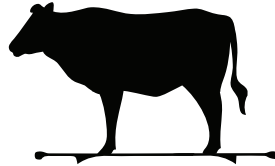


SINCE 1893
STOCK YARDSTM
WORLD'S FINEST STEAKS & CHOPS

WE BRING THE STEAK



YOU BRING

the

SIZZLE.

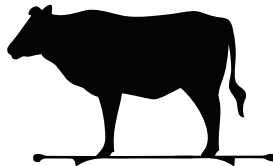




 **STOCK YARDS**TM
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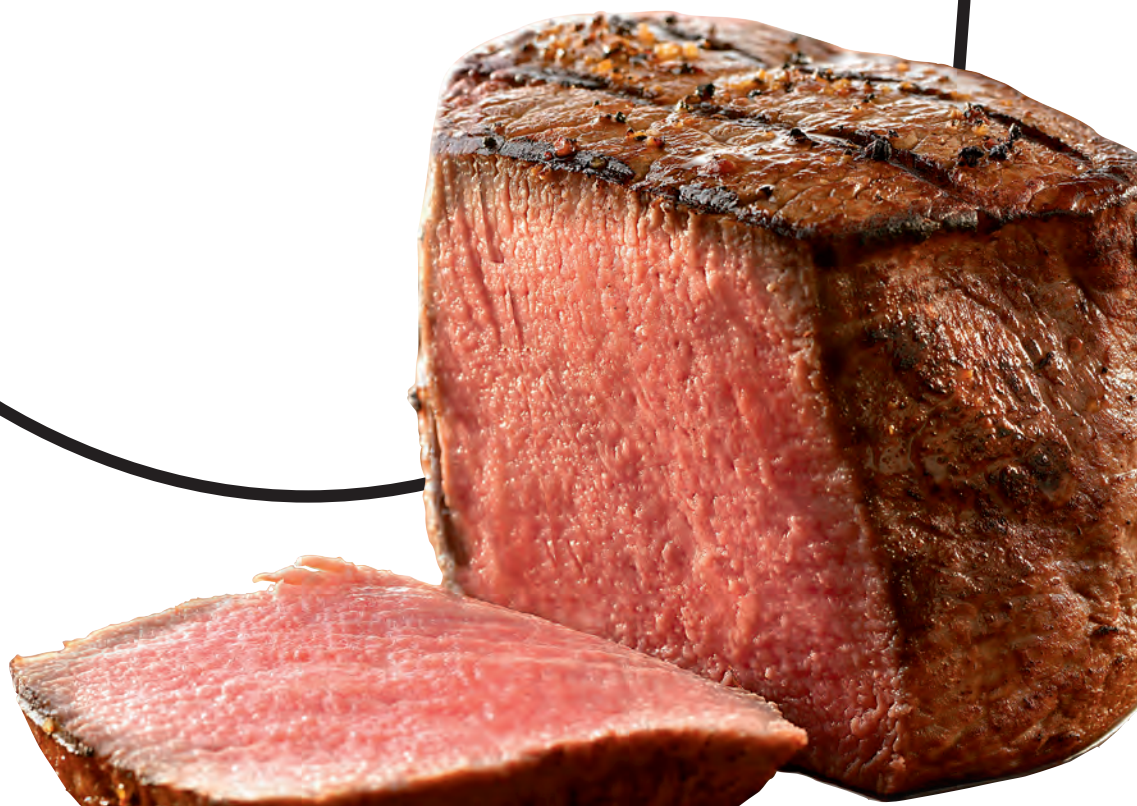
WE PROVIDE THE



WORLD'S FINEST

our story

At Stock Yards®, we've been providing chefs with expertly cut and portioned beef and pork for over 120 years, based on rigid meat-selection criteria, precise beef-aging and expert trimming. You might say it's our forte. Whatever your need, from white-linen presentation to casual family dining, our procurement experts will find the best-quality options that work for your budget and pack-size needs, carefully selected from our extensive meat assortment.





TRUST - DELIVERED EVERY TIME

With the personalized support of Stock Yards® experts and your US Foods® representative, every delivery embodies product quality, timeliness and food safety. Our production facilities are GFSI-certified and under USDA supervision. Our HACCP programs for processing include strict sanitation controls and use of state-of-the-art vacuum-packaging to ensure maximum product protection.

A CUT ABOVE

the

REST.

America's most celebrated chefs, renowned restaurants, five-star hotels and country clubs have been using Stock Yards® meat to star on their plates for more than a century. The world's finest USDA Prime, upper 2/3 Angus beef and USDA Choice steaks, chops and other premium meats come from Stock Yards.

GRADING/MARBLING



USDA PRIME

Containing slightly to moderately abundant marbling, only 2–3% of all cattle processed qualify for the USDA Prime distinction. This abundant marbling delivers the utmost in beef flavor, texture and tenderness.



STOCK YARDS ANGUS BEEF®

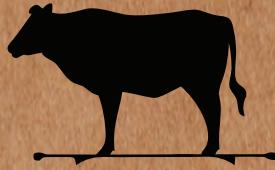
Upper 2/3 Choice Program certified by the USDA. We set the standard for quality upper 2/3 Choice Angus beef. Our experts have created a specification for Angus beef that delivers consistently high-quality, flavorful and tender beef that your guests will immediately recognize, exceeding the government's exceptionally high criteria for USDA Choice maturity, marbling, color, firmness and absence of defects. Our program has been assigned a USDA G-schedule number (G-22), and can be reviewed through USDA's AMS service record.



USDA CHOICE

Containing small to moderate marbling, USDA Choice grade delivers good beef flavor, texture and tenderness. Just over half of the beef graded each year earns this grade.

PORTION-CUT AND PACKAGED



WITH PERFECTION

Whether you need fine-quality cut steaks, hand-selected subprimals or dry-aged beef – you can be assured Stock Yards® will deliver. Our small box program allows you to purchase subprimals in smaller quantities, freeing up cooler space and providing precisely the amount you need. Portion cuts are traditionally vacuum-packed to ensure product quality and provide:

- Labor savings – allowing you to move easily from package to preparation
- Consistent cuts – providing more even cook times and plate presentation
- No waste – expertly trimmed, offering 100% yield
- Food safety – processed under USDA federal guidelines and inspection
- Inventory control – providing the exact amount of product for service

There are few pleasures in life greater than sitting down to a fine-quality steak or chop. That's why America's most discerning chefs and white-tablecloth restaurants choose to serve Stock Yards for the finest and most exceptional dining experiences. Let us cut something special for you.

MAKE EVERY

— *plate* —

UNFORGETTABLE.

How do restaurants reach iconic status? They begin with remarkable meat – and a trusted partner to supply it. That's the Stock Yards® promise. Our center-of-the-plate program was meticulously designed with your success in mind. And nowhere else will you find the kind of beef and pork that leaves customers wondering how that kind of perfection was achieved.

Stock Yards steaks are hand-trimmed by our master butchers and expertly wet- or dry-aged to ensure tender, juicy flavor in every bite. Wet- and dry-aging improves both the tenderness and flavor in fine cuts of meat. Both techniques are performed by our experts under precise temperatures and in strictly controlled environments.



SINCE 1893

STOCK YARDS™

WORLD'S FINEST STEAKS & CHOPS



Contact your US Foods® representative for more information on Stock Yards®.

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