



HOME(logo)

About us

programs

Catalog

Contact US

-

F&G Homepage

Picture and theme

- Picture of product - We will be using picture/videos of our F&G Tomahawk. Or any other resource center pics we have from other farms-This is done in design after building base page

We are considering using some of the product images given to us by RR

- Theme will be shadow theme (ex:patagonia) (picture of salmon with the dark look)
PATAGONIA WEBSITE [Patagonian Sea – Premium Seafood](#)

-For theme seems shopify is to little boy it looks to much like a little dtc page we want a more professional look (standard meat club reference) [The Standard Meat Club - Steak Different](#)

I THINK THE FACT THAT THEY HAVE THE DTC CONCEPT ON THE SITE BLENDED IN WITH THE WHOLESALE MAKES IT LOOK LITTLE BOY LIKE WITH THE SHOPPING CART AN THE EXTRA ICONS- CASA WAGYU IS ALSO LIKE THAT WE JUST LIKE THEIR WHOLESALE PORTION OF IT

[Casa Wagyu](#)

-We dont want a home TAB we rather the master click on the logo THAT WILL ALWAYS BE ON TOP LEFT



Headline

Later-

Beef buying made easy
Beef buying made simple

Bringing you premium meats since 2024

Serving south floridas finest since 2024

Need to brainstorm

About us Tab -steak/farm/miniclip

About us

Founded in 2024, F&G Meats is a young and dynamic distributor of premium proteins, supplying high-quality beef and specialty meats to Florida's leading restaurants, hotels, and country clubs. Built on a foundation of reliability, product variety, and hands-on service, the company operates with a partnership-driven approach focused on making the protein-ordering process seamless, transparent, and effortless for every client.

Our services under the about us

Map on the bottom showing the areas we service

WILL HAVE ONE MAP FOR SOUTH FLORIDA PENINSULA AND ONE MAP FOR Rest of the world -would love it to have little pin points that indicate the cities throughout the peninsula example west palm beach boca ft lauderdale aventura etc i want the maps on the left and the our service area paragraph on the right

Our Service Areas



We provide reliable, regular delivery all across South Florida,

Beyond our local footprint, we also manage international export programs with capabilities across Europe, Asia, South America, and the Caribbean, ensuring compliant, efficient, and consistent shipments worldwide.

Programs

-all pictures from sources

Need to communicate with all sources for permissions

ALEX THIS IS ALL INTERNAL INFO FROM FRANO AND I.

-AB

-PALMETTO-Pending Needs to speak w owner Tony/shouldnt be a problem

-DALE SUWANEE-call on 01/15

-LAKE MEADOWS-call on 01/15

-Holy Wagyu- need to talk to istrin about this 01/15

-Vintage beef co - green light - need to send email to obtain 01/15

-Nebraska Beef - need to get smaller minimum to be able to bring product if not we cant bring it over.

-GOP- J REACHED OUT 01/15

ALEX NOW THIS IS INFO FOR YOU

SO FOR THE PROGRAMS TAB WE WANT A DROP DOWN MENU THAT SAYS BEEF,PORK,SPECIALTY POULTRY, EXOTIC- LIKE THE REFERENCE MIAMI PURVEYORS [Miami Purveyors Inc.](#) UNDER "PRODUCTS &PROGRAMS"



Each program will have a link to a tab describing the program made by us, LIKE CASA WAGYU-REALLY LIKE THAT PART [Wholesale – Casa Wagyu](#)

ITS JUST PICTURE OF THE PROGRAM-PROGRAM NAME - PROGRAM ORIGIN- SEE BROCHURE BUTTON - THIS THEN TAKES YOU TO ANOTHER PAGE WHICH THEY INCLUDE MORE INFO ON THE PROGRAM- WE WANT THIS SAME THING BUT IN THIS PAGE WE WANT TO INCLUDE THE LOGO TO THE FARM W A HYPERLINK TO THEIR WEBSITE WHERE THEY CAN SEE ABSOLUTELY EVERYTHING IN REGARDS TO THE SOURCE.

