



**PRIME MEATS™**

QUALITY, SERVICE & TRADITION

★ EST. 1992 ★





# ABOUT US

## OUR VALUES



**HUMILITY**



**EXCELLENCE**



**RESPECT**



**SERVICE**

## OUR PURPOSE



**TO HONOR GOD  
IN ALL WE DO**



**TO SERVE OTHERS WITH  
RESPECT AND HUMILITY**



**TO PURSUE EXCELLENCE  
IN EVERYTHING WE DO**



**TO GROW  
PROFITABLY**

## MORE THAN 30 YEARS OF EXPERIENCE



**BEEF**



**PORK**



**LAMB**



**POULTRY**

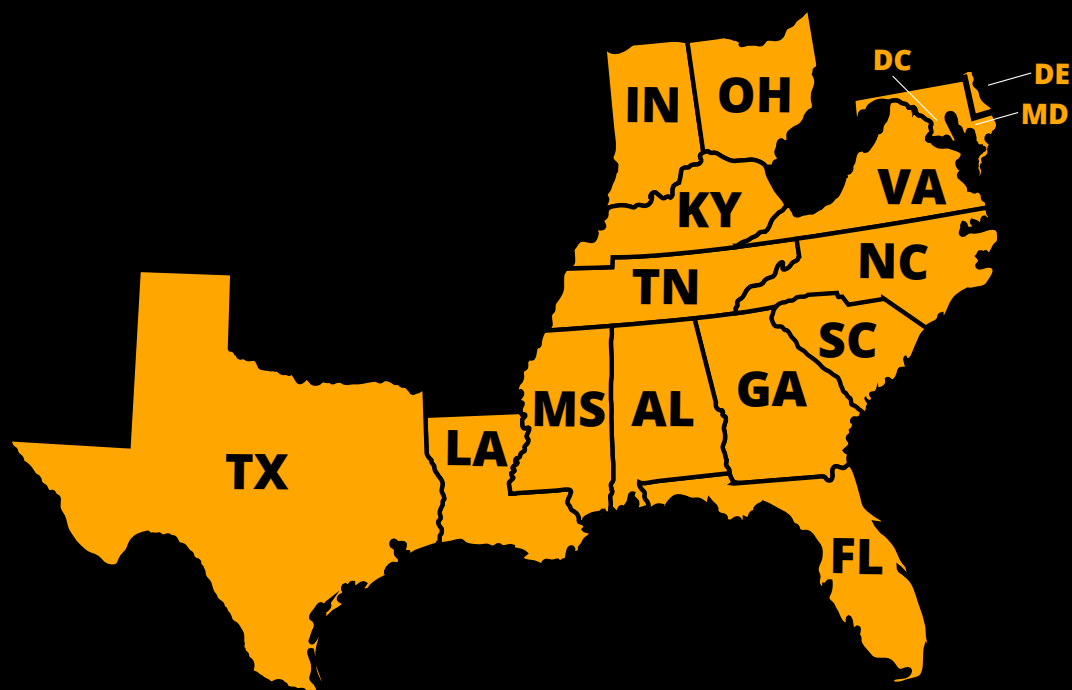


**SEA  
FOOD**

Prime Meats is a family-owned meat processing and distribution company. Prime meats is part of Norsan Group, a company with unwavering values in the United States.

Established in Georgia since 1992, Prime Meats is a meat packaging, processing and distribution company, serving restaurants, hotels, grocery stores and butcher shops throughout the country.

# STATES



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AL	ALABAMA	MS	MISSISSIPPI
DE	DELAWARE	NC	NORTH CAROLINA
FL	FLORIDA	OH	OHIO
GA	GEORGIA	SC	SOUTH CAROLINA
IN	INDIANA	TN	TENNESSEE
KY	KENTUCKY	TX	TEXAS
LA	LOUISIANA	VA	VIRGINIA
MD	MARYLAND	DC	WASHINGTON DC

# BEEF





# OUR PROGRAMS

Our products come from packers that select the best cattle in the US.

The supply is the most consistent and best available anywhere in the world.

