1/10 lb  
1/1, 1/10 lb  
1/10 lb  
1/10 lb  
1/3 lb  
1/10 lb  
1/10 lb  
1/10 lb  
1/10 lb  
1/10 lb  
1/22 lb  
1/15 lb  
1/15 lb  
1/15 lb  
1/6 lb  
1/10 lb  
1/20 lb



## ➤ BREASTS

### Available Cuts

Airline Frenched Fresh  
 Airline Skin on Split  
 Boneless Skin on Split  
 Boneless Skinless Split  
 Boneless Skin on Butterfly  
 Boneless Skinless Butterfly  
 Boneless Skinless CVP Random  
 Bone-in Skin on Split  
 Bone-in Skin on Split Each  
 Bone-in Skin on Butterfly  
 Breast Skin on Fillet  
 Breast Cutlet Random  
 Breast Cutlet Skinless 4 oz  
 Breast Strip Boneless Skinless  
 Cubed 1" x 1" for Kabob  
 Diced 1/4" x 1/2"  
 Ground 100% White Meat  
 Whole Bone-in Skin on

### Available Sizes

1/8 oz  
 5, 6, 7, 8, 10, 12 oz  
 5, 6, 7, 8, 10 oz  
 4, 5, 6, 7, 8, 10 oz  
 6, 7, 8, 10, 12 oz  
 5, 6, 7, 8, 10, 12 oz  
 1/10 lb, 4/10 lb  
 1/10-14 oz  
 1/16 lb  
 4/10 lb  
 24/6 oz  
 4/5 lb  
 4/5 lb  
 1/10 lb  
 2/5 lb  
 1/10 lb  
 2/5 lb  
 1/20 oz or 1/50 lb



## ➤ LEGS, THIGHS, & WINGS

### Available Cuts

Diced Taco Style Raw  
 Drumstick  
 Ground 80% White 20% Dark  
 Leg Quarter Random  
 Leg Whole  
 Thigh Bone-in Skin on 6-8 oz  
 Thigh Meat Boneless Skinless Strip  
 Wing Whole  
 Wing Whole with Tip

### Available Sizes

1/10 lb  
 1/10 lb or 2/10 lb  
 1/10 lb  
 1/15 lb or 1/33 lb  
 1/15 lb  
 1/10 lb  
 1/10 lb  
 1/15 lb  
 1/10 lb



## ➤ QUARTERS & SPLITS

### Available Cuts

Wog  
 Wog Quarters  
 Wog Split  
 Wog 8 Way  
 Book Cut (Without Back)

### Available Sizes

5/2.75 lb, 5/3.5 lb, 12/3.5 lb  
 5/2.75 lb or 5/3.25 lb  
 5/2.75 lb or 5/3.25 lb  
 5/2.75 lb or 5/3.25 lb  
 2.5-3 lb, 3-3.5 lb





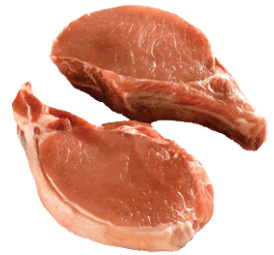
## ➤ CHOPS, LOINS & RACKS

### Available Cuts

Chop Boneless Center Cut  
 Chop Bone-in Center Cut Rib Cut  
 Chop Bone-in Center Cut Rib Cut Double Cut  
 Chop Bone-in Frenched Center Cut  
 Chop Bone-in Frenched Center Cut Double Cut  
 Chop Bone-in Center Cut Kurobuta Rib Cut  
 Chop Bone-in Frenched Center Cut Kurobuta  
 Chop End Cut  
 Chop Loin Kurobuta Center Cut Frenched  
 Chop Porterhouse  
 Chop Porterhouse Kurobuta  
 Loin Bone-in  
 Loin Bone-in Center Cut  
 Rack Frenched 8 Rib  
 Rack Frenched 10 Rib  
 Rack 8 Rib  
 Rack 8 Rib Kurobuta  
 Rack 10 Rib  
 Rack 10 Rib Kurobuta

