

WWW.BIRITE.COM



2018



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.

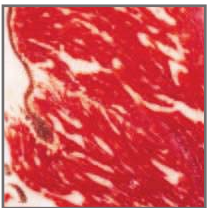
Upper Choice: Refers to the upper two thirds of the choice grade.

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.

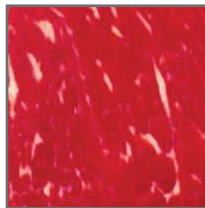
MARBLING

“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.



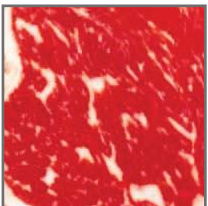
Moderately Abundant

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



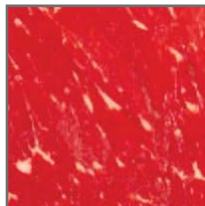
Modest

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



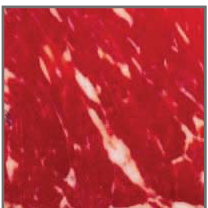
Slightly Abundant

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



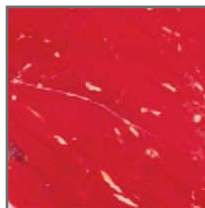
Small

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)

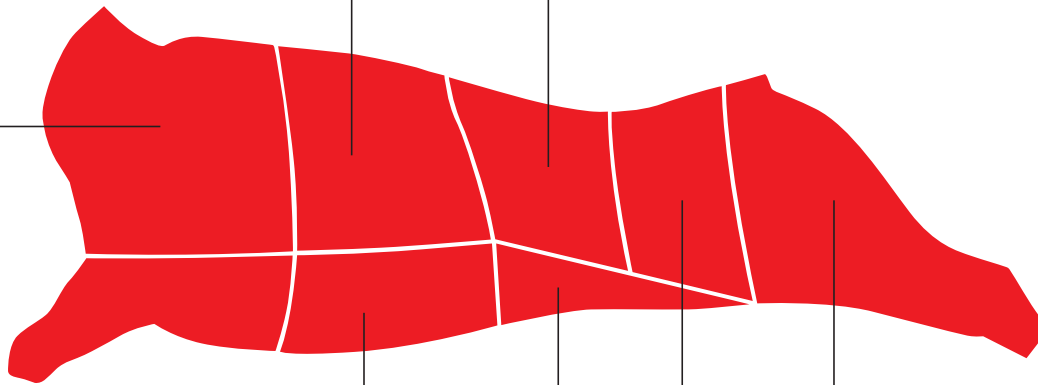
IMPS/NAMP 1174
Beef Loin, T-Bone Steak
(Beef T-Bone Steak)

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)



*FOR FURTHER INFORMATION, PLEASE VISIT
WWW.BIRITE.COM OR CONTACT YOUR
BIRITE SALESPERSON.*



100% Recycled Paper



BiRite Foodservice
123 South Hill Drive
Brisbane, CA. 94005
Tel: (415) 656-0187
www.BiRite.com