

Hand-Selected Success

Specialty Meats from SYSCO



Different cuts, aging processes, and packing and trim standards can mean unpredictable cooking requirements and variable on-plate results from one meat order to the next. SYSCO Specialty Meat Companies was created to address the need for consistency—and help operators improve quality and profitability as well.

Unified Front

In 1999, SYSCO started acquiring some of the largest, most prestigious specialty meat companies in the United States and Canada, such as Buckhead Beef, Newport and Malcolm. While still completely focused on their specific regional needs, these companies unite as SYSCO Specialty Meat Companies for unprecedented nationwide integration.

Every SYSCO Specialty Meat Companies location adheres to the same product guide. This means much more than uniform pricing. With only an SUPC code—or even the cut and size of the meat—you can order the same item anywhere. Different regional cutters work from the same specs to deliver the same product across state lines, and no one else in the country offers anything close to that consistency. National chains love the consistent offering across all restaurants, while smaller chains expanding into new markets benefit from familiarity with our SUPCs and naming standards.

Standardized Approach

SYSCO Specialty Meat Companies goes beyond industry requirements to deliver truly superior meats. From packaging to production and storage, SYSCO Quality Assurance holds specialty meats to higher standards of cleanliness, quality and consistency than the industry standards. Open any box of steaks from SYSCO Specialty Meat Companies, and you'll discover they're all the same. We buy meats directly from the source and then add value through aging and cutting. While some suppliers offer the same steaks you could find at a grocery store, our middle meats are aged between 21 and 28 days before being cut, adding tremendous flavor to the steak. And we cut our steaks in a controlled environment to exacting standards—within a 1/2-ounce margin—for precise food-cost management.

For many years, Nick Apostle—owner/executive chef of Nick's Restaurant in Jackson, MS—aged and cut his own steaks. “The labor and time involved was a



real strain for me. I'm so pleased I found someone to provide consistent, quality product aged and cut to my specifications. I've stuck with SYSCO Specialty Meat Companies because its fabrication facility is absolutely incredible. Not only do I receive excellent steaks, I get sincere, honest service with no runaround."

Outstanding Service

With culinary expertise spanning the globe, SYSCO Specialty Meat Companies is well-versed in high-end steaks, as well as regional favorites like tri-tips, brisket, specialty sausage, game and variety meats. We work with chefs across the nation to reinvent what's available to our customers and help them create innovative menu items.

"They sit down with me one-on-one and go through some underutilized cuts of meat," Apostle says. "We're having success with a braised rib special and a sirloin steak that doesn't quite have the texture of a New York

strip but has a great flavor profile and a lower price point. And if I ever need a specialty item like a four-ounce cut or a six-ounce cut for a seasonal surf and turf, it's as easy as a phone call away."

Proven Results

Standardized quality and unparalleled consistency from SYSCO Specialty Meat Companies will help you reduce freight charges, create culinary innovations, control inventory and manage portions. Let us hand-select a distinct, memorable delicacy for the center of your plates.

