



Premium Aged Steaks & Chops



Fresh Meats Product Guide



Portion Control Excellence & Integrity

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Vlcek's Fine Meats, Inc.

*"A CHICAGO TRADITION SINCE 1927"
Portion Control Excellence & Integrity*

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Vlcek's Fine Meats, Inc.

"A CHICAGO TRADITION SINCE 1927"

Portion Control Excellence & Integrity

OVERVIEW

"A Chicago Tradition Since 1927"

Welcome to Vlcek's Fine Meats, Inc. A center-of-the-plate focused portion control meat packing company established in 1927.

We're experts in portion control meat cutting for the foodservice industry. We provide the finest quality portion control beef, pork, veal and lamb products at competitive prices. Our quality starts with USDA Prime & Choice beef from grain fed Mid-Western native cattle.

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. Our artisan meat cutters have over 100 years of combined experience cutting products to the exacting specifications our customers demand. Each steak and chop is consistently and carefully cut to the proper size, weight, shape, and texture.

We're a meat packing company that operates with the highest standards of product consistency, reliable service, creative protein solutions, and diligent food safety. Our large selection of USDA graded portion control products insures your customers have a delectable experience time and time again.

Our modern USDA Inspected meat processing plant raises the bar in the meat industry for quality, creativity and consistency.

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 brings Vlcek's Fine Meats to your table. This is our mission, and our promise.

Attention • Pride • Commitment





Vlcek's Fine Meats, Inc.

"A CHICAGO TRADITION SINCE 1927"
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FRESH MEAT PRODUCT LIST

USDA PRIME BEEF ~ Mid-Western Corn Fed

RIB

Prime Beef Export Rib
Prime Beef Bnls Lip On Ribeye
Prime Beef Bone-In Ribeye Steak
Prime Beef Bone-In Ribeye Steak / Frenched
Prime Beef Bnls Ribeye Steak / 1" Tail
Prime Beef Bnls Ribeye Steak / No Tail

SHORTLOIN

Prime Beef Shortloin / OX1
Prime Beef Porterhouse Steak
Prime Beef Porterhouse Steak / No 1st Cut
Prime Beef T-Bone Steak

STRIPLOIN

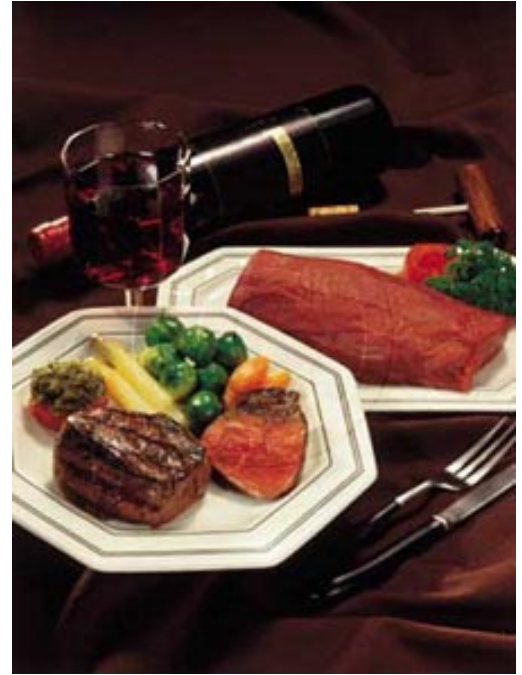
Prime Beef Bnls Striploin OX1
Prime Beef Bnls Striploin / Vein Off / STEAK READY
Prime Beef Bone-In CC Strip Steak
Prime Beef Bnls EE Strip Steak
Prime Beef Bnls CC Strip Steak

TENDERLOIN

Prime Beef Tenderloin PSMO
Prime Beef Tenderloin 190A / Complete Trim
Prime Beef Filet Full Cut / Close Trim
Prime Beef Filet Full Cut / Complete Trim
Prime Beef Filet Center Cut / Close Trim
Prime Beef Filet Center Cut / Complete Trim
Prime Beef Filet Barrel Cut / Complete Trim

TOP SIRLOIN

Prime Beef Top Sirloin 13/UP
Prime Beef CC Top Sirloin Heart / ROAST or STEAK READY
Prime Beef CC Top Sirloin Steak / Square
Prime Beef CC Top Butt Steak / Baseball Cut Filet Style
Prime Beef CC Top Butt Steak / Bistro Cut





We start with the very best cattle in the industry, bar none. Each cut is then hand selected for ideal marbling to deliver indulgent flavor and then perfectly aged for sublime tenderness. The result is an unforgettable, exceptionally tender, incredibly juicy beef experience people will seek out again and again, delivered with never-before-seen consistency.

