

Our Award-Winning Dry Aged Meat Program

BUCKHEAD
Meat & Seafood | a Sysco company



An extensive study was conducted at the University of Idaho to unlock the “secret” behind Buckhead’s mouth-watering dry age program. What was discovered is a remarkable level of a mold species entitled “*Debaryomyces Udenii*”, a close cousin to a yeast used in fermentation, beer production, and cheese aging. “This is probably why your dry aged beef product has such unique flavor” says the University’s Dr. Phil Bass. No other dry age program had even similar levels of this yeast and that is one reason why Buckhead’s dry age program was rated #1.

Let us prepare your own custom dry age program; you choose the cut, you choose the age, you choose the schedule.



CAB® Export Rib

- Bone In Ribeye Steaks
- Bone in Ribeye Frenched Steaks

CAB® Ribeye Boneless

- CAB Ribeye Boneless Steaks

USDA Prime Export Rib

- Bone In Ribeye Steaks
- Bone in Ribeye Frenched Steaks

CAB® Striploin Boneless 0x1

- CAB Strip Steak Boneless C/C

USDA Prime Striploins Boneless 0x1

- Prime Strip Boneless C/C Steaks

USDA Prime Bone-In Striploins

- Prime Strip Bone in C/C Steaks

Duroc Pork Frozen

- Pork Porterhouse 14oz
- Pork Rib Chop Frenched 10oz
- Pork Rib Chop Bone-In C/C 16oz

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Dry Aged Meat Program Frequently Asked Questions

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What does “dry age” mean?

Dry aging is a time-honored technique in which unwrapped cuts of meat are stored in a specially constructed room where all aspects of the environment are strictly regulated, specifically temperature, humidity, air circulation and bacteria levels.

How long is the process?

Meat can be aged for as long as 42 days. To maximize flavor, shelf life, and final product yields, all Buckhead’s meat products are aged for a minimum of 21 days.

Why are dry age meat products more expensive?

Dry age meat is more expensive because of the special storage requirements, the additional production requirements, and the lower yield coming from the final product. The process requires a specially constructed room that must be monitored 24 hours a day, 7 days a week. Boning and trimming each piece of meat is time consuming and labor intensive. During the drying process, each piece of meat loses between 15%-20% of its original weight. Combining this loss with the additional yield loss from bone-in, fat-covered primals dramatically affects final production yields.

What happens during the dry age process?

By carefully controlling the environment, natural enzymes “break down” the meat, without it spoiling. The cell structure in the meat starts to break down and the meat becomes more tender. The flavor of the meat also matures, becoming richer and more intense. One of the keys to the dry age process is controlling the naturally occurring bacteria levels on the surface of the meat. At Buckhead, we use an “ozonator” to produce ozone. The addition of ozone into the dry age room kills the surface bacteria on the meat. Another key to the process is the humidity level in the dry age room. The humidity must be maintained between 70% and 75%. This low level of humidity “dries” the outside of the meat and reduces the level of moisture in the meat. A piece of meat can lose between 15%-20% of its original weight during the dry aging process.

When can I order the product?

Anytime! We keep a stocked supply of certain cuts in rotation throughout the year. Product is cut to order every day for that delivery. Let us create a customized dry age program for you—you choose the cut of meat, you choose the time of aging, you choose the schedule of drying. Talk to your friendly, Buckhead Sales Consultant for more details.

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