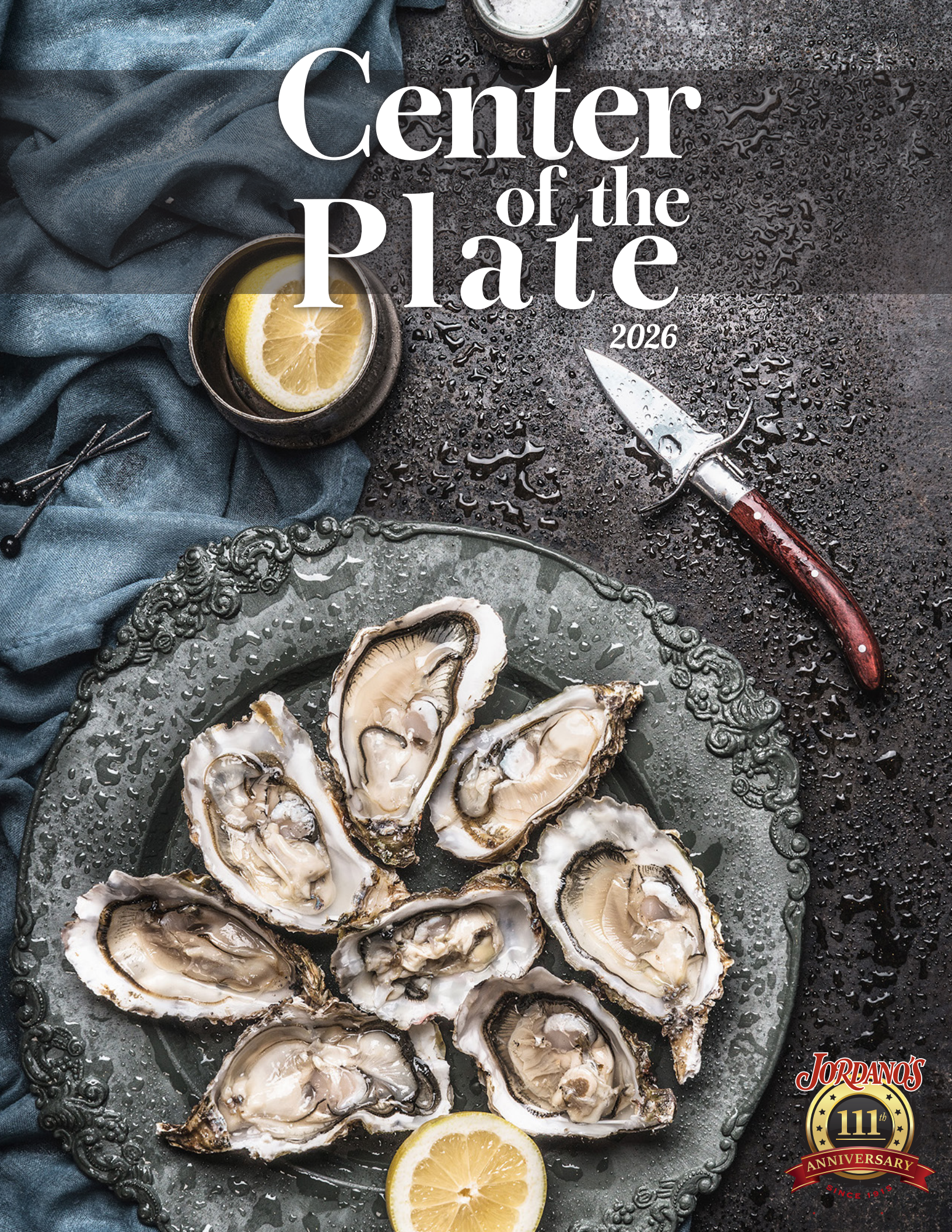
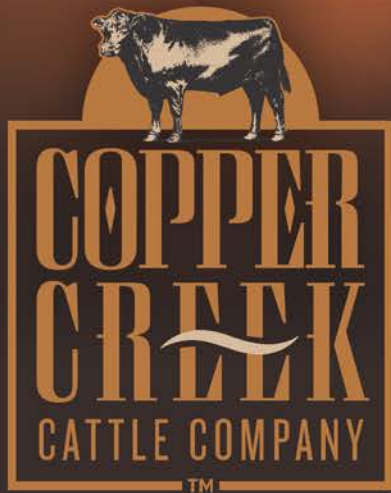


