

US Food

United Supply Food Services



BEEF 'R' US



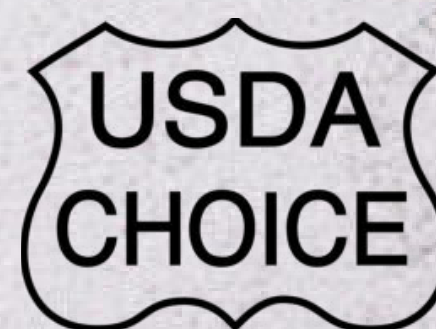
ABOUT US

US Food Services Co. was established in 2008 and is one of the leading food distributors supplying wide range of Halal USA Frozen Beef and Halal UAE Poultry Products to customers throughout Kuwait.

We serve restaurants, hotels, hospitals, diet eateries, caterers, and other food service businesses.

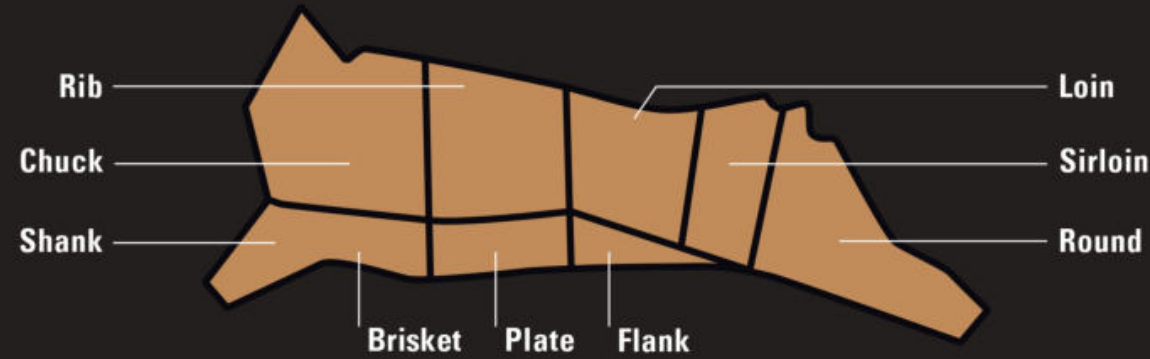


OUR BRANDS



Beef Made Easy[®]

Retail Beef Cuts and Recommended Cooking Methods



BEEF
IT'S WHAT'S FOR DINNER.™

BEEF
FUNDED BY
THE BEEF CHECKOFF

Chuck



CHUCK 7-BONE
POT ROAST 



CHUCK POT ROAST
Boneless 



CHUCK STEAK
Boneless  



CHUCK EYE STEAK
Boneless  



SHOULDER TOP BLADE
STEAK  



SHOULDER TOP BLADE
STEAK Flat Iron  



SHOULDER POT ROAST *
Boneless 



SHOULDER STEAK *
Boneless  



SHOULDER CENTER *
Ranch Steak 




SHOULDER PETITE
TENDER *  



SHOULDER PETITE TENDER
MEDALLIONS * 



BONELESS SHORT RIBS


Rib



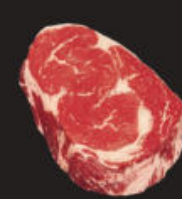
RIB ROAST




RIB STEAK




RIBEYE ROAST
Boneless 



RIBEYE STEAK
Boneless  



BACK RIBS


Loin



PORTERHOUSE
STEAK  



T-BONE STEAK *
 



TOP LOIN STEAK *
Bone-in  



TOP LOIN STEAK *
Boneless  




TENDERLOIN ROAST *




TENDERLOIN STEAK *
 

Sirloin



TRI-TIP ROAST *  



TRI-TIP STEAK * 



TOP SIRLOIN STEAK *
Boneless 

Key to Recommended Cooking Methods

-  Skillet
-  Grill or Broil
-  Marinate & Grill or Broil
-  Stir-Fry
-  Roast
-  Stew
-  Braise
-  Pot Roast

