

THE CUTSHOP

Driscoll
FOODS







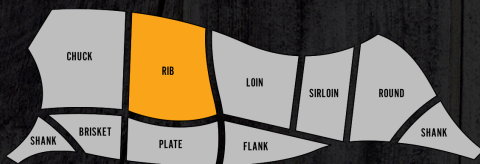
**OUR COMMITMENT IS TO SUPPLY YOU WITH
THE HIGHEST QUALITY, MOST TENDER,
JUICIEST & GREATEST TASTE IN EVERY BITE.**

**OUR PERFECT PORTION DELIVERS A
CONSISTENT PRODUCT THAT MINIMIZES
LABOR & REDUCES INVENTORY COST,
ASSURING PEACE OF MIND WITH EVERY
CASE.**

**ALL OF OUR STEAKS ARE WET AGED A
MINIMUM OF 21 DAYS.**

RIB PRIMAL

Situated under the front section of the backbone and used primarily for support, these popular cuts from the Rib include the rich, flavorful Ribeye Steak and the Prime Rib Roast.



SUBPRIMAL CUTS

- RIB STEAKS
- RIB EYE STEAKS
- COWBOY STEAKS
- TOMAHAWKS



RIBEYE BONE IN



ITEM#	DESCRIPTION	PACK SIZE
871632	BONE-IN RIB STEAK ANGUS	8/22 OZ
871645	BONE-IN RIB STEAK ANGUS	8/24 OZ
871644	BONE-IN RIB STEAK CHOICE	14/12 OZ
871638	BONE-IN RIB STEAK CHOICE	12/14 OZ
871639	BONE-IN RIB STEAK CHOICE	10/16 OZ

RIBEYE BONELESS



ITEM#	DESCRIPTION	PACK SIZE
871621	RIBEYE STEAK PRIME	14/12 OZ
871623	RIBEYE STEAK PRIME	10/16 OZ
871603	RIBEYE STEAK ANGUS	26/6 OZ
871606	RIBEYE STEAK ANGUS	14/12 OZ
871604	RIBEYE STEAK ANGUS	10/18 OZ
871614	RIBEYE STEAK CHOICE	26/6 OZ
961078	RIBEYE STEAK CHOICE	5/6-7 OZ
009873	RIBEYE STEAK CHOICE	20/8 OZ
871615	RIBEYE STEAK CHOICE	16/10 OZ
871616	RIBEYE STEAK CHOICE	14/12 OZ
871612	RIBEYE STEAK CHOICE	12/14 OZ
871617	RIBEYE STEAK CHOICE	10/16 OZ

COWBOY STEAK



ITEM#	DESCRIPTION	PACK SIZE
871667	BONE-IN COWBOY PRIME	8/22 OZ
871672	BONE-IN COWBOY PRIME	5/32 OZ
871662	BONE-IN COWBOY PRIME	5/40 OZ
871660	BONE-IN COWBOY ANGUS	10/16-18 OZ
871673	BONE-IN COWBOY ANGUS	9/18 OZ
871659	BONE-IN COWBOY ANGUS	8/20 OZ
871637	BONE-IN COWBOY ANGUS	8/22 OZ
871658	BONE-IN COWBOY ANGUS	7/24 OZ
871678	BONE-IN COWBOY ANGUS	5/32 OZ
871666	BONE-IN COWBOY CHOICE	10/16-18 OZ
871661	BONE-IN COWBOY CHOICE	8/19-21 OZ
009479	BONE-IN COWBOY CHOICE	7/24 OZ

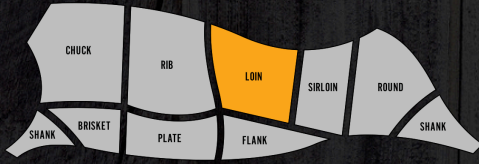
ITEM#	DESCRIPTION	PACK SIZE
780119	TOMAHAWK CHOICE	7/24 OZ
780186	TOMAHAWK CHOICE	6/27-29 OZ
780184	TOMAHAWK CHOICE	2/40 oz
780185	TOMAHAWK CHOICE	6/42 OZ

TOMAHAWK STEAK



SHORT LOIN

The area below the backbone is home to some of the most tender and popular cuts of beef, such as the Tenderloin, Strip Steak, T-Bone and Porterhouse Steaks. Loin cuts are great prepared on the grill or under a broiler.



SUBPRIMAL CUTS

- TENDERLOIN
- PORTERHOUSE & T-BONE
- STRIP STEAK



TENDERLOIN FILET

BONE IN



ITEM#	DESCRIPTION	PACK SIZE
871498	TENDERLOIN FILET BONE-IN PRIME	12/14 OZ
871497	TENDERLOIN FILET BONE-IN PRIME	9/18 OZ
871599	TENDERLOIN FILET BONE-IN ANGUS	10/16 OZ
118810	TENDERLOIN FILET BONE-IN CHOICE	16/10 OZ
871594	TENDERLOIN FILET BONE-IN CHOICE	14/12 OZ
871598	TENDERLOIN FILET BONE-IN CHOICE	12/14 OZ
871597	TENDERLOIN FILET BONE-IN CHOICE	10/16 OZ
018051	TENDERLOIN FILET BONE-IN CHOICE	5/40 OZ

METRO CUT

Driscoll Metro/Head steaks are portioned with no seam, unlike the competitors' steaks. This will allow you to have all uniformed portions!

