



## Sous Vide Cooked Meats

ALWAYS PERFECTLY COOKED  
END TO END & EDGE TO EDGE.

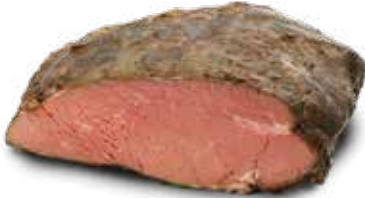


## Product Guide

LABOR SAVING | TIME SAVING | TENDER  
JUICY | FULLY COOKED | RTU, SAFE | EXTENDED SHELF LIFE

## Cap-Off Royal Round

A completely cleaned cap-off royal round made from only the heart of the top round. Cooked to a beautiful medium rare and very user-friendly due to the meat grain running in one direction.



15 lb. avg. | 1 pc./cs. | 14005



## Beef Roast Portions

Cooked from a 4 oz. raw weight, approx. 3 oz. after cooking. Slow cooked while basting in their own natural juices.



3 oz. ptn. | 4 oz. ptn. | 4/10 packs | 10009

## Lip-On Ribeye

Your prime rib prepared the exact same way every time. Cooked to medium rare so you can finish the product based on your customer's needs. Also an excellent product for grilling as a steak.



15 lb. avg. | 1 pc./cs. Medium Rare | 10007



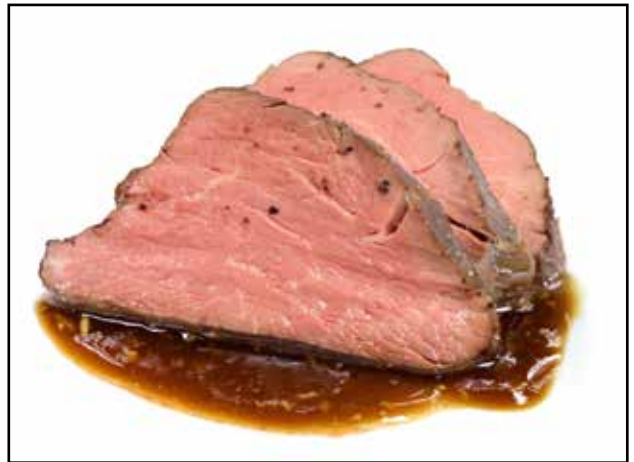


## Tenderloin

Take the guesswork out of roasting tenderloins. This loin is peeled to the red with all of the chain, fat and silver removed. Cooked to a perfect medium rare from end to end and edge to edge.



4 lb. avg. | 2/cs. | Medium Rare | 10008



## Boneless Chuck Short Ribs

USDA Choice On trend and prized for their rich, beefy flavor. Perfectly suited for a la carte dining and great for banquets.

**Medium Rare**  
10006

**Well Done**  
10005



USDA Choice | 2 lb. avg. | 10 pcs./cs.



## Chuck Roll

Classic big beef flavor that can be utilized for breakfast, lunch and dinner. Cooked well done to a perfect “pull apart” tenderness.



**The Original**  
2/10 lb. avg. /case.  
10003

**USDA Choice**  
2/10 lb. avg. /case.  
10002

**Angus Beef**  
2/10 lb. avg. /case.  
10001

## Pork Shank

At home on any menu from elegant to casual to steakhouse. Fall-off-the-bone tenderness, succulent flavor and great plate presentation make this pork shank a trend worthy addition to your menu.



20 oz. avg. | 8 pcs./cs. | 20001



## Boneless Pork Loin

Char-broil, bake, fry, heat in bag. An all purpose winner for your kitchen. Juicy and tender every time. Ready for any food service application.



8-10 lb. avg. | 2 pcs./cs. | 20003

## Pork Belly

Slow cooked so it renders down while basting in its own natural juices. Cooked to well done and ready for your culinary imagination.