Round



TOP ROUND STEAK *




BOTTOM ROUND
ROAST * 



BOTTOM ROUND STEAK *
Western Griller  



EYE ROUND ROAST *



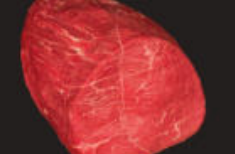

EYE ROUND STEAK *
 



ROUND TIP ROAST *




ROUND TIP STEAK *

SIRLOIN TIP CENTER
ROAST * 



SIRLOIN TIP CENTER
STEAK *  



SIRLOIN TIP SIDE
STEAK * 

Shank and Brisket



SHANK CROSS CUT *

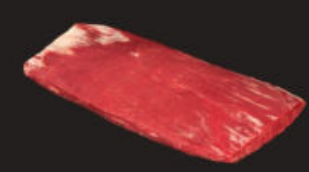



BRISKET FLAT CUT *


Plate and Flank



SKIRT STEAK

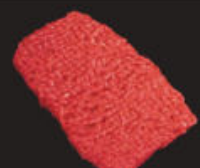



FLANK STEAK *


Other



GROUND BEEF
  



CUBED STEAK





BEEF FOR STEW




BEEF FOR KABOBS




BEEF FOR STIR-FRY
OR FAJITAS 

* These cuts meet government guidelines for "lean" and are based on cooked servings with visible fat trimmed.

Lean is defined as less than 10 grams of total fat, 4.5 grams of saturated fat, and less than 95 milligrams of cholesterol per serving and per 100 grams (3.5 oz).



UNDERSTANDING BEEF QUALITY GRADES



Prime beef is produced from young, well-fed cattle. It has the most marbling, is produced in smaller quantities than other grades, and is often sold in hotels and restaurants. Prime roasts and steaks are excellent for roasting, grilling or broiling.



Choice beef is high quality and produced in highest quantity, but has less marbling than Prime. Choice roast and steaks, especially from the rib and loin, will be very tender, juicy and flavorful. They are suited for roasting, grilling or broiling. Less tender cuts are perfect for slow-cooking.



Select beef is slightly leaner than Prime and Choice because it has less marbling. It can lack some tenderness, flavor and juiciness as compared to the higher grades. Select grade beef often benefits from slow-cooking or from marination prior to grilling or broiling.

NO ROLL

Standard and Commercial grades of beef are frequently sold as ungraded "No Roll" beef. Because No Roll does not carry a grade designation, there is a risk it will not be as tender, flavorful and juicy as products graded Prime, Choice or Select.

FACTORS IN DETERMINING A QUALITY GRADE:

Distribution of
Marbling within Lean
Muscle at
12th/13th Rib

Age/Maturity of
Carcass

Color, Texture &
Firmness of Lean
Muscle

WHAT IS MARBLING?

Marbling, also known as intramuscular fat, is the fat intermingled with the beef muscle. Marbling is the primary factor in determining the quality grade of a beef carcass. When determining the amount of marbling, a grader will look at the ribeye where the carcass is cut at the 12th & 13th rib juncture. Marbling helps ensure and is a strong visual predictor of beef tenderness, flavor and juiciness and improves the overall palatability of beef.