ITEM#	DESCRIPTION	PACK SIZE
119105	TENDERLOIN FILET METRO CUT CHOICE	32/5 OZ
871635	TENDERLOIN FILET METRO CUT CHOICE	30/6 OZ
871649	TENDERLOIN FILET METRO CUT CHOICE	24/7 OZ
871595	TENDERLOIN FILET METRO CUT CHOICE	20/8 OZ
871584	TENDERLOIN FILET METRO CUT CHOICE	18/9 OZ
119110	TENDERLOIN FILET METRO CUT CHOICE	16/10 OZ
871648	TENDERLOIN FILET METRO CUT CHOICE	14/12 OZ

TENDERLOIN FILET

MEDALLIONS

ITEM#	DESCRIPTION	PACK SIZE
871640	TENDERLOIN FILET MEDALLIONS CHOICE	60/2 OZ
871647	TENDERLOIN FILET MEDALLIONS CHOICE	60/3 OZ

CENTER CUT



BUTCHER'S NOTE

Center cuts come from the middle portion of the primal or muscle and offer the most uniform steaks in shape, appearance, and size. The center cut can yield the traditional filet mignon or tenderloin steak, as well as the Chateaubriand steak and Beef Wellington.

ITEM#	DESCRIPTION	PACK SIZE
190006	TENDERLOIN FILET CENTER CUT PRIME	27/6 OZ
190009	TENDERLOIN FILET CENTER CUT PRIME	18/9 OZ
190012	TENDERLOIN FILET CENTER CUT PRIME	14/12 OZ
871591	TENDERLOIN FILET CENTER CUT ANGUS	20/8 OZ
118909	TENDERLOIN FILET CENTER CUT ANGUS	18/9 OZ
118908	TENDERLOIN FILET CENTER CUT ANGUS	16/10 OZ
118912	TENDERLOIN FILET CENTER CUT ANGUS	14/12 OZ
007846	TENDERLOIN FILET CENTER CUT ANGUS	20/8 OZ
007847	TENDERLOIN FILET CENTER CUT ANGUS	16/10 OZ
008141	TENDERLOIN FILET CENTER CUT CHOICE	40/4 OZ
871590	TENDERLOIN FILET CENTER CUT CHOICE	32/5 OZ
871579	TENDERLOIN FILET CENTER CUT CHOICE	26/6 OZ
871582	TENDERLOIN FILET CENTER CUT CHOICE	25/7 OZ
008168	TENDERLOIN FILET CENTER CUT CHOICE	20/8 OZ
871514	TENDERLOIN FILET CENTER CUT CHOICE	18/9 OZ
008164	TENDERLOIN FILET CENTER CUT CHOICE	16/10 OZ
871593	TENDERLOIN FILET CENTER CUT CHOICE	14/11 OZ
871581	TENDERLOIN FILET CENTER CUT CHOICE	14/12 OZ

END TO END



ITEM#	DESCRIPTION	PACK SIZE
119070	TENDERLOIN FILET END TO END ANGUS	24/7 OZ
119075	TENDERLOIN FILET END TO END ANGUS	20/8 OZ
019005	TENDERLOIN FILET END TO END CHOICE	32/5 OZ
118975	TENDERLOIN FILET END TO END CHOICE	30/6 OZ
871634	TENDERLOIN FILET END TO END CHOICE	20/8 OZ
871633	TENDERLOIN FILET END TO END CHOICE	16/10 OZ
118911	TENDERLOIN FILET END TO END CHOICE	15/11 OZ

PORTERHOUSE STEAKS



BUTCHER'S NOTE

The Porterhouse is differentiated from the T-Bone steak by its larger Tenderloin muscle.

ITEM#	DESCRIPTION	PACK SIZE
871699	PORTERHOUSE STEAK PRIME	4/34-36 OZ
117440	PORTERHOUSE STEAK PRIME	6/40 OZ
871687	PORTERHOUSE STEAK ANGUS	10/16 OZ
871689	PORTERHOUSE STEAK ANGUS	8/20 OZ
871690	PORTERHOUSE STEAK ANGUS	8/22 OZ
871688	PORTERHOUSE STEAK ANGUS	5/32 OZ
117419	PORTERHOUSE STEAK ANGUS	6/36 OZ
871698	PORTERHOUSE STEAK ANGUS	4/42 OZ
871693	PORTERHOUSE STEAK CHOICE	10/16 OZ
871694	PORTERHOUSE STEAK CHOICE	9/18 OZ
871695	PORTERHOUSE STEAK CHOICE	8/20 OZ
871716	PORTERHOUSE STEAK CHOICE	8/22 OZ
9876	PORTERHOUSE STEAK CHOICE	7/24 OZ
117425	PORTERHOUSE STEAK CHOICE	7/26 OZ
117428	PORTERHOUSE STEAK CHOICE	6/28 OZ
871691	PORTERHOUSE STEAK CHOICE	6/32 OZ
117438	PORTERHOUSE STEAK CHOICE	6/38 OZ
174040	PORTERHOUSE STEAK CHOICE	4/40 OZ
871692	PORTERHOUSE STEAK CHOICE	2/48 OZ

T-BONE STEAKS



ITEM#	DESCRIPTION	PACK SIZE
871704	T-BONE STEAK ANGUS	10/16 OZ
871706	T-BONE STEAK ANGUS	8/20 OZ
871702	T-BONE STEAK ANGUS	8/22 OZ
117412	T-BONE STEAK CHOICE	14/12 OZ
871709	T-BONE STEAK CHOICE	12/14 OZ
871710	T-BONE STEAK CHOICE	10/16 OZ
871711	T-BONE STEAK CHOICE	9/18 OZ
871712	T-BONE STEAK CHOICE	8/20 OZ
871715	T-BONE STEAK CHOICE	8/22 OZ
871714	T-BONE STEAK CHOICE	7/24 OZ
174027	T-BONE STEAK CHOICE	6/27 OZ
174032	T-BONE STEAK CHOICE	6/32 OZ
174039	T-BONE STEAK CHOICE	6/39 OZ

