

VINTAGE DRY-AGED BEEF 67



“THE PAST CREATES THE FUTURE”...

IN THE 1960’S, TWO IMPORTANT EVENTS OCCURRED IN THE CULINARY WORLD, DRY-AGING BEEF BECAME A “LOST ART” AND IN 1967 A VERY PASSIONATE BEEF COMPANY CALLED CENTENNIAL PACKERS WAS FOUNDED.

TODAY, WE ARE PROUD TO REVIVE THE ART OF BUTCHERY WITH THE INTRODUCTION OF OUR “VINTAGE 67 DRY-AGED BEEF”. THIS IS HOW BEEF WAS MEANT TO BE AGED...SIMPLE AND TRUE, RESULTING IN ENHANCED AND INTENSIFIED FLAVORS!

WE INVITE YOU TO TASTE THE ARTISTRY!

VINTAGE

DRY-AGED BEEF

67

DEFINITION

Dry-Aging is a process which allows the beef to slowly self-tenderize with its natural enzymes. This enzymatic process is similar to that of Wet-Aging, however Dry-Aging requires conditions where relative humidity, airflow and temperature are controlled, as well as, sufficient number of days of aging.

MARKET ADVANTAGE OF DRY-AGED BEEF

Approximately 5% of all beef produced is Dry-Aged. Centennial Foodservice has the knowledge, facility and infrastructure to execute and deliver with integrity... a "TRUE" 35 day Dry-Aged Beef program using only the top tier of AAA/Prime grades of beef.

DRY-AGED BEEF PRODUCT LIST

**All cuts available as trimmed whole muscle or further portioned to spec.
Orders sold by individual loin.**

Striploin (AAA/Prime)
Striploin (ABF)
Striploin Bone-in (AAA/Prime)
Striploin Bone-in (ABF)
Tomahawks (ABF)
Ribeye (AAA/Prime)
Ribeye (ABF)
Ribeye Bone-in (AAA/Prime)
Ribeye Bone-in (ABF)

FROM ALL OF OUR 9 LOCATIONS

Victoria (B&CFoods) (250) 544-2333

Kelowna (250) 491-4468

Saskatoon (306) 665-2999

Vancouver (604) 273-5261

Edmonton (780) 465-9991

Regina (306) 522-1696

Prince George (250) 564-5181

Calgary (403) 299-0525

Winnipeg (204) 589-5341