Unparalleled Quality

The 1855 Premium Beef program goes beyond typical premium beef programs, thanks to an unprecedented level of consistency and quality assurance.

- Upper 2/3 USDA Choice, hand selected for ideal marbling.
- Only the top 14% of our already superior cattle make the cut.
- Aged minimum 14 days for maximum tenderness.
- Bright cherry red lean and finely textured.
- A government certified program.

1855 BRAND PREMIUM USDA CHOICE BEEF ~ Mid-Western Corn Fed

RIB

- 1855 Beef Export Rib 16/UP
- 1855 Beef Export Rib 16/DN
- 1855 Beef Bone-In Ribeye Steak / Frenched

SHORTLOIN

- 1855 Beef Porterhouse / F/B Off / W/Fat Out
- 1855 Beef Porterhouse / F/B Off / W/Fat Out / No Tail
- 1855 Beef Porterhouse / F/B Off / W/Fat Out / No 1st Cut
- 1855 Beef Porterhouse / F/B Off / W/Fat Out / No 1st Cut / No Tail
- 1855 Beef T-Bone / F/B Off / W/Fat Out
- 1855 Beef T-Bone / F/B Off / W/Fat Out / No Tail

STRIPLOIN

- 1855 Beef Bnls Striploin 0X1
- 1855 Beef Bnls Striploin / Vein Off / STEAK READY / 1X1
- 1855 Beef Bnls Striploin / Vein Off / Strap Off / STEAK READY / 1X1
- 1855 Beef Bone-In CC Strip Steak / Strap Off
- 1855 Beef Bnls CC Strip Steak / Strap Off
- 1855 Beef Bnls CC Strip Steak Strap Off / No Tail
- 1855 Beef Bnls CC Strip Steak / Complete Trim

TOP SIRLOIN

- 1855 Beef CC Top Sirloin Butt Steak / Square / Skinned
- 1855 Beef CC Top Sirloin Butt Steak / Baseball Cut

USDA CHOICE BEEF ~ Mid-Western Corn Fed

RIB

Choice Beef 109 Rib 23/UP
Choice Beef 109 Rib 23/DN
Choice Beef Export Rib 16/UP
Choice Beef Export Rib 16/DN
Choice Beef Lip On Ribeye 13/UP
Choice Beef Lip On Ribeye 13/DN
Choice Beef Lip On Ribeye Roll / No Tail
Choice Beef Bone-In Ribeye Steak
Choice Beef Bone-In Ribeye Steak / Frenched
Choice Beef Bnls Ribeye Steak / 1" Tail
Choice Beef Bnls Ribeye Steak / No Tail

SHORTLOIN

Choice Beef Shortloin / 3X2 / 23/UP
Choice Beef Porterhouse Steak
Choice Beef Porterhouse Steak / No 1st Cut
Choice Beef T-Bone Steak

STRIPLOIN

Choice Beef Bone-In Striploin
Choice Beef Bnls Striploin 0X1 ¼" Trim
Choice Beef Bnls Striploin 1X1
Choice Beef Bnls Striploin / Vein Off / STEAK READY / 1X1
Choice Beef Bnls Striploin / Vein Off / Strap Off / STEAK READY / 1X1
Choice Beef Bone-In CC Strip Steak
Choice Beef Bnls EE Strip Steak
Choice Beef Bnls CC Strip Steak
Choice Beef Bnls CC Strip Steak / Strap Off
Choice Beef Vein End Steak
Choice Beef Bnls Steak Slices / 2/4 oz.