STRIP STEAK

BONE IN



ITEM#	DESCRIPTION	PACK SIZE
008092	BONE-IN STRIP CENTER CUT PRIME	9/18 OZ
008089	BONE-IN STRIP CENTER CUT PRIME	9/22 OZ
871724	BONE-IN STRIP CENTER CUT ANGUS	12/14 OZ
117916	BONE-IN STRIP CENTER CUT ANGUS	10/16 OZ
007796	BONE-IN STRIP CENTER CUT ANGUS	8/20 OZ
007793	BONE-IN STRIP CENTER CUT CHOICE	10/18 OZ

BONELESS



ITEM#	DESCRIPTION	PACK SIZE
871628	STRIP STEAK CENTER CUT PRIME	14/12 OZ
871652	STRIP STEAK CENTER CUT PRIME	12/14 OZ
871552	STRIP STEAK CENTER CUT PRIME	10/16 OZ
871568	STRIP STEAK CENTER CUT ANGUS	20/8 OZ
871557	STRIP STEAK CENTER CUT ANGUS	20/8 OZ
871558	STRIP STEAK CENTER CUT ANGUS	16/10 OZ
871559	STRIP STEAK CENTER CUT ANGUS	14/12 OZ
871560	STRIP STEAK CENTER CUT ANGUS	12/14 OZ
871561	STRIP STEAK CENTER CUT ANGUS	10/16 OZ
008275	STRIP STEAK CENTER CUT ANGUS	10/15 OZ
871651	STRIP STEAK CENTER CUT CHOICE	27/6 OZ
009452	STRIP STEAK CENTER CUT CHOICE	20/8 OZ
871609	STRIP STEAK CENTER CUT CHOICE	16/10 OZ
009457	STRIP STEAK CENTER CUT CHOICE	14/12 OZ
009453	STRIP STEAK CENTER CUT CHOICE	12/14 OZ
871566	STRIP STEAK CENTER CUT CHOICE	10/16 OZ

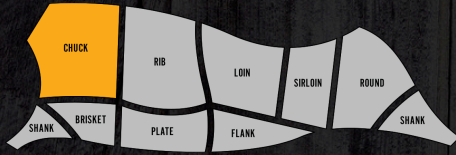
PUB STEAK CENTER CUT



ITEM#	GRADE	PACK SIZE
118060	ANGUS	10/8 OZ
007792	CHOICE	10/8 OZ
007803	CHOICE	18/9 OZ
007802	CHOICE	12/14 OZ
007812	CHOICE	20/4 OZ

CHUCK PRIMAL

This large primal comes from the shoulder area and yields cuts known for their rich, beefy flavor. The Chuck features roasts ideal for slow-cooking as well as more tender, grill-ready cuts such as the Flat Iron Steak.



SUBPRIMAL CUTS

- FLAT IRON
- TERES MAJOR



FLAT IRON STEAK



ITEM#	DESCRIPTION	PACK SIZE
009927	FLAT IRON STEAK PRIME	27/6 OZ
009933	FLAT IRON STEAK PRIME	20/8 OZ
009934	FLAT IRON STEAK PRIME	16/10 OZ
400154	FLAT IRON STEAK PRIME	10/22-24 OZ
091010	FLAT IRON STEAK CHOICE	16/10 OZ
009932	FLAT IRON STEAK CHOICE	14/12 OZ
400152	FLAT IRON STEAK CHOICE	10/22-24 OZ

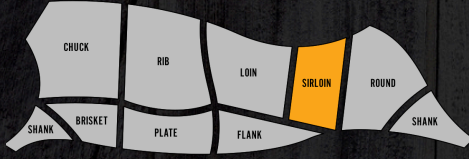
TERES MAJOR



ITEM#	DESCRIPTION	PACK SIZE
114005	TERES MAJOR STEAK CHOICE	32/5 OZ
008128	TERES MAJOR STEAK CHOICE	27/6 OZ
008174	TERES MAJOR STEAK CHOICE	20/8 OZ
078010	TERES MAJOR STEAK CHOICE	15/9-11 OZ

SIRLOIN

The Sirloin is home to popular fabricated cuts but is first separated into the Top Sirloin Butt and Bottom Sirloin Butt. In the Top Sirloin, you'll find steaks great for grilling, while the Bottom Sirloin provides cuts like Tri-Tip and Sirloin Bavette, which are good for roasting or grilling.



SUBPRIMAL CUTS

- TOP SIRLOIN
- COULOTTE STEAK



COULOTTE STEAK

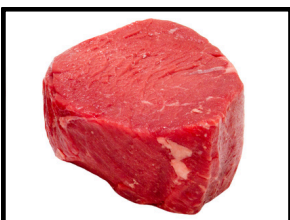
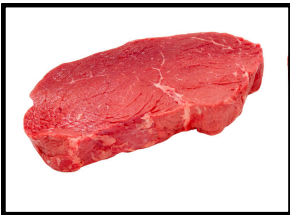


most common applications

- kabobs
- london broil
- beef sandwich
- pasta topping
- philly cheesesteak
- salad topping

ITEM#	DESCRIPTION	PACK SIZE
920591	STRIP STYLE COULOTTE STEAK CHOICE	20/8 OZ
920592	STRIP STYLE COULOTTE STEAK CHOICE	16/10 OZ
920593	STRIP STYLE COULOTTE STEAK CHOICE	14/12 OZ

