



PREMIUM ONTARIO BEEF

PRODUCT GUIDE



PREMIUM QUALITY.

As a Canadian owned family business serving all of Ontario, Flanagan Foodservice appreciates the stories behind our food supply and more importantly, about the individuals who nourish our province.

That is why we have created Carve, Premium Ontario Beef. We are very pleased to work with local farmers and processors whose passion and connection to the province is palpable. Enjoy great tasting beef that is produced right here at home and supports the local communities in which we live, work, play, and of course, enjoy sensational meals.

Highlight the culinary wonders of our province and put a fresh spin on your menu by serving premium Ontario beef. Carve out your niche and set your menu apart from the crowd to keep your guests coming back for more.

DISTINCTIVE CHARACTER. EXCEPTIONAL VALUE.

ON THE SAVOURY SIDE

Marbling (the fine white streaks of fat running through the muscle) enhances the juiciness and flavour to Carve, Premium Ontario Beef. Consistent marbling ensures a more flavourful, tender product.

Carve, Premium Ontario Beef uses Canada AAA or higher grades, maintaining high standards in meat colour, maturity, superior muscling, fat colour and consistent marbling. These strict criteria provide our customers with the highest quality beef.

RAISED ON ONTARIO FAMILY FARMS

Carve, Premium Ontario Beef is raised locally by a very talented group of Ontario farmers who follow on-farm production practices ensuring animal welfare and sustaining the natural environment for future generations.

LIVING THE ONTARIO LIFE

Ontario has wide open pastures for cattle to graze on grass, forages, and high quality feed grains that contribute to producing flavourful beef. After maturing on the open ranges and natural fresh grasses, the cattle are switched to a high quality grain based diet. The nutritionally balanced finishing diet promotes well-marbled and delicious beef.

A CUT ABOVE

Carve, Premium Ontario Beef is hand selected from Canada AAA grades or higher, ensuring each cut has the perfect amount of marbling to deliver the best results to your guests. From striploin to inside rounds, beef flats to tenderloins, Carve has the products you need to make your menu truly spectacular.

TRIMMED AND AGED TO PERFECTION

Carve, Premium Ontario Beef is pre-trimmed to remove excess fat; simply portion and grill. Pre-trimming allows for less labour and higher yields. Our trim specification is 1/4" fat or less.