TENDERLOIN

Choice Beef Tenderloin PSMO 5/DN
Choice Beef Tenderloin PSMO 5/UP
Choice Beef Tenderloin PSMO 6/UP
Choice Beef Tenderloin 190 / Strap Off / Close Trim
Choice Beef Tenderloin 190A / Complete Trim

TENDERLOIN FILETS

Choice Beef Filet FC / Close Trim / Strap On
Choice Beef Filet FC / Close Trim / Strap On / Silver Off
Choice Beef Filet FC / Close Trim / Strap Off
Choice Beef Filet FC / Complete Trim
Choice Beef Filet CC / Close Trim / Strap On
Choice Beef Filet CC / Close Trim / Strap On / Silver Off
Choice Beef Filet CC / Close Trim / Strap Off
Choice Beef Filet CC / Complete Trim
Choice Beef Filet CC (Barrel Cut) / Close Trim / Strap On
Choice Beef Filet CC (Barrel Cut) / Close Trim / Strap On / Silver Off
Choice Beef Filet CC (Barrel Cut) / Close Trim / Strap Off
Choice Beef Filet CC (Barrel Cut) / Complete Trim
Choice Beef Bone-In CC Tenderloin Steak
Choice Beef Tenderloin Medallions 4 oz. (Subject to Availability)
Choice Beef Tenderloin Medallions 3 oz. (Subject to Availability)
Choice Beef Tenderloin Medallions 2 oz. (Subject to Availability)
Choice Beef Tenderloin Tails 3/5 oz.
Choice Beef Tenderloin Brochette Meat (Tips)
Choice Beef Tenderloin Stroganoff Meat



TOP BUTT

Choice Beef Top Butt 13/UP
Choice Beef Top Butt / Cap Off / Trimmed
Choice Beef Whole CC Top Butt / Trimmed
Choice Beef Whole CC Top Butt / Skinned
Choice Beef Full Cut Top Butt Steak
Choice Beef Full Cut Top Butt Steak / Square
Choice Beef Semi CC Top Butt Steak / Square
Choice Beef CC Top Butt Steak / Square
Choice Beef CC Top Butt Steak / Square / Skinned
Choice Beef CC Top Butt Steak / Bistro Cut
Choice Beef CC Top Butt Steak / Baseball Cut
Choice Beef Top Butt Cap / Skinned
Choice Beef Top Butt Cap Steak
Choice Beef Top Butt Cap Steak / Butterflied



BOTTOM BUTT

Choice Beef Bottom Butt Ball Tip (Butcher Heart) 2/UP
Choice Beef Bottom Butt Ball Tip (Butcher Heart) 2/DN
Choice Beef Bottom Butt Ball Tip (Butcher Heart) Skinned
Choice Beef Filet of Sirloin / Round
Choice Beef Filet of Sirloin / Round / Bacon Wrap
Choice Beef Filet of Sirloin / Oblong
Choice Beef Filet of Sirloin / Oblong - Butterflied
Choice Beef Bottom Butt Tri Tip (Triangle) Fat On
Choice Beef Bottom Butt Tri Tip (Triangle) Trimmed
Choice Beef Bottom Butt Tri Tip (Triangle) Skinned
Choice Beef Bottom Butt Tri Tip Steak

CHUCK

Choice Beef 2 Piece Chuck
Choice Beef Chuck Clod
Choice Beef Boneless Chuck Roll
Choice Beef Boneless Chuck Eye Roll

BRISKET / FLANK

Choice Beef Brisket / Whole
Choice Beef Brisket / Deli Trim
Choice Beef Brisket / Deli Trim / Point Off
Choice Beef Flank Steak

OUTER SKIRTS

Choice Beef Outer Skirt Steak / Whole
Choice Beef Outer Skirt Steak / Skin-Pin-Trim
Choice Beef Outer Skirt Steak / Skinned / Portioned

SHORT RIBS

Choice Beef Short Ribs / Whole
Choice Beef Bone-In Short Ribs
Choice Beef 2-Bone Short Ribs
Choice Beef 1-Bone Short Ribs
Choice Beef Boneless Short Ribs

ROUND

Choice Beef Steamship Round
Choice Beef Steamship Round w/ Handle
Choice Beef Inside Round
Choice Beef Inside Round / Complete Trim
Choice Beef Inside Round / Split –Tied
Choice Beef Eye Of Round

BEEF – MISCELLANEOUS

Oxtails / Whole
Oxtails / Trimmed / Disjointed / No Tips
Beef Liver / Whole
Beef Liver / Sliced 4oz.
Beef Back Ribs / Whole
Beef Back Ribs / Split
Beef Tongue / Whole
Choice Beef Chuck Stew Meat
Choice Beef Sirloin Stew Meat
Choice Beef Fajita Meat
Choice Beef Cubed Steaks

