



**Fresh Ground Daily Instore**  
Never ground totally or partially  
“somewhere else” & packaged instore.

**Ground directly from whole roasts,**  
hand trimmed of excess fat to provide  
the best flavored ground beef possible.

**Stauffers Ground Beef consists of four blends, each from specific cuts that provide their own characteristics.**



*The Gourmet Cut*

## Ground Prime Rib

- When you are looking for nothing but the best. Try our Prime Rib Burgers.
- Ground from nothing but the prime rib.
- Also available as ground prime rib, take it home and make your own burgers or try it in different recipes.
- The flavor is what counts in ground prime rib, although it will be approximately 80% lean.



*The Lean Cut*

## Ground Sirloin

- A nutritionally lean, flavorful cut.
- Ground from the same piece as your sirloin steaks are cut from, hand trimmed of excess fat.
- This is excellent for meatballs and homemade burgers.
- Ground Sirloin will be approximately 90 – 92% lean.



*The Flavorful Cut*

## Ground Chuck

- The most flavorful cut for ground beef.
- Ground from hand trimmed chuck and shoulder roasts.
- Like ground round very versatile, can be used in most any ground beef recipe.
- Approximately 82% lean, and although it does contain slightly more fat than round, it is a bit more costly to produce.



*The Value Cut*

## Ground Round

- When you are looking for a good value.
- Ground from hand trimmed round roasts.
- Versatile, excellent for meatloaf and many other recipes using ground beef.
- Approximately 85 % lean although it is not tested for lean content.