Funded by Beef Farmers and Ranchers



190 Beef Tenderloin

Frozen, USA Choice, USA Commercial



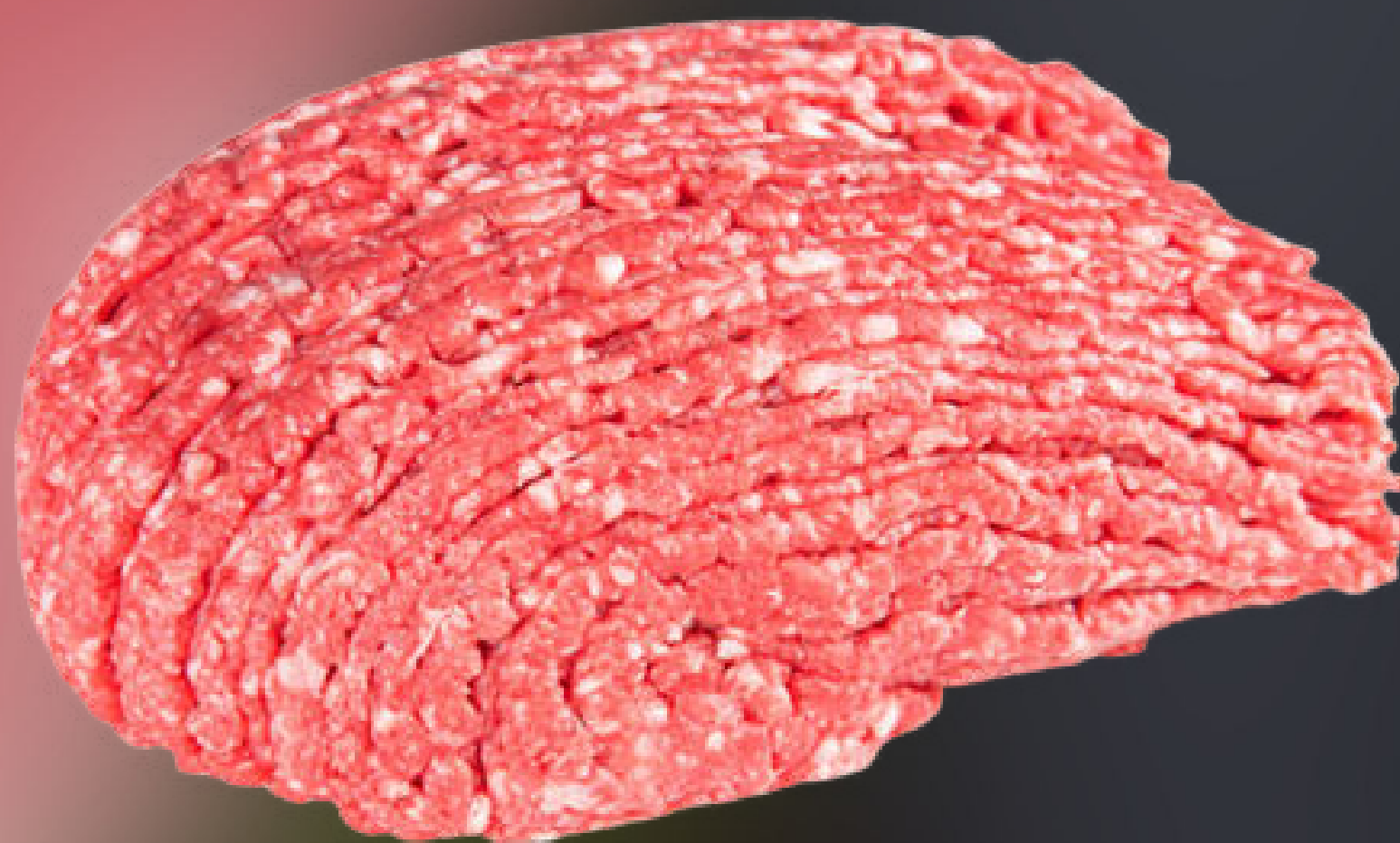
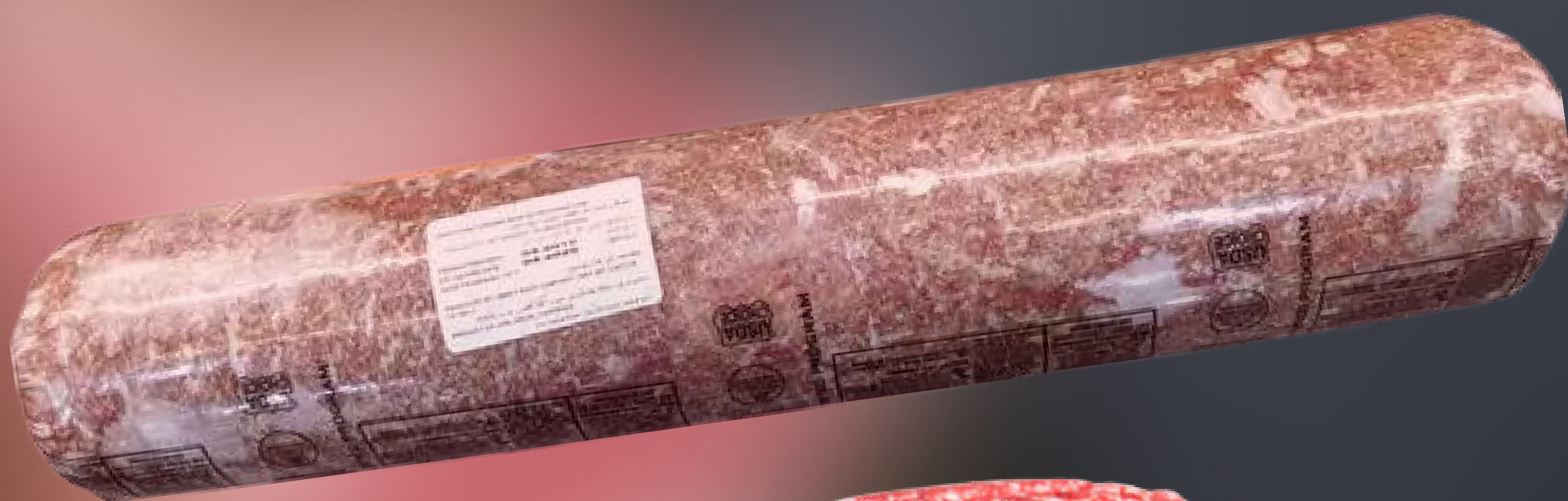
114 Beef Chuck, Clod