**The meat industry is considered to be one of the most highly regulated segments of the food industry, with over 120 years of regulatory history.**

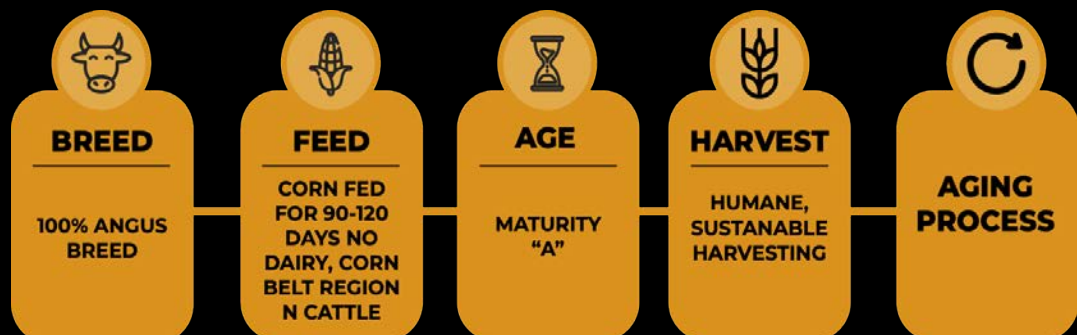
Verified black Angus beef offers the absolute best dining experience secured by unsurpassed quality from 100% Angus Genetics.



Angus secures your culinary reputation with the confidence that every steak will deliver the superior tenderness, mouthwatering juiciness and rich flavor that will keep your customers coming back.

Our VBA Program meets all of the following criteria:

- ✓ True "Genotype" backed by random DNA testing for 100% Black Angus Heritage.
- ✓ USDA Upper 2/3rd Choice.
- ✓ USDA "A" Maturity-Only 30 months and younger qualify.
- ✓ USDA Prime
- ✓ All our middle m PRIME eats are aged between 21 to 45 days.



# BLACK ANGUS BREED

- **Solid black color**
- **Always polled (naturally hornless)**
- **Known for maternal characteristics**
- **Produce high quality, well-marbled beef**











# BEEF CATTLE LIFECYCLE



## STOCKER CATTLE

10 - 20 months

### STAGE 2 - Cattle

- Heifers and steers spend time grazing on high protein, low-energy diet—high forage (pasture, hay, crop by-products, silage) until 700 to 900 pounds
  - Referred to as stocker cattle
  - Spend 10 to 11 months



## CALF

*Birth to 9 months*

### STAGE 1 - Calf

- 9-month gestation period
- Cows are carefully monitored by producers and veterinarians
- Average cow gives birth once a year, in breeding herd 7 -9 years
- Calf weighs between 60 -100 pounds at birth
- Newborn calves spend the first few months drinking its mother's milk and grazing on pasture grass.
- Calves are vaccinated against diseases
- Calves are weaned at 6 to 9 months, weigh 400 to 600 pounds



