



BUCKHEAD *Pride*



From the finest farms
to the *finest* kitchens

Pride

in a job well done

Buckhead Pride is much more than our brand name; it is how we conduct our business. We take great pride in our products, our farmer and packer partners, the customers we serve, and the dedicated teams of professionals who are passionate about delivering quality and consistency every day.

Our focus has been on supplying meats of the highest quality and trim standards since Buckhead was founded in 1983. Most meat companies treat their products as commodities, basing buying decisions solely on price. At Buckhead, we learned long ago that true value is based on yield, appearance and – most importantly – taste. But our greatest benchmark for success is the satisfaction our customers feel when their guests have an exceptional dining experience.

Since joining Sysco Corporation in 1999, Buckhead has grown to be one of the industry's largest and most reputable meat purveyors, recognized across North America for quality and integrity.

But no matter how much we continue to grow, we take pride in the fact that our business is, and always will be, built on developing trust and relationships – one customer at a time.





Aged to perfection

“For us, success is defined by the complete and total satisfaction of your guests.”

We are known for perfectly aged steaks. This dedication to quality begins at the ranch and ends only when our customers’ guests are satisfied with the dining experience they receive.

From USDA Prime and Certified Angus Beef® to Choice, Select and Wagyu steaks, our cuts are aged for 21–35 days to enhance flavor and tenderness. It is this attention to detail and the extra care we take that distinguishes an “okay” piece of meat from a truly exceptional steak.

Whether we are developing new cuts to help increase customer profits or sourcing the finest beef, poultry, pork, lamb, veal and game available, we are passionate about exceeding expectations. Our quality and safety standards are among the best in the industry, and we only work with the most innovative and progressive suppliers.

It is this unswerving dedication to quality and consistency that has made our company a trusted partner to many of the world’s finest chefs, hotels, steakhouses, neighborhood eateries and more.

Beyond beef

Our reputation was built on quality beef. This has allowed us to expand into other areas while continuing to provide the absolute best in safety, quality and value.



Poultry: We offer a wide selection of poultry to fit every need – from handcut chicken breasts to natural, locally sourced whole birds.



Veal, Lamb, Pork: Expand your menu with unique, high-performing cuts and specialty meats from domestic and imported sources.



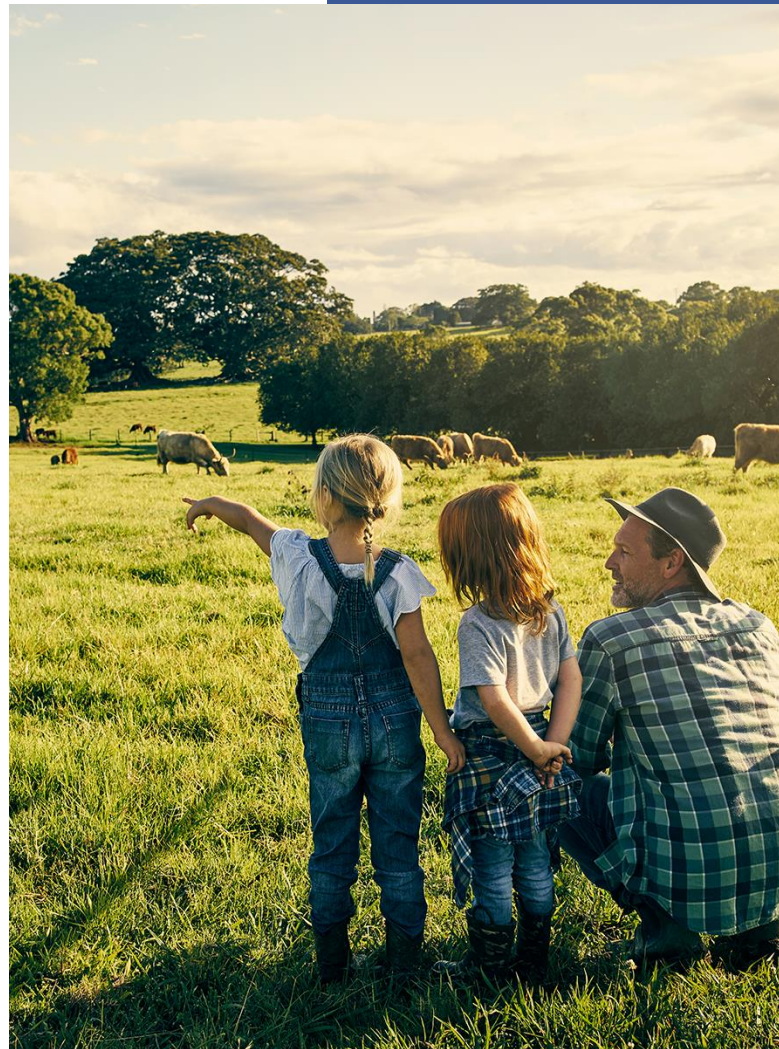
Game: Diversify your offerings and cater to a wider range of tastes with a variety of game meats.



