



**PREMIUM
BUTCHER CUTS**



1909™ honors the 100 plus year history of Ginsberg's Foods, and their quality products and excellence customer service. We offer fresh premium hand-selected, grain-finished beef, veal, pork, and lamb that are precisely hand-cut by master butchers to save you time, labor and money.

CONTROL YOUR COSTS
NO WASTE
CONSISTENCY IN SIZING
SMALL CASE SIZE

Enjoy 100% yield with no waste, accurate inventory control and a longer shelf life

CHUCK



DENVER STEAK

Versatile cut from the fourth most tender muscle. Generously marbled, juicy and tender.

PREPARATION: Best prepared using dry heat. Marinate or use a dry rub to heighten flavor.

MENU APPLICATION: Fajitas, Kabobs/Fondue, Pasta/Salad Topping, Philly Cheese Steak, Beef Sandwiches, Skewered Steak/Satay, Steak, Smoked, Stir-fry



FLAT IRON

Second most tender beef muscle cut from the Chuck Shoulder Clod Top Blade Roast that resembles a small Flank Steak. It is flavorful, juicy, well-marbled steak, ideal for a variety of menu applications and day parts.

Preparation: Dry heat cooked to medium-rare or medium. Stays tender even when cooked to well done. Never needs marinating. Grill or pan-broil and feature just as you would a Strip Steak or Ribeye Steak.

Menu Applications: Steak, Grilled Salad Toppings, Sandwiches, Skewered Steak, French Dip, Stir Fry, Stroganoff

Other Names: Boneless Top Blade Steak, Shoulder Top Blade Steak, Shoulder Top Blade Steak, Boneless Flat Iron



TERES MAJOR

A tender, juicy muscle from the shoulder near the top blade. Offers versatility and upscale plate presentation similar to Beef Tenderloin, sliced steak or as a roast.

Preparation: Best prepared using dry heat. Can be prepared and served whole, cut across the grain into 3/4"- to 1"-thick medallions (Petite Tender Medallions), portioned at 2-3 oz. each, or sliced thin for use as an ingredient.

Menu Application: Grilled Medallions, Mini Chateaubriands

Other Names: Chuck Shoulder Tender, Petite Tender Medallions, Shoulder Tender Medallions

PETITE TENDER MEDALLIONS

Very juicy and cut from the sixth most tender muscle

Preparation: Dry Heat

Menu Applications: Steak, Pasta/Salad Topping

RIB



HANGER STEAK

Comes from the hanging tender attached to the back section of the last rib. Ideal for a tenderizing marinade. Easy to slice and carve thinly across the grain to promote tenderness.

Preparation: Dry heat - Prepare similar to a Skirt Steak. Serve rare or medium-rare to avoid over-cooking or toughening the meat.

Menu Application: Grilled Steaks, Fajitas, Beef Sandwiches, Grilled Pasta or Salad Toppings, Skewered Steak, Breakfast Steak, Stir Fry

Other Names: Hanging Tender



RIBEYE - BONELESS/BONE IN/COWBOY

One of the most tender beef cuts. Fine-grained and full-flavored with generous marbling. Offers great plate coverage and impressive presentations.

Menu Applications: Steak, Sandwiches, Salads, Wraps

Preparation: Dry heat - broil or grill

Other Names: Beauty Steak, Beef Rib, Ribeye Steak, Lip-On, Boneless, Boneless Rib Steak, Delmonico Steak, Fillet Steak, Market Steak, Spencer Steak, Frenched Bone In

PLATE



SHORT RIBS

Less tender and require a long, slow cooking time to tenderize resulting in a moist tender full-flavored rib. Less expensive cut that offer good profit opportunities.

Preparation: Best prepared using dry heat for thinner cuts, moist heat for thicker cuts. Braising Short Ribs with wine, vegetables, seasoning and stock enhances taste and tenderness.

