
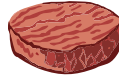






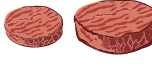








Differentiate Your Menu With The Perfect Patty or Burger

Published in March 2024. All information provided is for comparison purposes. For detailed, up-to-date specifications, refer to product's spec sheet.

TYPE	BRAND	PRODUCT NAME	PROFILE	CODE	SIZE	PACK SIZE	STORAGE	SHAPE	LEAN TO FAT RATIO	COOKING TIPS	SEASONED	BINDER	RECIPE OVERVIEW	
Beef Patties		Tajima Wagyu Patty	Made only with 100% Pure Tajima Wagyu Beef for rich wagyu flavour and supreme tenderness.	10899	6 oz	36 ct	Frozen	 ROUND	65% / 35%	Flat Top			Tajima Wagyu Beef Trim	
		Certified Angus Beef® Chuck Patty	Certified Angus Beef® chuck naturally has a consistent fat content and great Angus beef flavour.	11694	3.5 oz	48 ct	Fresh		81% / 19%	Flat Top or Char Broiler			Certified Angus Beef® Chuck	
				11940	4 oz	48 ct	Fresh							
				12063	4 oz	48 ct	Frozen							
				10424	4.5 oz	48 ct	Fresh							
				11931	5 oz	48 ct	Fresh							
				11161	6 oz	48 ct	Fresh							
		Certified Angus Beef® Smash Chuck Patty	Smash on the flat top to create thin, crispy flavourful edges that enhance the Certified Angus Beef® chuck flavour.	18114	3 oz	48 ct	Fresh	 SMASH	81% / 19%	Flat Top			Certified Angus Beef® Chuck	
				18115	4 oz	48 ct	Fresh							
				18116	5 oz	36 ct	Fresh							
		Chuck Smash Patty	Achieve a pronounced Maillard reaction for an extra caramelized chuck beef flavour by smashing on the flat top.	17886	6 oz	48 ct	Frozen	 ROUND	75% / 25%	Flat Top			Chuck + Trim	
		Chuck Blend Patty	Classic chuck beef blended to achieve a higher fat content for an extra juicy, flavourful patty.	18155	6 oz	48 ct	Fresh		75% / 25%	Flat Top			Chuck + Trim	
		Chuck & Brisket Patty	Brisket's robust beefy flavour is complimented by blending with chuck to achieve a BBQ-inspired pure patty.	18125	4 oz	48 ct	Frozen		80% / 20%	Flat Top or Char Broiler			Chuck + Brisket + Trim	
		Pure Beef Patty	Clean beefy flavour and higher fat content to produce very juicy burger.	17022	6 oz	48 ct	Fresh		77% / 23%	Flat Top			Boneless Beef + Trim	
				18526	6 oz	36 ct	Frozen							
18513				7 oz	80 ct	Fresh								
17020				8 oz	32 ct	Frozen								
Beef Burgers		Certified Angus Beef® Chuck Burger	Amplified Certified Angus Beef® chuck flavour with a simple seasoning of salt and pepper and lightly enhanced moisture retention.	17860	2 oz	96 ct	Frozen	 SLIDER + ROUND	81% / 19%	Flat Top or Char Broiler	☑	☑	Certified Angus Beef® Chuck + Soy + Water + Seasoning	
				14020	6 oz	41 ct	Frozen							
				14018	7 oz	35 ct	Frozen							
		Chopped Beef Burger	Lightly seasoned lean beef thats ground to medium coarseness with enhanced moisture retention.	18215	4 oz	63 ct	Frozen	 ROUND	83% / 17%	Flat Top or Char Broiler	☑	☑	Boneless Beef + Trim + Water + Soy + Salt	
				18209	5 oz	50 ct	Frozen							
		Chopped Prime Burger	Lean beef ground to medium coarseness and blended with our signature prime rib seasoning to boost flavour with enhanced moisture retention.	18230	6 oz	41 ct	Frozen		83% / 17%	Flat Top or Char Broiler	☑	☑	Boneless Beef + Trim + Water + Soy + Seasoning	
				18622	2 oz	72 ct	Frozen							
		Prime Rib Burger	Prime rib beef blend and crave-worthy seasoning containing onion and garlic for an exceptional steak flavour and enhanced moisture retention.	10548	6 oz	40 ct	Frozen		 SLIDER + ROUND	80% / 20%	Flat Top or Char Broiler	☑	☑	Beef Rib + Tim + Water + Low Soy + Seasoning
				17017	5 oz	43 ct	Frozen							
	Salisbury Steak	Oval entree portion that's well seasoned with onion powder, salt and more spices for maximum flavour and enhanced moisture retention.	10552	7 oz	30 ct	Frozen	 OVAL	80% / 20%	Flat Top or Char Broiler	☑	☑	Boneless Beef + Trim + Wheat + Water + Soy + Seasoning		
18174			6 oz	42 ct	Frozen									
Specialty Burgers		Turkey Burger	Ground turkey thigh is complimented with a robust spice blend containing sage, garlic, cumin, red pepper, and dried tomato.	58357	5 oz	21 ct	Frozen	 ROUND	80% / 20%	Flat Top or Char Broiler	☑	☑	Turkey + Soy + Wheat + Seasoning	
		Lamb Burger	Pure, mild-flavoured lamb with a light, simple salt & pepper seasoning	47106	6 oz	42 ct	Frozen		77% / 23%	Flat Top	☑		Lamb + Salt + Pepper	
		Bison Burger	Clean bison flavour thats similar to beef, but has a stronger and leaner taste	18748	6 oz	40 ct	Frozen		80% / 20%	Flat Top	☑	☑	Bison + Water + Soy + Seasoning	
		Plain Veggie	Soy-based harvest burger seasoned with garlic, onion and parsley for a flavourful vegetarian-friendly option	18820	4 oz	39 ct	Frozen		90% / 10%	Flat Top from frozen	☑	☑	Textured Soy Protein + Water + Seasoning	
		Mixed Veggie	Similar to the plain veggie burger, but the grind is mixed with chunky vegetables for a colourful, fresh appearance	18827	4 oz	36 ct	Frozen		90% / 10%	Flat Top from frozen	☑	☑	Textured Soy Protein + Water + Seasoning + Mixed Veggies	