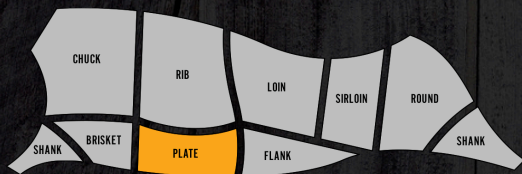
TOP SIRLOIN



ITEM#	DESCRIPTION	PACK SIZE
009974	TOP BUTT STEAK FILET STYLE CHOICE	40/4 OZ
077103	TOP BUTT STEAK FILET STYLE CHOICE	32/5 OZ
077104	TOP BUTT STEAK FILET STYLE CHOICE	27/6 OZ
090962	TOP BUTT STEAK FILET STYLE CHOICE	20/8 OZ
091037	TOP BUTT STEAK FILET STYLE CHOICE	16/10 OZ
118412	TOP BUTT STEAK FILET STYLE CHOICE	14/12OZ
009656	TOP BUTT STEAK FILET STYLE PRIME	16/10 OZ
009660	TOP BUTT STEAK STRIP STYLE CHOICE	27/6 OZ
090963	TOP BUTT STEAK STRIP STYLE CHOICE	20/8 OZ
009973	TOP BUTT STEAK STRIP STYLE CHOICE	16/10 OZ
091207	TOP BUTT STEAK STRIP STYLE CHOICE	14/12 OZ
007105	TOP BUTT STEAK STRIP STYLE CHOICE	10/16 OZ
009661	TOP BUTT STEAK STRIP STYLE PRIME	20/8 OZ

PLATE PRIMAL

The section right under the rib primal with a higher fat content. The Short Plate is a source of Short Ribs and Ground Beef. It's also the home of the Skirt Steak—a thin, flavorful cut that's best when marinated and seared over high heat.



SUBPRIMAL CUTS

- SKIRT STEAK
- HANGER STEAK
- SHORT RIBS



SKIRT STEAK



ITEM#	DESCRIPTION	PACK SIZE
008992	SKIRT STEAK ANGUS	16/10 OZ
009042	SKIRT STEAK ANGUS	14/12 OZ
009043	SKIRT STEAK ANGUS	14/12 OZ
008995	SKIRT STEAK CHOICE	30/5 OZ
091014	SKIRT STEAK CHOICE	20/8 OZ
008991	SKIRT STEAK CHOICE	16/10 OZ
818159	SKIRT STEAK CHOICE	12/14 OZ

HANGER STEAK



ITEM#	DESCRIPTION	PACK SIZE
091085	HANGER STEAK PORTION PRIME	20/8 OZ
007877	HANGER STEAK PORTION PRIME	16/10 OZ
007869	HANGER STEAK PORTION CHOICE	30/6 OZ
007857	HANGER STEAK PORTION CHOICE	25/6-8 OZ
007891	HANGER STEAK PORTION CHOICE	10/8 OZ
007867	HANGER STEAK PORTION CHOICE	20/8-10 OZ
007895	HANGER STEAK PORTION CHOICE	16/10-12 OZ
007885	HANGER STEAK PORTION CHOICE	14/12 OZ



SHORT RIBS BONE-IN



SHORT RIBS BONELESS

ITEM#	DESCRIPTION	PACK SIZE
871054	BONE-IN SHORT RIBS 1/4"	64/5 OZ
091050	BONE-IN SHORT RIBS 1/2"	20/8 OZ
008277	BONE-IN SHORT RIBS 1.5"	14/12 OZ
008284	BONE-IN SHORT RIBS 1.75"	10/16 OZ
871047	BONE-IN SHORT RIBS 2"	1/12 LBA
008256	BONE-IN SHORT RIBS 2"	10/18 OZ
008258	BONE-IN SHORT RIBS 2.5"	12/14 OZ
008257	BONE-IN SHORT RIBS 2.5"	10/20 OZ
008280	BONE-IN SHORT RIBS 3"	1/20 LB
873008	BONE-IN SHORT RIBS 1ST 2 BONES	10/20 OZ
404649	SHORT RIBS SINGLE BONE	14/12 OZ
404645	SHORT RIBS SINGLE BONE	10/16 OZ
404650	SHORT RIBS SINGLE BONE	10/18 OZ

**BEEF SHORT RIB PLATE SPLIT - 3 BONE
#008286 , 1/20 LBA**

ITEM#	DESCRIPTION	PACK SIZE
007875	BONELESS SHORT RIBS	20/8-10 OZ
007862	BONELESS SHORT RIBS	14/12 OZ
007896	BONELESS SHORT RIBS	12/14 OZ
008373	BONELESS SHORT RIBS	10/16 OZ
007874	SHORT RIB CUBES 1x1	2/5 LBA

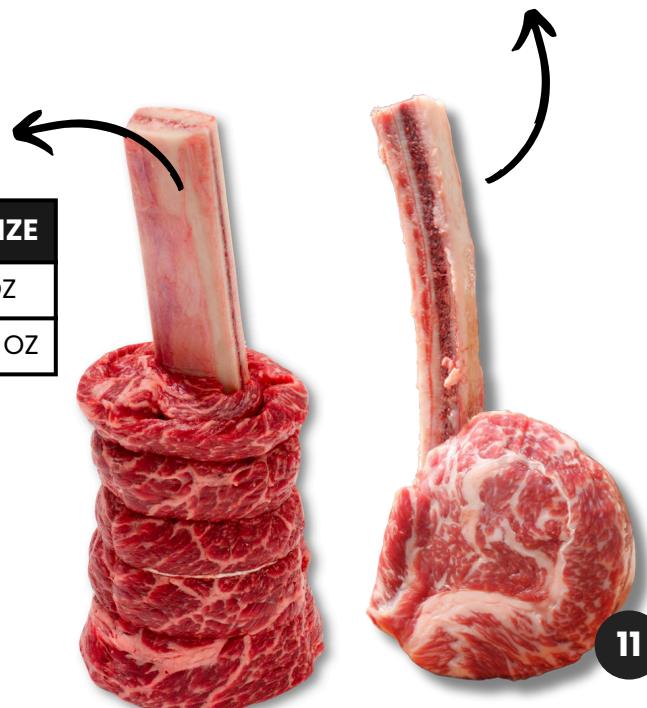
**BEEF SHORT RIB PLATE - BONELESS
#008276, 1/20 LB**