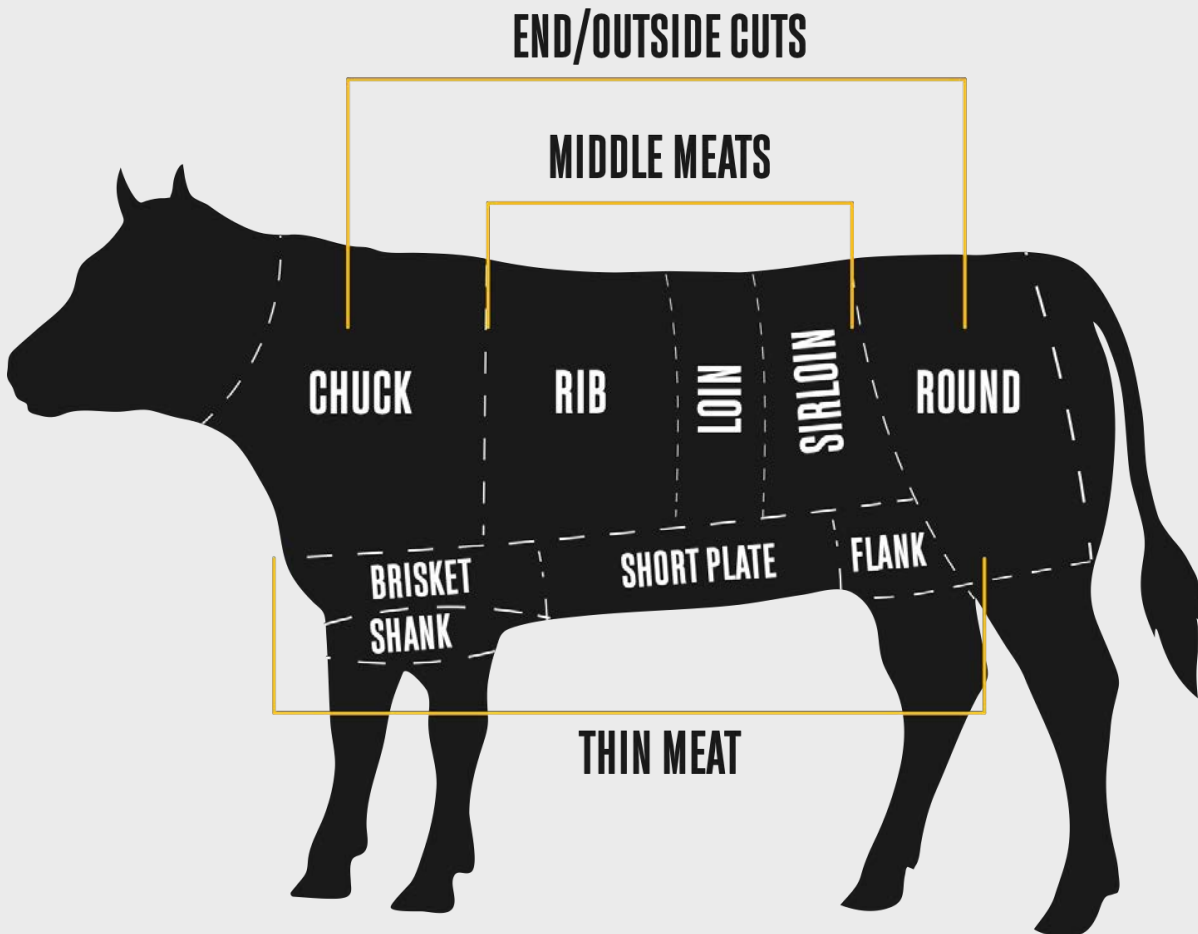
## FINISHER/FEEDYARD

*Harvested between 21 to 30 months*

### STAGE 3 -Finisher/Feedyard

- Cattle continue to eat forage as part of a high-energy diet created by professional animal nutritionists
- Spend 4 -6 months until they reach 1,100 -1,500 pounds.
- Always harvested 30 months or less.

