



RAW CORNED BEEF

PREMIUM QUALITY

Anyone who has stepped foot inside an authentic delicatessen knows they are about history, tradition, uncompromising dedication and, of course, meat.

Sy Ginsberg grew up with pickle juice and spicy mustard practically coursing through his veins. He started working in a deli at age fifteen cleaning out pickle barrels. Sy worked his way up to running two very successful delicatessens in Detroit before founding United Meat & Deli in 1982 - now Sy Ginsberg's Meat & Deli.

Sy wanted his customers to have an authentic deli experience. He wanted to bring every nuance and every flavor to their collective palate. He spent eight months perfecting his corned beef recipe and the rest, as they say, is history.

The brand has gained popularity throughout the Midwest and across North America, but at its core, it strives to create products that honor the tradition of the storefront delicatessen. Sy Ginsberg's Meat & Deli is **Deli Done Right!**

RESTAURANT

Item Description

Item	Description	Label %	Piece Count	Case Weight
1900	Corned Beef Brisket Special Trim	35	2	33lb Avg
1906	Corned Beef Brisket New York Trim	35	2	33lb Avg
1914	Corned Beef Brisket 1st Cut	35	3-4	32lb Avg
1946	Corned Beef Tongue	35	2-3	10lb Avg

SUPERMARKET

Item Description

Item	Description	Label %	Piece Count	Case Weight
1904	Corned Beef Brisket 1st Cut, USDA CH	35	10	32lb Avg
1955	Corned Beef Brisket Point Cut	35	11	32lb Avg
1957	Corned Beef Brisket Flat Cut	35	10	32lb Avg



Interested? Contact a Sales Rep

1 (800) 633-1883

syginsberg.com

ewGROBBEL
FOOD FOR GENERATIONS

DETROIT,
MI 48207

REV-061521



COOKED CORNED BEEF

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Item Description

Item	Description	Piece Count	Case Weight
2902	Cooked Corned Beef Brisket Denuded	4-5	28lb Avg
2904	Cooked Corned Beef Brisket 1st Cut	2-3	13lb Avg
2905	Deli Delite Cooked Corned Beef Flat Round, 15%	2	14lb Avg
2906	Cooked Casino Corned Beef Brisket Deli Trim	2-3	24lb Avg
2914	Cooked Corned Beef Brisket HRI, USDA Choice	2-3	24lb Avg
2990	Cooked Traditional Corned Beef Tongue, Straight	4	10lb Avg
3662	Sliced Casino Corned Beef Brisket 2 Cut	4	12lb Fxd
3802	Cooked Corned Beef Hash Chub 3#	4	12lb Fxd
3797	Cooked Chopped Corned Beef 3#, Bulk	4	12lb Fxd

SUPERMARKET

Item Description

Item	Description	Piece Count	Case Weight
3801	Cooked Corned Beef Hash Chub 1#	12	12lb Fxd



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