



**BE BEEF
PREPARED**

Meat the Products

What is Prepared Beef?

Meat that has been prepped in some way to cook, preserve or flavor it, such as:

- ✓ Salting
- ✓ Fermenting
- ✓ Curing
- ✓ Smoking
- ✓ Drying



What are Prepared Beef Products?



CORNEB BEEF

Although most attribute this versatile meat to the Irish and St. Patrick's Day, in fact, it's historically an American tradition. Soaked, salted with "corn" shaped grains of salt and boiled, this brisket is versatile as a main dish, sliced on a Reuben or chopped as has alongside your eggs!



ROAST BEEF

This beloved classic can be found at deli counters everywhere. Sliced thin on crusty bread and served au jus, or thick cut and Italian-seasoned with horseradish mayonnaise.



PASTRAMI

This delicious beef variety is a cultural phenomenon. Its European heritage, creative smoking preparation and seasonings crossed over to the U.S. landing in New York City to the famous New York delis where, between two simple pieces of rye bread, a star was born.



BEEF JERKY

Jerky, by definition, is trimmed, lean meat or poultry that has been cut into strips, smoked, cooked, and then dried. Jerky was created because it was easy to travel with and kept the meat preserved.

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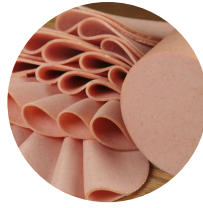
BEEF HOT DOGS

An enduring cultural symbol, hot dogs inspire movies, songs, merchandise, and festivals. They are revered by legions of fans and prompt spirited regional and city rivalries. From supermarkets and school cafeterias to restaurants and concession stands, hot dogs are served everywhere.



BEEF BACON

This versatile, protein-packed breakfast staple is now enjoyed at all meals, as a snack, in desserts, and in cocktails. Bacon is not only inspiring chefs to find new, creative ways to experiment with “meat candy,” but it also has profoundly shaped our culture. Millions of loyal fans attend bacon camps and festivals, proudly sport bacon apparel, and purchase an array of bacon-themed merchandise.



BOLOGNA

As the inspiration behind one of the most celebrated jingles of all time, bologna remains a favorite at deli counters, in restaurants, and around the family dinner table. Serve it sliced on crackers, on a sandwich cold or fried, wrapped around a hot dog, baked with mustard and brown sugar glaze, or right out of the package—there are endless ways prepare this delicious meat product.



SALAMI

An American favorite showcasing texture, spices and tremendous flavor, it can be made with beef or pork. Eaten alone, on a sandwich, with cheeses and crackers—boarded charcuterie-style, as a salad topping, or chopped and added to egg or pasta dishes—the versatility is endless. Known for shelf-life and ease of handling and storing, traditional varieties offer flexibility and flavor.



PEPPERONI

An American variety of salami, made from cured pork and beef seasoned with paprika or other chili pepper. Pepperoni is characteristically soft, slightly smoky, and bright red in color. Thinly sliced pepperoni is a popular pizza topping in American pizzerias.



BEEF SAUSAGE

Sausage can be enjoyed for breakfast, lunch, dinner, or as a snack. Whether fresh, cooked, dried or cured, sausage is a staple of the American diet and an essential element of any gathering or celebration—no tailgate, dinner party, or cookout would be complete without it.



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