Frozen, USA Choice



130 Beef Chuck Short Ribs 4 Rib

Frozen, USA CAB®, USA Choice, USA Prime



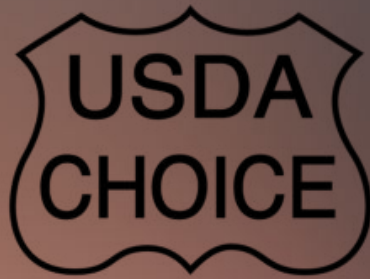
Ground Beef Chuck (73/27, 81/19)

Frozen, USA CAB®



120 Beef Brisket Whole

Frozen, USA CAB®, USA Choice, USA Prime



184 Beef Top Sirloin Butt

Frozen, USA Choice



180 Beef Striploin

Frozen, USA CAB®, USA Prime



169 Beef Round, Top (Inside)

Frozen, USA CAB®



109E Beef Ribeye Bone-In (Export)

Frozen, USA CAB®



112A Beef Ribeye Boneless

Frozen, USA CAB®, USA Choice



174 Beef Short Loin

Frozen, USA CAB®



Beef Breakfast Sliced

Frozen, USA Choice



Special Blend Ground Beef

Frozen, USA Choice



US Food

United Supply Food Services

BEEF 'R' US

SOUS-VIDE PRODUCTS

SOUS-VIDE SHORT RIBS 2-BONES



Coming Soon!

SOUS-VIDE RIBEYE STEAK



Coming Soon!

SOUS-VIDE STRIPOLOIN STEAK



Coming Soon!

SOUS-VIDE T-BONE STEAK



Coming Soon!



POULTRY CUTS



Chefs Pride

شيف برايد





Chefs Pride

شيف برايد



US Food

United Supply Food Services

BEEF 'R' US



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