BEEF – GROUND / PATTIES

80/20 Ground Chuck
80/20 Coarse Ground Chili Beef
PREMIUM Beef Patties
PREMIUM 80/20 Ground Chuck



LAMB ~ American, Colorado

SHOULDER

Lamb Shoulder / Bone-In
Lamb Shoulder / Boneless
Lamb Shoulder Chops

RACK

9 Rib Lamb Rack / Hotel
8 Rib Lamb Rack / Hotel
9 Rib Lamb Rack / Split & Chine Off
8 Rib Lamb Rack / Split & Chine Off
9 Rib Lamb Rack / Split / Cap Off
8 Rib Lamb Rack / Split / Cap Off
9 Rib Lamb Rack / Frenched / Cap Off /Deluxe
8 Rib Lamb Rack / Frenched / Cap Off / Deluxe
Lamb Rib Chop / Frenched / Cap On
Lamb Rib Chop / Frenched / Cap Off / Deluxe

LOIN

Lamb Saddle / Whole
Lamb Loin / Whole
Lamb Loin / Split
Lamb Loin / Boneless / Trimmed
Lamb Loin Chops / EE
Lamb Porterhouse Loin Chops
Lamb Loin Medallions / Boneless

LEG

Lamb Leg / Bone-In / Whole
Lamb Leg / BRT
Lamb Leg / BRT / Shankless
Lamb Leg / BRT / Frenched Carving
Lamb Inside Round / Boneless / Trimmed
Lamb Shank / Whole
Lamb Shank / Trimmed /Trotter Off
Lamb Shank / Frenched Deluxe
Lamb Hind Shanks / Frenched
Lamb Osso Bucco

AMERICAN LAMB – MISCELLANEOUS

Lamb Shoulder Stew Meat
Lamb Brochette Meat / Deluxe
Lamb / Ground
Lamb Flank Steak
Lamb Tenderloins
Lamb Sweetbreads



LAMB ~ Australian / New Zealand

Australian Lamb Rack / 8 Rib / Frenched / 24-26oz / Fresh

Australian Lamb Rack / 8 Rib / Frenched / 26-28oz / Fresh

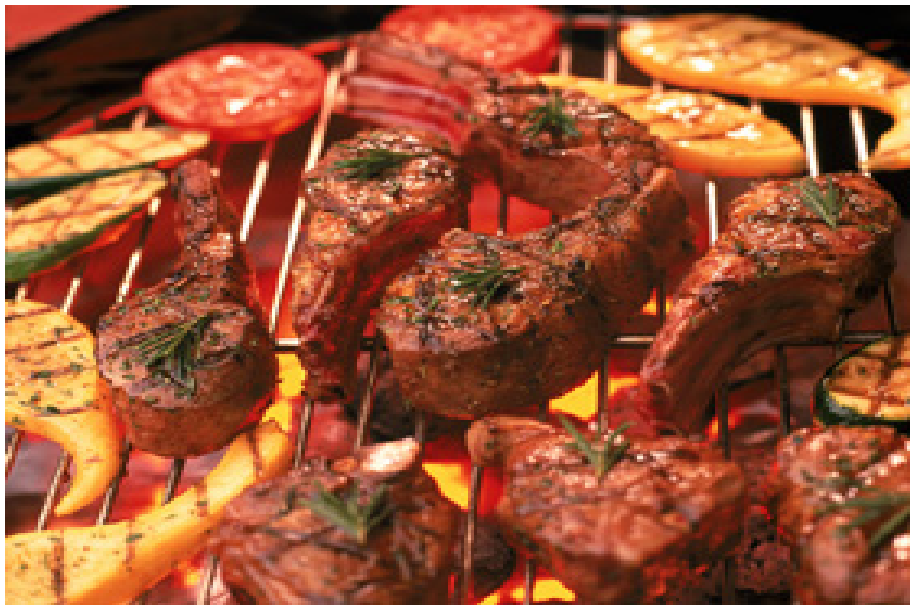
Australian Lamb Loins / Boneless / FRESH

