

# MEATS



**BACON BITS - 20112**



**BACON SLICED LAY FLAT -**



**BEEF ARRACHERA - 13222**  
Skirt 25# Avg



**BEEF BALL TIPS - 13032**  
2/up Ch 70#Avg



**BEEF BNLS SIRLOIN STEAK**  
-13152  
20/8 oz 10#



**BEEF BRISKET BONELESS**  
-13079  
60#Avg



**BEEF CHUCK BLADE MEAT-**  
**13112**  
60#Avg



**BEEF CHUCK PECTORAL**  
**13313:** ch 5/15 Avg  
**20217:** Ch 5/15#Avg



**BEEF CHUCK**  
**13111:** Ribs Short 60#Avg



**BEEF CUT SHANKS - 13064**  
#10



**BEEF DEND INSD RND**  
**13046:** Ch 60#Avg  
**13047:** Sel 60#Avg



**BEEF DICED TONGUE -13025**  
Cooked 2/5#



**BEEF CHUCK ROLL**  
**13029:** Roll excel 60#Avg  
**13062:** Roll Packer60#Avg  
**13055:** Roll Packer 30#Avg



**BEEF FC TONGUE - 13026**  
Whole 20#Avg



**BEEF FEET CUT - 20575**  
25#Avg

Disclaimer: The images shown are for illustration purposes only and may not be an exact representation of the product.

# MEATS



**BEEF FLANK STEAK**  
13138: Ch 6/13 #Avg  
13097: Sel 78#Avg



**BEEF GRND FINE**  
13090: 73/27 Paker 80#Avg  
13089: 81/19 80#Avg



**BEEF INSIDE SKIRT**  
13080: Sel 78#Avg



**BEEF KNUCKLE**  
13099: Ch 9/8#Avg  
13172: Sel 9/8#Avg



**BEEF OUTSIDE SKIRT - 13091**  
60#Avg



**BEEF OXLIPS UNSCALED - 13115**  
70#Avg



**BEEF PATTY 80/20**  
17679: 3:1 10#    13148: 4:1 16#  
13149: 4:1 12#Fz    13147: 4:1 10# H



**BEEF RIBEYE LIP ON SEL**  
13150: 78#Avg



**BEEF RND BOTTOM FLAT SEL**  
13041: 4/13 #Avg



**BEEF RND INSIDE COMMODITY**  
13114: 70# Avg  
22225: XT 70# Avg



**BEEF ROSE MEAT -13037**  
60#Avg



**BEEF SIRLOIN FLAP**  
13070: Angus 78#Avg    13119: Ch 78#Avg    13171: Sukarne 35 #Avg  
13125: Steer 78#Avg    13108: Sel 78#Avg

Disclaimer: The images shown are for illustration purposes only and may not be an exact representation of the product.