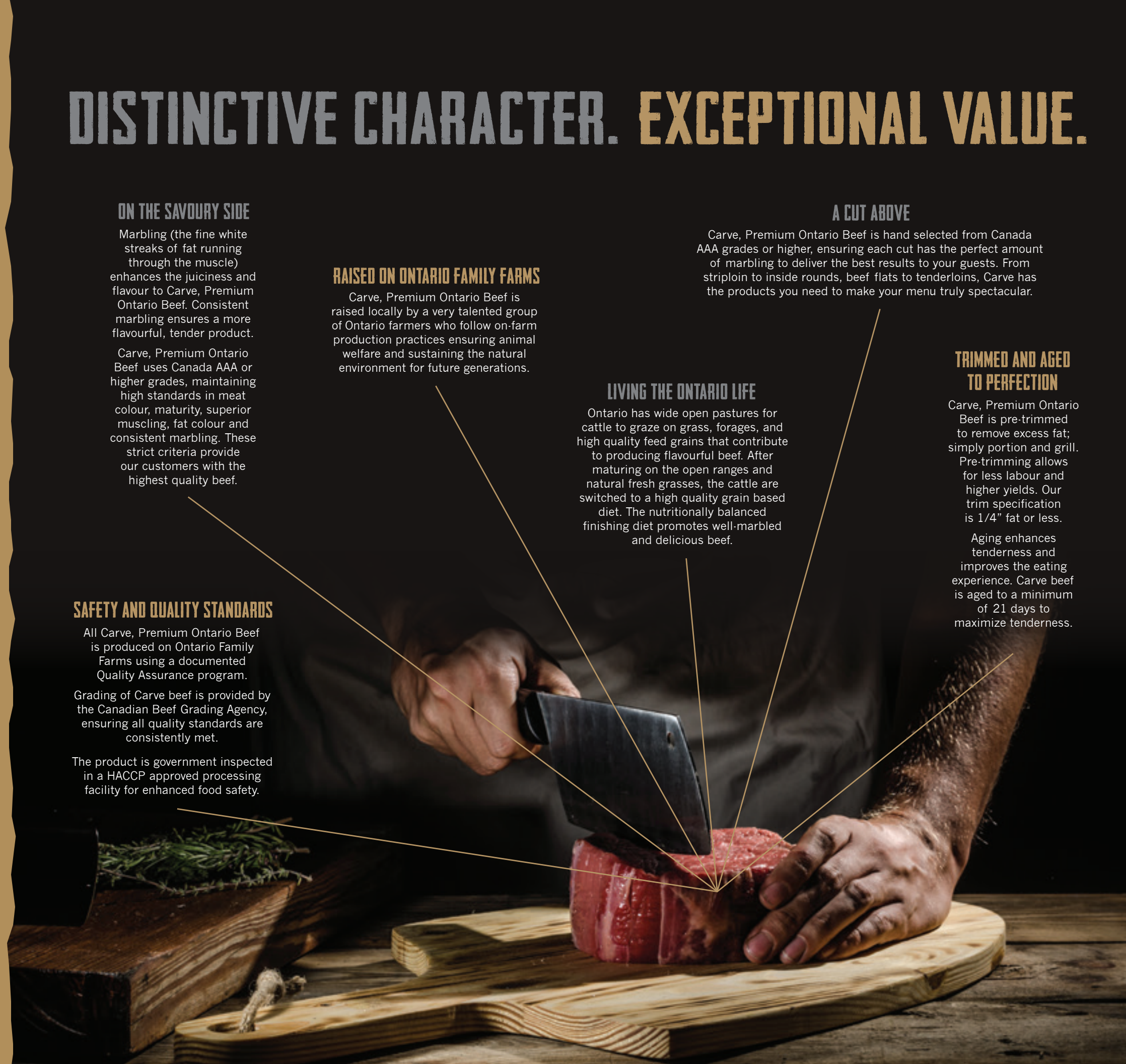
Aging enhances tenderness and improves the eating experience. Carve beef is aged to a minimum of 21 days to maximize tenderness.

SAFETY AND QUALITY STANDARDS

All Carve, Premium Ontario Beef is produced on Ontario Family Farms using a documented Quality Assurance program.

Grading of Carve beef is provided by the Canadian Beef Grading Agency, ensuring all quality standards are consistently met.

The product is government inspected in a HACCP approved processing facility for enhanced food safety.





ONTARIO FARMERS



PREMIUM ONTARIO BEEF

CORN FED ON ONTARIO FARMS

Following grazing on open pastures, cattle used for Carve, Premium Ontario Beef are fed diets that are 80% corn and corn products for a minimum of 100 days at the end of the feeding period. These ingredients are most often grown or produced locally. The other 20% of the diet will typically consist of hay, corn silage, and grain and oilseed crops, such as barley, oats, wheat and soybeans. Cattle are fed diets that are nutritionally balanced to ensure the well-being of the cattle and to provide high levels of nutrients in the beef produced.

Carve, Premium Ontario Beef is produced locally by a very talented group of Ontario farmers who follow on-farm production practices that ensure animal welfare and sustain the natural environment for future generations. Each farmer is required to keep detailed feeding and animal health records that are subject to audit.



Carve is raised by Ontario farmers who implement production practices that ensure animal welfare and sustain the natural environment.





FOOD SAFETY



PREMIUM ONTARIO BEEF

COMMITTED TO FOOD SAFETY

Flanagan Foodservice has a long history of evolving our business to stay relevant and food safety has been a big part of our story since 1977.

Each division is HACCP (Hazard Analysis and Critical Control Points) Certified with a dedicated Quality Assurance team who vigilantly monitors a detailed food safety program that includes regular staff training, recall traceability program, temperature monitoring and more. All facilities regularly go through Good Distribution Audits and other third party food safety audits.

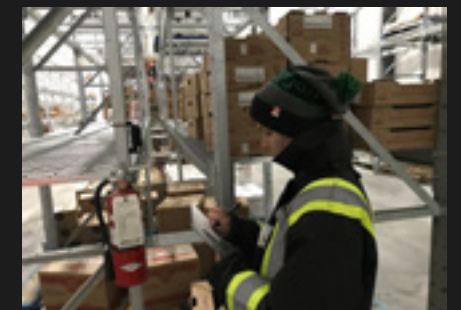
A complex series of procedures are enforced on a regular basis; from the time an order is received in our warehouse to the time it is delivered to our customers, the entire Flanagan team is working together to ensure product integrity.

