



# NFB

AGED BEEF PROGRAM

CWD EXCLUSIVE



# NFB Steak Program

## CWD EXCLUSIVE

Years ago, the CWD team envisioned a program that would be the premiere steak offering in the Midwest. We don't sell to just anybody, but for the discerning customer that wants the best possible that ensures quality and presentation.

- **Aged 30-35 Days**
- **Highly Marbled Beef**
- **Hand Cut**
- **From the Heart of the Midwest**
- **NFB — "Serve with Confidence"**



### PRE-CUT PORTIONS

- Reduce cost of labor and waste
- Reduce safety issues associated with cutting
- Improve operational efficiencies

### NET WEIGHT PORTIONS

- Eliminate portion variability

### VACUUM PACKAGING

- Flash froze
- Individually vacuum packaged
- Improves shelf life and freshness

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The quality and consistency is top level. I can trust that every time an order for a NFB steak goes out my window, the customer will be very satisfied.

Robert from Salina, KS

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# NFB

## NFB TOP SIRLOIN STEAKS U.S.D.A. PRIME

Item #	Size	Case Pack
53731	6oz	28
53732	8oz	20
53733	10oz	16
53734	12oz	14

## NFB STRIP LOIN STEAKS U.S.D.A. HIGH CHOICE

Item #	Size	Case Pack
54861	8oz	20
54860	10oz	16
54866	12oz	14
54865	14oz	12

## NFB RIBEYE STEAKS U.S.D.A. HIGH CHOICE

Item #	Size	Case Pack
53761	12oz	14
53760	14oz	12



# PREMIUM QUALITY BEEF AT A GREAT PRICE!

**Prime** beef is produced from young, well-fed cattle. It has the most marbling, is produced in smaller quantities than other grades, and is often sold in hotels and restaurants. Prime roasts and steaks are excellent for roasting, grilling or broiling.



**Choice** beef is high quality and produced in highest quantity, but has less marbling than Prime. Choice roast and steaks, especially from the rib and loin, will be very tender, juicy and flavorful. They are suited for roasting, grilling or broiling. Less tender cuts are perfect for slow-cooking.



“

My customers expect the best.  
NFB has just what I need.

Mike from Lincoln, NE

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## FACTORS IN DETERMINING A QUALITY GRADE:

Distribution of  
Marbling within Lean  
Muscle at  
12th/13th Rib

Age/Maturity of  
Carcass

Color, Texture &  
Firmness of Lean  
Muscle

**CWD**  
CASH-WA DISTRIBUTING