



DESIGNED TO PROVIDE A
CENTRAL COORDINATION
BETWEEN OUR FACILITIES
AND YOU, AND TO HELP
YOU ACHIEVE GREAT
COSTING ON QUALITY
PRODUCTS

SYSCO SPECIALTY MEAT GROUP'S

National Program Office



ENSURING FOOD SAFETY, QUALITY,
& SUPPORT *with each delivery*

One Point of Contact

- Onboard new National Suppliers in coordination with Sysco Corporate FSQA who onboards the suppliers for FSQA and verification of approval requirements
- Create standard specs in coordination with Sysco Corporate FSQA, standard pricing and standard delivery methods
- Instruct experienced local reps to execute or assist in problem solving
- Organize limited time offers across all regions

Specialized Meat Buyers

- Generate and maintain forecasting models and develop global outlook to identify ideal timing for spot market buys and contract opportunities
- Track supplemental sources of information; USDA reports, crop reports, COF, retail activity, export activity, etc
- Cultivate strong relationships with all major US beef packers
- Leverage our groups buying power to orchestrate nationwide short term and long-term buys/contracts on behalf of our entire meat group, Sysco Operating Sites, and you

Product Innovation

- Provide cutting options and product ideas to maximize cost and use of by-products
- Central point for collecting yield detail, cataloging specs, etc.
- Provide national tracking for inventory status, usage, and compliance

Sysco[®]
At the heart of
food and service



BUCKHEAD | NEWPORT
Pride | *Pride*

Sysco Specialty Meat Groups specialize in consultative sourcing



USING OUR RESOURCES TO FIND YOUR BEST SOLUTIONS

- Harness the power of recognizable branded programs and USDA Prime without jeopardizing the budget
- Buying against the market trend to maximize profitability, increase consistency, drive quality
- Respond to culinary trends
- Accommodate the chef and the guest who wants to see local, sustainable partnership relationships in the menu story
- In concert with FSQA, create a specification guide designed around your choices and provide consistency in purchasing across channels
- Unique, specialized and national vendor qualification with FSQA onboarding and verifying suppliers for Sysco corporate FSQA requirements
- Wet aging and dry aging of beef items
- Sizing of product
- Portion Control
- Stock a full assortment of fresh and frozen inventory
- Product and menu development
- Ability to offer proprietary marinated & kettle cooked products
- Market updates



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