# MAJOR PRIMAL COMPLEXES



**Middle Meats** - Tender steaks and roast

**Outside Cuts** - Variety of less tender steaks and roast

EXCEPTIONS: Shoulder Petite Tender and Flat Iron from Chuck are also tender

**Specialty Thin Meats**



# STEAKHOUSE STEAKS

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**Rib Steak  
delmonico**



**Beef Cowboy  
Rib Steak**



**Ribeye Steak,  
Bone-In**



**Ribeye Steak,  
Boneless**



**Ribeye Filet**



**Ribeye Cap  
Spinalis**



**Porterhouse  
Steak**



**T-Bone  
Steak**



**Bone in strip.  
Kansas City  
Steak**



**Boneless strip.  
New York Steak**



**Strip Filet**



**Tenderloin  
Filet.  
Filet Mignon**



**Flat Iron  
Steak**

## Value



**Top Sirloin  
Steak**



**Top Sirloin  
Filet**



**Coulotte  
Steak**



**Petite Sirloin  
Steak**



**Ranch Steaks**

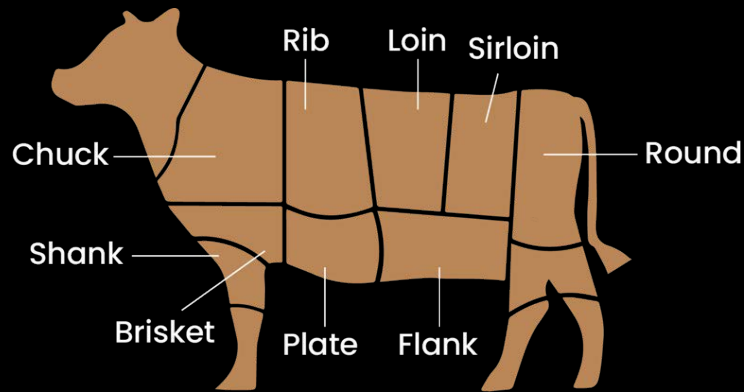


**Chuck Eye  
Steak**



**Denver Steak**

# BEEF CUTS



## CHUCK



## RIB



## LOIN





# SIRLOIN



TRI-TIP ROAST\*



TRI-TIP STEAK\*



TOP SIRLOIN STEAK\*  
BONELESS

# ROUND



TOP ROUND STEAK\*



BOTTOM ROUND ROAST\*



BOTTOM ROUND STEAK\*  
WESTERN GRILLER



EYE ROUND ROAST\*



EYE ROUND STEAK\*



ROUND TIP STEAK\*



SIRLOIN TIP ROAST\*



SIRLOIN TIP CENTER ROAST\*



SIRLOIN TIP CENTER STEAK\*



SIRLOIN TIP SIDE STEAK\*

# SHANK & BRISKET



SHANK CROSS CUT\*



BRISKET FLAT CUT

# PLATE & FLANK



SKIRT STEAK OUTSIDE



INSIDE SKIRT



FLANK STEAK\*



HANGING TENDER

# OTHER



GROUND BEEF



CUBED STEAK



BEEF FOR STEW



BEEF FOR KABOBS



BEEF FOR STIR-FRY  
OR FAJITAS

## Key to Recommended Cooking Methods



Skillet



Grill or Broil



Marinate &  
Grill or Broil



Stir-Fry



Roast



Stew



Braise

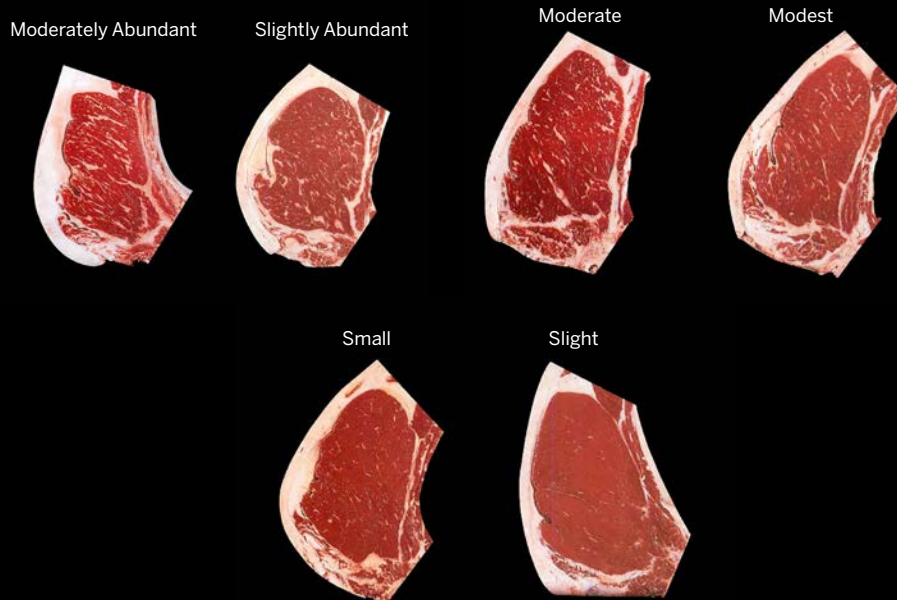


Pot Roast

\*THESE CUTS MEET GOVERNMENT GUIDELINES FOR "LEAN" AND ARE BASED ON COOKED SERVINGS WITH VISIBLE FAT TRIMMED.

LEAN IS DEFINED AS LESS THAN 10 GRAMS OF TOTAL FAT, AND LESS THAN SATURATED FAT, AND LESS THAN 95 MILIGRAMS OF CHOLESTEROL PER SERVING AND PER 100 GRAMS [3.5 OZ].

