Quality Without Compromise
For foodservice operators, 75% of a meal’s cost is the center-of-plate protein. Usually the main component of the presentation, it should be an attractive offering. With so much emphasis placed on this part of the meal, the focus should be on providing the highest quality product possible.
Great taste starts on the ranch, and it develops with proper feeding, processing and product selection. Our Sysco specialty meat companies source products from only the best grain-fed beef suppliers available, for high-quality well-marbled beef. Once sourced, we further develop the flavor with specialized in-house product aging to develop optimal tenderness.

Our specialty meat companies have been providing high quality fresh cut steaks for decades. While distributed under the Buckhead Beef® and Newport® names, our team is actually made up of 19 companies that in total boast the largest staff of meat experts in the world. With extensive cutting experience and knowledge of the specialty meat category, our team cuts steaks precisely to our customers’ specifications and they are trained to understand that “Every Steak Matters.”

We’re committed to satisfaction and service, offering quality assured products that surpass industry standards for food safety. Collectively our companies are the largest foodservice purveyor of the renowned Certified Angus Beef® branded product in the world and we service many of the world’s most prestigious steak houses. By understanding that the value of our products is based upon quality, yield, appearance, and most importantly, taste… we’re able to provide the most superior specialty meat offerings in foodservice.
Sysco offers a cut steak to fit any dish or menu need. From flat iron to filet mignon, our specialty meat companies have the perfect product. When it comes to buying steaks, operators can choose from two large categories: subprimals and portion cuts.

Of the two categories, subprimals are the larger cuts of meat. These bigger sections are offered as-is or cut by Sysco meat companies into exact portion sizes. While some operators may prefer to order subprimals, these cuts take up more space when stored, and the burden of cutting rests squarely on the operator.

A more popular option is portion cuts, or cut steaks. Portion cuts are the smaller cuts that exist within subprimals. Each steak is cut with precision by skilled employees, so operators can have a visibly consistent product that cooks in the same amount of time. These steaks feature state-of-the-art packaging for extended shelf life, and since they’re already cut, it’s easy to track inventory and know when it’s time to restock. Within the subprimal and portion cut categories we also offer specialty options like dry- and wet-aged products.

Subprimals

• Larger cuts of meat
• Offered as-is or cut by Sysco meat companies into exact portion sizes
• Require more storage space

Portion Cuts

• Cuts made within subprimals
• Precision-cut for size
• Extended shelf life & easy to inventory
• State of the art packaging

Specialty and Dry- and Wet-Aged

• American Kobe beef
• Dry- and wet-aged products for optimal tenderness
• Marinated offerings
Marbling
Marbling is a strong factor in determining beef flavor, juiciness and tenderness. Carcasses must exhibit a modest degree of marbling or higher. This represents the top 8% of grain-fed beef.

Marbling Texture
Beef palatability can be negatively affected by coarse textured marbling. Therefore, carcasses must exhibit medium to fine marbling texture.

Muscling
Carcasses must have superior muscling characteristics of moderately thick or thicker hindquarters. This represents a higher proportion of meat to bone.

Neck Hump
Carcasses must not have a hump on the neck exceeding two inches in height. This restriction eliminates cattle with significant Brahman influence, which tend to produce beef with more variation in tenderness than other breeds.

Dark Spots
Carcasses must exhibit no evidence of internal hemorrhage in the ribeye muscles. These small blood spots detract from the product’s eye appeal.

Lean Coloring
Carcasses must be free of dark cutting characteristics, evident in cattle under stressful conditions. Research has shown this negatively affects the eating quality of beef.
Since steak is most often served as-is, using the best possible product is of the utmost importance. When you start with quality, you end with a high quality result that’s full of flavor. Add rich marbling for great taste and an attractive presentation. Across quality levels, Sysco strives for consistency in aging, trim and sizing and therefore is the best choice. Steak is a mainstay for many operators. From appetizers to entrées, this offering has a prominent spot on any menu.

Two of the most popular trends are bone-in steaks and smaller portions of tender cuts. These flavorful cuts are a smart choice for operators looking to expand their menu offerings! Usually simply dressed, these cuts need skillful cooking to bring out their great taste.

For more great steak applications & trend information, scan this tag.
Food Safety
is our priority

We ensure product safety and quality in our production process through strict plant sanitation programs with in-depth verification procedures and analyses of potential food safety hazards. These detailed control procedures involve strict supplier facility inspections and in-depth quality control measures.

Our plants go through a rigorous daily cleaning and sanitizing of all food production surfaces, while production employees abide by strict sanitary production measures to assure product wholesomeness. We follow that up with routine sampling of the processing environment to verify the cleanliness of our plants. Constant monitoring of the production facilities is done for potential food safety hazards and we take prompt measures anytime one is identified.

From the ranch to the plate, our meat companies maintain a safety and quality level that can’t be beat, including physical audits of supplier plants! Only approved suppliers’ raw materials are eligible for processing into Sysco products, and the Sysco Quality Assurance team routinely visits our suppliers for an inspection of plant practices and procedures. This helps ensure adherence to our strict food safety and quality standards. During production, Sysco’s Quality Assurance team is constantly evaluating products for acceptable quality attributes to ensure our products consistently meet our strict quality control standards.

Our packaging is designed to not only extend product shelf life, but also to hold in product freshness and flavor, and we are also constantly monitoring our packaging to make sure its integrity is maintained. Prior to products being shipped, each truck must pass a rigorous inspection for cleanliness and temperature control.

To learn more about our Food Safety process & our facilities, scan this tag.
Since 1999, we have built our network with companies that have impeccable reputations for quality and the highest operational and service standards.