THESE linkS takes you directly to agri beef and all of its 3 lines

RR-THIS LINK IS PERFECT

<https://www.agribeef.com/exceptional-beef/double-r-ranch/>

St helens -PERFECT

<https://www.agribeef.com/exceptional-beef/st-helens-beef/> same thing here

Could do just like how brandon does that the program takes you directly to their site

SRF WAGYU BEEF/KORBUTA PORK - PERFECT

[Snake River Farms- American Wagyu Beef and Kurobuta Pork | Agri Beef](#)

BEEF

1-RR - (USDA Choice and USDA PRIME) /RR SIGNATURE (upper 3rd choice)-Icons we have/button for brochure



RR Ranch is built on Agri Beef's heritage and the leadership of founder Robert Rebholtz Sr., honored by the National Cattle Feeders Hall of Fame for his impact on modern cattle feeding. Raised in the Pacific Northwest's ideal climate and supported by a long-standing network of family ranchers, RR Ranch reflects a level of pedigree and authenticity unmatched by other beef programs currently available in Miami.

2-ST HELENS (usda choice angus)-Icons we have/button for brochere
NA-RANcho el ORO (usda SELECT)-will not include this



Premium Angus Beef

- St. Helens Premium Angus is a USDA Choice program sourced exclusively from Angus cattle, a breed long recognized for superior marbling, tenderness, and flavor. The program is built on consistent specifications that emphasize balanced marbling, uniform texture, and a dependable eating experience. With a focus on quality-driven selection and fabrication standards, St. Helens represents



a reliable mid-tier Angus option backed by Agri Beef's vertically integrated production and long-standing reputation for producing flavorful, tender beef.

5-F&G WAGYU

F&G Meats American Wagyu

F&G Meats Wagyu is an F1 American Wagyu program built on responsible production and selective genetic improvement designed to elevate marbling, tenderness, and overall carcass quality over time. Sourced from a network of small, family-operated farms across the Midwest, the program emphasizes integrity, transparency, and traceability at every stage.

All cattle are source- and age-verified and continuously monitored by professional animal nutritionists, ensuring consistent development and strict adherence to program standards. The entire program follows Never-Ever protocols—no antibiotics, no hormones, no growth promotants, no animal by-products, and no artificial ingredients—delivering a clean, trustworthy beef program aligned with modern chef and consumer expectations.

Two Distinct Wagyu Lines

1. Grain-Finished American Wagyu

Our grain-finished line is fed on a traditional Japanese-style diet, designed to maximize marbling and promote slow, steady growth. These cattle are fed up to 300% longer than commodity beef, allowing intramuscular fat to mature naturally and develop the signature richness, depth, and buttery texture associated with authentic Wagyu.

2. Grass-Fed / Grass-Finished American Wagyu

Our grass-fed and finished line offers a distinctly elevated expression of American Wagyu. Raised exclusively on open pasture and finished on a diverse blend of natural forages, this program delivers a cleaner, and naturally sweet flavor profile.



4-SRF

Snake River Farms (SRF) is the **pioneer of American Wagyu beef**, rooted in over five decades of family ranching tradition. Founded in 1968 by Robert *Bob* Rebholtz Sr. in Idaho through Agri Beef Co., the company was an early adopter of Wagyu genetics long before most U.S. producers. In the late 1980s and early '90s, SRF began breeding high-quality Wagyu with premium American cattle—creating the rich, finely marbled American Wagyu beef it's known for today.

3- Holy Wagyu Kosher - what did istrim say

PORK

- F&G BERKSHIRE

F&G Berkshire Pork is a heritage-breed program sourced from selected family-operated farms in the Midwest, built around the naturally rich marbling, darker color, and superior texture that define authentic Berkshire genetics. This line reflects the true characteristics of the Berkshire breed, known for its distinct intramuscular fat and premium quality.

The program follows strict Never-Ever protocols: no antibiotics, no hormones, no ractopamine, no growth promotants, no artificial ingredients, and no animal by-products. This ensures a clean, transparent heritage pork program with fully traceable sourcing and responsible Midwest farming at its core.