### Available Sizes

4, 5, 6 oz  
 4, 5, 6, 8, 10 oz  
 1/12 oz  
 6, 8, 10, 12 oz  
 1/10 oz or 1/12 oz  
 4, 5, 6, 8 oz  
 6, 8, 10, 12 oz  
 1/5-7 oz  
 1/12 oz  
 6, 8, 10, 12 oz  
 6, 8, 10, 12 oz  
 1/18-20 lb  
 1/8-11 lb  
 4-6 lb  
 5-6 lb  
 4.5-5 lb  
 4.5-5 lb  
 5-6 lb  
 5-6 lb



## ➤ BELLY, SHANKS & OTHERS

### Available Cuts

Back Fat  
 Bacon Irish  
 Bacon Honey Cured  
 Bacon Hickory Smoked  
 Bacon Slab Unsliced  
 Belly Skin On  
 Belly Skin Off  
 Butt Boneless  
 Butt Bone-in  
 Caul Fat  
 Cushion Meat  
 Diced 1.5" x 1.5"  
 Diced 3/8" - 1/2" Taco Style  
 Ground 90/10  
 Hindshank 18-22 oz 4"  
 Osso Bucco 1.5", 2", or 3"  
 Rib St. Louis Split Lengthwise 2"  
 Round Steamship  
 Spiral Ham Sliced Half Heat & Serve

### Available Sizes

1/10 lb  
 1/6-7 lb  
 12/14 or 14/16 1/15 lb  
 14/18 1/15 lb  
 1/10 lb  
 1/10 lb  
 1/10 lb  
 4/18 lb  
 4/18 lb  
 1/10 lb  
 1/60 lb avg  
 1/10 lb  
 1/10 lb  
 1/25 lb  
 1/1.25 lb  
 1/10 lb  
 1/15 lb avg  
 1/15-18 lb  
 1/10 lb avg



## ➤ SIRLOIN

### Available Cuts

Sirloin Cap Off Australian 6-9 oz  
Loin Bone-in New Zealand

### Available Sizes

1/10 lb  
1/4 lb



## ➤ CHOPS & SHANKS

### Available Cuts

Chop Loin Australian 1"  
Chop Loin Australian 1.5"  
Chop Loin T-bone New Zealand  
Chop Lollipop Frenched  
Chop Shoulder New Zealand 6-8 oz  
Hindshank Australian 14-16 oz

### Available Sizes

1/10 lb  
1/10 lb  
4 oz  
2 oz  
1/10 lb  
1/10 lb



## ➤ OTHER CUTS

### Available Cuts

Rack Frenched Australian  
Shoulder Bone-in New Zealand Frozen  
Brochette Kabob  
Stew Meat  
Ground 80/20 Frozen

### Available Sizes

1/2 lb  
1/5-7 lb  
1/10 lb  
1/10 lb  
1/10 lb



## ➤ CHOPS

### Available Cuts

Loin Chop, T-bone  
 Rib Chop  
 Rib Chop 1" Thick

### Available Sizes

12, 14, 16, 18 oz  
 8, 10, 12 oz  
 1/10-18 oz



## ➤ OSSO BUCCO

### Available Cuts

Osso Bucco  
 Osso Bucco 1"  
 Osso Bucco 1.5"  
 Osso Bucco 2"

### Available Sizes

12, 16 oz  
 1/10 lb  
 1/10 lb  
 1/10 lb



## ➤ OTHER CUTS

### Available Cuts

Cross Rib  
 Ground Frozen  
 Hotel Rack 6 Bone  
 Knuckle Peeled Cap On  
 Leg Sliced 4 oz  
 Necks Cut  
 Ribeye  
 Top Round  
 Top Sirloin Cap On  
 Veal Bones

### Available Sizes

1/10 lb  
 1/10 lb  
 2/8 lb  
 2/5 lb  
 1/10 lb  
 1/10 lb  
 3-5 lb  
 1/11 lb avg.  
 2/6 lb  
 1/50 lb



