

2023

JORDANO'S

CENTER OF THE PLATE

JORDANOS.COM





Premium Black Angus

www.coppercreek.uniprobrands.com



THE COPPER CREEK PHILOSOPHY

- ✓ Deliver The Very Best To Our Customers
- ✓ Midwest "Corn Belt" Produced And Packed
- ✓ Family-Owned Ranches
- ✓ Reverence For Land, Animal, And Rancher
- ✓ USDA Registered Premium Black Angus Program
- ✓ Unwavering Commitment To Sustainability, Genetics, And Animal Welfare



Our job is your business.

The Jordano's Center of the Plate team works to bring you great products at the best price. We know that sounds basic, but it is a big job that we take very seriously. With the vigorous demands on our customers today, we dedicate our full effort toward making your business run smoothly. Our fill rate to our loyal customers is one important measure of our success. We know we have an exceptional offering of seafood, beef, pork, and poultry so it is a matter of having the right items in stock at the right time.

Continuing to develop our programs has been both rewarding and challenging. The exciting part is meeting new ranchers and processors, learning about their offerings, history, and product quality, making plant visits and getting into the feed lots. We are in the people business, so building new relationships really fuels the fire and hunger to try new things and set out on new trails for success. The challenge is in looking for suppliers that are not going to give you "me too" results. Our team's goal is to be first to market with great brands and products that make a difference in our customers' lives.

I would like to thank you for your business, and we look forward to supporting you for many years to come.

Larry Fiscalini, COP Specialist





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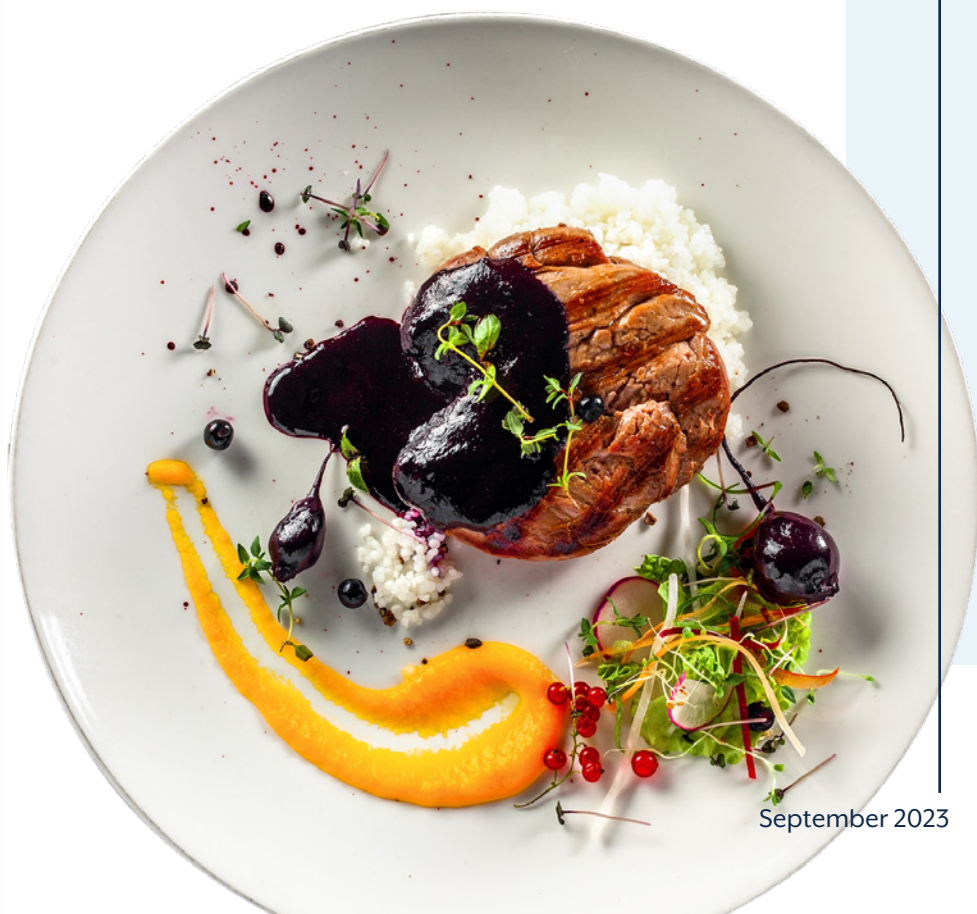
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Stepping up