U.S. #1 Grade | 3/3.5 lb. pcs./cs. | 20002



# Boneless Pork Shoulder Butt

From a beautiful roast pork dinner to a traditional pulled pork sandwich and everything in between, this multi-use product explodes with juicy pork flavor.



7 lb. avg. | 2 pcs./cs. | 20004



# Cooked Pork Ribs



Fall-off-the-bone tender ribs! Time saved is time earned and that philosophy makes these ribs a must in any busy kitchen. Choose our St. Louis Ribs or our Baby Back.

## St. Louis Ribs

2.25 lb. dn. 8 racks/box  
Ind. cryovaced  
20006

## Baby Back Ribs

1.5 lb. dn. 8 racks/box  
Ind. cryovaced  
20005

# New Zealand Lamb Shank

Fall-off-the-bone tender lamb foreshanks. Neutral flavor profile to allow for the addition of your favorite spice profile or sauce.



8/2 pcs./cs. | 12 oz. avg./pc. | Frozen | 30001





# SMOKED

Rubbed with our Signature Smokey BBQ Spice Blend.  
Fresh out of the smoker quality without all the fuss.

## Competition Ready Smoked Beef Brisket

Beautifully trimmed top choice Angus beef brisket. Just out of the smoker appearance with a deep smoked bark and that tell-tale smoke ring.

7-10 lb. | 1 pc./cs. | 18005



## Smoked Boneless Pork Butt



7 lb. avg. | 2 pcs./cs. | 20007



## Smoked St. Louis Pork Ribs



2.25 lb. dn. | 8 pcs./cs. | 20008



# SOUS VIDE PORTIONS!

SOME OF OUR MOST POPULAR & VERSATILE CUTS PRECOOKED

- ULTIMATE CONTROL OVER YOUR INVENTORY •
- PERFECTLY COOKED ENTREES IN MINUTES FROM PACKAGE TO PLATE •

## Chuck Roll Portions

Extra tight trim and perfectly cooked to fork tender. Fresh.



From Package



In Package

6 oz. | 20/cs. | Ind. Cryo | 10010



## Sirloin Flat Iron Steak

The ultimate utility steak- breakfast, sandwich, salad, entree. Cooked to medium rare. Fresh.



From Package



Grilled

5 oz. | 20/cs. | Medium Rare | Ind. Cryo | 10011

## Country Style Pork Chop

Single bone premium presentation. Perfectly cooked everytime. Effortless perfection.



From package



In Package

12 oz. | 12/cs. | Ind. Cryo | 20009



# LATIN AMERICAN

**NEW**

# Flavor!

**PRE-COOKED • PRE-MARINATED • PRE-PORTIONED**



## Pork Carnitas

Fully cooked, slow and low with a heavy marinade of citrus, bell pepper, cilantro, onion and garlic.



20/6 OZ. | PORTIONS | FROZEN | 20010



## Beef Barbacoa

Chipotle pepper, guajillo chili pepper, cilantro, onion and garlic.