# ➔ BEEF

## Available Cuts

Flank Steak Drop/Fat-On Commercial Grade

## Available Sizes

1/50 lb avg



## Available Cuts

Cowboy  
 Cowboy, Frenched  
 Cross Rib Center Cut (Clod Heart)  
 Flat Iron  
 Flat Iron Natural  
 Flat Iron, Pan Ready  
 Flat Iron, Pan Ready Natural  
 Porterhouse Steak  
 Ribeye - Short  
 Ribeye - Tall  
 Shoulder Tender, Pan Ready  
 Top Sirloin Center Cut - Tall  
 Top Sirloin Center Cut - Short  
 Sirloin Flap  
 Sirloin Baseball  
 Sirloin Coulotte  
 Sirloin Coulotte, Pan Ready  
 Outside Skirt, Pan Ready  
 Strip Center Cut 1" Tail - Tall  
 Strip Center Cut 1" Tail - Short  
 Strip Center Cut 1/2" Tail - Tall  
 Strip Center Cut 1/2" Tail - Short  
 Strip End to End 1" Tail - Tall  
 Strip End to End 1" Tail - Short  
 Strip End to End 1/2" Tail - Tall  
 Strip End to End 1/2" Tail - Short  
 T-Bone  
 Tenderoin Center Cut - Short  
 Tenderoin Center Cut - Tall  
 Tenderoin End to End  
 Tri-Tip

## Available Sizes

12, 16, 20 oz  
 12, 16, 18, 20, 28 oz  
 5-9 lb avg  
 6, 8, 10 oz  
 5, 7 oz  
 1-1.75 lb avg  
 1-1.75 lb avg  
 16, 18, 20, 22, 24, 32 oz  
 6, 8, 10, 12 oz  
 6, 8, 10, 12, 14, 16 oz  
 1.6 lb avg  
 5, 6, 8, 10, 12 oz  
 5, 6, 8, 10, 12 oz  
 6, 8, 10 oz  
 6, 8, 10, 12 oz  
 5, 6, 8, 10 oz  
 1.5-2 lb  
 1-3 lb avg  
 6, 8, 10, 12, 14 oz  
 6, 8, 10, 12 oz  
 6, 8, 10, 12, 14 oz  
 6, 7, 8, 10, 12 oz  
 6, 8, 10, 12 oz  
 6, 8, 10, 12 oz  
 6, 8, 10, 12 oz  
 6, 8, 10, 12 oz  
 6, 8, 10, 12 oz  
 12, 14, 16, 18, 20 oz  
 5, 6, 7, 8, 10 oz  
 5, 6, 7, 8, 10 oz  
 5, 6, 7, 8, 10 oz  
 6, 8, 10 oz



PREMIUM BLACK ANGUS BEEF™



## ➤ BEEF

**Available Cuts**

Chateaubriand Top Sirloin Choice Angus  
 Ribeye Choice  
 Strip Center Cut Choice Tall  
 Ribeye Bone-In Export Choice Angus  
 Ribeye Lip On Choice Angus  
 Top Sirloin Cap Off Choice  
 Top Sirloin Cap Off Choice  
 Striploin Ox1 Choice

**Available Sizes**

1/14 oz  
 1/12 oz  
 1/12 oz  
 1/17 lb avg  
 1/15 lb avg  
 1/8-10 lb  
 2/8-10 lb  
 1/16 lb



**Available Cuts**

Beef Short Rib Boneless Chuck Flap  
 Beef Cheeks Whole Cov Frozen

**Available Sizes**

1/10 lb avg  
 1/18 lb avg



**Available Cuts**

Beef Ribeye Bone In Export Ch Ang

**Available Sizes**

1/17 lb up



## ➤ DUCK

**Available Cuts**

Duck Breast BI/Sk-On BTF 16-20 oz Frozen  
 Duck Leg & Thigh B/I 8-12 oz Raw Frozen

**Available Sizes**

8/1.5 lb  
 1/18 lb avg



## ➤ EXOTIC

**Available Cuts**

Wild Boar Sausage w/Cranberries

**Available Sizes**

12/12 oz



## HOT DOGS

**Available Cuts**

Hot Dog All Beef 6" 4/1  
Hot Dog All Beef 8" 4-1

**Available Sizes**

1/10 lb  
1/10 lb



## PORK

**Available Cuts**

Pork Hindshank 9-11 Oz Average

**Available Sizes**

1/9-11 oz



**Available Cuts**

Bacon Honey Cured 12/14

**Available Sizes**

1/15 lb



**Available Cuts**

Pork Loin B/I W/Chine Off  
Pork Cushion Meat

**Available Sizes**

1/17-20 lb  
1/60 lb avg



**Available Cuts**

Pork Pigs Ears  
Pork Pigs Feet

**Available Sizes**

1/15 lb  
1/15 lb



# GRADING

**Prime:** Contains the greatest degree of marbling. It is generally sold to finer restaurants and to some selected meat markets. Prime grade beef is the ultimate in tenderness, juiciness, and flavor.

