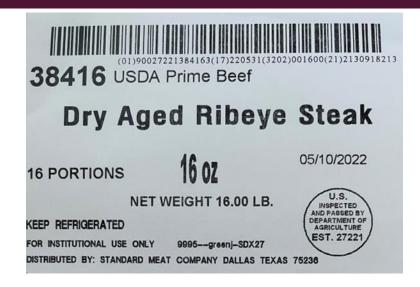


PRIME STEAKHOUSE & WINE BAR

# DRY AGED PRIME RIBEYE – 16 OZ

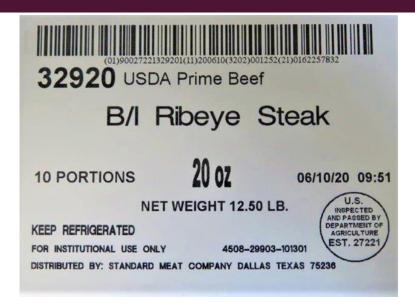




- Ribeye's are dry aged for a minimum of 21 days
- The portioned steaks will then be packed, one piece per pack and vacuum sealed – 16 pieces per case
- Meat shall be free of bruises, blood clots, bone dust, gristle, ragged edges, and discoloration
- All loose pieces (include the spinalis) shall be trimmed back to the point of attachment
- Bone, bone felt, cartilage, gristle and connective tissue and dehydrated discolored pieces left on by the supplier will be removed
- · Tail Length not to exceed 2"
- Fat bridging not to exceed .5"
- Shelf life upon arrival is 7 days

Weight (oz)			Thickness (in)		
Max	ax Target Min		Max	Target	Min
18	16	14	-	1.25	1

# BONE IN PRIME RIBEYE – 20 OZ

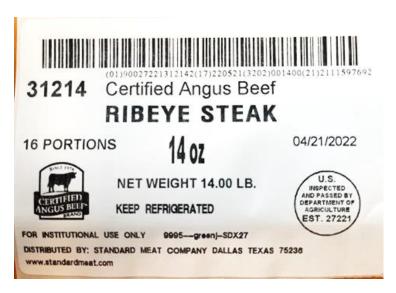




- Steaks are wet aged for up 42 days
- The portioned steaks will then be packed, one piece per pack and vacuum sealed - 10 packages per box
- Meat shall be free of bruises, blood clots, bone dust, gristle, ragged edges, and discoloration
- All loose pieces shall be trimmed back to the point of attachment
- Bone, bone felt, cartilage, gristle and connective tissue pieces will be removed
- Split Bone shall be free of any splintered or broken bones
- Tail fat is removed during Frenching process
- Shelf life upon arrival is 7 days

Weight (oz)			Thickness (in)		
Max Target Min		Max	Target	Min	
22	20	18	-	1.25	ı

# CAB RIBEYE – 14 OZ





- · Steaks are wet aged for up 42 days
- The portioned steaks will then be packed, one piece per pack and vacuum sealed - 16 packages per box
- Meat shall be free of bruises, blood clots, bone dust, gristle, ragged edges, and discoloration
- All loose pieces (include the spinalis) shall be trimmed back to the point of attachment
- Bone, bone felt, cartilage, gristle and connective tissue and discolored pieces will be removed
- Rib fingers will be trimmed down to 0.5" thick
- 0" Tail length
- · Shelf life upon arrival is 7 days

Weight (oz)			Thickness (in)		
Max	Target	Min	Max	Target	Min
15.5	14	12.5	-	1.25	I

# PRIME STRIPS – 16 OZ





- · Steaks are wet aged for up 42 days
- The portioned steaks will then be packed, two pieces per pack and vacuum sealed - 12 packages per box
- Meat shall be free of bruises, blood clots, bone dust, gristle, ragged edges, and discoloration
- All loose pieces shall be trimmed back to the point of attachment
- Bone, bone felt, cartilage, gristle and connective tissue pieces will be removed
- Remove approximately 1.0 1.5 inch in width of the heavy backstrap
- Tail Length not to exceed 1.5" in length
- Tail width not to exceed 1"
- Fat coverage allowable up to .75" at the saddle
- Shelf life upon arrival is 7 days

Weight (oz)			Thickness (in)		
Max	Max Target Min		Max	Target	Min
18	16	14	-	1.25	I

# BONE IN PRIME STRIP – 28 OZ



32428 USDA Prime Beef

# **B/I Strip Steak**

12 PORTIONS

28 oz

10/18/2021

NET WEIGHT 21.00 LB.