We call him Buck

The rancher icon conveys our dedication to supplying fresh, all natural, high-quality products, fresh from the ranch enforcing our connection to producers.

Also being the logomark for most of the Sysco's Specialty Meat companies, Buck enjoys fame throughout North America.



In 1999, Sysco established Buckhead Pride brand for the finest “Center of the Plate” specialty meat in the US.

Since then, Buckhead Pride has become one of the most reputable and well-recognized protein brands in the US.

Buckhead Pride is inspired by all the great values of,

- **Pride**
- **Quality**
- **Dedication**
- **Fairness**
- **Respect**



BUCKHEAD
Pride

Why choose us?



PRICE

- **Highest value provider**
- Contractual pricing offered/backed by sourcing team
- Formula based pricing –providing transparency
- Buying against the market trend to **maximize profitability**
- Consistency in purchasing across channels



SERVICE

- Highly skilled protein professionals and sales specialists
- **High touch delivery, up to 3 day a week delivery, with possibly greater frequency; later pm order cut offs available, same day**
- National footprint creates logistics advantage



SELECTION/VARIETY

- **Recognizable branded programs with USDA or CFIA oversight**
- Large selection of proteins, **full assortment of fresh and frozen inventory**
- Multiple processing capabilities
- Capable of producing product to specification
- Local, natural programs
- Wet aging & dry aging of beefs
- Sizing of product
- Portion control



QUALITY/FOOD SAFETY

- Fully trained corporate reporting Food Safety and Quality Assurance (FSQA) staff with national standardized programs that cover all sites
- **SQF certified for Food Safety and Food Quality programs**
- Detailed product Export, Import and Supplier approval programs to meet the highest FSQA standards



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Using our resources
to find your *best solutions*



Seafood Market Update

Burfish: Price are moving upward as VA season has not opened and Maryland has been limited on harvesting.
Halibut: Plenty of halibut in house. Prices are beginning to steady.
Sword: We have sword in house from Sit Lanka, South American prices are high, so Pacific Ocean fish are becoming more available and slightly cheaper. Same fish, just different waters and different way of getting into the US.
Tuna: We have plenty of Tuna in house. Both #1 and #2 tuna. Currently all fish are from Ecuador.
Oysters: We have plenty of oysters in house for tomorrow's delivery! Try some VA VA Oysters!
Chilean Salmon: Chilean Salmon prices are on the rise, and do not look like they will be coming down within a month or so. Low production at the plants and flights are very expensive.
Bronzini: We have fresh whole bronzini in house. (sea-food WHOLE FISH)
Cod: We have primo product in house! All natural processing and used, no STP.
Haddock Fillet: 1.2 rot fillets that are bit from Norway! All natural processing and used, no STP.
Fresh Scallops: We have plenty of fresh scallops in house. Local boats are mainly catching scallops, which has caused a large price gap between import and local. All our scallops come from local boats off the coast of New Jersey.
Salmon - Faroe, Canadian, Chilean anyway you would like it.

- ✓ Create a custom specification guide
- ✓ Local, sustainable partnership relationships in the menu story
- ✓ Leader in culinary trends
- ✓ Product and menu development
- ✓ Market updates