Our industry is about change, either making it, navigating it, or keeping up with it. The change that we are seeing in the COP over the past few years is the pursuit of higher quality, which is defined differently by all. Quality could come in the form of marbling grade, country of origin, natural or organic, farm size and even plant based. The definition is personal and subjective.

No matter the definition, we are all stepping up. We are seeing new protein sources coming to the market, creative new processes producing better quality, and more defined brands which provide specific solutions. Operators are in a great position to not only source what they want, when they want it, but express to their diners the “why” - why we are sourcing this seafood item from this region, or why this grade of beef from this cut makes this dish incredible. It’s proven that the details improve the experience, and your diners love to hear it, eat it, and talk about it. This trend will continue, the demand will ebb and flow and never seen or heard of items will be introduced. This is our industry and we love it.



WILD MEXICAN SHRIMP

Hand Sorted for
Premium Quality

www.easternfish.com



Seafood

If you are serious about selling the highest quality seafood in your restaurant, you know you must have great partners who can keep you supplied in this very dynamic category. With changes in availability, pricing, quality, and seasonality, it is a tall order to stay on top. Our seafood department prides our relationships with our fresh suppliers, Kai Gourmet and Anderson Seafoods. They will not sacrifice quality, their workmanship is stellar and consistent, and their pricing is spot on. Do not let me forget variety, as we have access to whatever you need. We import fish from around the world every day.

Partnerships are also vital for frozen seafood. Most seafood is still wild caught, and some have very tight seasons, so managing the inventories can be a challenge. Jordano's commitment to have product for our customers 365 days a year would be a challenge without the relationships we have with our suppliers. We make buy-ins on some of the most volatile species such as #1 Mexican shrimp and once frozen Alaskan shatter pack cod to ensure our customers order will be filled year round.



Poultry

Depth in offering is a key fundamental when you are dealing with poultry. The ability to customize items not only the cut, but also down to the quantity, fresh, daily, is priceless. Our stock offering is second to none with the selection from commodity items to the highest quality organic, free range, local poultry you can find.

It all boils down to two key fundamentals. Number one is to be all about the quality of your product. Number two is have the right partners.

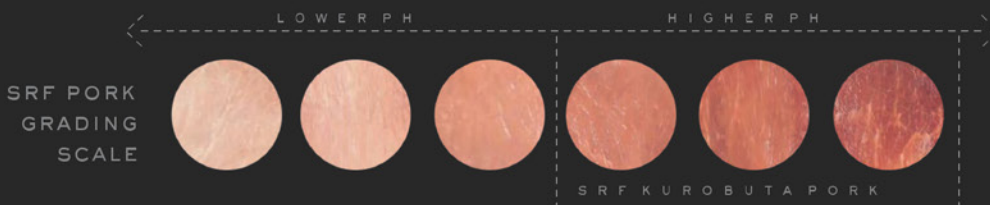


PITMAN FARMS

Pitman Family Farms is our partner for the highest quality local poultry available. There are others in California, but they don't do it like Pitman Family Farms. Don't assume for a minute that this family of poultry ranchers/processors sits on their feathers while technology happens around them, no way. David Pitman has been striving to stay on the cutting edge in regards to their air chilled process and forward thinking while partnering with associations such as Global Animal Partnership and the Non-GMO Project. Pitman's desire for the highest quality finished product and his attention to detail throughout the entire lifespan is crucial. With an excellent 100% vegetarian diet, a true pasture raised free range program, some of the strictest policies and attention to animal welfare, and their air chilled process, their product is amazing.