# QUALITY GRADE



GRADE	MARBLING SCORE	% INTRAMUSCULAR FAT
Prime +	Abundant 00-100	11% and Above
Prime °	Moderately Abundant 00-100	9.5% -11%
Prime -	Slightly Abundant 00-100	8%-9.5%
Choice+	Moderate 00-100	7%-8%
Choice°	Modest 00-100	5%-6%
Choice-	Small 00-100	4%-5%
Select+	Slight 50-100	3.5%-4%
Select -	Slight 00-49	3%-3.5%
Standard+	Traces 34-100	2.5% - 3%
Standard-	Practically Devoid 00-66	2.5% and Below



# PORTION CONTROL AND VACUUM PACKAGING ADVANTAGES

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**PREVENTS FREEZER  
BURN**



**REDUCES  
MOLD**



**PROHIBITS  
BACTERIA**



**LESS  
WAISTED**



**REDUCE LABOR  
COSTS**



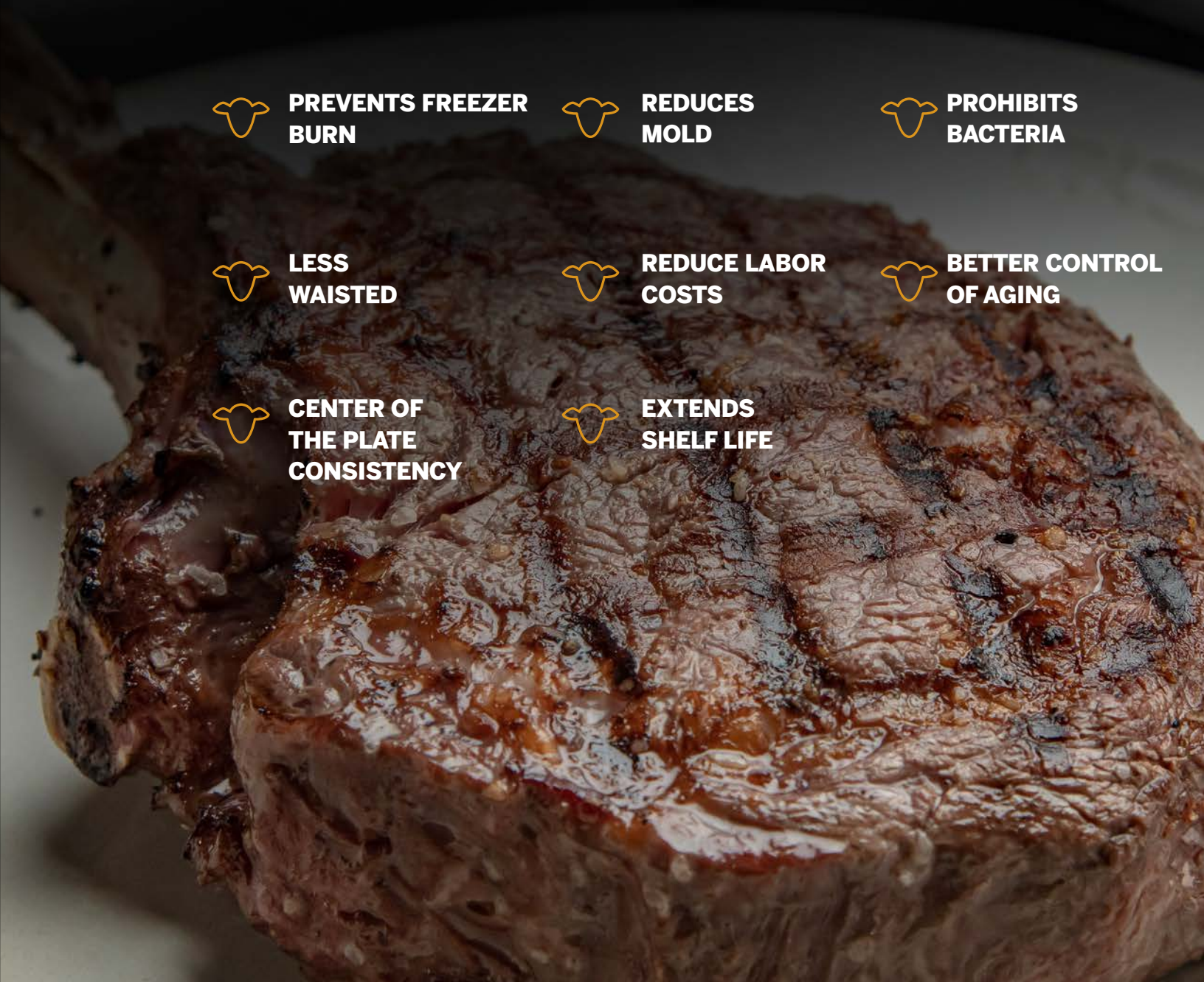
**BETTER CONTROL  
OF AGING**



**CENTER OF  
THE PLATE  
CONSISTENCY**



**EXTENDS  
SHELF LIFE**











# PORK

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Prime Meats have partnered with the top name pork farms across the country that provide a wide variety of this popular, tasty and healthy protein. Our Center Of The Plate Specialist can help develop the exact portion cuts needed with great-tasting premium selections of fresh pork.

- An extensive selection of hand-cut options to fit your menu and provide you with consistency, cost control and convenience.
- Available cuts include french cut rib chops, loin chops, hams, bellies and butts.
- Consistency in color scores, texture, firmness and natural marbling that chefs are looking for.







# POULTRY

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Prime Meats offers the finest selection of all natural and traditional poultry selections. Our selection includes a great variety of quality chicken, turkey, hen and duck. Our Master Butchers are dedicated to providing our customers precise hand cut portioned controlled poultry with attention to detail. This time and labor saving process help control customers costs as well as consistency to the menu.

- Locally sourced poultry farms.
- NO ANTIBOTICS, NO GROWTH STIMULATES, NO ADDED HORMONES.
- Fed a vegetarian diet with all natural vitamins to ensure the best quality of finished product.





# LAMB

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Prime Meats offers customers a great selection of lamb choices from New Zealand and Australia. Lamb from these two countries continue to provide consistency in taste, tenderness and quality that ensures our customers can rely on Prime Meats for your lamb needs.