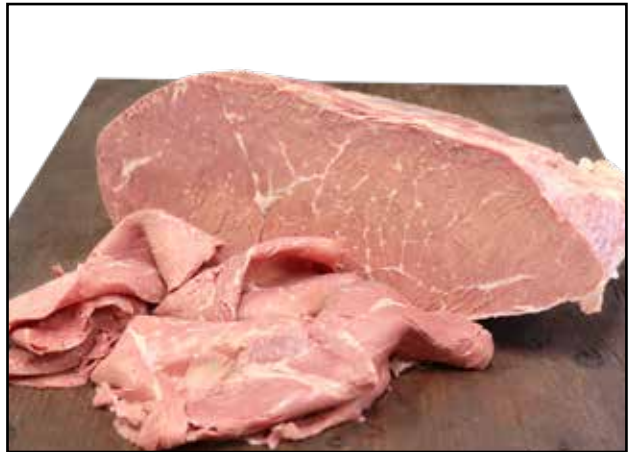
20/6 OZ. | PORTIONS | FROZEN | 18006



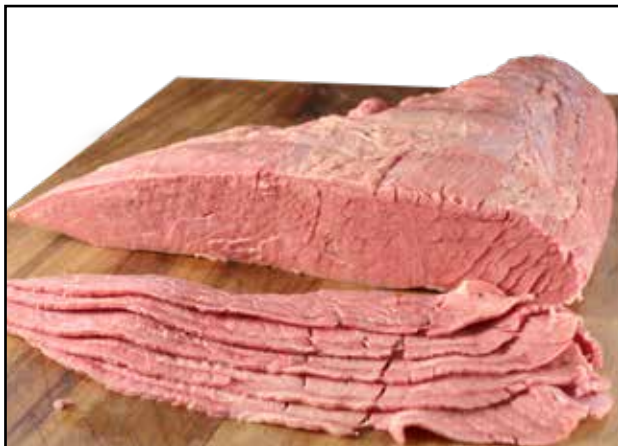
# Authentic Deli Meats

## Cap-Off Corned Beef Royal Round

Totally trimmed "heart" of the top round. Excellent flavor and very high yield.



2/8 lb. avg. | 18002



## Deli Style Corned Beef

Brined with our signature "old world style" mix of big, bold spices and slow cooked in its own juices to lock in every ounce of flavor. Uniquely lean providing a 100% usable product.



10 lb. avg. | 4 pcs./cs. | 14003

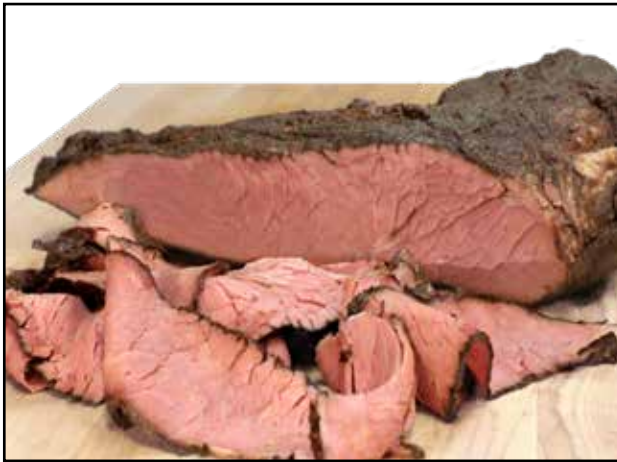


10-15 lb. avg. | 14001



## Trimmed Corned Beef Brisket

Trimmed corned beef brisket. Fully cooked. Can be sliced thin for sandwiches or thick for dinners. Made from Competition Ready Brisket.



## Deli Style Pastrami

A classic New York style deli meat. Expertly brined and rubbed with a peppery spice blend. Slow cooked in its own juices. 100% usable slices from end to end.



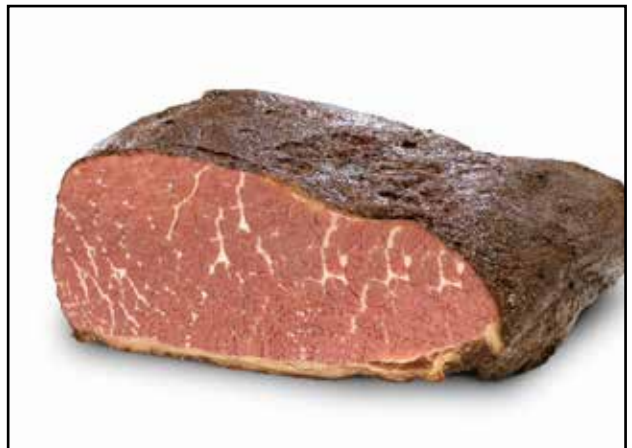
10 lb. avg. | 4 pcs./cs. | 14002

## Pastrami Round

Split flat bottom round. Pepper crusted and brined in our signature spice blend.



2/6 lb. avg. | 18003





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**814.452.3284**  
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