**Choice:** Has less marbling than Prime, but is still of very high quality. This is a popular grade because it contains sufficient marbling for taste and tenderness, while costing less than Prime.

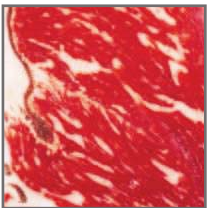
**Upper Choice:** Refers to the upper two thirds of the choice grade.

**Select:** Generally a lower priced grade of beef with less marbling than Choice. Select has the least amount of marbling, making it leaner than, but often not as tender, juicy and flavorful as the other two top grades.

**No Roll:** Carcasses not graded by the USDA have no rolling stamp, hence the name “No Roll”. Since only the best grades of beef (Prime and Choice) justify the expense of optional grading, a large share of the beef sold in the United States is not graded.

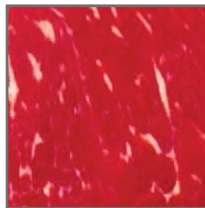
# MARBLING

“Marbling” is the visible fat on the cut surface of fresh meat. The amount and distribution of marbling is a major criteria for grading. Marbling fat melts during cooking, thereby increasing the juiciness of the meat, contributing to flavor and tenderness.



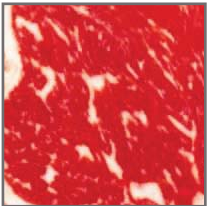
## **Moderately Abundant**

The minimum marbling degree necessary to qualify for average U.S. Prime grade.



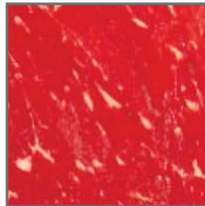
## **Modest**

The minimum marbling degree necessary to qualify for average U.S. Choice grade.



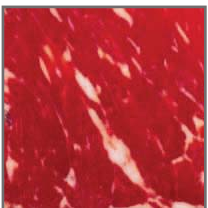
## **Slightly Abundant**

The minimum marbling degree necessary to qualify for U.S. Prime grade.



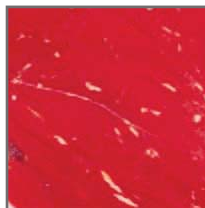
## **Small**

The minimum marbling degree necessary to qualify for U.S. Choice grade.



## **Moderate**

The minimum marbling degree necessary to qualify for high U.S. Choice grade.



## **Slight**

U.S. Select grade must, at the minimum level, represent Slight.

# TENDERNESS RANKING

The Most Tender Beef Steaks, In Order From Most Tender

- Beef Tenderloin Steak
- Beef Shoulder, Top Blade Steak (Flat Iron)
- Beef Ribeye Cap
- Beef Shoulder Tender (Petite Tender)
- Beef Loin, Strip Loin Steak (NY Strip Steak)
- Beef T-Bone and Porterhouse Steaks
- Beef Rib Steak
- Beef Ribeye Steak
- Beef Shoulder, Arm Steak (Ranch Steak)
- Beef Flank Steak
- Beef Round, Knuckle (Tip) Steak (Sirloin Tip Steak, Sirloin Steak)
- Beef Round, Top (Inside) Round Steak (Top Round Steak, London Broil)
- Beef Top Sirloin Butt Steak (Top Butt Steak, Top Sirloin Steak)



# LEAN RANKING

The Leanest Beef Steaks, In Order From Most Lean

- Beef Top (Inside) Round Steak
- Beef Loin, Top Sirloin Butt Steak
- Beef Round, Knuckle (Tip) Steak
- Beef Shoulder, Arm Steak (Ranch Steak)
- Beef Strip Loin Steak (New York Strip Steak, Kansas City Steak)
- Beef Chuck, Shoulder Tender (Petite Tender)
- Beef Flank Steak
- Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak
- Beef Loin, Tenderloin Steak (Filet Mignon)
- Beef Loin, T-Bone Steak



## STEAK FAVORITES

- Beef Tenderloin (Filet)
- Bone-In Beef Tenderloin (Bone-In Filet)
- Beef Top Loin (Strip, Kansas City Strip, NY Strip)
- Bone-In Beef Top Loin (Strip)
- Beef Porterhouse Steak
- Beef T-Bone
- Beef Ribeye (Delmonico)
- Beef Rib (Bone-In Ribeye)