New Zealand Lamb Rack / 8 Rib / Frenched / 10-12oz

New Zealand Lamb Rack / 8 Rib / Frenched / 14-16 oz

New Zealand Lamb Loins / Boneless

New Zealand Lamb Shanks



VEAL ~ Special Fed, No. 1

CHUCK

Special Fed Veal Chuck / Bone-In
Special Fed Veal Chuck / Boneless
Special Fed Veal Breast / Bone-In
Special Fed Veal Breast / Bone-In w/ Pocket
Special Fed Veal Breast / Boneless
Special Fed Veal Breast / Boneless w/ Pocket
Special Fed Veal Flank Steak

RACK

Special Fed 7 Rib Veal Rack / Hotel
Special Fed 7 Rib Veal Rack / Split & Chine Off
Special Fed 6 Rib Veal Rack / Cap Off / Chop Ready
Special Fed Veal Rib Chop / Cap Off
Special Fed Veal Rib Chop / Cap Off / Frenched

LOIN

Special Fed Veal Loin / Bone-In / Split
Special Fed Veal Loin Chop / KC Style
Special Fed Veal Porterhouse Chop
Special Fed Veal Loin / Boneless / OXO
Special Fed Veal Striploin Medallions
Special Fed Veal Sirloin Butt / Skinned / Whole
Special Fed Veal Sirloin Slices
Special Fed Veal Sirloin Medallions
Special Fed Veal Short Tenders
Special Fed Veal Butt Tenders

LEG

Special Fed Veal Leg / Whole / Bone-In
Special Fed Veal Leg / Boneless
Special Fed Veal Leg Slices
Special Fed Veal Top Round / Skinned
Special Fed Veal Top Round Slices
Special Fed Veal Hind Shank / Whole
Special Fed Veal Hind Shank Osso Bucco

SPECIAL FED VEAL – MISCELLANEOUS

Special Fed Veal Cheek Meat
Special Fed Veal Liver / Whole
Special Fed Veal Liver / Sliced 4oz
Special Fed Veal Sweetbreads
Special Fed Veal Sweetbreads / Heartside Only
Veal / Ground
Veal Cubed Steak
Breaded Veal Luncheon Steaks
Glace de Veau / Premium Veal Glaze



PORK

LOIN

Pork Loin / Bone-In / Whole 14/17
Pork Loin / Whole / Chine Off
Pork Loin CC / Bone-In
Pork Loin CC / Feather & Chine Off / Chop Ready
Pork Loin / Crown Roast / Frenched
Pork Loin / BRT
Pork Loin / Boneless / Whole
Pork Loin / CC / Boneless Canadian
Pork Loin Chop / End to End
Pork Loin Chop / CC / Semi-Boneless / Deluxe
Pork Loin Chop / CC / Ditka Style
Pork Loin Chop / CC / Ditka Style / Single Muscle
Pork Loin Chop / CC / Frenched – Deluxe / Single Bone
Pork Loin Chop / CC / Frenched – Deluxe / Single Bone / Single Muscle
Pork Loin Chop / CC / Frenched – Deluxe / Double Bone
Pork Loin Chop / CC / Frenched – Deluxe / Double Bone / Single Muscle
Pork Loin Chop / Porterhouse
Pork Loin Chop / Boneless
Pork Loin Chop / Boneless / Single Muscle
Pork Loin Chop / Boneless – Butterflied
Pork Loin Chop / Boneless – Butterflied / Single Muscle
Pork Tenderloin / Strap Off
Pork Tenderloin Filets / CC / Complete Trim

BUTT / RIBS

Pork Butt / Bone-In
Pork Butt / Boneless
Pork Spare Ribs / Whole
Pork Spare Ribs / St. Louis Style
Pork Brisket Bones / (Rib Tips)
Pork Riblets
Pork Back Ribs / Skinned / 1 ¼ DN
Pork Back Ribs / Skinned / 1 ½ DN
Pork Back Ribs / Skinned / 1 ¾ DN

PORK – MISCELLANEOUS

Pork / Ground
Pork Stew Meat
Pork Fajita Meat
Pork Cubes / Kabob Meat
Pork Cutlets
Smoked Pork Hocks
Smoked Pork Loin (Kassler Rib)



100% NATURAL BEEF; BISON; PORK

No Hormones; No Antibiotics Ever! It Simply Tastes Better

Better because it's not watered down by hormones and antibiotics. Better because our cattle are corn fed for a lean, tender texture. And better because it's 100% natural, the way steak is meant to taste.