PROGRAM HIGHLIGHTS

Highlights of the food safety program include:

- Each division has cool docks ensuring the cold chain is protected
- Product inspection at time of receiving and temperature checks with climate controlled products
- Recall traceability program
- Designated cooler and freezer areas
- Third party temperature monitoring
- Allergen Control Program
- Multi-temperature delivery trucks
- Supplier Approval Program ensures that all of our vendors are following CFIA regulations
- Scanning off the truck allows driver to record product temperatures at the time of delivery as per customer requirements

We are committed to best-in-class safety standards ensuring our customers receive the freshest and highest quality products.





Carve, Premium Ontario Beef is hand selected from Canada AAA grades or higher.

**BEEF
GRADES**

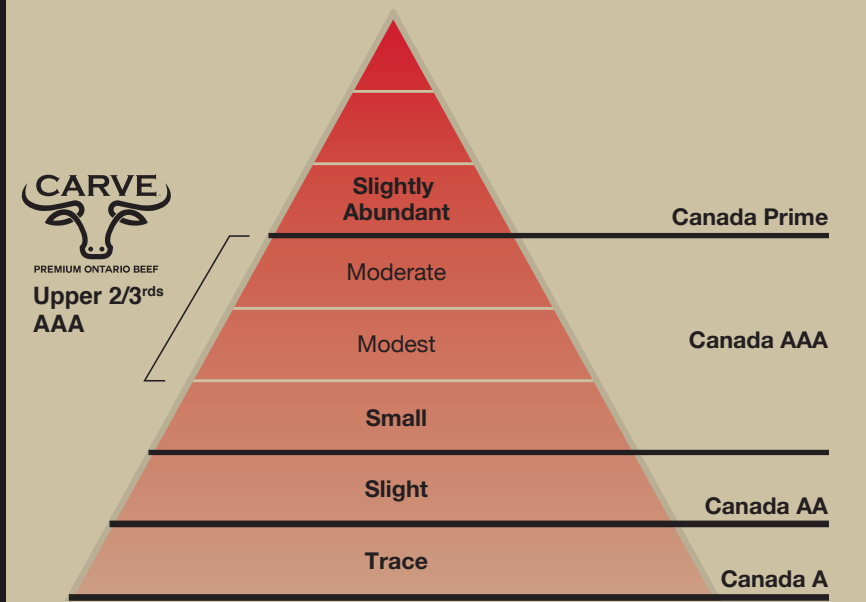


PREMIUM ONTARIO BEEF

| STANDARDS USED FOR QUALITY GRADE DETERMINATION | | | | | | |
|--|--------------------|----------------------|------------------------|-------------------------|-------------------------|-----------------|
| Grade | Marbling* | Maturity** | Meat Colour | Fat Colour | Muscling | Meat Texture* |
| CANADA | | | | | | |
| Prime | Slightly abundant | Youthful | Bright red only | No yellow fat permitted | Good muscling or Better | Firm only |
| AAA | Small | Youthful | Bright red only | No yellow fat permitted | Good muscling or Better | Firm only |
| AA | Slight | Youthful | Bright red only | No yellow fat permitted | Good muscling or Better | Firm only |
| A | Trace | Youthful | Bright red only | No yellow fat permitted | Good muscling or Better | Firm only |
| UNITED STATES | | | | | | |
| Prime | Slightly abundant | Maturity class A & B | Light red | Yellow fat permitted | No minimum requirement | Moderately firm |
| Choice | Small | Maturity class A & B | Dark cutters permitted | Yellow fat permitted | No minimum requirement | Slightly soft |
| Select | Slight | Maturity class A | Dark cutters permitted | Yellow fat permitted | No minimum requirement | Moderately soft |
| Standard | Practically devoid | Maturity class A & B | Dark cutters permitted | Yellow fat permitted | No minimum requirement | Soft |

* Minimum marbling and meat texture permitted for quality grade class ** Maturity categories reflect domestic requirements

CANADIAN BEEF MARBLING STANDARDS



The Canadian marbling standards were changed in 1996 to mirror the copyrighted USDA marbling standards of the United States. The minimum marbling standards used for USDA Prime (slightly abundant), Choice (small) and Select (slight) are the same minimum standards used in Canada to segregate the youthful quality carcasses into Canada Prime, AAA and AA respectively.

