EST. 1978

SCHWEID & SONS

THE VERY BEST BURGER



IN THE LATE 1800S, HARRY SCHWEID STARTED SELLING HIGH QUALITY MEATS TO BUTCHERS AND RESTAURANTS IN NEW YORK CITY'S LOWER EAST SIDE. BY THE 1930S, HIS SON SAM HAD HIS OWN BUSINESS IN HARLEM, SELLING THE BEST MEAT AROUND. IN 1978, WE FOCUSED OUR EXPERTISE ON ONE THING: GROUND BEEF. TODAY, THAT PASSION IS CARRIED ON WITH A SINGLE-MINDED DEDICATION TO PRODUCING THE BEST TASTING, HIGHEST QUALITY BURGER.

AS SAM ALWAYS SAID, IF YOU PUT ONLY GOOD MEAT INTO YOUR BURGERS, ONLY GOOD THINGS WILL COME OUT.

WE HOPE YOU AGREE.

THE PACKAGING

- 21 Day Shelf Life
- EZ Peel packaging
- Use By/Freeze By date conveniently located on the vacuum unit as well as the box

AVAILABLE FORMATIONS

LOAF PACKAGE

- Our unique process allows air to flow thru the meat for better handling and an improved mouth feel.
- Designed for people who want to hand patty their own meat.

TENDER-FORM® PATTY

- Patented process for patties that weaves the meat together to form a patty.
- This recreates a type of patty that is tenderized by hand forming.
- Tender-Form® Burgers shrink less and cook more evenly.

CLASSIC PATTY

- The vintage fill system for forming ground beef patties.
- Provides a more even cooking surface due to a uniform forming process resulting in a firm, almost steak-like bite.
- An ideal choice for char-grill or broiling.

CHEF'S CHOICE PATTY

- A loose filled, knife-cut, rolled patty that is unique in shape and tenderness.
- It creates a very tender bite as well as quicker cook time.
- A handmade approach to today's burger.

ALL OF OUR PRODUCTS ARE AVAILABLE IN A VARIETY OF SIZES AND THICKNESSES









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CAB® Butcher's Blend

FRESH CAB® GROUND BEEF STEAKBURGER

CERTIFIED ANGUS BEEF® PROVIDES ONE OF THE BEST TASTING PRODUCTS ON THE MARKET
ONLY 1 IN 4 ANGUS CATTLE MEET THE CERTIFIED ANGUS BEEF® STANDARD
A PROPRIETARY BLEND INCLUDING PREMIUM CUTS OF CHUCK, ROUND AND SIRLOIN
THE FLAVOR OF A STEAK IN A JUICY BURGER
THE BUTCHER'S BLEND IS ALL ABOUT CONSISTENCY IN TASTE AND TEXTURE
UNIQUE GRINDING PROCESS CREATES A SOFT AIRY TEXTURE WHICH MAKES OUR PATTIES JUICY AND FLAVORFUL
NO AGED STEAK OR BENCH TRIMMINGS



TARGET SEGMENT

Customers looking for a customized blend with a unique strong steak flavor.

AVAILABLE PRODUCTS

ITEM CODE	DESCRIPTION	PACK	DIST. CODE

CONTACT INFORMATION