## RISING STAR STEAKS

- Beef Chuck, Top Blade (Flat Iron)
- Beef Chuck, Shoulder Tender (Petite Tender)
- Beef Shoulder, Arm (Ranch Steak)
- Beef Ribeye Cap
- Hanging Tender (Hanger Steak, Onglet Steak)

## VALUE STEAKS

- Beef Chuck Eye
- Beef Top Sirloin Butt (Beef Top Butt Steak, Beef Top Sirloin Steak)
- Beef Top Sirloin Butt, Center-Cut (Beef Top Butt, Beef Top Sirloin)
- Beef Top Sirloin Cap, Boneless (Beef Sirloin)
- Beef Bottom Sirloin Tri-Tip (Beef Tri-Tip)
- Beef Round, Knuckle (Tip) Center Steak (Beef Sirloin Tip, Beef Sirloin)
- Beef Round, Knuckle (Tip) Steak (Beef Sirloin Tip, Beef Sirloin)
- Beef Round, Top Round (Beef Top Round Steak, London Broil)
- Beef Round, Bottom Round (Beef Bottom Round)
- Beef Flank
- Beef Inside Skirt (Beef Skirt, Fajita Meat)



## STORAGE & HANDLING

**Keep it Clean:** This applies not only to the food preparation area, but to the receiving and storage areas as well. Use sound sanitation practices on the loading dock and in the freezer and cooler storage areas to reduce the exposure of potentially harmful bacteria to boxes and packaging that could be spread to proteins. Watch for wet boxes, which can be a sign of leakers, or vacuum bags with broken seals.

- Wash hands thoroughly, immediately before and after handling raw products.
- Clean surfaces and utensils before and after coming in contact with raw proteins.
- Store products on lowest shelf in the cooler to avoid cross contamination.
- Keep raw and cooked products separate during preparation.

**Keep it Cold:** Using thermometers and visual inspection, check product for temperature and signs of temperature abuse before accepting delivery. Immediately move fresh and frozen proteins to appropriate storage areas. Even small temperature changes can impact the safety, quality and palatability of the product later. Follow safe thawing techniques (1. under refrigeration, 2. under cold running water, 3. cook from frozen state) when handling frozen beef, and do not allow fresh or frozen beef cuts to remain unrefrigerated unless they are to be prepared immediately.

**Keep it Moving:** Practice *FIFO* – First In, First Out – to keep product moving in the order in which it was received. Rotating fresh proteins in this manner minimizes spoilage and avoids losses. Sound product procurement and rotation practices will help ensure food safety and maximize customer satisfaction. Proteins are highly perishable and simple mistakes or carelessness can impact your profitability and reputation if an incident of foodborne illness were to occur.



## Chuck

IMPS/NAMP 1114D PSO1  
Beef Shoulder,  
Top Blade Steak (IM)  
*(Flat Iron Steak)*

IMPS/NAMP 1114D PSO1  
Beef Chuck, Shoulder (Clod),  
Top Blade  
*(Flat Iron Steak,  
London Broil-style)*

IMPS/NAMP 1114E (PSO1)  
Beef Shoulder, Arm Steak  
*(Ranch Steak)*

IMPS/NAMP 1114F  
Beef Shoulder Tender, Portioned  
*(Petite Tender Medallions)*

IMPS/NAMP 1114F PSO1  
Beef Chuck, Shoulder Tender (IM)  
*(Petite Tender)*

IMPS/NAMP 1116D  
Beef Chuck, Chuck Eye Roll Steak,  
Boneless  
*(Beef Chuck Eye Steak)*

## Rib

IMPS/NAMP 1103  
Beef Rib, Rib Steak, Bone In  
*(Beef Rib Steak)*

IMPS/NAMP 1103B  
Beef Rib, Rib Steak,  
Bone In, Frenched  
*(Cowboy Steak, Bone-in  
Ribeye Steak)*

IMPS/NAMP 1112, 1112A&B  
Beef Rib, Ribeye Roll Steak, Boneless  
*(Beef Delmonico Steak,  
Beef Ribeye Steak)*

IMPS/NAMP 1112C  
Beef Rib, Ribeye (IM)  
*(Beef Ribeye Steak)*

IMPS/NAMP 1112D  
Beef Rib, Ribeye Cap (IM)