Menu Applications: Beef Sandwiches, Grilled Pasta Toppings, Pot Roast, Sliced Beef in Gravy

LOIN



PORTERHOUSE

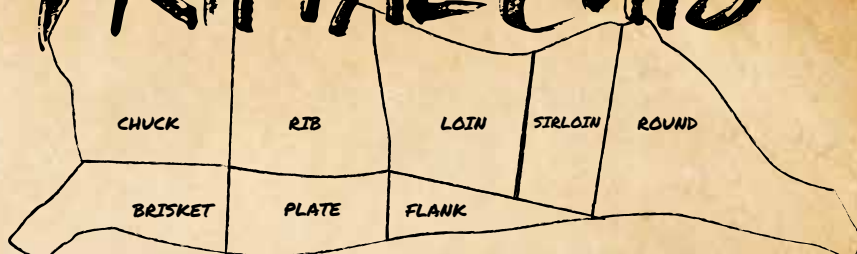
Combines two lean and tender steaks that operators can charge a premium for, a Strip Steak and a Tenderloin Steak, connected by the T-shaped bone. To tell the difference between a Porterhouse Steak and T-Bone, look at the Tenderloin muscle. If it's larger than a silver dollar - it's a Porterhouse.

Menu Application: Steak

Preparation: Best prepared using a dry heat cooking method such as broiling or grilling.

Other Names: King Steak

PRIMAL CUTS





T-BONE

Combines two lean and tender steaks, a Strip Steak and a Tenderloin Steak, connected by the T-shaped bone. The tenderloin muscle must be at least ½ inch (13mm) when measured across its center. Tender, flavorful cut that delivers a quality eating experience that operators can charge a premium for.

Menu Application: Steak

Preparation: Best prepared using a dry heat cooking method such as broiling or grilling.



STRIP STEAK

BONELESS /BONE IN

One of the most tender cuts of beef. They are the indulgent, and satisfying steaks that customers want with superb taste and flavor.

Preparation: Best prepared when grilled or broiled. Delicious when prepared using a rub.

Menu Application: Grilled Steak, Stir-fry, Thinly-sliced for sandwiches

Other Names: Ambassador Steak, Boneless Club Steak, Club Steak, Country Club Steak, Delmonico Steak, Hotel Style Steak, Kansas City Steak, Kansas City Strip Steak, New York Strip Steak, NY Strip, Shell Steak, Strip Steak, Top Loin Steak, Top Loin Steak Boneless, Veiny Steak



TENDERLOIN FILET

Meets USDA criteria for lean. Cut from the most tender muscle with a fine, buttery texture. Quick cooking and versatile.

Preparation: Best prepared with any dry heat cooking method including grilling, sautéing and stir-fry.

Menu Applications: Steak, Roast Beef Kabobs/Fondue, Pasta toppings, grilled Sandwiches/Salad toppings, grilled Skewered steak/Satay, Breakfast steak, Marinated

Other names: Beef Loin, Tenderloin Steak, Side Muscle Off, Skin, Chateaubriand, Filet Mignon, Medallions, Tenderloin Steak, Tenderloin Steak, Side Muscle Off, Skinned, Tournedos

SIRLOIN



TOP BUTT FILET

Resembles Filet Mignon with a rich, full-flavor, delivers a gourmet experience on a budget. An extra-lean fresh beef cuts certified by American Heart Association to display Heart-Check mark (3 oz. portion).

Preparation: Marinate to infuse flavor and enhance; tie with butcher's twine to hold shape; grill or pan-broil

Menu Applications: Steak Sandwiches, Fajitas, Kabobs/Fondue, Pasta/Salad toppings, Breakfast Steak, Stir-fry, Stroganoff, Steak, Stew/Pot Pies/Turnover

Other Common Names: Baseball Cut, Top Sirloin Butt Steak, Center-Cut Top Sirloin Steak, Top Sirloin Boneless Filet



COULOTTE STEAK

Boneless steak made by slicing the Coulotte (Sirloin Cap) at a right angle to the grain or in direction of the muscle fibers. Easy to prepare and similar to the Sirloin steak with a lower cost.

Preparation: Prepare using dry heat. Best marinated or seasoned with an herb rub, then dry roasted or grilled similar to the Tri-Tip. Cut across the grain for maximum tenderness.

