

Anyone who has stepped foot inside an authentic delicatessen knows they are about history, tradition, uncompromising dedication and, of course, meat.

Sy Ginsberg grew up with pickle juice and spicy mustard practically coursing through his veins. He started working in a deli at age fifteen cleaning out pickle barrels. Sy worked his way up to running two very successful delicatessens in Detroit before founding United Meat & Deli in 1981—now Sy Ginsberg's Meat & Deli.

Sy wanted his customers to have an authentic deli experience. He wanted to bring every nuance and every flavor to their collective palate. He spent eight months perfecting his corned beef recipe and the rest, as they say, is history.

The brand has gained popularity throughout the Midwest and across North America, but at its core, it strives to create products that honor the tradition of the storefront delicatessen. Sy Ginsberg's Meat & Deli is **Deli Done Right!** 

## **TURKEY**

ltem	Description	Piece	Case
1935	Frozen Turkey Breast, Netted, Skinless, 20%	3	15lb Avg
2980	Cooked Turkey Breast, Skinless	2-3	12lb Avg
2981	Cooked Turkey Breast, Skinless, Raised Without Antibiotics	2-3	12lb Avg
2984	Smoked Turkey Breast, Skinless	2–3	12lb Avg

## TURKEY PASTRAMI

Item	Description	Piece	Case
2950	Smoked Turkey Breast Pastrami	2-3	12lb Avg