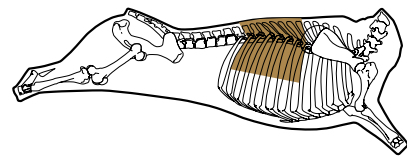
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PREMIUM ONTARIO BEEF

BEEF RIB,
ROAST-READY,
FAT COVER OFF (FCO)

109E



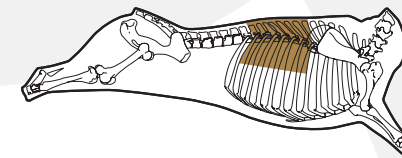
Product Specification

This cut is generated from 109 roast ready rib with fat cover removed (Fat Cap Off = FCO). The lip and associated fat remains attached and trimmed to a specified measurement from the ribeye muscle (Longissimus muscle).

| FCO Rib (Bone-in) | |
|--|-----------|
| Product Code | 222820 |
| Quality Grade | Upper AAA |
| Pieces for Bag | 1 |
| Bags per Box | 2 |
| Weight per Piece <i>(estimated average)</i> | 8.3 kg |
| Box Weight <i>(estimated average)</i> | 16.6 kg |

BEEF RIB,
RIBEYE,
LIP ON

112A



Product Specification

This boneless cut is generated from the oven-prepared rib with the chine bones, feather bones, rib bones and blade meat removed. The lip should not exceed 5x5 cm (2x2 inch) unless specified by the purchaser.

| Ribeye, Lip On 2x2 | |
|--|-----------|
| Product Code | 222824 |
| Quality Grade | Upper AAA |
| Pieces for Bag | 1 |
| Bags per Box | 2 |
| Weight per Piece <i>(estimated average)</i> | 7.0 kg |
| Box Weight <i>(estimated average)</i> | 14.0 kg |

PREMIUM QUALITY. DISTINCTIVE CHARACTER. EXCEPTIONAL VALUE.

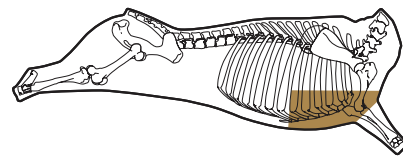
PRODUCT GUIDE



PREMIUM ONTARIO BEEF

BEEF BRISKET, BONELESS,

120



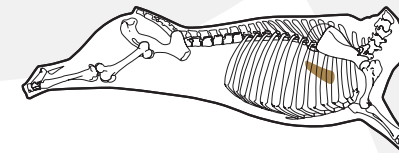
Product Specification

This primal cut is separated from the plate by a straight cut passing between the 5th and 6th rib; from the chuck by a cut at a right angle to the first cut passing at a point slightly above the elbow joint; and from the shank by a cut which follows the natural contour of the elbow bone. All bones and associated cartilage are removed. The thick layer of fat is removed.

| Brisket (Boneless) | |
|---|---------|
| Product Code | 222802 |
| Quality Grade | AAA |
| Pieces for Bag | 1 |
| Bags per Box | 2 |
| Weight per Piece (estimated average) | 5.5 kg |
| Box Weight (estimated average) | 11.0 kg |

BEEF CHUCK, SHOULDER TENDER, (TERES MAJOR)

114F



Product Specification

This cut is a single muscle (Teres major) which is separated from the shoulder clod (114E). It is also called petit tender or clod tender.

| Chuck, Shoulder Tender | |
|---------------------------------------|---------|
| Product Code | 222828 |
| Quality Grade | AAA |
| Pieces for Bag | 8 |
| Bags per Box | 6 |
| Weight per Bag (estimated average) | 3.0 kg |
| Box Weight (estimated average) | 18.0 kg |

PREMIUM QUALITY. DISTINCTIVE CHARACTER. EXCEPTIONAL VALUE.

