News Flash: Latest Stampede Meat Innovation

Introducing

FLAV-R-LOCK™

Fully Cooked Roasts

Available Now!!
Contact your Stampede Sales Representative

Program Benefits:

- Fully cooked - just heat to 120° and serve
- Significantly better cooked yields compared to raw self cook
- Shelf life refrigeration of 50 days
- Leaner trim levels to maximize customer satisfaction
- Price security - 3 month, 6 month and 12 month programs
- Full range of roasts available
- Slow cook marketing platform

Guarantees:

- Fork tender - consistent every time
- Yield advantage vs. self cook of over 10%
- Price security on selected program
- Pricing competitive with raw programs; yield adjusted 8-10% price advantage
- Superior customer service - never short guarantee

STAMPEDE® Meat

For more info or to arrange a product presentation, please contact us at:

(800) 353-0933
www.stampedemeat.com