



*Experts at your
foodservice*



Products to Satisfy All Your Customers

The Tyson Fresh Meats Foodservice Team wants to raise your expectations for how much good food – and foodservice – can do. As you take on the everyday challenges in the kitchen, dining room and beyond, we're here to help you meet them.

- Improve your versatility with a broad selection of high-quality protein solutions. Tyson Fresh Meats offers a comprehensive portfolio of beef and pork brands with attributes that include Never Ever, Angus, Premium and Prime and other specialty products.
- Our best in class service and unrivaled industry know-how make doing business with us easy. The Tyson Fresh Meats Team delivers beef and pork in the same load and utilizes logistical efficiencies to provide accurate order fulfillment.
- Our team members know the meat business, from sourcing the best livestock to producing proteins in the most cost-efficient and safe manner to getting it prepped and plated for service, meaning whatever support you need – we're here to help.





Menu Innovation for Today's Customers

Product Solutions for Every Center of the Plate Challenge You Face

Your customers have different tastes. With a variety of brands designed to satisfy all their culinary requirements, the Tyson Fresh Meats Foodservice Team is your go-to source for consistent, quality beef and pork menu options.

Take menu development to the next level.



Chairman's Reserve® Meats

In the highly competitive world of foodservice, quality and consistency and service are vital.

Chairman's Reserve Meats is the only national brand with dual-tiered, all natural* fresh beef and pork programs.

Hand-selected for optimal marbling, color and firmness, our products are backed by outstanding service to deliver a quality eating experience for every type of foodservice operation:

Top Tier

Chairman's Reserve Platinum™ Angus Beef:

- USDA upper 1/3 Choice quality grade
- 100% Angus beef
- Moderate marbling score
- Selected for consistent ribeye size, carcass weight, lean color and texture

Chairman's Reserve Prime Pork:

- Marbling score of 3 to 5
- Color score of 4 to 5
- Proven 25% more tender than all other leading brands of pork without added solution
- Qualified for Master Chefs' Seal of Excellence

Premium Tier

Chairman's Reserve Premium Angus Beef:

- 100% Angus beef
- USDA Choice quality grade
- Marbling criteria developed for the most consistent eating experience

Chairman's Reserve Premium Pork:

- Marbling score of 2 to 5
- Color score of 3 to 5
- pH-selected for natural moisture-holding capacity

*Minimally processed. No artificial ingredients.





Open Prairie® Natural* Meats

Open Prairie Natural Meats is our line of quality, back-to-basics beef and pork with the claims modern customers are searching for. Make your restaurant stand out by offering wholesome, uncomplicated fresh proteins following strict Never Ever specifications:

- No antibiotics, added hormones or growth promotants – ever
- 100% vegetarian diet; no animal byproducts, except for milk
- Animal welfare standards implemented
- Beef and pork traceable to the animal's place of origin through the *Trusted Path*™ traceability program
- Third-party verified
- USDA Prime and Choice quality graded beef

Diners looking for all-natural products tend to have a higher household income and are often influencers in the areas of food and health. For the foodservice customer, this means higher plate cost, higher profits and more word of mouth business.

*Minimally processed. No artificial ingredients.



Star Ranch Angus[®] Beef

Tenderness and rich flavor are part and parcel of the *Star Ranch Angus* beef brand. Our Angus beef provides the distinct taste that meat lovers search for while our strict selection criteria ensures a consistent, quality experience for happy diners:

- 100% Angus beef
- USDA Choice grade for reliable quality in every cut
- “A” maturity ensures that every bite is tender
- ¼ inch trim specification
- No dairy influence allowed



ibp Trusted Excellence® Brand

The signature brown and green boxes of the *ibp Trusted Excellence* brand are known by foodservice professionals worldwide for delivering culinary-forward product and service. It's not about what's quick and easy for packers to produce, but rather delivering the best to your menu, with:

- Consistent quality and cutting for fewer returned plates
- Specialized techniques and unique packaging that keep product fresh, rich in color and maximize shelf life
- Beef and pork that's ready for automated slicing or manual cutting, saving on labor and leaving a minimum of trimmings
- Specialty cuts, including visually appealing frenched, statement-making options





Portion Cut Solutions

By creating efficiencies in cutting, fabrication and portion control, we help streamline processes for foodservice operations, creating high-value products and keeping costs consistent.