WORLD-RENOWNED AMERICAN KUROBUTA PORK

Snake River Farms is proud to produce American Kurobuta Pork, a purebred heritage breed raised on small family farms. Experience the rich flavor and incredible tenderness that comes from a naturally marbled and deeper color pork.



SRF | 極
SNAKE RIVER FARMS®

Pork

A traditional staple on almost every restaurant menu in one form or another, pork is one of the more straight forward protein categories. With fewer sub-primal cuts, you are really looking for the quality to best suit the dish. Fortunately, today we live in a time when pork quality is going through the roof. Better farming practices, feeding, and breeding are all changing the game. Knowing the importance of having variety, we have developed our pork program with layers. These layers will offer the variety you are looking for every time.

SRF | 極

SNAKE RIVER FARMS®

Kurobuta pork exists in a category all its own, truly gourmet pork. Exclusively coming from Berkshire hogs, a heritage breed with a long history in Japanese cuisine, delivering a juicy and flavorful dish every time.



CR CHAIRMAN'S
RESERVE®

Fresh pork, touted as IBP's highest quality program, hand selected for size, marbling, and color resulting in a perfectly tender and juicy eating experience.

ibp
Trusted Excellence®

IBP's commodity pork program is the industry standard for trusted quality. Offering a wide variety of cuts, consistent sizing, and a tight trim specification delivering labor saving in your kitchen.



Beef

To know me is to know my passion for quality protein and great partnerships. We have developed outstanding relationships with some of the greats in the industry. As a valued customer, I encourage you to become familiar with them and their stories. Understanding where your proteins come from and how the companies who sell you those products operate, will only make you a better operator and able to share their history with your staff and your clients. If we have learned anything over the years, customers want to know where their food comes from.



Copper Creek Cattle Company is the answer if you are looking for a top tier certified black angus program. This Midwest, breed specific, angus only, top 2/3rd choice and prime program is processed in IBP's flagship Dakota City plant. Their program offers high quality, excellent workmanship and consistent supply.



Agri Beef is one of those Cinderella stories. The Rebholtz Family and owners have created some of the best protein you can offer your customers. AB Foods created Snake River Farms Wagyu beef as well as Signature, Double R Ranch, and St. Helen's brands. Not only are their programs some of the most restrictive about the cattle they use, but they own and operate their single shift processing plant in Toppenish, Washington. They know that controlling the entire process has allowed them to produce the most sought-after beef in the industry.



NORTHWEST BEEF. BEYOND BELIEF.

The mild climate, open spaces and abundance of natural resources in the Pacific Northwest provide for optimal cattle health and comfort. This, combined with access to a diverse range of feeds, allows us to consistently deliver delicious beef.



GRADING
SCALE

LESS MARBLING

MORE MARBLING



USDA CHOICE

TOP 1/3 USDA CHOICE

USDA PRIME



DOUBLE R RANCH®
Northwest Beef

Get programmed

If you are looking for consistency from one steak to the next, many packers are doing the hard work for you. They have gone to the USDA and created a certified beef program. Developing a certified program is a way in which packers can adjust or tighten the spec for what they put in their box under their label. Certified programs can be based on breed, marbling score, or a variety of other characteristics the processor feels will deliver the highest quality beef. We have seen the choice grade change in recent years so it is now broken up in to top 1/3rd, 2/3rd, and full range of choice. This is important to understand so you can consistently offer your patrons the same quality grade of beef.

MORE MARBLING

Wagyu

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SNAKE RIVER FARMS®

Prime

COPPER CREEK
CATTLE COMPANY

DOUBLE R RANCH
Northwest Beef

Choice TOP 1/3RD ONLY

SIGNATURE
DOUBLE R RANCH
Northwest Beef

Choice TOP 2/3RD ONLY

COPPER CREEK
CATTLE COMPANY

Premium Black Angus

Choice FULL RANGE

DOUBLE R RANCH
Northwest Beef

ibp
Trusted Excellence®

St. Helens
BEEF

LESS MARBLING

K

KAI GOURMET

QUALITY WITHOUT EXCEPTION

Purveyor Of Fine Seafood And Gourmet Products To Discerning Clients



We are committed to providing a high standard of fresh sustainable seafood and specialty foods for chefs and consumers who recognize quality when they taste it.