100% NATURAL BEEF

Chuck
Boneless Shoulder Clod
Boneless Chuck Roll Neck-off
Chuck tender
Rib
Bone-In Rib
Boneless Ribeye Lip On
Boneless Ribeye Lip On Split
Back Ribs
Loin
0X1 Short Loin
0X1 Boneless Strip Loin
1X1 Boneless Strip Loin
0X1 Boneless Strip Loin Split
Top Sirloin Butt
Tenderloin SMO
Tenderloin Butt
Round
Peeled Knuckle
Inside Round
Steamship Round
Bottom Round Flat
Boneless Eye of Round
Thin Meat
Outside Skirt Steak
Inside Skirt Steak
Boneless Flapmeat Bottom Sirloin Butt
Tri Tip Peeled Bottom Sirloin Butt
Flank Steak
Brisket
Grind
Ground 90% lean
Ground 80% lean
Fresh Beef Patties



Natural means our cattle are never treated with hormones or antibiotics – ever.

For years, ranchers have been treating cattle with growth hormones to increase their size – thereby increasing their profits. Trouble is, hormones really only add more water weight, so the flavor and texture of the meat is compromised.

It's just common sense: the less beef is treated, the healthier and better tasting it is. Antibiotics are used to keep cattle from contracting and spreading illness. Conclusive evidence of their long-term use, and effects on humans and the environment, is not yet available.

Some brands boast the "Natural" label, but only cease using hormones and antibiotics 100 days before harvest. At Dakota Farms we mean what we say: No hormones and no antibiotics ever. That's natural.

100% NATURAL BISON

No Hormones; No Antibiotics Ever! Bison tastes similar to natural beef but is sweeter and tenderer. It is tender, flavorful, delicious and good for you! All TenderBison™ products are all natural: they come from premium grade, ranch-raised, grain-finished bison. Our bison are source verified, and tested by the USDA to be free of growth hormones and stimulants. No animal byproducts are ever fed to bison.

Chuck
Boneless Shoulder Clod
Boneless Chuck Roll Neck-off
Chuck tender
Rib
Bone-In Rib
Boneless Ribeye Lip On
Boneless Ribeye Lip On Split
Back Ribs
Loin
0X1 Short Loin
0X1 Boneless Strip Loin
1X1 Boneless Strip Loin
0X1 Boneless Strip Loin Split
Top Sirloin Butt
Tenderloin SMO
Tenderloin Butt
Round
Peeled Knuckle
Inside Round
Steamship Round
Bottom Round Flat
Boneless Eye of Round
Thin Meat
Outside Skirt Steak
Inside Skirt Steak
Boneless Flapmeat Bottom Sirloin Butt
Tri Tip Peeled Bottom Sirloin Butt
Flank Steak
Brisket
Grind
Ground 90% lean
Ground 80% lean
Fresh Beef Patties



Natural Bison Fast Facts

Is bison a healthy choice?

Yes, bison is one of the most nutritious meats you can eat. It is tender, flavorful and better for you than even skinless chicken.

It's the perfect addition to a heart-healthy lifestyle. Bison is an excellent source of high quality protein, iron, and B vitamins. It's incredibly nutrient-rich and satisfying. Yet it's low in calories, cholesterol and fat.

Bison is healthier than beef, chicken or pork

- 1/3 less fat, calories, cholesterol than skinless breast of chicken
- Contains Omega threes
- High in Iron
- High in Protein

How should it be prepared?

We recommend bison be cooked to medium rare or medium. Because it is such a lean meat, overcooking may result in a dry burger or steak.

What makes TenderBison all-natural?

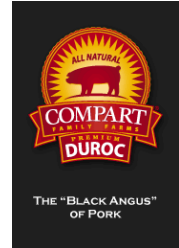
All TenderBison™ products are all natural: they come from premium grade, ranch-raised, grain-finished bison. Our bison are source verified, and tested by the USDA to be free of growth hormones and stimulants. No animal byproducts are ever fed to bison.