Center of the Plate

2026





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 prices. We know that sounds basic, but it is a big job that we take very seriously. With the vigorous demands of our customers today, we dedicate our full effort to making your business run smoothly. Our fill rate for 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 fuels the fire and hunger to try new things and set out on new trails for success. The real challenge is finding suppliers who bring fresh thinking and meaningful differentiation. Our team's goal is to be first to market with great brands and products that make a difference in our customers' lives.

We appreciate your business, and look forward to supporting you for many years to come.

Larry Fiscalini

Assistant Director of Purchasing & COP Specialist





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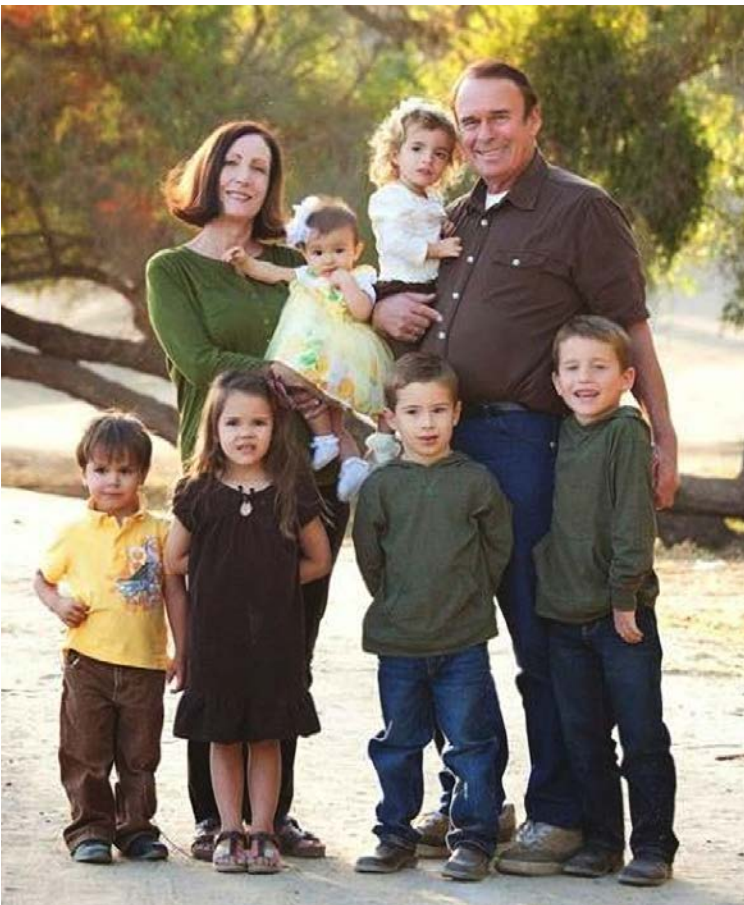
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CUSTOM CUT/JIT

Poultry

Having a wide variety of options is crucial when it comes to poultry. The ability to customize everything from the type of cut to the quantity on a daily basis is extremely valuable. We offer an extensive selection of poultry, from standard items to high-quality organic, free-range, and local products.

Two key principles are at the heart of our approach. First, we prioritize the quality of our products. Second, we value having the right partners.