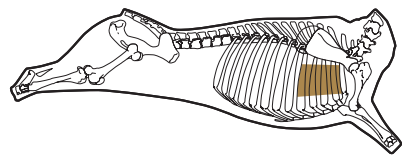
PRODUCT GUIDE



PREMIUM ONTARIO BEEF

BEEF CHUCK,
SHORT RIB,
BONE-IN

130



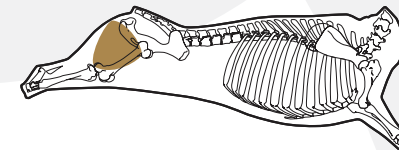
Product Specification

This cut is generated from rib bones of the primal chuck. It includes 4 ribs (2nd to 5th ribs).

| Chuck, Short Rib (Bone-in) | |
|---|---------|
| Product Code | 222114 |
| Quality Grade | AAA |
| Pieces for Bag | 2 |
| Bags per Box | 4 |
| Weight per Piece (estimated average) | 2.2 kg |
| Box Weight (estimated average) | 17.6 kg |

BEEF ROUND,
INSIDE ROUND,
1/4" FAT TRIM

168



Product Specification

This boneless portion of the round located inside (medial side) of the leg is separated from the outside round by cutting lengthwise along the natural seam. This cut is also called top round or topside.

| Inside Round (1/4" Trim) | |
|---|---------|
| Product Code | 222816 |
| Quality Grade | AAA |
| Pieces for Bag | 1 |
| Bags per Box | 2 |
| Weight per Piece (estimated average) | 11.0 kg |
| Box Weight (estimated average) | 22.0 kg |

PREMIUM QUALITY. DISTINCTIVE CHARACTER. EXCEPTIONAL VALUE.

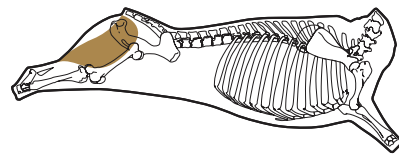
PRODUCT GUIDE



PREMIUM ONTARIO BEEF

BEEF ROUND, OUTSIDE ROUND FLAT

171B



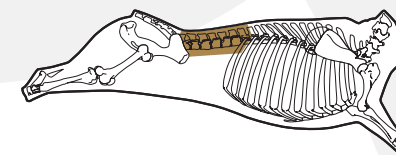
Product Specification

This is the single muscle (Biceps femoris) which can be generated from 170A outside round by the removal of 171C eye of round. Silver skin and connective tissues can be removed or retained. It is also called bottom round or bottom flat.

| Outside Round (Flat) | |
|---|---------|
| Product Code | 222818 |
| Quality Grade | AAA |
| Pieces for Bag | 1 |
| Bags per Box | 2 |
| Weight per Piece (estimated average) | 7.0 kg |
| Box Weight (estimated average) | 14.0 kg |

BEEF LOIN, STRIP LOIN, BONELESS

180



Product Specification

This is the portion of short loin from which the tenderloin is removed. It contains the 13th rib and 1st to 5th lumbar bones. The tail is trimmed at a predetermined point that extends from the eye of the strip loin.

| Striploin 0x1 | | |
|---|--------------|-----------|
| Product Code | 11-13.99 | 14 up |
| Product Code | 222812 | 222810 |
| Quality Grade | Upper AAA | Upper AAA |
| Pieces for Bag | 1 | 1 |
| Bags per Box | 2 | 2 |
| Weight per Piece (estimated average) | 5.2 kg | 6.5 kg |
| Box Weight (estimated average) | 10.4 kg | 13.0 kg |
| Weight Range | 5.0 - 6.3 kg | 6.3 kg + |



PREMIUM QUALITY. DISTINCTIVE CHARACTER. EXCEPTIONAL VALUE.

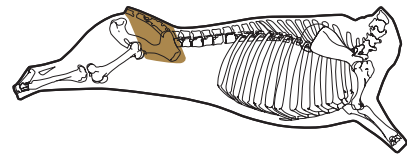
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PREMIUM ONTARIO BEEF

BEEF LOIN,
TOP SIRLOIN BUTT,
BONELESS

184



Product Specification

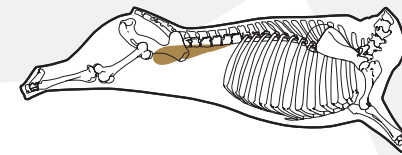
This cut is generated from 181A top sirloin after the removal of bones and the associated cartilages. This is the muscle located at 6th lumbar bone – 5th sacrum bone. Heavy connective tissue is removed.

