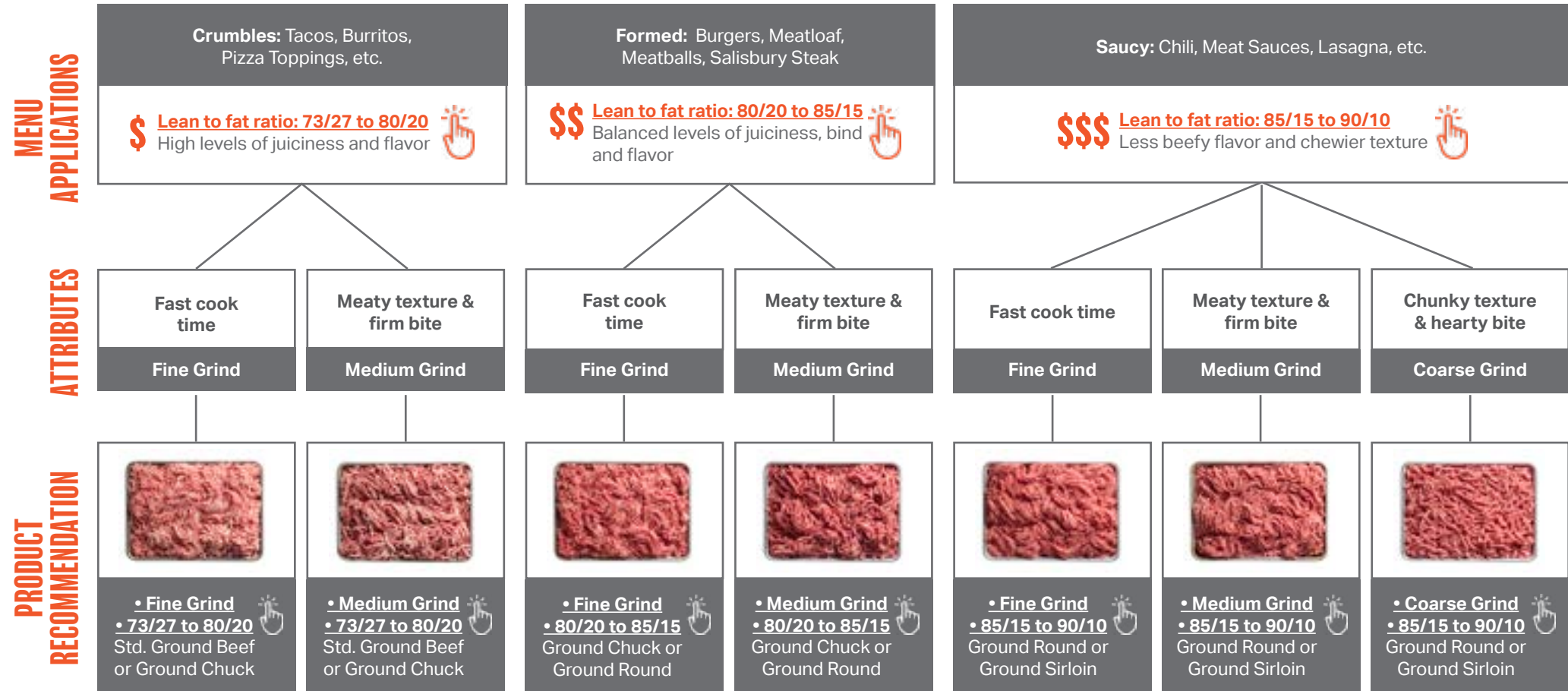


# GROUND BEEF APPLICATION GUIDE

The diagram below includes key considerations when determining the appropriate bulk ground beef items to purchase for your operation's center-of-the-plate menu offerings. Whether you need beef crumbles for tacos and toppings, formed items like burgers and meatballs or grinds for chili, sauces or lasagna, you can use this guide to find the right styles for your dishes.



## WHAT TYPE OF GROUND BEEF APPLICATIONS ARE INCLUDED ON YOUR MENU?



# SOURCE GRIND CONSIDERATIONS:

Source Grind typically indicates a specific subprimal or muscle as the raw material. Each subprimal has a unique flavor and textural attributes, which can be used to create a customized eating experience.

The most common subprimals used in ground beef are Chuck, Round and Sirloin.

- A grind coming from the chuck flap may present with high marbling, resulting in tremendous flavor
- An operator, looking for a leaner grind that is still packed with flavor, should try top sirloin
- Brisket grinds have become more prevalent over the past few years, as these are loaded with amazing flavor – thanks to the increased amounts of oleic acid typically found in this subprimal
- An operator may also choose to use a combination of subprimals in specific ratios to create their signature grinds and blends. Often in these signature blends, you'll see non-traditional raw materials used. These custom blends help operators deliver distinct flavor profiles for their menu items, and contribute to driving traffic

These are all suggestions – we recommend connecting with your US Foods® sales representative to find the best ground beef solution for your operation.

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LEARN MORE ABOUT GROUND BEEF**



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