

Elite Prime Beef Program Specifications



Features

Purebred Beef Program

Limited, Superior Beef

Upper Prime Beef

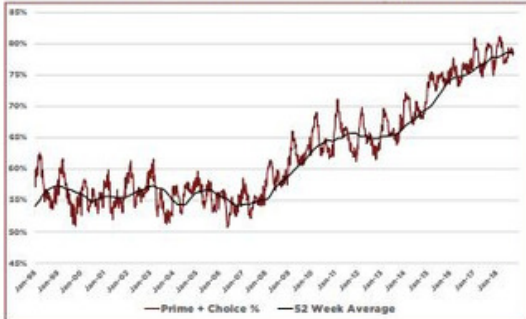
Benefits

- Delivers superior yield performance exceeding all other breeds and programs
- Consistent sizing allows the opportunity to cut thinner steaks while maintaining desirable portion size
- Reliable uniformity provides predictable presentation and preparation
- Superior saleable yield provides less external fat for less bench trim
- Rare program designed from less than 1% of total U.S. beef production primed for the most delectable eating experiences
- Hand-selected for a specific, unique audience - designed to serve niche markets
- Carcasses qualifying for this USDA Prime program must receive a Slightly Abundant marbling score, eliminating the bottom sort of USDA Prime
- Outperforms other beef with superb marbling and eating experience
- Increased marbling score delivers precise flavor profiles and exceeds meal expectations

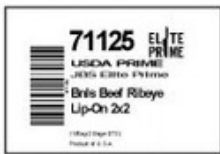
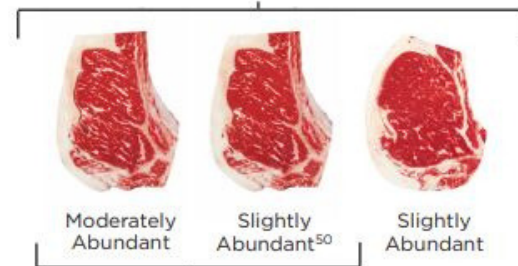
QUALITY FACTORS

Quality Grade	USDA Prime
Yield Grade	Over 90% Yield Grade 1, 2 & 3

USDA Steer & Heifer Prime + Choice Grade (percentage)



Grading has increased significantly over the last 10 years. Now is the time to differentiate your case and menu by providing the highest quality available on the market.



Branded box-end label



Packed in Elite Prime Box



Branded graded bag

Available Products

CODE	PRODUCT	CASE SIZE
100900	Elite Prime 0x1 Striploin	3/case
103900	Elite Prime Export Rib	2/case
105900	Elite Prime Boneless Ribeye	2/case
106900	Elite Prime 5up Peeled Tenderloin	6/case
115900	Elite Prime Sirloin Flap Meat	38#/case
117900	Elite Prime Chuck Flap Peeled	25#/case
118900	Elite Prime Chuck Top Blade Peeled	40#/case
119900	Elite Prime Boneless Chuck Short Rib	21#/case