# MEATS



**BEEF INSIDE SKIRT**  
14055: Seasoned 25 #Avg



**BEEF SIRLOIN TOP BUTT**  
13076: 78#Avg



**BEEF SLICED SHORT RIBS**  
13509: 6/4#Avg



**BEEF SLICED HIND SHANKS**  
13063: 60#Avg



**BEEF SMALL INTESTINES**  
13116: Ckd 30#



**BEEF SMALL INTESTINES**  
13153: Excel 30#



**BEEF STEAK FIRTTTERS**  
13329: 30/5.3 oz



**BEEF STEAK RIBEYE TEND**  
20847: 16/10oz  
13151: 20/8oz



**BEEF STEAK T-BONE**  
13131: 14/12oz 10#



**BEEF STOMACH HONEYCOMB**  
13018: 10#



**BEEF STOMACH SCALDED TRIPE**  
17498: 60#



**BEEF TONGUE PACKER**  
13024: 25#Avg



**BEEF TONGUE TIPS**  
20154: 30#Avg



**BEEF WHOLE SHANKS**  
13058: 55#Avg



**BEEF XT SHOULDER CLOAD**  
12078: 60#Avg

# MEATS



**LAMB FZ WHL 6 WAY**  
20292: 45 #Avg



**LAMB SHOULDER BONELESS**  
20289: 40#Avg



**PORK CHOP CC**  
13328: 26/6oz



**PORK GRND**  
17897: 82/18 - 4/10#



**PORK MARINATED RAW-AL PASTOR**  
17909: 30#Avg



**PORK SHLDR BUTT B-IN**  
13347: 70#Avg



**PORK SHLDR BUTT BNLS**  
13350: 5/14Avg



**PORK SHLDR CUSHION BNLS**  
13311: 5/14Avg



**PORK SKIN W/ MEAT**  
17902: 36#Avg



**PORK SKIN NO MEAT**  
17903: 60#Avg



**PORK STOMACH BUCHE**  
13308: 30#Avg



**SAUSAGE CHORIZO CASERO**  
13263: 2/10#



**SAUSAGE CHORIZO LA PALOMA**  
13257: 10#



**SAUSAGE CHORIZO SUPREMO**  
13332: 2/5#Avg



**SMOKED HAM**  
10084: 2/11.08#Avg

# MEATS



**SMOKED SLICED HAM FZ**  
13353: 6/2#



**BEEF SLICED CHUCK SHORT RIBS**  
13509: 6/4#Avg

**BEEF XT INSIDE ROUND**  
PULPA NEGRA  
ITEM# 22225



ITEM# 13114  
**BEEF INSIDE ROUND**

**CAPA DE GRASA ENTERA**



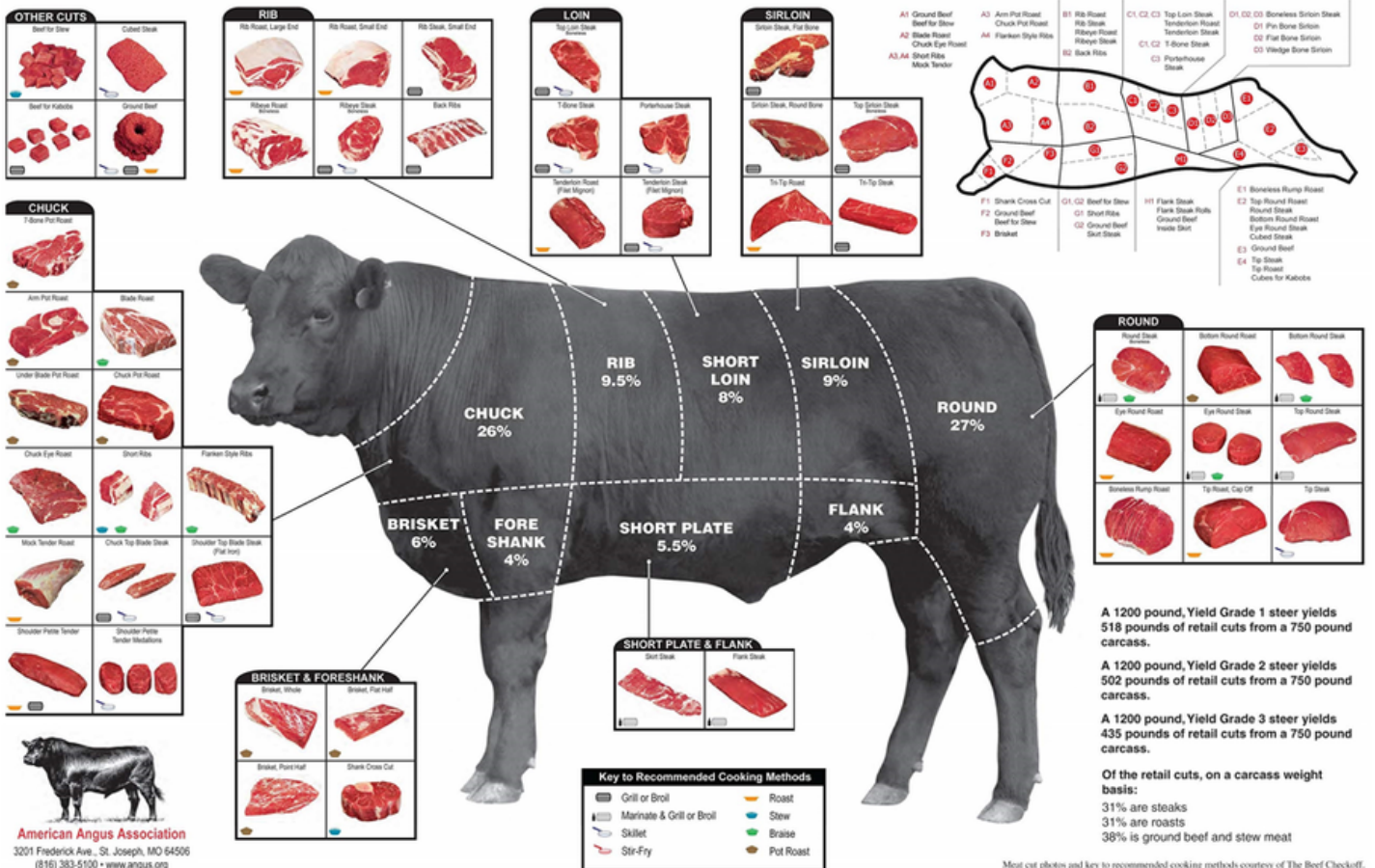
**CAPA REDUCIDO A ¼ DE PULGADA**

ITEM# 13046, 13047  