100% NATURAL PORK

ALL NATURAL COMPART DUROC™ PREMIUM PORK

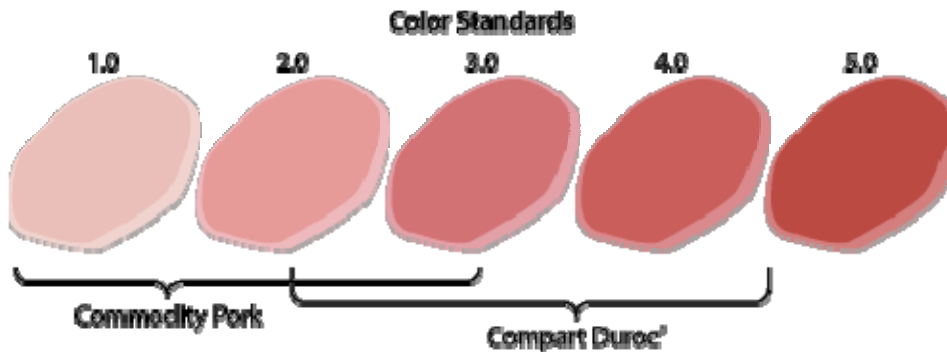
Compart Duroc promises an “All Natural,” mouthwatering, rich flavored pork, with superior tenderness and natural juiciness. Bright reddish pink in color, Compart Duroc contains a higher percentage of intramuscular fat (marbling) and a higher pH. These unique attributes translate into a more tender, juicy and flavorful dining experience. This selection of pork enables you to enjoy fresh pork in its natural flavor and juice, without injecting or pumping.

Apple Smoked Bacon
Pork Loin; Pork Tenderloin;
Back Ribs; Short Ribs
Pork Butts
Pork Racks



A Difference You Can See and Taste! Quality Starts With the Right Breed — Compart Duroc, the "Black Angus" of Pork

The Black Angus breed of cattle is well known for its superior quality. This same phenomenon is also true of Duroc pork. The Duroc breed excels for meat quality and eating characteristics documented in tests performed by the National Pork Producers.



Redder is Better

Although pork is known as “the other white meat,” in its raw form dark pink to dark reddish pink is the most desirable color to look for when buying pork. This has caused some confusion for the consumer, because all pork turns white after being cooked. Darker, reddish raw pork will typically be juicier, more tender, and have a higher pH than lighter colored raw pork. These characteristics are essential for superior eating quality.

Compart Family Farms

Premium quality Compart Duroc pork is the result of a carefully managed pork breeding program. Compart Duroc hogs are bred, born and raised on small farms where family members are involved in the day-to-day management of their stock. The breeding program is the result of over 55 years of combining the very best purebred lines of the Duroc breed. Compart Family Farms™ have also conducted extensive research and development to create a proprietary Compart Duroc feeding program. This, coupled with raising the pigs in comfortable, environmentally stable facilities, reduces stresses that adversely affect muscle quality.

KOBE BEEF & WILD GAME

KOBE BEEF

Known for its rich juicy flavor and extraordinary tenderness and texture, Kobe beef originated in Japan, where it is produced under traditional conditions, including massages and a beer diet, from the Wagyu breed of cattle.



There is so much distinctive marbling spread throughout Kobe beef, it is often referred to as "white steak." Marbling is the essence of great beef and Kobe beef's ratio of marbled fat to meat is higher by far (as much as 10 times higher) than any other beef, infusing it with unmatched taste and giving it remarkable tenderness. No other breed has such a high content of oleaginous, unsaturated fat.

Buedel Foods offers Kobe strip steaks, filets, ribeye steaks, porterhouse steaks, tenderloin roast for chateaubriand, and Kobe burgers.

WILD GAME

Our quality line of Game meats and specialty items:

- New Zealand Cervena Venison
- Buffalo
- Wild boar
- Ostrich
- Black Bear
- Elk
- Rabbit
- Game Birds:
 - Pheasant
 - Partridge
 - Squab
 - Guinea hen
 - Poussin
 - Quail and quail eggs
- Alligator
- Foie gras
- Kobe (wagyu) beef



ADDITIONAL ITEMS AVAILABLE UPON REQUEST

Wild game is subject to seasonal availability.

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.



Silliker, the leading international network of accredited food testing and consulting laboratories, is dedicated to helping companies worldwide find practical solutions to today's food safety and quality challenges throughout the supply chain. As part of our food safety and quality solutions program approach, we maintain an uncompromising commitment to quality and client service.



Consistent with the American National Standards Institute (ANSI) National Conformity Assessment Principles for the United States, Steritech's services are designed to provide regulators, buyers, consumers and other interested parties with the confidence that products or services have met specified standards.