



Butcher's Block is Sysco's premium boxed meat brand which delivers high-yield, consistent quality beef, pork, lamb, and veal in small pack sizes, with rigid quality standards. Butcher's Block beef is back by USDA Prime, Choice, or Select grades and marked with the USDA grade shield. Butcher's Block Reserve Angus is an accredited beef program that is certified by the USDA. Butcher's Block veal and lamb are USDA process verified and backed by the USDA Choice grade with every piece having consistent weight and eye size in every box. Butcher's Block boneless ribeyes, strip loins and sirloin top butts are wet age at a minimum of 21 days to promote tenderness and flavor. We believe the Butcher's Block line is a leader in the industry for quality, consistency, food safety and animal welfare.

USDA GRADING/CERTIFICATION

All beef is required to be inspected by the U.S. Department of Agriculture (USDA) for wholesomeness and is voluntarily graded by the USDA Agricultural Marketing Service (AMS) for quality and consistency.

Beef has eight USDA quality grades

- Prime
- Choice
- Select
- Standard
- Commercial
- Utility
- Cutter
- Canner

Veal has five USDA quality grades

- Prime
- Choice
- Good
- Standard
- Utility

While lamb also has five USDA quality grades

- Prime
- Choice
- Good
- Utility
- Cull

In practical terms, only USDA Prime, Choice and Select are used by industry for beef, while Prime and Choice make up the lion's share of veal

and lamb products. The remaining products for all three species fall into a category called "No Roll", meaning it is of inferior quality and didn't receive a grade. The term comes from the time when the USDA grade was rolled in ink on the carcasses. USDA certified programs exist for all four livestock species and are assigned by USDA AMS when carcasses are graded. Standards for those programs are proposed to AMS and, upon approval, are deemed a certified program, and verified by AMS while grading carcasses. USDA certified programs hold the same weight as [USDA Grades](#). You can learn more about quality grading and USDA Certified Meat & Poultry Programs on the [USDA AMS website](#). Pork does not have quality grades. It is just deemed Acceptable or Utility based on the lean consistency and color as well as belly thickness.



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



The Butcher's Block Reserve Angus Beef Program exceeds industry standards for trim specification and matches quality standards of the most popular Industry USDA certified programs. The chart below displays a side by side comparison of Butcher's Block Reserve Angus Beef with the Industry programs.

SPECIFICATION	Typical Industry USDA Certified Breed Program	
Breed Specific Cattle Source	✓	✓
Marbling – Modest 00 or higher	✓	✓
Maturity – “A”	✓	✓
Medium or Fine Grained Marbling Texture	✓	✓
Moderately Thick or Thicker Muscling	✓	✓
Specification	✓	✓
Absence of Dark Cutters	✓	✓
Neck Hump < 2 Inches	✓	✓
Ribeye Area (square inches) 10-16	✓	✓
Natural Claim	✓	✓
Triple Verified™	✓	✓
Middle Meat Aging Requirements – 21 days		✓
Next Generation™ Trim Options		✓

FOOD SAFETY & QUALITY

Sysco takes pride in ensuring that our products come from suppliers who have been thoroughly vetted to ensure safe and consistent quality products for our customers. All Sysco brand suppliers go through a rigorous onboarding process where a Sysco Food Safety & Quality Assurance (FSQA) professional performs an initial food safety and quality assurance audit of the production facility and programs. Only after passing such an audit can a supplier be approved as a Sysco brand facility. Additionally, the supplier must pass an annual Global Food Safety Initiative compliant food safety audit as well as regular Sysco FSQA routine audits to remain a Sysco brand facility.

All Sysco brand meat and poultry harvest plants are required to pass an animal welfare audit conducted by a Professional Animal Auditor Certification Organization (PAACO) certified auditor, auditing the facility's animal welfare practices against Sysco's standards. Sysco FSQA professionals will further verify compliance to specification by routinely evaluating products during supplier visits and at corporate held product evaluations.

FOREIGN MATERIAL CONTROLS

Sysco FSQA has strict standards around foreign material control measures its suppliers and owned facilities must adhere to. X-ray detection, metal detectors and visual evaluation methods are used to detect and reduce the likelihood of foreign materials such as metal contamination or bone fragments.

EXCEEDING STANDARDS

Sysco brand livestock protein items are specified to exceed the standards of commodity livestock proteins. Trim specifications, product and packaging sizes are among those specifications separating Sysco brand from commodity proteins. Our protein product specifications are designed to provide customers and their patrons with consistent, safe, high quality meats and poultry.

TEMPERATURE CONTROLS

At Sysco, we institute an industry-leading constant cold supply chain from supplier to our customers' doors. Our Sysco branded suppliers are required to deliver products in refrigerated trucks below 40°F. Each processing site and broadline warehouse has qualified receivers assuring quality and temperature of products upon arrival to our facilities. On particularly temperature sensitive livestock protein products and certain other temperature sensitive products, we use a time temperature recorder on our loads that travel more than 4 hours to ensure that the temperature is controlled to maintain highest quality and safest products. Our Specialty Meat Group and distribution sites also have multi-temperature storage coolers to protect product safety and quality by storing products at the correct temperatures for the product type.



SCAN OR CLICK HERE TO LEARN MORE ABOUT BUTCHER'S BLOCK