PITMAN FARMS

Pitman Family Farms is our partner for the highest quality local poultry available in California. They are known for their commitment to staying on the cutting edge with their air-chilled process, and for their forward-thinking approach in partnering with associations such as Global Animal Partnership and the Non-GMO Project. David Pitman and his family are dedicated to producing the highest quality finished product by paying attention to detail throughout the entire lifespan of the poultry. Their birds are raised on a 100% vegetarian diet, in a true pasture-raised free-range program, and they adhere to some of the strictest policies and standards for animal welfare.

Seafood



If you are serious about serving the highest quality seafood in your restaurant, you understand the importance of having reliable partners to supply you in this ever-changing category. With fluctuations in availability, pricing, quality, and seasonality, it is a tall order to stay ahead. At Jordano's, we take pride in our relationships with our fresh suppliers, Kai Gourmet and Santa Barbara Fish Market. They never compromise on consistently delivering exceptional product at competitive pricing. And when it comes to variety, we've got you covered with access to a wide range of options from around the world.

Partnerships are also vital for frozen seafood. Since most seafood is still wild caught, and some have very tight seasons, managing inventories can be challenging. Jordano's commitment to providing products for our customers 365 days a year would be difficult without the strong relationships we have with our suppliers.



So... how much do I need?

To find you how much whole salmon you need to get ten pounds of fillet, you would cover the yield percentage to hundredths ($75\% = .75$) and then divide 10 by that number. So $10 / .75 = 13.33$. You would need about 14 pounds of whole salmon to give you 10 pounds of fillet.

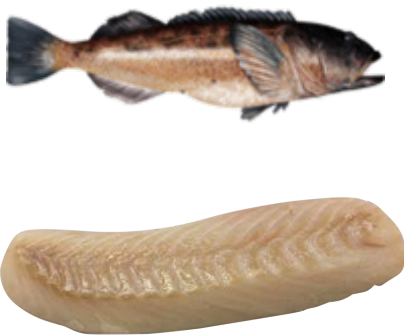
SALMON (HEAD-ON GUTTED) YIELDS 70% SKIN-ON FILLET & SKIN-OFF 64%



SNAPPER (HEAD-ON GUTTED) YIELDS 40% SKIN-OFF FILLET



COD LING (HEAD OFF & GUTTED) YIELDS 60% SKIN-ON FILLET



HALIBUT (HEADED GUTTED) YIELDS 64% SKIN-OFF FILLET



MAHI MAHI (HEAD-OFF GUTTED) YIELDS 65% SKIN-ON FILLET



GOLDEN HARVEST
BY EASTERN FISH CO.

SAIL
PREMIUM QUALITY SEAFOOD

CHEF CRAFTED, HAND BREADED & TRUSTED BY CHEFS

Discover Why American Chefs Choose Golden Harvest & SAIL Breaded Shrimp

TOP SELLING



Pork

A traditional staple on almost every restaurant menu in one form or another, pork is one of the more straightforward protein categories. With fewer sub-primal cuts, you are looking for the quality to best suit the dish. Fortunately, pork quality is currently improving due to better farming practices, feeding, and breeding. 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.



SNAKE RIVER FARMS®

Kurobuta pork is a gourmet delicacy, exclusively from Berkshire hogs, known for its juicy and flavorful taste due to its long history in Japanese cuisine.



With an unwavering commitment to producing the finest quality pork, Seaboard Foods focuses on linking the right people to the process. The industry is ever changing and having this connection allows us to continually innovate. When you manage the process from breeding to processing, you make sure every detail along the way is reviewed, tested and perfected. That is the only way to deliver the highest quality to your table.



Beef

At Jordano's, we are dedicated to delivering high-quality protein and fostering strong partnerships. We have established excellent relationships with industry leaders and encourage you to learn more about them and their stories. Understanding the origins of your proteins and the practices of the companies that provide them will make you a more informed operator, allowing you to share their history with your staff and clients. Over the years, we have learned that consumers are interested in knowing the source of their food.