## Short Loin

IMPS/NAMP 1173  
Beef Loin, Porterhouse Steak  
*(Beef Porterhouse Steak)*

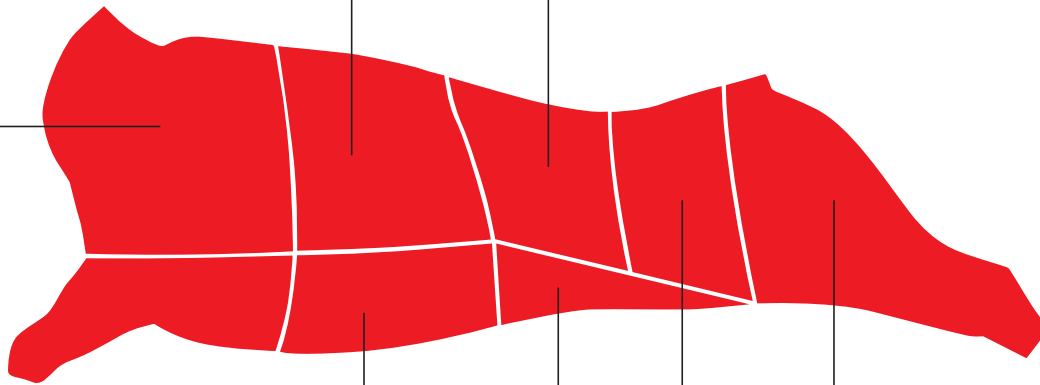
IMPS/NAMP 1174  
Beef Loin, T-Bone Steak  
*(Beef T-Bone Steak)*

IMPS/NAMP 1179 1179A,  
Beef Loin, Strip Loin Steak,  
Bone In  
*(Beef Strip Steak, Beef Shell Steak)*

IMPS/NAMP 1180, 1180A  
Beef Loin, Strip Loin Steak, Boneless  
*(Beef Kansas City Steak, New York  
Strip Steak, Beef Top Loin Steak)*

IMPS/NAMP 1189  
Beef Loin, Tenderloin Steak  
*(Beef Filet Mignon, Beef Tenderloin  
Steak)*

IMPS/NAMP 1140  
Hanging Tender Steak  
*(Hanger Steak, Onglet Steak)*



## Plate

IMPS/NAMP 1121D&E  
Beef Plate, Inside Skirt Steak (IM)  
*(Beef Skirt Steak, Fajita Meat)*

## Flank

IMPS/NAMP 193  
Beef Flank, Flank Steak (IM)  
*(Beef Flank Steak)*

## Sirloin

IMPS/NAMP 1184, 1184A&B  
Beef Loin, Top Sirloin Butt Steak,  
Boneless  
*(Beef Top Butt Steak,  
Beef Top Sirloin Steak)*

IMPS/NAMP 1184F  
Beef Loin, Top Sirloin Butt Steak,  
Center Cut, Boneless, Seamed (IM)  
*(Beef Top Butt Steak,  
Beef Top Sirloin Steak)*

IMPS/NAMP 1184D  
Beef Loin, Top Sirloin Cap Steak,  
Boneless (IM)  
*(Beef Sirloin Steak)*

IMPS/NAMP 1185A  
Beef Loin, Bottom Sirloin Butt,  
Flap Steak (IM)  
*(Beef Flap Steak)*

IMPS/NAMP 1185B  
Beef Loin, Bottom Sirloin Butt,  
Ball Tip Steak (IM)  
*(Beef Ball Tip Steak)*

IMPS/NAMP 1185D&C  
Beef Loin, Bottom Sirloin Butt,  
Tri-Tip Steak (IM)  
*(Beef Tri-Tip Steak)*

## Round

IMPS/NAMP 1167E  
Beef Round, Knuckle (Tip)  
Center Steak (IM)  
*(Beef Sirloin Tip Steak,  
Beef Sirloin Steak)*

IMPS/NAMP 1167, 1167A&D,  
Beef Round, Knuckle (Tip) Steak  
*(Beef Sirloin Tip Steak,  
Beef Sirloin Steak)*

IMPS/NAMP 1169  
Beef Round, Top (Inside) Round Steak  
*(Beef Top Round Steak,  
London Broil)*

IMPS/NAMP 1170A  
Beef Round, Bottom (Gooseneck)  
Round Steak  
*(Beef Bottom Round Steak)*



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