











CORNED BEEF AND PASTRAMI

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A Tradition of Great Taste, Since 1921

hen Julian Freirich started his company back in 1921, he built a loyal following among locals in Long Island City, New York. Word spread quickly about Freirich's quality products, superior service and, above all, incredible taste. Today, the fourth generation of the Freirich family continues the tradition of bringing innovative new products to the marketplace. But one thing will never change: the unmatched flavor that comes only with decades of experience.

Corned Beef and Pastrami

Briskets

For the traditional New York comed beef experience, look no further. Since 1921 our corned beef brisket has established the standard by which all others are measured. We use only USDA Choice or Certified Angus Beef® briskets. Our traditional recipes have remained unchanged for almost a century. Expertly trimmed, perfectly seasoned, and ready to slice and eat.

Rounds

We offer a solution for every price point and the round is well suited for that task. For great taste at a an even better value our fully cooked Corned Beef & Pastrami rounds won't disappoint. Our rounds are expertly trimmed, fully cooked, and then dry packed to ensure 100% yield.

Navel Pastrami

For an authentic New York delicatessen pastrami sandwich there can be only one choice. Our unique family recipe coupled with a USDA Choice, richly marbled, beef navel makes for a truly decadent eating experience. We offer our pastrami navel in both an intact and pre-sliced version. Try our pre-sliced pastrami today and avoid the messy clean-up.

Corned Beef and Pastrami

	C	orned B	eef and Pas	trami		
CORN	IED BEEF BRISKETS					
ltem#	Product Description	Style	Grade	Injection	Degree of Doneness	Pack/Size
70759	Freirich Certified Angus Beef® Corned Beef	Whole	Certified Angus Beef®	Seasoned*	Well (156°F and above)	1/6-9# Avg
70728	Freirich Certified Angus Beef® First Cut Corned Beef	First Cut	Certified Angus Beef®	Seasoned*	Well (156°F and above)	4/4-6# Avg
70795	Freirich Certified Angus Beef® Corned Beef	Whole	Certified Angus Beef®	20%	Raw - Uncooked	1/10-13# Av
10059	Freirich Premium Corned Beef	Whole	USDA Choice	Seasoned*	Well (156°F and above)	1/6-9# Avg
10128	Freirich Premium First Cut Corned Beef	First Cut	USDA Choice	Seasoned*	Well (156°F and above)	4/4-6# Avg
10095	Freirich Premium Corned Beef	Whole	USDA Choice	20%	Raw - Uncooked	1/10-13# Av
10096	Freirich Premium First Cut Corned Beef and 40% Water	First Cut	USDA Choice	40%	Raw - Uncooked	6/6-8# Avg
20671	Regal Chef Corned Beef Untrimmed and 40% Water	Whole	USDA Choice	40%	Raw - Uncooked	1/10-13# Av
20682	Regal Chef Deli Trimmed Corned Beef and 40% Water	Whole	USDA Choice	40%	Raw - Uncooked	1/10-13# Av
PASTR	AMI BRISKETS					
Item#	Product Description	Style	Grade	Injection	Degree of Doneness	Pack/Size
70738	Freirich Certified Angus Beef® First Cut Pastrami	First Cut	Certified Angus Beef®	Seasoned*	Well (156°F and above)	4/6-9# Avg
10138	Freirich Premium First Cut Pastrami	First Cut	USDA Choice	Seasoned*	Well (156°F and above)	4/6-9# Avg
CORN	IED BEEF ROUNDS					
Item#	Product Description	Style	Grade	Injection	Degree of Doneness	Pack/Size
70705	Freirich Certified Angus Beef® Corned Beef Round Flat	Deli Faced	Certified Angus Beef®	Seasoned*	Well (156°F and above)	2/5-8# Avg
10105	Freirich Corned Beef Round Flat	Deli Faced	No Roll or Better	15%	Well (156°F and above)	2/5-8# Avg
10107	Freirich Corned Beef Eye of Round	Whole	No Roll or Better	15%	Well (156°F and above)	4/4-6# Avg
20104	Regal Chef Corned Beef Round Flat	Deli Faced	No Roll or Better	20%	Well (156°F and above)	2/5-8# Avg
10166	Freirich Premium Corned Beef Cap-Off Top Round	Deli Faced	USDA Choice	Seasoned*	Well (156°F and above)	2/5-8# Avg
10506	Freirich Sliced Corned Beef Cap-Off Top Round	Sliced	No Roll or Better	Seasoned*	Well (156°F and above)	10/1# Net
PASTR	ami rounds					
Item#	Product Description	Style		Injection	Degree of Doneness	Pack/Size
70735	Freirich Certified Angus Beef® Pastrami Round Flat	Deli Faced	Certifed Angus Beef®	Seasoned*	Well (156°F and above)	2/5-8# Avg
10135	Freirich Pastrami Round Flat	Deli Faced	No Roll or Better	15%	Well (156°F and above)	2/5-8# Avg
10137	Freirich Pastrami Eye of Round	Whole	No Roll or Better	15%	Well (156°F and above)	4/4-6# Avg
20134	Regal Chef Pastrami Round Flat	Deli Faced	No Roll or Better	20%	Well (156°F and above)	2/5-8# Avg
10167	Freirich Premium Pastrami Cap-Off Top Round	Deli Faced	USDA Choice	Seasoned*	Well (156°F and above)	2/5-8# Avg
NAVE	L PASTRAMI					
ltem#	Product Description	Style	Grade	Injection	Degree of Doneness	Pack/Size
10072	Freirich Navel Pastrami	Whole	USDA Choice	Seasoned*	Well (156°F and above)	6/3-4# avg
10572	Freirich Sliced Navel Pastrami	Sliced	USDA Choice	Seasoned*	Well (156°F and above)	4/3-4# Avg

*Product is injected, but returns to green weight after cooking.