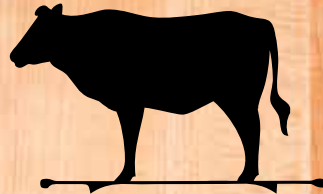


SINCE 1893
STOCK YARDS™
WORLD'S FINEST STEAKS & CHOPS

DRY-AGED SELECTION

US. EXCLUSIVE
FOODS BRAND

A CUT ABOVE THE REST



For 120 years, the world's finest steaks have come from Stock Yards®. Selected based on rigid grading criteria, our steaks are hand-trimmed by master butchers and expertly wet- or dry-aged to ensure tender, juicy flavor in every bite.



WHY DRY-AGED?

Dry-aged steaks have a distinctively rich, nutty flavor and tender bite that can only be achieved through the aging process.

- Water evaporation causes fiber breakdown through natural enzymatic reactions, creating a tender, premium cut of meat
- The process yields an elegant, concentrated meat flavor in the finished cut that pairs well with fine wine
- The dry-aging process increases your cost but delivers a premium product that can be served to customers for a higher profit and greater distinction from your competitors

OUR DRY-AGED PROGRAM

Stock Yards® dry-aged meats are maintained in a temperature- and humidity-controlled environment to produce the ideal flavor profile and tenderness. Your initial engagement with our Dry-Aged Program will be special order. After your volume has been established, you will have the opportunity to maintain a regular product stock. Here's how it works:

- Minimum three-week delivery lead time
- Multiple types of meat can be dry-aged, with a minimum finish time of 21 days or to customer specifications
- Subprimal or portion cut option

HOW TO ORDER

- Contact your US Foods® representative
- Provide specifications on product and aging time
- Indicate usage. We will provide item number
- Agree to product purchase, with pricing determined at time of pre-order. Steaks or subprimals will ship with your grocery order. Order cutoff times may vary by location. Please speak with your US Foods representative to confirm order cutoff times



POPULAR PORTION CUTS



Bone-In Ribeye



Tomahawk Ribeye



Bone-In Strip Steak



New York Strip

Our dry-aged program is special order, with subprimal and portion cut available. For options, please refer to our Stock Yards® Portion Cut and Value Cut brochures, visit usfoods.com or contact your US Foods® representative.

