

WHAT ARE RASTELLI PREFERRED STEAKS?



Rastelli Preferred Steaks are an exclusive line-up of fresh portioned steaks that are produced from hand-selected beef primals. Each primal is examined and screened by a Certified Quality Control Specialist to ensure all Rastelli Preferred final products meet the Rastelli Standards for Trim, Marbling, Aging and more. The result is an affordable FRESH product that is NOT ENHANCED, and is guaranteed to consistently satisfy in terms of appearance, taste and price.

Our Certified Quality Control Specialists ensure each and every hand-selected Rastelli Preferred Steak has been screened, validated and approved. This process is unique to Rastelli Foods Group, who sets the industry standards in quality and safety.



CRITICAL CONTROLS & QUALITY ASSURANCE CHECKPOINTS

- Qualified Cattle
- Steers Average 1,150 lbs.
- Grain-Fed Beef
- Hand-Selected Steaks
- All Hand-Trimmed and Crafted
- Optimal Aging Process (28 Days)
- Natural Tenderizing Process
- Consistent Size, Flavor and Tenderness
- Meat Specialist Oversight
- Muscle Size
- Trim Specifications
- Color Evaluations (White Fat Only Steers)
- Muscle Conformation
- Micro-Biological Count Testing Ozonated
- Sanitation Process
- Only from SQF Approved Suppliers
- Traceability throughout the Entire Process
- Guaranteed Quality, Safety & Convenience

THE RIGHT PRICE & VALUE

Put all of our check points together, and you have the signature Rastelli Preferred line, offering best-in-class products for the best price and value.

- Better Forecasting due to Locked Monthly Pricing
- Better Yield Value Based on Trim Specs
- Better Cost Control due to Less Waste
- Guaranteed Client & Customer Satisfaction





Rastelli
PREFERRED

CREATING LOYAL CUSTOMERS
WITH AFFORDABLE QUALITY PRODUCTS

STRIPS
&
TOP BUTTS

TENDERLOINS
&
RIBEYES



Rastelli
PREFERRED

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