SHORT RIB TOMAHAWK

ITEM#	DESCRIPTION	PACK SIZE
008814	SHORT RIB TOMAHAWK LOLLIPOP FRENCHED	10/16-18 OZ

SHORT RIB LOLLIPOP

ITEM#	DESCRIPTION	PACK SIZE
009970	SHORT RIBS LOLLIPOP FRENCHED	14/12 OZ
008811	SHORT RIBS LOLLIPOP FRENCHED	8/22-24 OZ





dry aged

What is Dry Aging?

Dry aging is the process when you take a piece of meat (preferably bone in) and put it into a controlled open-air environment to go through a flavor transformation. By exposing the meat to air, moisture is pulled out and the natural enzymes in the meat break the muscles down slowly over time, resulting in a more tender texture and intense flavor profile.

When beef is dry-aged, there are three basic changes that occur to its structure:

- **Moisture loss** is a major factor. A dry aged piece of beef can lose up to around 30 percent of its initial volume in water loss, which concentrates its flavor. A great deal of this moisture loss occurs in the outer layers of the meat, some of which get so desiccated that they must be trimmed before cooking. Thus the larger the piece of meat you start with (and the lower the surface area to volume ratio), the better your yield will be.
- **Tenderization** occurs when enzymes naturally present in the meat act to break down some of the tougher muscle fibers and connective tissues. A well aged steak should be noticeably more tender than a fresh steak.
- **Flavor change** is caused by numerous processes, including enzymatic and bacterial action. Properly dry-aged meat will develop deeply beefy, nutty, and almost cheese-like aromas.



DRY-AGED STRIP STEAKS

ITEM #	DESCRIPTION	PACK SIZE
008013	BEEF STRIPLOIN BONE IN D/AGE ANGUS	10/16 OZ
007789	BEEF STRIPLOIN BONE IN D/AGE ANGUS	9/18 OZ
007794	BEEF STRIPLOIN BONE IN D/AGE ANGUS	8/20 OZ
017912	BEEF STRIPLOIN BONE IN D/AGE PRIME	10/16-18 OZ
910127	BEEF STRIPLOIN BONE IN D/AGE PRIME	8/20 OZ
007888	BEEF STRIPLOIN PUB D/AGE ANGUS	30/5 OZ
008016	BEEF STRIPLOIN BONELESS D/AGE CHOICE	16/10 OZ
009456	BEEF STRIPLOIN BONELESS D/AGE ANGUS	14/12 OZ
008012	BEEF STRIPLOIN BONELESS D/AGE ANGUS	12/14 OZ
871571	BEEF STRIPLOIN BONELESS D/AGE ANGUS	10/16 OZ
009459	BEEF STRIPLOIN BONELESS D/AGE ANGUS	8/20 OZ
820516	BEEF STRIPLOIN BONELESS D/AGE PRIME	16/10 OZ
820519	BEEF STRIPLOIN BONELESS D/AGE PRIME	12/14 OZ
820515	BEEF STRIPLOIN BONELESS D/AGE PRIME	10/16 OZ
400103	BEEF STRIPLOIN BONELESS D/AGE PRIME	8/20 OZ

DRY-AGED RIBEYE STEAKS

ITEM #	DESCRIPTION	PACK SIZE
871622	BEEF RIBEYE STEAK BONE/IN D/AGE ANGUS	10/18 OZ
871630	BEEF RIBEYE STEAK BONE/IN D/AGE ANGUS	8/20 OZ
871645	BEEF RIBEYE STEAK BONE/IN D/AGE PRIME	6/30 OZ
961063	BEEF RIBEYE STEAK BONELESS D/AGE PRIME	10/18 OZ
871676	BEEF RIBEYE STEAK COWBOY D/AGE ANGUS	10/16-18 OZ
871674	BEEF RIBEYE STEAK COWBOY D/AGE ANGUS	8/20 OZ
871738	BEEF RIBEYE STEAK COWBOY D/AGE ANGUS	4/40 OZ
871668	BEEF RIBEYE STEAK COWBOY D/AGE PRIME	8/16-18 OZ
871669	BEEF RIBEYE STEAK COWBOY D/AGE PRIME	8/20 OZ
780119	BEEF RIBEYE STEAK TOMAHAWK FRENCHED LONG BONE D/AGE	7/24 OZ
780186	BEEF RIBEYESTEAK TOMAHAWK FRENCHED LONG BONE D/AGE	6/27-29 OZ
780189	BEEF RIBEYE STEAK TOMAHAWK FRENCHED LONG BONE D/AGE	4/48 OZ
222103	BEEF RIBEYE STEAK TOMAHAWK FRENCHED D/AGE PRIME	6/28 OZ
022103	BEEF RIBEYE STEAK TOMAHAWK FRENCHED D/AGE WAGYU	1/10-12 OZ