- Our Master Butchers take pride in hand cut requests for consistency and portion controlled lamb cuts.
- No added hormones, no antibiotics.
- All Natural.







# VEAL

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## **ALL NATURAL USDA CHOICE MILK-FED VEAL.**

Prime Meats provides customers with a great selection of veal. We evaluate each grower to ensure they follow strict guidelines on health and well being of their calves.

The calves are humanely raised in modern temperature control group house facilities, ensuring natural sun light and excellent air circulation. Untethered, the animals move freely and socialize, enabling proper natural growth. They never receive added hormones and their animal technicians and veterinarians monitor every aspect of care.

- PrimeMeatsMasterButcherscancreatetheexactportioncutsneeded.
- Portioned controlled slices, full hotel racks, frenched cut chops, ossobuco and other choices are available on a regular basis.
- To ensure tenderness, flavor, juiciness and the light color that chefs prefer.









# SEAFOOD

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Prime Meats offers a great assortment of fresh, frozen, specialty, whole and portioned controlled seafood. We offer a great selection of seafood options from facilities inspected and approved by the United States Department of Agriculture and under strict HACCP guidelines.

- A wide variety of shrimp sourced domestically and internationally.
- Our selection of shrimp options include; IQF, peeled and deveined, easy peel and cooked.
- Whole and fillet fish options available wild and farm raised.
- Popular varieties: lobster, octopus, crab meat and snow crab leg clusters, fresh oysters (in shell & shucked), little neck clams, calamari, mussels and seafood mix.





# PREMIUM DELI

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Our passion for premium meat is extended to the finest quality deli items available today. Years of culinary experience allow new development of industry leading deli meats including:

- Aged prosciutto
- Salami
- Specialty sausages
- Pancetta
- Pastrami
- Coppa





# OUR PARTNERS





**Contact us!**

1-800-68-MEATS (63287)

[www.primemeats.com](http://www.primemeats.com)