Top Sirloin Butt (Boneless)

| | |
|---|-----------|
| Product Code | 222814 |
| Quality Grade | Upper AAA |
| Pieces for Bag | 1 |
| Bags per Box | 2 |
| Weight per Piece (estimated average) | 7.0 kg |
| Box Weight (estimated average) | 14.0 kg |

BEEF LOIN,
TENDERLOIN,
FULL

189



Product Specification

This cut is a cylindrically shaped muscle located on the inside (ventral side) of the lumbar vertebrae and the lateral surface of the ilium. The side muscle (Psoas minor) remains attached.

Tenderloin (Full)

| | |
|---|---------|
| Product Code | 222826 |
| Quality Grade | AAA |
| Pieces for Bag | 1 |
| Bags per Box | 4 |
| Weight per Piece (estimated average) | 3.2 kg |
| Box Weight (estimated average) | 12.8 kg |

PREMIUM QUALITY. DISTINCTIVE CHARACTER. EXCEPTIONAL VALUE.

CARCASS GUIDE



PREMIUM ONTARIO BEEF

Hip Section

- 1 Hind Shank Bone-in 166C
- 2 Peeled Knuckle 167A
- 3 Inside Round 168
- 4 Gooseneck 170
- 5 Outside Round Flat 171B
- 6 Eye of Round 171C
- 7 Heal Muscle 171F
- 8 Super Digital Muscle 171G

Rib Section

- 16 Blade Meat 109B
- 17 Export Style Rib Bone-In 109E
- 18 Ribeye Roll Lip on 112A
- 19 Short Rib 123
- 19 Short Rib Boneless 123D
- 20 Beef Back Ribs 124
- 21 Rib Finger Meat 124A

Flank Section

- 30 Flank Steak 193
- 31 Rose Meat 2080

Plate Section

- 32 Short Plate 121A
- 33 Outside Skirt 121C
- 34 Inside Skirt 121D

Loin Section

- 9 Short Loin 174
- 10 Strip Loin 180
- 11 Top Sirloin Butt 184
- 12 Flap Meat 185A
- 13 Ball Tip 185B
- 14 Tri Tip 185C
- 15 Tenderloin 189A

