NATURALLY HARDWOOD SMOKED

Available in:

3819 - Brisket Burnt Ends

3 lb - Institutional - 4 pk/case
- Diced into 1" cubes
- Vacuum Sealed

3748 - Thick Cut Brisket

3 lb - Institutional - 4 pk/case
- Sliced to 4.5mm thickness
- Vacuum Sealed

3830 - Pulled Brisket

3 lb - Institutional - 4 pk/case
- Pulled
- Vacuum Sealed

Shelf Life to Initial Receiver - 70 Days Minimum

Total Shelf Life Days - 112 Days from Pack

Handling - 28-40° F Refrigerated

Naturally Hickory Hardwood Smoked Beef Brisket. Our low and slow cooking method is the key to achieve optimal flavor and tenderness.

Premium Marinade and Dry Rubbed.

Made with 100% Beef Brisket Points in three varieties - Burnt Ends, Thick Cut, and Pulled.

Hickory Hardwood Smoked

Available Fresh - No Need to Freeze

Heat and Serve

Interested? Contact a Sales Rep
1 (800) 633-1883
grobbel.com

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FOOD FOR GENERATIONS
Detroit, MI 48207

REV-071222