Portion Cut Proteins: Innovation at Work

We deliver precise portions for back of house efficiencies like:

- Faster prep
- Reduced waste
- Streamlined labor
- Increased food safety
- Consistent plate coverage
- Predictable serving costs

Master butchers at our Portion Cutting facilities ensure every protein is hand-trimmed to the quality their experience and expertise can deliver.

Our Portion Cutting capabilities include:

- Automated steak portioning machines for uniform cuts
- High volume vacuum packaging machines delivering airtight seals for freshness
- High speed band saws for bone-in portioned products
- Individual steak marinade injection for juicy, flavorful offerings
- Vacuum tumble marinade for delicious products





Seasoned and Marinated Solutions

In addition to portion cut proteins, Tyson Fresh Meats provides seasoned and marinated offerings as well as cut options.

Products for Any Challenge

- Scientifically formulated flavor blends combined with quality protein provide patrons with a convenient and consistently flavorful eating experience
- Multiple flavor formulations available to ensure ample menu variety
- Enhanced product tenderness to increase preparation ease and provide a better eating experience for customers

Sliced, diced and cubed proteins provide a variety of cut specifications offered for consistent, quality product.

Products are precut and packaged for easy transport, increased shelf life and limited yield loss. Individually packed offerings for added convenience while less knife work reduces waste and prep time so foodservice operators can spend more time cooking.



Reuben® Corned Beef

Reuben Corned Beef, one of the most popular Tyson Fresh Meats offerings, has been the go-to product for St. Patrick's Day for more than 40 years. But corned beef is making a comeback for everyday dining as cured and pickled foods trend in foodservice.

Available as Brisket Points, Eye of Rounds and Angus Beef Flats in 20% and 35% solution varieties, Reuben Corned Beef is always:

- USDA Choice
- Hand-selected
- Packed with spice packet
- Consistent quality
- Gluten free





Reasons to Believe

Today's customers look for brands with compelling stories to tell and whose values align with their own. The Tyson Fresh Meats Team believes strongly in furthering animal well-being and sustainability causes. We work to tell the story of how we are at the heart of America's agriculture.

- Tyson Fresh Meats partners with nearly 6,000 independent farmers and ranchers to supply our beef and pork. These partnerships help contribute to the economic sustainability of America's agricultural communities.
- Tyson Fresh Meats is the first organization to license the *Progressive Beef*® program, a comprehensive quality management system that covers all areas of day-to-day livestock management including cattle care, food safety and sustainability.
- In 2012, Tyson Foods implemented the *FarmCheck*® program to create and continually fine-tune policies and programs for animal care practices. Ongoing research into animal welfare initiatives is one part of this program.
- Tyson Fresh Meats has partnered with IdentiGEN North America to provide *Open Prairie Natural*® Meats customers with beef and pork that is traceable to the animal's place of birth utilizing *DNA TraceBack* technology.



*Minimally processed. No artificial ingredients.
DNA TraceBack® is a registered trademark of IdentiGEN North America, Inc.
Progressive Beef is a trademark of Progressive Beef, LLC.

Marketing Support You Can Count On

Striving to exceed customer expectations and delivering value beyond the price are part of the day-to-day operations for the Tyson Fresh Meats Team. *The Beef & Pork Experts™* stay ahead of culinary trends and offer customer insights to our foodservice partners.

- Diner desires are constantly changing, and our team is committed to developing solutions for the ever-changing needs of the foodservice customer.
- Our team is knowledgeable in data and marketing, with specializations in menu development and creating strategies that keep customers up-to-date with the latest data available.

Whatever level of support you require, we're here to help. Let us know how we can assist you with any marketing needs, including front of the house branded materials and customized menu ideation.

We're always researching and refining our support to ensure you're offered the latest in menu development assistance, industry trends and distribution channels.

Put our expertise to work for you today.
Contact your local foodservice representative
or visit us online at
TysonFreshMeats.com/Foodservice