Premium Black Angus

Copper Creek Cattle Company is the definitive choice for a top-tier certified Black Angus program. Based in the Midwest, this breed-specific program exclusively offers top 2/3rd choice and prime Angus beef, processed in IBP's flagship Dakota City plant. Renowned for high quality, excellent workmanship, and unwavering supply, this program stands as the unrivaled option for those seeking the best.

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SNAKE RIVER FARMS®

Agri Beef stands as a true Cinderella story. The Rebholtz Family, as proud owners, have masterfully crafted some of the most exceptional beef products available. Under the umbrella of AB Foods, they have introduced the renowned Snake River Farms Wagyu beef, along with the esteemed Signature, Double R Ranch, and St. Helen's brands. Their stringent cattle selection process and ownership of a processing plant in Toppenish, Washington, demonstrate their unwavering commitment to producing the most coveted 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

For those seeking consistent quality in their steaks, packers have taken proactive steps to simplify the process. They have established certified beef programs through the USDA, allowing them to set specific standards for the beef they package under their label. These standards can be based on factors like breed, marbling score, or other characteristics that are believed to result in high-quality beef. In recent years, the choice grade has been divided into top 1/3rd, 2/3rd, and the full range of choice. Understanding this division is crucial for consistently providing customers with the same quality grade of beef.



MORE MARBLING

Wagu



Prime



Choice TOP 1/3RD ONLY



Choice TOP 2/3RD ONLY



Premium Black Angus

LESS MARGLING

Choice FULL RANGE



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

ORA KING™

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



www.kaigourmet.com

Custom Cut Program

Our Custom Cut Program (JIT) offers fresh-to-order proteins with uncompromised consistency and quality. This program is designed for customers who seek the finest proteins cut to order for their center-of-the-plate presentations. With a 10am cut-off time for next day delivery to your door and no minimum, you can buy what you need, when you need it.

Whether it's beef, poultry, pork, lamb, veal or fish, Custom Cuts provides the menu favorites that your patrons demand. Jordano's is proud to offer a wide variety of brands and product options for our customers.



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.

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.



The Santa Barbara Fish Market has been a proud part of the local community for more than 25 years, offering fresh seafood with a personal touch. As a locally owned and operated business, they are dedicated to providing the highest quality products while fostering sustainability through the education of both its staff and customers. With deep roots in the area, it takes pride in serving as the premier direct outlet from local fishermen to the public.

Storing Fish

FRESH FISH

Fresh fish should be placed in a 35-40°F refrigerator in their original leakproof wrapping as soon as possible after purchase. Even a few hours at room temperature can start the growth of bacteria. Storage should be no longer than a day or two before cooking. Freshly-caught fish should be cleaned and put in a cooler of ice as soon as possible after the catch. Keep fish away from standing water but on or near ice if possible.

FRESH & FROZEN SHELLFISH

Fresh shellfish should be stored at approximately 40°F. It is wise to eat fresh shellfish the day you buy them. Frozen shellfish cannot be treated the same as frozen fish.

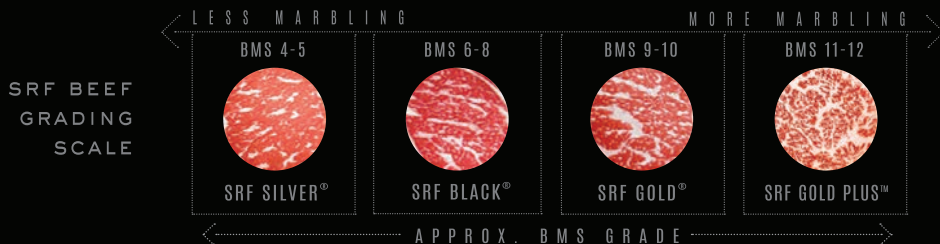


Award Winning Shrimp



WORLD-RENOWNED AMERICAN WAGYU BEEF

Snake River Farms has over 35 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.



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SNAKE RIVER FARMS®