



Raw & Cooked Corned Beef



PREMIUM QUALITY SINCE 1981

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!**

RESTAURANT

Item	Description	Piece	Case
1906	Corned Beef Brisket New York Trim, 35%	2	33lb Avg
1914	Corned Beef Brisket 1st Cut, 35%	3-4	32lb Avg
2904	Cooked Corned Beef Brisket 1st Cut	2-3	13lb Avg
2905	Deli Delite Cooked Corned Beef Flat Round, 15%	2	14lb Avg
2906	Cooked Casino Corned Beef Brisket Deli Trim	2-3	24lb Avg
2914	Cooked Corned Beef Brisket HRI	2-3	23lb Avg
2916	Extra Cooked Corned Beef Brisket HRI	3-4	23lb Avg
2990	Cooked Traditional Corned Beef Tongue, Straight	5-7	12lb Avg

SUPERMARKET

Item	Description	Label %	Piece	Case
1904	Corned Beef Brisket 1st Cut, USDA CH	35	10	32lb Avg
1957	Corned Beef Brisket Flat Cut	35	10	32lb Avg

Interested? Contact a Sales Rep:
1(800) 633-1883 • syginsberg.com

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FOOD FOR GENERATIONS

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REV-112425