Menu Applications: Beef sandwiches, London Broil, Pasta/Salad Topping, Shredded Beef, Breakfast Steak, Marinated Stir Fry, Stroganoff, Fajitas, Kabobs/Fondue, Steak, Swiss Steak, Stew/Potpies/Turnovers

Other Names: Beef Loin, Top Sirloin Cap Steak, Boneless Top Sirloin Cap Steak



BALL TIP STEAK

A smaller muscle that is frequently further processed into marinated steaks or fajita strips.

Preparation: Best prepared using moist or dry heat. This less tender cut needs some form of tenderization.

Menu Application: French Dip, Marinated Steak, Cubed Steak, Swiss Steak, Beef Sandwiches, Fajitas



BOSTON STRIP STEAK™

It's a cross cut from the bottom sirloin flap. The Boston Strip Steak™ is one of the most abundantly marbled steaks supplying robust succulent flavors.

Preparation: Best prepared with a healthy dusting of kosher salt and high heat on a flame grill.

Menu Applications: Steak Frites

ROUND



TOP ROUND – SPLIT AND TIED

Economical boneless cut that benefits from a tenderizing marinade. One cut offers a variety of uses.

Preparation: Suitable for both dry and moist cookery

Menu Application: Roasts, Steaks, Kabobs, Stir-Fry, Fajitas

MEAT GRADES

The Meat Grading program is administered by the U.S. Department of Agriculture (USDA). Beef quality grades indicate palatability characteristics such as tenderness, juiciness and flavor and yield grades for the amount of usable lean meat on the carcass. 1909™ has 3 grade options available, plus Angus.

PRIME has the most abundant marbling and is produced from young, well-fed beef cattle. Prime roasts and steaks are excellent for dry-heat cooking such as broiling, roasting or grilling.

CHOICE has less marbling than prime and is the most widely used grade in the market. Choice roasts and steaks from the loin and rib will be very tender, juicy, and flavorful and are suited for dry-heat cooking. Many of the less tender cuts can also be cooked with dry heat if not overcooked and will be most tender if braised, roasted or simmered with a small amount of liquid in a tightly covered pan.

SELECT very uniform in quality and normally leaner than the higher grade is fairly tender, but, because it has less marbling, it may lack some of the juiciness and flavor of the higher grades. Only the tender cuts should be cooked with dry heat. Other cuts should be marinated before cooking or braised to obtain maximum tenderness and flavor.

DONENESS CHART*

DONENESS	APPEARANCE	INTERNAL TEMP
RARE	cool red center	125°F
MEDIUM RARE	warm red center	135°F
MEDIUM	warm pink center	145°F
MEDIUM WELL	slightly pink center	150°F
WELL DONE	little or no pink	160°F

*The USDA recommends steaks & roasts be cooked to 145°F (medium) and then rested for at least 3 minutes.

FRESH, PORTION CONTROLLED, PREMIUM

BUTCHER CUTS

AVAILABLE FOR BEEF, PORK, VEAL AND LAMB

Enjoy 100% yield with no waste, more accurate inventory control and a longer shelf life

CONTROL YOUR COSTS

Most people tend to cut product heavier thus dramatically increasing food costs.

NO WASTE

Each piece of meat is hand-cut to specification with all of the product usable. All products can be custom cut to your special needs.

CONSISTENCY IN SIZING

Give customers the same plate appearance every time and standardize cooking times.

SMALL CASE SIZE

Depending on portion size, cases are packed 12 or 24 cuts per box. All product is individually vacuum packed allowing you to offer more variety in your inventory.

PRODUCT SAFETY

At the USDA inspected plant a rigorous system is in place to manage food safety risks and provide safe products that is audited by a third party yearly to maintain its certification. 1909™ product maintains safety and integrity throughout the supply chain right to your door.



Master butchers, like Paul with over 30 years experience, expertly hand cut portions

Minimum 21 day aged
1/8" to 1/4" trim levels

PACK SIZES

8 oz and up - packed 12 per case
7 oz and down - packed 24 per case

ORDERING PROCEDURES

Check with your Ginsberg's Foods sales consultant or customer service for which cuts are available on a daily basis. For next day items, please contact your sales consultant within cutoff time for guaranteed delivery. All products can be custom cut to your special needs.

WWW.GINSBERGS.COM/1909CUTS

1909™ is distributed by Ginsberg's Foods Hudson, NY 12534