SHOULD WE SAY ANYTHING AB THE COMMON MISCONCEPTION ON KUROBUTA AND BERK BEING DIFFERENT THINGS

- SRF KUROBUTA
- **SRF Kurobuta Pork — Heritage Pork, Deep Flavor, Exceptional Quality**
- Snake River Farms Kurobuta Pork comes from **100% purebred Berkshire hogs**, a historic heritage breed prized for centuries for its rich marbling, tenderness, and deep



flavor. Often referred to as the culinary equivalent of Wagyu beef in the pork world, Kurobuta (“black hog” in Japanese) traces its roots to Berkshire hogs that originated in England and were celebrated in Japan for superior eating quality.

<https://www.agribeeef.com/exceptional-beef/snake-river-farms/>

SPECIALTY POULTRY

- Culver/ dr joes

Culver Duck Farms has been part of America’s duck farming tradition since **1858**, originating on Long Island and later relocating to **Middlebury, Indiana**, where it remains a leader in premium duck production. Today Culver is recognized as one of the largest duck processors in North America and the **only duck farm in the region certified by American Humane for its animal care standards**.

[Duck the Routine with Culver Duck](#)

F&G Meats sources its premium duck line from Joe Jurgielewicz & Son, a fourth-generation family farm known for producing one of the most flavorful and uniquely meaty Pekin ducks in the country. The Jurgielewicz duck is distinct for its higher natural fat content, balanced meat-to-fat ratio, and deeper flavor profile, achieved through selective breeding and traditional farming practices refined over decades.

This program prioritizes responsible, vertically integrated production — from on-farm hatching to humane raising and processing — ensuring full traceability and consistent quality. The ducks are raised on family farms in Pennsylvania under a controlled, natural diet with no antibiotics ever, resulting in a premium, gourmet-style Pekin duck recognized for its richness, clean fat, and superior texture.

[America's Tastiest Duck - Jurgielewicz Duck](#)



- Palmetto Farms

Palmetto Farms stands as one of the country's longest-running and most respected producers of **squab and specialty poultry**, supplying top chefs and distributors for nearly a century. Built on traditional breeding expertise and consistent quality standards, Palmetto Farms focuses on raising young birds known for their **tender texture, delicate flavor, and exceptional culinary versatility**.

NO WEBSITE

EXOTIC

VINTAGE BEEF CO

Vintage Beef is an Australian program inspired by the traditional Spanish concept of *Vaca Vieja*—beef from mature cattle known for deeper flavor, richer color, and a more expressive eating profile. These animals live longer on open pastures, developing natural complexity before entering an extended grain-finishing program that rounds out marbling and tenderness.

Raised free-range for most of their life and finished with a balanced grain ration, Vintage Beef showcases a distinctive combination of maturity, structure, and refined fat development. The result is beef with bold character, firm texture, pronounced marbling, and a depth of flavor that stands apart from conventional young-steer production.

[The Vintage Beef Company](#)

Contact us

HERE WE HAVE THE CONTACT US FOR THIS TAB ALL PURVEYORS LINKED ABOVE DO SOME SORT OF FORM SO WE WILL DO THIS AS WELL BUT ALSO WANT TO INCLUDE IN THE DROP DOWN OF CONTACT US A "CAREERS" THIS WILL ALSO INCLUDE



A FORM OR IF NOT A PARAGRAPH W POTNETIAL OPPORTUNITIES WITHIN F&G MEATS
AND TO DROP THEIR EMAIL AND TO SIT TIGHT AND WAIT

Lastly catalog button and meat buyers guide button

[Patagonian Sea – Premium Seafood](#) THESE GUY HAVE IT WE WANT IT LIKE THEIRS
TOP RIGHT BUT RATHER THAN DOWLAOD CATALOG I WANT “CATALOGS” TO WHERE I
CAN DROP DIFF CATALOGS LIKE A PRODUCT ONE THEN A MEAT BUYERS CATALOG
WHICH IS DOWNLOADED ONLINE TO GIVE A LITTLE MORE PAZAZ IN A WAY THAT FITS
AND IS NOT TO CORNY.