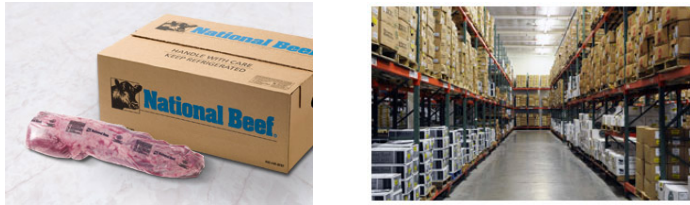


### Boxed Beef



### Beef Aging

- A natural enzymatic process that occurs in all muscles after harvesting
- Two types of aging:
  - Dry
  - Wet (vacuum packaged)
- Research suggests that tenderness of cooked beef can be affected by:
  - Individual muscles
  - USDA quality grade
  - Length of aging time



### Wet vs Dry Aging

Wet Aging	Dry Aging
Vacuum Bags	Uncovered
Under Refrigeration	Under Refrigeration
N/A	Controlled Humidity & Air Flow
Up to 45 Days	Up to 35 Days
Tenderness Increases	Tenderness Increases
Traditional Flavor	Distinctive Brown-Roasted Beefy Flavor
Yield Loss less than 1%	Yield Loss 4-19%
Less Expensive than Dry Aged	More Expensive than Wet Aged

### Opportunity Cuts



Sirloin Flap



Chuck Flap



Flat Iron



Tri-Tip