Chuck Section

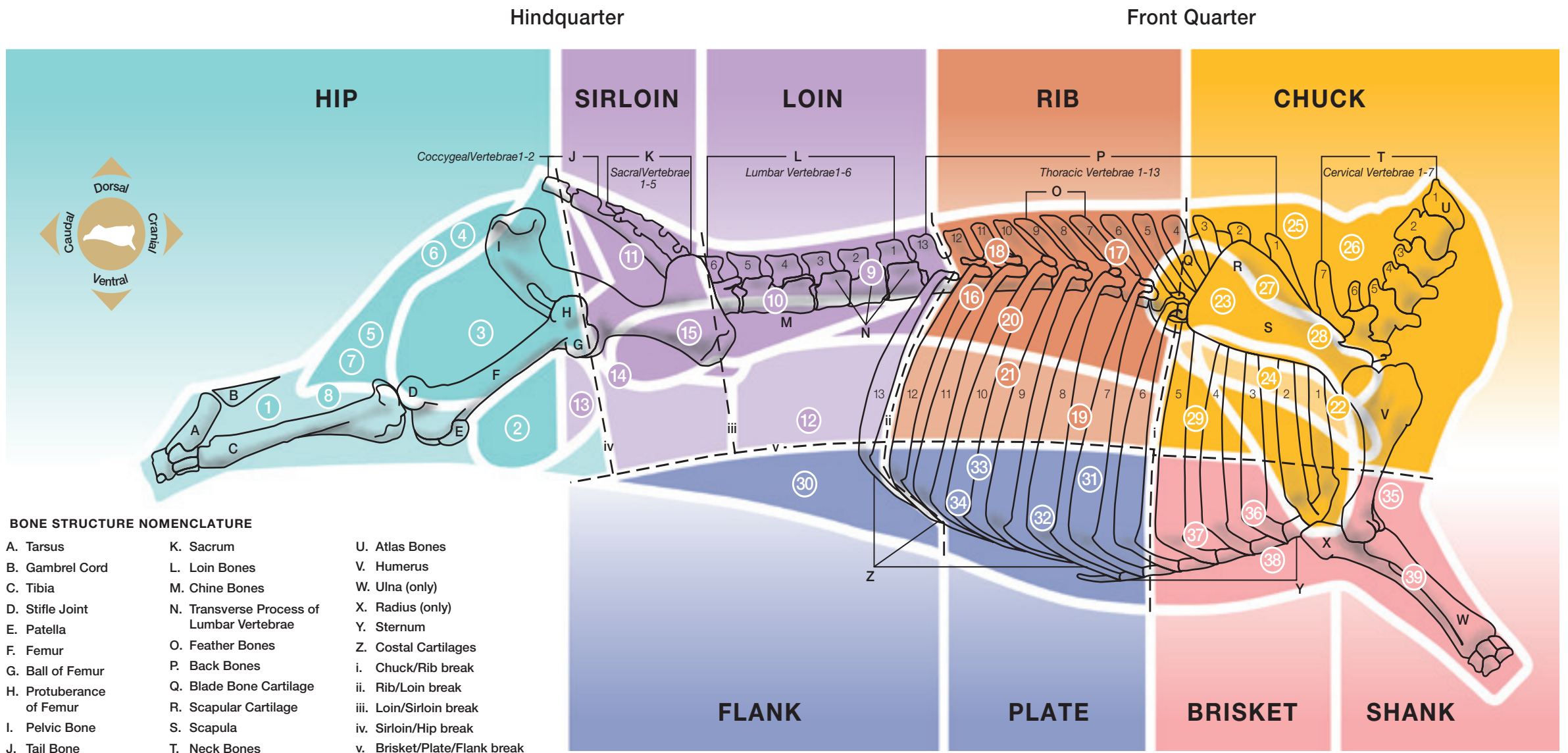
- 22 Shoulder Clod Long Cut 114
- 23 Top Blade Muscle 114D
- 24 Shoulder Tender 114F
- 25 Chuck Bone-In 116
- 26 Chuck Boneless 116A
- 27 Chuck Tender 116B
- 28 Chuck Flap Tail 116G
- 29 Chuck Short Rib 130

Brisket Section

- 35 Conical Muscle 115E
- 36 Brisket Bone-In 118
- 36 Brisket Boneless 120
- 37 Brisket Deckle Removed 120A
- 38 Brisket Deckle 120B

Shank Section

- 39 Foreshank Bone-in 117
- 39 Foreshank Boneless 117



BONE STRUCTURE NOMENCLATURE

- | | | |
|--------------------------|---|------------------------------|
| A. Tarsus | K. Sacrum | U. Atlas Bones |
| B. Gambrel Cord | L. Loin Bones | V. Humerus |
| C. Tibia | M. Chine Bones | W. Ulna (only) |
| D. Stifle Joint | N. Transverse Process of Lumbar Vertebrae | X. Radius (only) |
| E. Patella | O. Feather Bones | Y. Sternum |
| F. Femur | P. Back Bones | Z. Costal Cartilages |
| G. Ball of Femur | Q. Blade Bone Cartilage | i. Chuck/Rib break |
| H. Protuberance of Femur | R. Scapular Cartilage | ii. Rib/Loin break |
| I. Pelvic Bone | S. Scapula | iii. Loin/Sirloin break |
| J. Tail Bone | T. Neck Bones | iv. Sirloin/Hip break |
| | | v. Brisket/Plate/Flank break |



PREMIUM ONTARIO BEEF

Notes:

Notes:

OUR ROOTS

Flanagan Foodservice values customer service; it is ingrained in all we do and in every decision we make. We recognize your need to give your guests a great dining experience and invite you to contact your Territory Manager or our Protein Specialist **(1-800-265-6550 ext. 1729)** who will help you tailor a solution that aligns with the goals of your establishment.



ALL TOGETHER NOW

When it comes to your food, you have high standards – and so do your customers. Celebrate the best of Ontario Beef. Every day.

Produced in partnership with the Ontario Cattle Feeders Association.