

Metropolitan's Award Winning Dry Age Meat Program*

***We've Got the Science to Prove It**



An extensive study was conducted at the University of Idaho to unlock the "secret" behind Metropolitan'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 Metropolitan's dry age program was rated #1.



Here is a list of stocked dry age meats. 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





FACTS about Metro's Award Winning Dry Aged Meat Program

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 meat aged?

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

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 Metropolitan, we use an "ozone-ator" 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.

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 lose 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.

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 you friendly Metropolitan Sales Representative for more details.



BUCKHEAD MEAT™
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