Butcher-Made Patties & Burgers



Intercity Packers Meat & Seafood has built a reputation for custom grinding high quality protein products for Canadian food service, retail and healthcare establishments for over 50 years. By taking advantage of improved consistency, yields, and labour costs, partnering with a burger producer will exceed your expectations and maximize your operation's profitability.



BUTCHER-MADE BURGERS MAKE YOUR MENU BETTER.

There's no shortage of demand for juicy, delicious burgers and no matter how you dress it up, a great burger starts with quality grinds. We've mastered a consistent approach to grinding premium quality protein to form patties that look, feel, and taste like they're hand-made.

PRODUCT HIGHLIGHTS

- Gently portioned for hand-formed appearance
- Medium to coarse grind for a steak-like texture
- Consistent portion size, flavour and texture
- Labour savings compared to making in-house
- Sub-primal grinds available for premium menu opportunities

Available through Intercity Packers Meat & Seafood.

IntercityPackers.ca

Yes, we do!

The Best Brands in Burgers

Intercity Packers Meat & Seafood develops patties and burgers for the most trusted brands amongst top chefs operating at single and multi-unit restaurants.



Sourced directly from Australia, Tajima Wagyu is the most famous of all Wagyu bloodlines, known for excellent quality meat with superior marbling. Tajima cattle are raised without antibiotics or hormones, and managed with strict quality assurance protocols. To compliment the Tajima Wagyu sub-primal program, the 100% pure Tajima Wagyu patty was developed. The fat content and flavourful meat makes the wagyu patty melt-in-your-mouth with supreme tenderness.



It's certified for a reason: there's nothing else quite like it. Consumers will recognize the *Certified Angus Beef*® logo on your menu for consistent, high quality beef burgers. The Canadian farmers and ranchers behind the *Certified Angus Beef*® brand are dedicated to delivering the very best Angus beef. *Certified Angus Beef*® patties and burgers are 100% made with beef that meets their 10 rigorous specifications for unrivaled flavour and juiciness.



Intercity Custom Meats follows founding values of relentless consistency and upholding the strictest food safety standards. Our master butchers specialize in producing value-added products to exact specifications, improving your labour costs, yields and shrinkage. Intercity Custom Meats' butcher-made burger and patty program includes top quality beef, lamb, bison and turkey options to satisfy every menu need.