DRY-AGED T-BONE & PORTERHOUSE

ITEM #	DESCRIPTION	PACK SIZE
871707	BEEF TBONE STEAK D/AGE ANGUS	7/20 OZ
871696	BEEF PORTERHOUSE STEAK D/AGE ANGUS	8/22 OZ
871697	BEEF PORTERHOUSE STEAK D/AGE ANGUS	7/24 OZ
009864	BEEF PORTERHOUSE STEAK D/AGE ANGUS	5/32 OZ
871686	BEEF PORTERHOUSE STEAK D/AGE ANGUS	4/42 OZ
871701	BEEF PORTERHOUSE STEAK D/AGE PRIME	5/36 OZ

DRY-AGED PRIMALS

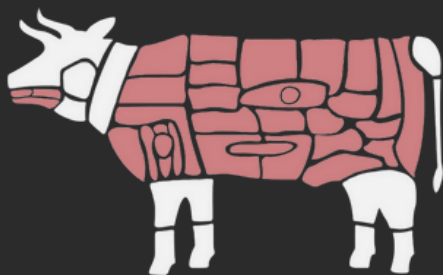
ITEM #	DESCRIPTION	PACK SIZE
001790	BEEF STRIPLOIN 1X1 D/AGE CHOICE	1/10 LBA
091042	BEEF STRIPLOIN 179 D/AGE CHOICE	1/22 LBA
090933	BEEF STRIPLOIN 0X1 D/AGE PRIME	1/12 LBA
090958	BEEF STRIPLOIN 179 D/AGE PRIME	1/16 LBA
871113	BEEF RIBEYE 15/UP D/AGE ANGUS	1/10-12 LB
821522	BEEF EXPORT RIB D/AGE ANGUS	1/18-20 LBA
009906	BEEF EXPORT LONG BONE D/AGE ANGUS	1/20 LBA
851521	BEEF EXPORT RIB D/AGE END TO END	1/11-14 LB
780188	BEEF RIBEYE 17/UP D/AGED PRIME	1/15 LB
870865	BEEF EXPORT RIB 20/DN D/AGE PRIME	1/19 LBA
009907	BEEF EXPORT RIB LONGBONE D/AGE PRIME	1/20 LBA
022103	BEEF TOMAHAWK LONG BONE D/AGE WAGYU	1/10-12 LB
090970	BEEF SHORT LOIN 0X1 D/AGE ANGUS	1/18-20 LB
090932	BEEF SHORT LOIN 2X3 D/AGE PRIME	1/30 LB



Wagyu

What Sets Wagyu Apart

The difference of Japanese Wagyu begins with its definition. Wa (和) = Japanese, Gyu (牛) = Beef, beef cattle. So the word Wagyu literally translates to Japanese Beef. In most contexts where you see “wagyu,” the word is misused. Marketers oftentimes sell meat from certain American and Australian cattle as “wagyu” to boost its price, but such cattle have very little in common with their true Japanese counterparts. Japanese Wagyu is superior in taste, texture, and health benefits because of their genetics, rearing methods, vintage, and health benefits.



Wagyu Cuts:

Wagyu is carefully divided into a wide variety of cuts, each offering a unique texture and flavor profile that ensures consistency and elevates the dining experience. This meticulous approach allows chefs to showcase the subtle differences between cuts, unlocking new culinary possibilities. From the delicate tenderness of the tenderloin to the rich marbling of the ribeye or the intricate textures of lesser-known cuts, every piece of Wagyu tells its own story. Whether crafting a silky tartare, a perfectly seared rôti, or an innovative fusion dish, there's an ideal cut to match your vision. Exploring the full potential of Wagyu cuts and creative preparation techniques transforms each dish into a masterpiece, making the Wagyu body a true chef's wonderland.

Genetics:

Wagyu beef is renowned for its exceptional quality, shaped by unique rearing methods across Japan's diverse environments and meticulous care, with an average of just 54 cattle per farm. Its unparalleled marbling, known as “Shimofuri,” is the most intricate globally, creating a tender, silky texture and a flavor profile rich in sweet, nutty, and caramelized notes, complemented by fruity and buttery aromas. This is further enhanced by Wagyu's fat, which, due to a special gene, has a low melting point, making it melt effortlessly in the hand or mouth, showcasing its extraordinary delicacy.

Health Benefits:

Japanese Wagyu is highly regulated, with strict laws prohibiting growth hormones and limiting antibiotic use. It is rich in heart-healthy monounsaturated fatty acids (MUFA), particularly oleic acid, which is the same healthy fat found in olive oil. MUFAs help reduce bad LDL cholesterol while increasing good HDL cholesterol with minimal impact on total cholesterol. With 52.9% oleic acid, Japanese Wagyu contains 13.1%–20% more than Angus beef and even exceeds most vegetable oils.

Vintage:

At Wagyu Sommelier, “vintage” refers to a cow's age at processing, with older vintages offering richer flavor profiles but at higher costs and risks. While U.S. and Australian beef cattle are typically processed at 18–20 months, Japanese Wagyu often reaches 30–36 months, and sometimes over 40 months.