**BEEF DENUDED INSIDE ROUND**



**CAPA REDUCIDA DE GRASA**

\*\*\*In the beef industry, there are different quality grades: **Prime, Choice, Select, Standard, Commercial, Cutter & Canner.** The grades are based on two main criteria: the degree of marbling (intramuscular fat) in the beef, and the maturity (estimated age of the animal at slaughter).



**American Angus Association**  
3201 Frederick Ave., St. Joseph, MO 64506  
(816) 383-5100 • www.angus.org

Meat cut photos and key to recommended cooking methods courtesy of The Beef Checkoff.

**Disclaimer: The images shown are for illustration purposes only and may not be an exact representation of the product.**

# SEAFOOD



**CATFISH FILLET SHANK IQF**  
14024: 7-9oz 15#



**COD LOIN FILLET IQF**  
10202: 10/1#



**CRAB LEG SNOW**  
14042: 5-7 oz 30#  
14060: 8 Up 30#



**CRABMEAT IMITATION**  
14071: 12/2.5#



**GREEN MUSSELS HALF SHELL NZ**  
10109: 12/2#



**MIX SEAFOOD**  
24034: 24/1#



**OCTOPUS**  
14000: 2-4# Avg 30#



**OYSTER HALF SHELL FZ HILLMAN**  
10200: 1/30#



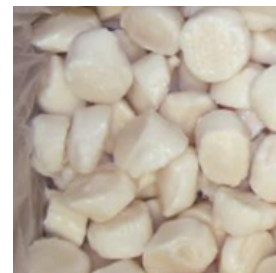
**OYSTER HALF SHELL FZ**  
14005: 144 CT



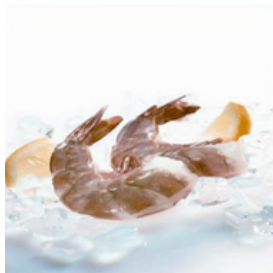
**RED SNAPPER CLEAN**  
10099: 1-2# 10#  
17659: 2-3# 22#



**SALMON BONLS/SKNLS**  
20807: 6 oz 10#  
17359: 8 oz 10#



**SCALLOP 20/30 IQF PROCESSED**  
20458: 2/5#



**SHRIMP RAW EZPL**  
10107: 21/25 5/2#  
10106: 31/40 5/2#



**SHRIMP CKD P&D**  
14015: 16/20 T/Off 5/2#  
14022: 31/40 T/On 5/2#  
14019: 41/50 T/On 5/2#



**SHRIMP RAW HLSO**  
10108: 16/20 T/Off 6/4#  
14016: 26/30 T/On 10/4#  
14013: 41/50 T/On 10/4#

Disclaimer: The images shown are for illustration purposes only and may not be an exact representation of the product.