Busting The Myth Between Patties And Burgers

Often these terms are used interchangeably, but the Canadian Food Inspection Agency (CFIA) defines patties and burgers differently, and so does Intercity Packers as a result.

PATTIES

Patties are made with a pure meat source, meaning they only contain one ingredient: beef, lamb, bison or turkey. Some consumers value the simple ingredient deck that patties offer, but patties are more susceptible to shrinkage.

BURGERS

Burgers contain extra ingredients to increase flavour and moisture retention, including seasonings (such as salt and pepper) or binding ingredients (such as breadcrumbs, water, soy, egg), in addition to the meat source.



The Secret To Lean-to-Fat Ratio

As the name implies, the lean-to-fat ratio defines how much lean protein vs. fat is contained in the recipe. Opting for a patty that's too lean could dry out over time, whereas a patty that is too fat could cause flare ups. Finding the right lean-to-fat ratio depends on: your operation's cooking method, required heat holding time limit, flavour preferences and the menu application.



EXTRA LEAN

< 10% fat content



LEAN

11-17% fat content



MEDIUM

18-23% fat content



REGULAR

24-30% fat content



HIGH

> 30% fat content



Sub-Primal Grinds For Premium Flare

Building a reputation for the freshest, juiciest, and most crave-worthy beef patties starts with using the right cuts of beef. Intercity Packers offers premium patties made with specific cuts of beef, such as:

CHUCK

Chuck is a classic for patties because it naturally has a well-balanced lean-to-fat ratio (81/19 is very common), which makes chuck patties flavourful and juicy. Chuck offers great beefy flavour as well, but won't end up too greasy.

BRISKET

Thanks to the high concentration of oleic acid, brisket has a well-earned reputation for exceptional flavour that translates well through the grinding process. Brisket is typically leaner than Chuck, which makes it a great choice for blending.

PRIME RIB

The rib is praised for exceptional flavour and tenderness when roasted whole for prime rib and grilled as portioned ribeye steaks. The superior flavour and marbling makes for a crave-worthy, premium burger.

If a specific source grind is not mentioned in the product description, then that means the grind is made with a blend of trimmings from portioning roasts and steaks.

Cooking Equipment Can Make All The Difference

When you think about cooking burgers at your operation, typically one of two pieces of cooking equipment are available: a griddle or grill. Both pieces of equipment are ideal for quick, high heat cooking and can enrich the burger with complex flavours, however there are some key differences in the results to consider when determining what product is right for your menu:



Griddle (Flat Top) - The flat cooking surface encourages an even sear to create a pronounced Maillard reaction between the natural amino acids and carbohydrates. In other words, this reaction is what contributes to a crave-worthy, caramelized flavour. The appearance of the cooked burger will have an even, seared crust.

This piece of cooking equipment is complimentary to all burger and patty styles.



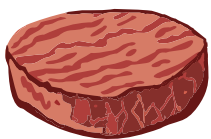
Grill (Char Broiler) - The open grates exposes the burger directly to flames, which contributes to a traditional “grilled” smokey flavour. The cooked burger will have grill marks when flipped carefully.

If your operation only has a grill available, please keep this in mind:

- Patties with high fat or no binder can cause flare-ups because of the moisture released during the cooking process
- Smash-style burgers need a flat cooking surface to achieve the “smashing” effect.

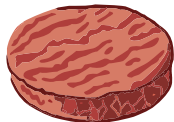
Shaping Burgers For Menu Success

Most conventional meat processors use a high-pressure form to create their patties, which can damage the tender meat fibers and yields a uniform look that looks manufactured. Intercity Packers’ state-of-the-art equipment can use a gentle, low-pressure to form the patties, which yields an appearance and texture as if it was handmade. Meat fibres aren’t crushed and destroyed, and instead the fresh patties are tender, fluffy, and light.



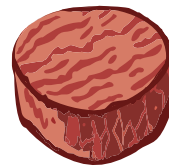
ROUND SHAPE

Available Sizes:
3 - 8 oz



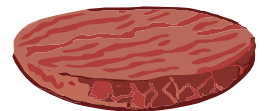
SLIDER SHAPE

Available Sizes:
2 oz



SMASH-STYLE SHAPE

Available Sizes:
3 - 6 oz



OVAL SHAPE

Available Sizes:
5 - 7 oz