Sustainability and traceability are an important part of our culinary mission. Because we care about communities and the environment, we source from both local and global producers who share our beliefs and use sustainable fishing and farming methods.

Dive in and discover many of our exciting selections at Jordano's...

glacier 51
TOOTHFISH


Calvisius®
CAVIAR

ŌRA KING™

Need seafood recipes? Visit our Pinterest page for inspiring, species-specific recipes!



www.kaigourmet.com

Custom Cut Program

When you really want consistent quality and excellent workmanship, many times it makes perfect sense to have your protein cut to order. Between the shrinking pool of qualified employees to portion protein, to the additional costs due to waste and labor, ordering exactly what you want looks very attractive. Added to that, when you order items from our JIT program, there is no minimum, so you can buy what you need, when you need it. Jordano's has partnered with Ideal Meats, Kai Gourmet, Commodity Sales, and Anderson Seafoods. With a 10:00 am cut-off time for next day delivery to your door, the way you want it makes all the sense in the world.



Family owned and operated since 1979, has grown from a small operation in Orange, California to a state of the art, full line USDC and HACCP inspected and approved processor. They import from around the world, have an excellent eye for quality, and butchers who work with precise skill.

**COMMODITY
SALES CO.**

Opening their doors in 1978, Commodity Sales is a full line poultry processor in Los Angeles, known for consistency, quality and competitive pricing. Commodity Sales maintains the capacity to custom cut orders of any size. Their well-trained staff of butchers leave nothing for you to do except season and cook.



Processing beef, pork, veal, lamb, and poultry, custom cut to your specifications. Known for some of the finest ground beef and hamburgers in the market, Ideal Meat also has some of the highest skilled butchers around, making your steaks, chops, and delectable portioned proteins you have ever had. Working closely with Ideal Meat has given us a complete offering for our customers COP needs.

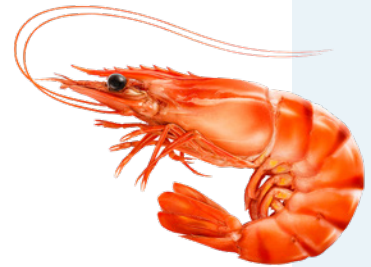


Custom Cut Program



Imported from New Zealand is the best way to describe this high-end seafood supplier. Coming to the USA in 2013, Kai Gourmet already had a following in fine restaurants on the west coast. As they expanded their reach of importing from all over the world, including tapping into some of the great products from the states, Kai Gourmet is now a very well-rounded supplier. You will discover one of the broadest ranges of species, impeccable workmanship, and competitive pricing. Their buyers are very good at sniffing out new products and bringing them to you.

As you can see, our partners for the JIT program have the skills and experience to bring you what you want every day.



COCONUT SHRIMP

All-Natural Coconut
Easy to Prepare & Portion

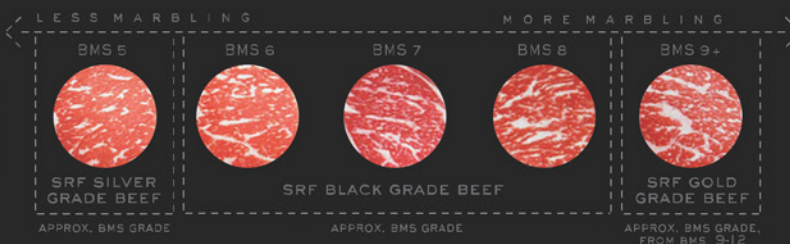


WORLD-RENOWNED AMERICAN WAGYU BEEF

Snake River Farms has over 30 years of knowledge and dedication raising the finest quality American Wagyu Beef in the world. Experience the exceptional marbling and buttery flavor of beef that's well above Prime.



SRF BEEF
GRADING
SCALE



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SNAKE RIVER FARMS®