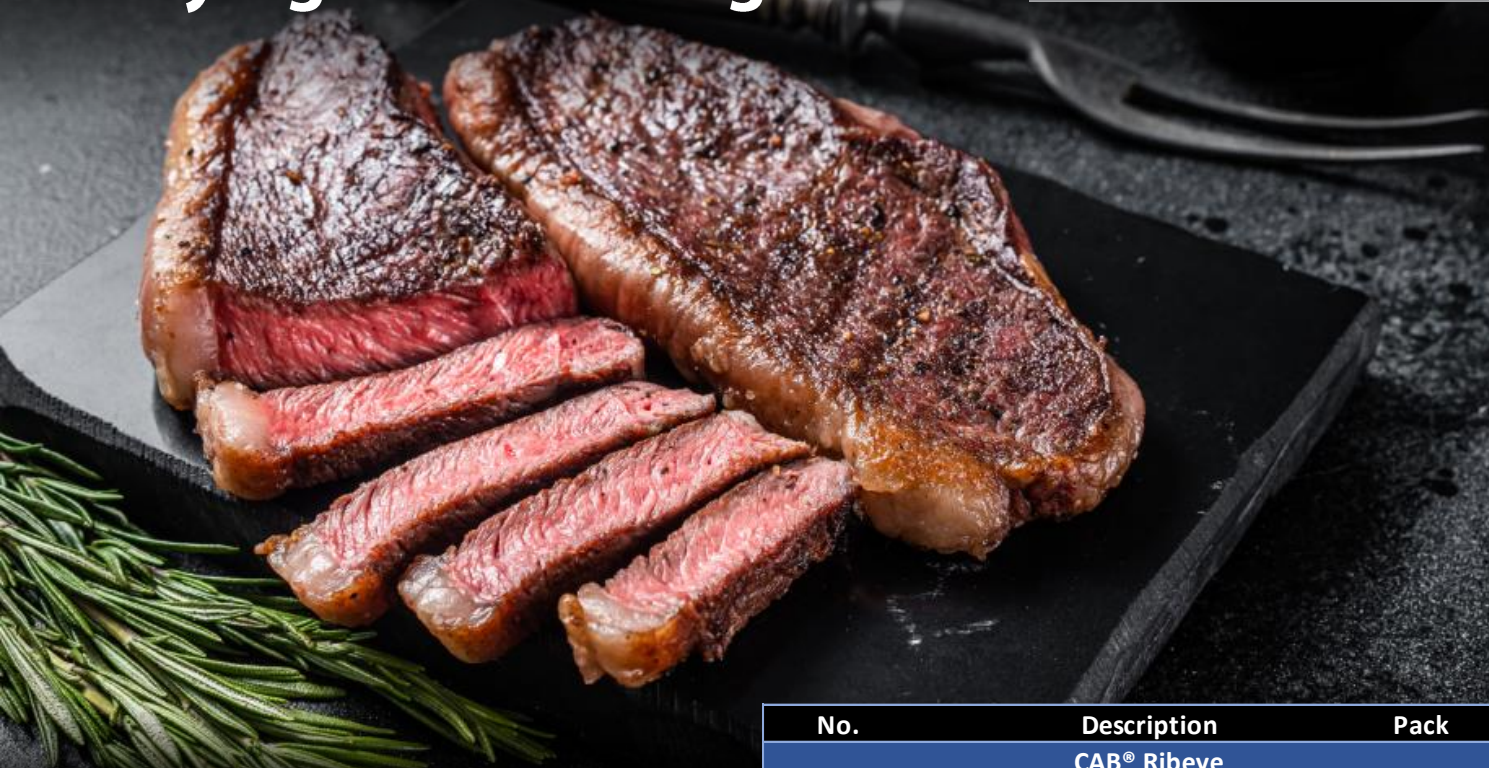


Our Award-Winning Dry Aged Meat Program



An extensive study was conducted at the University of Idaho to unlock the “secret” behind Buckhead's mouth-watering dry age program. What was discovered is a remarkable level of a mold species entitled “Debaryomyces Udenii”, a close cousin to a yeast used in fermentation, beer production, and cheese aging. “This is probably why your dry aged beef product has such unique flavor” says the University’s Dr. Phil Bass. No other dry age program had even similar levels of this yeast and that is one reason why Buckhead’s dry age program was rated #1.

