



ESTD 1963

MIDDENDORF

MEAT COMPANY TM



MIDDENDORF MEAT COMPANY

Orville J. Middendorf founded Middendorf Meat Co. in 1962. The St. Louis, Mo., company began as a one-room butcher shop, with Middendorf taking orders in the morning, processing them in the afternoon and delivering to customers the next day, same as today!

1962 - Middendorf Founded.

1986 - Partnered with the Certified Angus Beef® brand.

2002 - Joined Performance Food Group.

2007 - A state of the art 10,000 Sq Ft Facility was built.

2018 - Re-introduced Fresh Grinding of Beef and Pork Customization.

2019 - Re-Established Middendorf Meat Company.

CUSTOM CUT MEATS

With customizable solutions that go beyond your standard product and ingredient needs, we can help your business with a diverse, quality branded product offering all which are produced by our Artisan Butchers in a just in time/next day fulfillment process.



Beef



Pork



Lamb



Veal



Add Quality & Efficiency to Your Operations and the Plate

- **Control Portion Costs**
- **No Waste** - When using custom cut meats, all product is usable and nothing goes in the trash. If you need stew meat or other by-product, buy them separately and save.
- **Deliver Consistency** - Uniform sizing helps cooking times and plate appearance. Our meats are hand cut by experienced artisan butchers to your exact sizing and quality specifications. All of this not only saves you time, but also creates a consistent experience for your patrons.
- **Reduce Risk** - There is always an inherent risk of injury when choosing to cut your own meats, which is eliminated by letting our facility do this for you.
- **Confidence in the Cut** - Our facility is USDA inspected, and follows strict HACCP and SQF guidelines. Our experienced artisan butchers ensure quality and consistency with each and every cut.
- **Precise Inventory Control**

Our 3-Step Commitment to Quality



Sourcing Quality

We maintain **strong partnerships** with midwest meat packing companies. These companies are dedicated to providing us with the highest quality product available for production.



Proper Aging

We do not ship any cut before its time. We believe an "An Award Winning Steak" is a properly aged product. The aging process allows natural enzymes to break down the hard connective tissue ensuring maximum flavor and tenderness. We strive to age our products for a minimum of 28 days or more.



Ensuring Consistency

After the aging process is complete, every Primal is weighed and racked according to eye-size prior to production. This ensures the end product will be **consistent in size and shape** as the product is hand-cut by artisan butchers.



PERFORMANCE

FOODSERVICE - *Middendorf*

Locally Rooted | Nationally Trusted | Solutions For You

What matters most... **Our Customer.**
The difference: **Our People** and **Our Performance.**



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