

Next Generation Beef

Better yields. Better margins. Simplified processes.



Multiple factors driving the need for further-trimmed products.

Retailers are increasingly voicing demand for further-trimmed muscle beef in response to multiple factors. Shrink reduction challenges, increasingly unskilled labor and SKU reduction initiatives have prompted many to explore block-ready items. Additional regulatory and record-keeping amendments from the Food Safety Inspection Services (FSIS) have driven many retailers to review their bench trim strategies and how they manage and value their trim-generated ground beef items.



Next Generation beef is a block-ready offering that goes beyond our Smart Choice product. We remove the tapered ends of natural muscles that often end up as cube steaks or stew meat and trim bone field and silver skin that do not tenderize during the cooking process, as well as unappetizing end cuts that require facing for presentation in the meat case. As a result, Next Generation beef includes very little bench trim, so minimal in-store grinding is required.

While block-ready products are priced slightly higher per pound than lesser-trimmed alternative products, the advantages far outweigh the costs. In fact, Next Generation products deliver an overall better value and a variety of benefits:

- Reduces skilled labor needed to trim and package products
- Minimizes in-store grinding with less bench trim
- Enhances ability to quickly cut and merchandise for rapid response to product shortages in the meat case
- Increases product consistency with less complex cutting requirements and tighter production controls
- Produces incremental salable yield and enhances revenue through additional trimmed product
- Offers outstanding traceability to better meet new FSIS record-keeping requirements

TAKE THE CHALLENGE:

PUTTING NEXT GENERATION TO THE TEST

Product measurement is a powerful tool in decision-making for our customers. That's why we are offering to conduct a complete cutting test analysis to demonstrate the impact Next Generation can have on your business. In addition to assessing revenue and yield, this test will also offer a thorough comparison including implications of case ready replacement of the trim-generated grind.

- Tests are conducted on your current Cargill Beef product and our Next Generation product.
- We can conduct the cutting comparison in your presence or, if you prefer, work with your own meat cutters to perform the test.

We believe that once you understand how the potential benefits far outweigh the incremental costs of converting to Next Generation products, you can make a more informed decision.

Let us partner with you on this important comparison. Contact your Cargill sales representative for more information and to schedule your cutting test analysis.



Cargill Featured Product Comparison

	SMART CHOICE	NEXT GENERATION		SMART CHOICE	NEXT GENERATION
INSIDE ROUND	 1/4" Inside Round 16826	 Inside Round SSCAPOFF2VR 46823 (merchandised w/ cap removed)	TOP BUTT	 Top Butt 1-piece 18325	 Top Butt 2-piece 48223 • Denuded culotte
ROUND FLAT	 Round Flat 16925	 Round Flat 86926 • Heavy connective tissue and fat removed	CHUCK ROLL	 Chuck Roll 11722	 Chuck Roll 31871 • Further trimmed
FULL KNUCKLE	 Peeled Knuckle 16620	 Full Peeled Knuckle 36775 • Whole tip	CHUCK TENDER	 Chuck Tender 12420	 Chuck Tender 42423 • Bone fell removed
PEELED KNUCKLE	 Peeled Knuckle 16620	 Peeled Knuckle 86622 • Blocked	CLOD	 Clod 1-piece 11422	 Clod 2-piece 41824 • Separate top blade