Let us prepare your own custom dry age program: You choose the cut, you choose the age, you choose the schedule.

No.	Description	Pack	Size
CAB® Ribeye			
1003182	BEEF RIB B\I EXPORT D\A CAB	1	12-14#AV
1003176	BEEF RIBEYE BNLS STK RDY D\A CAB	1	9-10#AV
1001262	STEAK RIBEYE B\I FRNCH D\A CAB	7	18 OZ
1001263	STEAK RIBEYE B\I FRNCH D\A CAB	7	20 OZ
1003693	STEAK RIBEYE BNLS 1"TL D\A CAB	12	12 OZ
1003553	STEAK RIBEYE BNLS 1"TL D\A CAB	12	14 OZ
USDA PRIME RIBEYE			
1003183	BEEF RIB B\I EXPORT D\A PR	1	12-14#AV
1003177	BEEF RIBEYE BNLS STK RDY D\A PR	1	9-10#AV
1000396	STEAK RIBEYE B\I FRNCH D\A PR	7	18 OZ
1005172	STEAK RIBEYE B\I FRNCH D\A PR	7	22 OZ
CAB® Striploin			
1000114	BEEF STRIP LOIN B\I D\A CAB	1	12#AV
1003163	BEEF STRIP LOIN BNLS STK RDY D\A CAB	1	7-9#AV
1001351	STEAK STRIP C\C B\I D\A CAB	6	20 OZ
1003164	STEAK STRIP C\C 1"TL D\A CAB	14	12 OZ
1003165	STEAK STRIP C\C 1"TL D\A CAB	12	14 OZ
1003162	STEAK STRIP C\C 1"TL D\A CAB	10	16 OZ
USDA Prime Striploin			
1003174	BEEF STRIP LOIN B\I D\A PR	1	12-14#AV
1003172	BEEF STRIP LOIN STK RDY D\A PR	1	7-9#AV
1005173	STEAK STRIP B\I C\C D\A PR	6	22 OZ
1003168	STEAK STRIP C\C 1"TL D\A PR	14	12 OZ
1003169	STEAK STRIP C\C 1"TL D\A PR	12	14 OZ
1003170	STEAK STRIP C\C 1"TL D\A PR	10	16 OZ



Proudly aged in Houston, Texas



Dry Aged Meat Program Frequently Asked Questions

BUCKHEAD
Meat & Seafood | a Sysco company



What does “dry age” mean?

Dry aging is a time-honored technique in which unwrapped cuts of meat are stored in a specially constructed room where all aspects of the environment are strictly regulated, specifically temperature, humidity, air circulation and bacteria levels.

How long is the process?

Meat can be aged for as long as 42 days. To maximize flavor, shelf life, and final product yields, all Buckhead’s meat products are aged for a minimum of 21 days.

Why are dry age meat products more expensive?

Dry age meat is more expensive because of the special storage requirements, the additional production requirements, and the lower yield coming from the final product. The process requires a specially constructed room that must be monitored 24 hours a day, 7 days a week. Boning and trimming each piece of meat is time consuming and labor intensive. During the drying process, each piece of meat loses between 15%-20% of its original weight. Combining this loss with the additional yield loss from bone-in, fat-covered subprimals dramatically affects final production yields.

What happens during the dry age process?

By carefully controlling the environment, natural enzymes “break down” the meat, without it spoiling. The cell structure in the meat starts to break down and the meat becomes more tender. The flavor of the meat also matures, becoming richer and more intense. One of the keys to the dry age process is controlling the naturally occurring bacteria levels on the surface of the meat. At Buckhead, we use an “ozonator” to produce ozone. The addition of ozone into the dry age room kills the surface bacteria on the meat. Another key to the process is the humidity level in the dry age room. The humidity must be maintained between 70% and 75%. This low level of humidity “dries” the outside of the meat and reduces the level of moisture in the meat. A piece of meat can lose between 15%-20% of its original weight during the dry aging process.

When can I order the product?

Anytime! We keep a stocked supply of certain cuts in rotation throughout the year. Product is cut to order every day for that delivery. Let us create a customized dry age program for you—you choose the cut of meat, you choose the time of aging, you choose the schedule of drying. Talk to your friendly Buckhead Sales Representative for more details.

Contact your Buckhead Representative today!