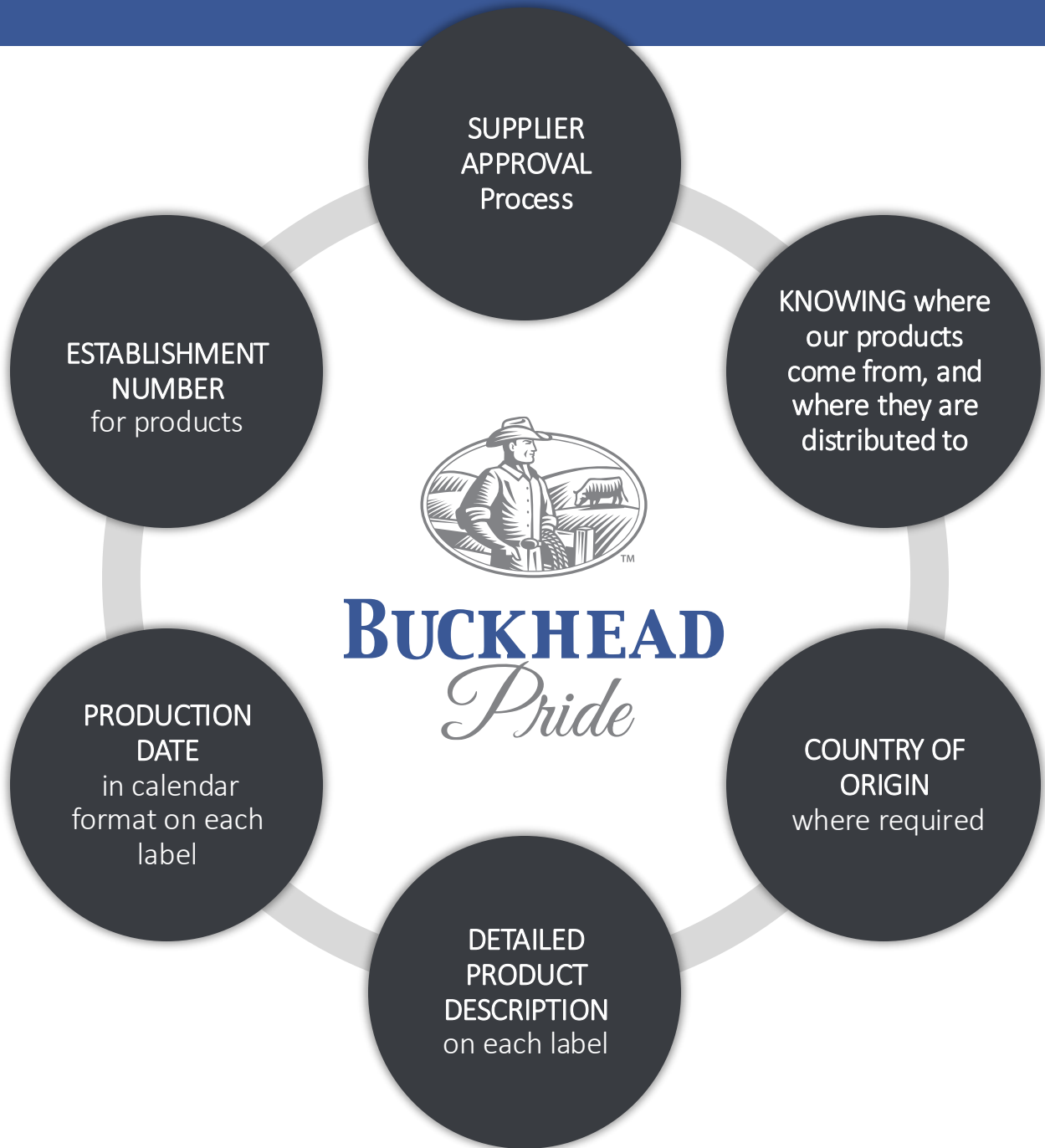


Meat Market Update

January 18, 2022
Beef: There is still apparent weakness for the rib primal. Packers thought that a bottom would have been found by now as discounts had eased a bit during the holidays, however, as trade remained weak and higher supplies.
Steak / Tenderloin: The rib primal has held steady for the most part except for tendersloins, however, major end users have become anxious as the week as progressed for top cuts as well. Steaks are in their steady for the time being. With Indonesia business being shy, retail counts have dropped in to factors, so you may couple week or so.
Beef on bones: Beefsides have started to reflect a stronger tone. In upcoming weeks as buyers look for retail end users there still seem to be the best bet for the cost out of the market.
Chuck: The chuck primal has held steady for the most part with chuck roasts showing nominal and not moving upward. Typically, this is the time of year when we will begin to have more, but I believe the time to lag on factors and into this point. There has also been additional interest from export.
Beef: If not much of a surprise that would be the hot item this week. Heat interest and trade that has come over the last 2 days has been for these. Most packers have noted higher export of top rounds as regular partner trade for future air and beef systems. With the stable weather and winter demand still ahead, consumers locally look for more.
Dry Aged Beef: Short lots as supply exports to all strips 28 days. Ask about Local Harvest Dry Aged.
Ground Beef - ground beef: When we well there has been more interest in ground beef. As seasonal demand increases for this and only comfort meat, demand has slowly increased. Prices have remained high though as pressure is still being felt for several locations.
Pork: A combination of record forecasted slaughter numbers, paired with drought conditions in much of the Midwest and fall has seem to be a bit tight right now. Although, these markets are likely to continue the climb, they are expected to plateau and dip for the moment. As for the ton market, we remain down and pig is in a waiting steady state.



Product Traceability



We are food safety *experts*

Learn more now.

Contact your local marketing associate or go to Sysco.com



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