

CHEF'S READY TRIMMED Beef & Pork



PERKINS

OUR PEOPLE DELIVER MORE®

Focus on your customers & *SAVE*

Save Money

Know your true costs based on consistent yields and little to no trim.

Save Time

Avoid the risk and hassle of trimming valuable tenderloins before cutting.

Save Energy

... for what's important: your business!



EXTREME TRIM BEEF TENDERLOIN

REFD4594AW BEEF TENDER, SSR, SE CHEF READY 6/5 LB AVG



All Surface Fat Removed • All Silver Skin Removed • All Rope Meat Removed

the Secret to **Tenderloin Success**

Filet Mignon and Chateaubriand represent the pinnacle of fine dining. Managing profitability on these menu items starts with trimming the tenderloin and cutting steaks.

With our Chef's Ready Trimmed items, you know your true costs based on consistent yields and little to no trim and avoid the hassle and risk of trimming valuable tenderloins before cutting.

Multivac Packaging

Cut from 5/up starting weight tenderloins. Surface fat and silver tissue completely removed. Blue tissue remains. All ear fat, ribbon meat, and associated fat is completely removed. Rope meat is removed from straight across from the tip of the ear to the end of the tail.



CENTER CUT PORK LOIN RACK FRENCH CUT SHEET

REFF4944AW PORK LOIN B/I FRENCHED 10 BONE RACK
1 PC/BAG 4 BAGS/24 LB CS



The heart of a quality pork loin!
Perfect crown roasts or French chops!
Great presentation and appetite appeal!

A Meal

Fit for Royalty

A Crown Roast is truly an elegant meal for the eyes and the body. The crown roast whets the appetite visually, while French cut chops presented center of plate, make a simple meal feel like white table cloth restaurant atmosphere. Great food. Great presentation. Your customers will appreciate a meal fit for a King... and Queen.

Menu Uses

FOR THE FRENCH CUT LOIN

USES:

Crown Roast

French Style Chops

Stuffed Pork Loin

Stuffed Pork Chop

RECOMMENDATION:

Highly recommended

Highly recommended

Recommended alternative

Recommended alternative

The internal temperature should be cooked to 160 degrees and should be served blush pink at center for a truly exquisite eating experience!



COWBOY/TOMAHAWK STEAK

SOREF2826A TOMAHAWK ANGUS FRENCHED STK 11/22 OZ AVG

REFD2826AC BEEF RIBEYE B/I ANGUS FRENCHED 2/20 LB AVG/CS



Customers who order steak are twice as likely as the average restaurant consumer to choose the restaurant due to quality or food variety.*

* NPD CREST Needs States Database, YE December 2010



Would you like to offer U.S.D.A. Prime beef to your customers? Banquet or large functions, remember, custom cut steaks, with a quick turn around time from Dalton Ridge. Keep in mind that portion control steaks give you:

- Exact cost per portion
- Consistency in sizing
- Inventory control/No Shrink
- No waste/No expensive by-product
- No labor cost
- Assured quality. All steaks are individually cryovaced and sold in 10 Lb. avg. boxes

If you do prefer to cut your own steaks or are looking to roast whole ribeyes, sirloin strips or beef tenderloins, be sure to check with your sales representative. Dalton Ridge stocks U.S.D.A. Prime, Choice and Select products available in user friendly pack sizes.



The beef producers in true cattle country have inherited a legacy of hard work, dedication and an uncompromising commitment to quality. Solid values that were acquired on the ranches and livestock farms of the old West. To this day, cattle from the Midwest produce the world's finest beef. Dalton Ridge is beef done perfectly. USDA inspected and graded, our prime, choice and select cuts of Midwestern, grain-fed steers are aged at a minimum of 21 days and then packed at the peak of flavor to our own exacting specifications, be it portion cuts or primals.

Our Beef is hand selected according to very high standards, assuring your beef loving customers an enjoyable dining experience. Please contact your sales representative if you have any questions.





PORTION CONTROL BEEF & PORK

CONVENIENCE & SAVINGS

The Bottom Line

Portion control steaks are cost effective. While they are perceived to be more expensive than buying subprimals the reality is cutting steaks in your restaurant requires:

- Knowledge of each subprimal
- Time/Labor
- Space
- Use of by product- extremely important

Would you buy a 0 x 1 striploin or PSMO tenderloin to make ground beef, steak tips, etc?

What is the True Cost of Cutting your Own Steaks?

- Cutting your own steaks means yield loss and by product
- Portion control allows every ounce of beef purchased to be served
- No trimming or boning necessary
- No need to pay for by product/waste that aren't utilized

Portion Control is a Wise Decision

- Consistency/uniform quality and sizing
- Ability to know exact portion cost every time
- Less inventory, buy what you need, no shrink
- Extended shelf life, 18-21 days cryovaced
- No labor cost

In House Steak Cutting

\$9.00/lb tenderloin subprimal cost
50% fabrication yield = \$18.00/lb
1- 8 oz steak cost \$9.00/lb or \$1.13/oz
\$9.00 steak plus \$1.13 miscut = \$10.13 steak

Portion Control Steak

Tenderloin subprimal cost = \$9.00/lb
Yield cost \$17.00/lb or 8 oz steak = 8.50



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800-733-5708

www.perkins1.com