Wagyu



Japanese A5 Round Port
#022218, 20/4-5 oz



Japanese A5 Chuck Port
Wagyu Slices
#022219, 20/4-5 oz



Japanese A5 Filet Wagyu
#222231, 1/10 lb



Japanese A5 Striploin
#222232, 1/13-15 lb



Japanese A5 Chuckroll
#222233, 1/13-15 lb



Japanese A5 Ribeye Wagyu
#222234, 1/5-8 lb

burgers





the perfect
BLEND

ITEM#	DESCRIPTION	PACK SIZE
908271	BEEF BURGER 75/25 PERFECT BLEND 3/4 IN	20/8 OZ
908270	BEEF BURGER 80/20 PERFECT BLEND 1 IN	28/6 OZ
908273	BEEF BURGER 80/20 PERFECT BLEND 1 IN	24/8 OZ
908276	BEEF BURGER 80/20 PERFECT BLEND 3/4 IN	28/6 OZ
908278	BEEF BURGER 80/20 PERFECT BLEND 3/4 IN	20/8 OZ
908274	BEEF BURGER 80/20 PERFECT BLEND 5/8 IN	40/4 OZ

ITEM#	DESCRIPTION	PACK SIZE
908284	BEEF BURGER 80/20 CHUCK/RIBEYE 3/4 IN	20/8 OZ
908286	BEEF BURGER 80/20 CHUCK/RIBEYE 3/4 IN	28/6 OZ
908291	BEEF BURGER 80/20 DRY AGED 3/4 INC	20/8 OZ

the premium
BLEND

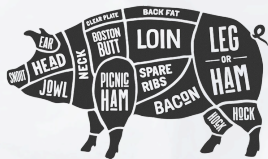
the signature
BLEND

ITEM#	DESCRIPTION	PACK SIZE
008194	BEEF BURGER CHUCK/BRISKET/SHORT RIB	28/6 OZ
020272	BEEF BURGER CHUCK/BRISKET/SHORT RIB	20/8 OZ
908298	BEEF BURGER PRIME BRISKET/CHUCK 3/4 80/20	20/8 OZ
908296	BEEF BURGER PRIME BRISKET/CHUCK 3/4 80/20	27/6 OZ



additional
proteins





PORK

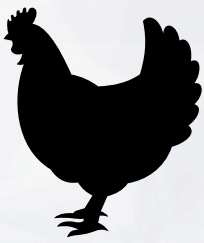
PORK CHOPS

ITEM#	DESCRIPTION	PACK SIZE
018367	PORK LOIN CHOP CENTER CUT LOIN/RIB COMBO	27/6 OZ
008351	PORK LOIN CHOP CENTER CUT LOIN/RIB COMBO	20/8 OZ
008350	PORK LOIN CHOP CENTER CUT LOIN/RIB COMBO	10/16 OZ
008385	PORK LOIN CHOP END TO END LOIN/RIB COMBO	40/4-5 OZ
870514	BONE-IN PORK LOIN CHOPS CENTER CUT	20/4 OZ
008387	BONELESS PORK LOIN CHOP ALL NATURAL	20/4 OZ
870843	BONELESS PORK LOIN CHOP ALL NATURAL	27/6 OZ
008381	PORK LOIN PORTERHOUSE CHOP	12/14 OZ
070862	PORK LOIN PORTERHOUSE CHOP	10/16 OZ
870841	PORK LOIN RIB CHOP CENTER CUT	27/6 OZ
008401	PORK LOIN RIB CHOP CENTER CUT	10/8 OZ
007830	PORK LOIN RIB CHOP CENTER CUT	16/10 OZ
008394	PORK LOIN RIB CHOP CENTER CUT	14/12 OZ
870364	PORK LOIN RIB CHOP CENTER CUT	10/16 OZ
008369	PORK RACK CHOP FRENCHED ALL NATURAL	30/5 OZ
008376	PORK RACK CHOP FRENCHED ALL NATURAL	28/5-6 OZ
008382	PORK RACK CHOP FRENCHED ALL NATURAL	20/8 OZ
078063	PORK RACK CHOP FRENCHED ALL NATURAL	16/10 OZ
008117	PORK RACK CHOP FRENCHED ALL NATURAL	14/12 OZ
871402	PORK RACK CHOP FRENCHED ALL NATURAL	10/16 OZ
870863	PREMIUM RESERVE PORK RACK CHOP FRENCHED	23/7 OZ
007804	PREMIUM RESERVE PORK RACK CHOP FRENCHED	20/8 OZ
007809	PREMIUM RESERVE PORK RACK CHOP FRENCHED	16/10 OZ
001189	PREMIUM RESERVE PORK RACK CHOP FRENCHED	14/12-14 OZ
008370	PREMIUM RESERVE PORK RACK CHOP FRENCHED	12/14 OZ
008371	PREMIUM RESERVE PORK RACK CHOP FRENCHED	5/16 OZ
871403	PREMIUM RESERVE PORK RACK CHOP FRENCHED	9/18 OZ
057082	PORK RACK TOMAHAWK CHOP BERKSHIRE	10/18-20 OZ

ADDITIONAL PORK CUTS

ITEM#	DESCRIPTION	PACK SIZE
008393	FRESH BONELESS PORK BUTT	2/7.5 LBA
009366	FRESH HAM B/R/T NET WEIGHT	1/17 LB
091200	FRESH HAM STEAMSHIP ALL NATURAL	1/20 LBA

ITEM#	DESCRIPTION	PACK SIZE
008815	PORK SHANK KNOB OFF SEND ALL	2/8 CT
008375	PORK RACK CROWN ROAST	1/7-9 LBA



CHICKEN

FRESH CHICKEN BREAST

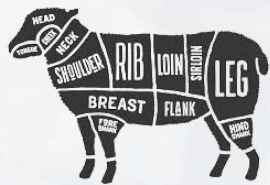
ITEM#	DESCRIPTION	PACK SIZE
091073	CHICKEN BREAST 4OZ S/L SUPER TRIM	2/10 LB
191110	CHICKEN BREAST 5OZ B/S FRESH	2/10 LB
091110	CHICKEN BREAST 5OZ S/L SUPER TRIM	2/10 LB
091166	CHICKEN BREAST 6OZ D/L SUPER TRIM	1/20 LB
091053	CHICKEN BREAST 6OZ S/L SUPER TRIM	2/10 LB
410079	CHICKEN BREAST 8OZ D/L SUPER TRIM	2/10 LB
091113	CHICKEN BREAST 8OZ S/L SUPER TRIM	2/10 LB