Keep Prozen

FOR INSTITUTIONAL USE ONLY 9995—green|—SDX27
DISTRIBUTED BY: STANDARD MEAT COMPANY DALLAS TEXAS 75236

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST. 27221



- · Steaks are wet aged for up 42 days
- The portioned steaks will then be packed, two pieces per pack and vacuum sealed 6 packages per box
- Meat shall be free of bruises, blood clots, bone dust, gristle, ragged edges, and discoloration
- All loose pieces shall be trimmed back to the point of attachment
- The fat will be trimmed to  $\frac{1}{4}$ " maximum on exterior surface Tail Length not to exceed 1.5" in length
- · Tail width not to exceed 1"
- Fat coverage allowable up to .75" at the saddle
- Frozen finished goods shelf life from pack date is 365 days

Weight (oz)			Thickness (in)		
Max Target Min		Max	Target	Min	
30	28	26	-	1.25	ı

# CHOICE WHOLE TENDERS



30200 USDA Choice or Higher Beef

### **Tenderloin**

12 PORTIONS

08/09/19 14:27

NET WEIGHT 56.18 LB.

KEEP REFRIGERATED

4530-24841-104015-43

STANDARD MEAT COMPANY DALLAS TEXAS 75236

U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE
EST. 27221

- Steaks are wet aged for up 42 days
- The portioned steaks will then be packed, one piece per pack and vacuum sealed - 12 packages per box
- · Catch weight item
- Meat shall be free of bruises, blood clots, bone dust, gristle, ragged edges, and discoloration.
- Bone, bone felt, cartilage, gristle and connective tissue pieces will be removed.
- · Silver skin remains intact
- Chain is to be fully removed
- No minimum or maximum weight tolerances per tenderloin
- Shelf life upon arrival is 7 days

# PRIMETOMAHAWK – 35 OZ





- Steaks are wet aged for up 42 days
- The portioned steaks will then be packed, one piece per pack and vacuum sealed - 6 packages per box
- Meat shall be free of bruises, blood clots, bone dust, gristle, ragged edges, and discoloration
- All loose pieces shall be trimmed back to the point of attachment
- Bone shall be free of any splintered or broken pieces
- Tail fat is left intact
- Bone length is minimum of 7"
- Frozen finished goods shelf life from pack date is 365 days

Weight (oz)			Thickness (in)		
Max	Target	Min	Max	Target	Min
N/A	35	28	-	1.25	I

# **TEST ITEMS**

# DRY AGED PRIME STRIP – 16 OZ



**38412** USDA Prime Beef

Dry Aged Strip Steak

**16 PORTIONS** 

06/10/2022

INSPECTED AND PASSED BY

DEPARTMENT OF AGRICULTURE

NET WEIGHT 16.00 LB.

#### **KEEP REFRIGERATED**

FOR INSTITUTIONAL USE ONLY 280--greenj-SDX27

DISTRIBUTED BY: STANDARD MEAT COMPANY DALLAS TEXAS 75236



- Strips are dry aged for a minimum of 21 days
- The portioned steaks will then be packed, one piece per pack and vacuum sealed - 16 packages per box
- Meat shall be free of bruises, blood clots, bone dust, gristle, ragged edges, and discoloration.
- All loose pieces shall be trimmed back to the point of attachment
- · Bone, bone felt, cartilage, gristle and connective tissue and dehydrated discolored pieces will be removed
- Tail Length not to exceed 1.5" in length
- Tail width not to exceed 1"
- Fat coverage allowable up to .75" at the saddle
- Shelf life upon arrival is 7 days

Weight (oz)			Thickness (in)		
Max	Max Target Min			Target	Min
17	16	15	-	1.25	