



AdvancePierre's consumer-preferred* burger patties are now available with all-natural, minimally processed beef that contains no artificial ingredients.

* Claim based upon consumer-preferred flavor and texture. Source: AdvancePierre Primary Research. PUB Burger Improvement Research. October 201-





DID YOU KNOW?

38% of consumers would pay more for beef that is raised without hormones, and 35% of consumers would pay more for beef that is raised without antibiotics - ever.



and the American Rule of the Communication of the C

Product Description	Code	SUPC#	Portion	Count	Case Weight
The Pub® Natural™ Flamebroiled USDA Choice Angus Beef Chuck Steak Burger	215-930	7777390	3 oz.	56	10.50 lbs.
	215-940	7523596	4 oz.	40	10.00 lbs.
	215-960	5636113	6 oz.	28	10.50 lbs.

Farm Fresh Natural Burger

The Pub® Natural™ (215-960) patty served on a toasted rustic ciabatta roll with baby arugula, lemon garlic vinaigrette, natural sharp cheddar cheese and a farm-raised egg fried over-medium.

Helping You Build A Better Burger

Natural Beef

- Made from choice Angus chuck
- All Natural
- Minimally processed, no artificial ingredients
- Raised without hormones
- No antibiotics ever

Pre-portioned fully cooked burgers

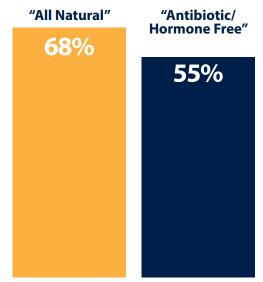
- Available in 3 oz., 4 oz. and 6 oz. sizes
- · Consistent product size and quality
- Straight from the case to the grill

Source benefits

- 100% vegetarian diet
- Sourced verified to ranch of birth
- Humane animal handling practices



Consumer Appeal"Better For You" Beef Burger Attributes*



*Source: February, 2015 AdvancePierre Foods Custom "Better For You" Study.



9987 Carver Rd. Suite 500 Blue Ash, OH 45242 www.advancepierre.com 1.800.317.2333

110415CG1 © 2015 AdvancePierre Foods







BreakAway® Corned Beef

Unleash the Flavor

Steak-EZE® BreakAway Corned Beef is the first item of its kind, offering classic corned beef flavor in convenient individual portions. This product is great for a variety of menu applications such as Corned Beef Hash, Reuben Sandwiches, Irish Nachos and much more. Experience one of these delicious menu options today, with profitable and versatile Steak-EZE BreakAway Corned Beef.

Unmatched Profits

• Individual portions for consistent food costs

Unlimited Versatility

· Dozens of menu options from one product

Traditional Corned Beef Flavor

· Fully cured and sliced, corned beef brisket with a robust, distinct flavor







Product Description	APF Code No.	SUPC#	Pack/Portion	Case Weight
Steak-EZE BreakAway Corned Beef Fully cured classic corned beef flavor in individual	1840-001	9150517	48/4.00 oz.	12.00 lbs.

Preparation Instructions:

1. Preheat a flat grill to 350°F.

easy-to-use *BreakAway* portions.

- 2. Place frozen corned beef on grill.
- 3. After the portion has cooked through about half its thickness, flip the portion once.
- **4.** As the meat slices begin to cook, separate them with a spatula and add any desired seasonings. Corned Beef should have an evenly red appearance when cooked.

Note: Due to the curing process, *Steak-EZE BreakAway* Corned Beef is gray in color when in its raw, frozen state. Corned Beef will turn red as it cooks.











For more information, please call 1.800.317.2333

or e-mail CustomerService@advancepierre.com.

www.advancepierrefoods.com