FROZEN CHICKEN BREAST

ITEM#	DESCRIPTION	PACK SIZE
099117	CHICKEN BREAST 4OZ B/S FROZEN	2/10 LB
091194	CHICKEN BREAST 6OZ B/S FROZEN	2/10 LB
191166	CHICKEN BREAST 6OZ D/L SKIN OFF	1/20 LB
092105	CHICKEN BREAST 8OZ B/S FROZEN	1/20 LBA
091159	CHICKEN BREAST 8OZ BNLS D LOBE	2/10 LB

AIRLINE CHICKEN BREAST

ITEM#	DESCRIPTION	PACK SIZE
007929	CHICKEN AIRLINE BREAST 6OZ FROZEN	2/10 LBA
017883	CHICKEN AIRLINE BREAST 8/10 FROZEN	2/10 LBA
780316	CHICKEN AIRLINE BREAST 10 OZ FROZEN	1/20 LB
780216	CHICKEN AIRLINE BREAST 10/12 OZ FROZEN	24/10-12 OZ
007878	CHICKEN AIRLINE BREAST 10/12 OZ FRESH	2/10 LB



LAMB

LAMB LEG

ITEM#	DESCRIPTION	PACK SIZE
007870	LAMB LEG B/R/T NET WEIGHT DOMESTIC FRESH	1/10-12 LB
007879	LAMB LEG B/R/T SEND ALL DOMESTIC FROZEN	1/12 LBA
007817	LAMB LEG BONE-IN DOMESTIC FRESH	2/12 LBA

LAMB RACK

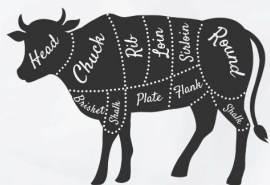
ITEM#	DESCRIPTION	PACK SIZE
007126	LAMB RACK SPLIT DOMESTIC	2/8 LBA
007118	LAMB RACK 8 BONE FRENCHED DOMESTIC	2/2 LBA
007120	LAMB RACK TOMAHAWK CHOP	20/6 OZ
007121	LAMB RACK WHOLE FRESH	2/8 LBA

LAMB CHOPS

ITEM#	DESCRIPTION	PACK SIZE
007819	LAMB SHOULDER CHOPS	20/8 OZ
870801	LAMB SHOULDER CHOPS FROZEN	20/4 OZ
008319	LAMB T-BONE CHOP DRY AGED NO TAIL	20/8 OZ
018343	LAMB T-BONE CHOP NO TAIL	40/4 OZ
008343	LAMB T-BONE CHOP NO TAIL	26/5-6 OZ
008322	LAMB T-BONE CHOP NO TAIL	20/8 OZ
017131	LAMB RACK LOLLIPOP CHOP NEW ZEALAND	1/192 PC

ADDITIONAL LAMB CUTS

ITEM#	DESCRIPTION	PACK SIZE
007879	LAMB CUBES HAND CUT 1" FRESH	2/5 LBA
961092	LAMB HEAD SPLIT FROZEN	10/1 CT
008015	LAMB OSSO BUCCO FORE SHANK	1/25 PC



VEAL

VEAL CHOPS



ITEM#	DESCRIPTION	PACK SIZE
008090	VEAL CHOP FRENCHED 5TH BONE	12/14 OZ
870330	VEAL CHOP FRENCHED CUT E/E	10/16 OZ
870331	VEAL CHOP FRENCHED CUT E/E	12/14 OZ
870334	VEAL CHOP FRENCHED LONG BONE	14/12 OZ
870363	VEAL CHOP FRENCHED LONG BONE	12/14 OZ
870332	VEAL CHOP FRENCHED LONG BONE	10/16 OZ
008122	VEAL CHOP KANSAS CITY STYLE	14/12 OZ
870321	VEAL CHOP KANSAS CITY STYLE	12/14 OZ
414014	VEAL LOIN CHOP CUT E/E	12/14 OZ

VEAL PORTERHOUSE CHOP



ITEM#	DESCRIPTION	PACK SIZE
008409	VEAL PORTERHOUSE CHOP NO TAIL	14/12 OZ
008406	VEAL PORTERHOUSE CHOP NO TAIL	12/14 OZ
008062	VEAL PORTERHOUSE CHOP NO TAIL	10/16 OZ
870336	VEAL PORTERHOUSE CHOP NO TAIL	8/20 OZ

VEAL OSSO BUCCO



ITEM#	DESCRIPTION	PACK SIZE
008044	VEAL OSSO BUCCO NT/WT	20/8-10 OZ
008134	VEAL OSSO BUCCO NT/WT	14/10-12 OZ
008001	VEAL OSSO BUCCO NT/WT	10/16 OZ
009870	VEAL OSSO BUCCO NT/WT	8/20 OZ
008002	VEAL SHANK OSSO BUCCO CUT	10/16 OZ

ADDITIONAL VEAL CUTS



ITEM#	DESCRIPTION	PACK SIZE
009868	VEAL CUBES HAND CUT	2/5 LB
415731	VEAL CUTLET LEG SLICED	15/6 OZ
870322	VEAL MEDALLIONS BONELESS	40/4 OZ
009875	VEAL LOIN EYE BONELESS S/ON 0X0	2/2-3 LBA



www.driscollfoods.com