

DEBRAGGA / *New York's Butcher*[®]



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DEBRAGGA

New York's Butcher[®]

Product list

New York's Butcher[®]
to Generations of Legendary Chefs

DEBRAGGA / *New York's Butcher*[®]

Excellent products, quality selection, best service.

For almost a century, and 50 of those years in New York's famed meat market, DeBragga has offered the finest selection of meats, especially dry aged and hand-cut beef, to New York's best restaurants. Today, DeBragga is headquartered in new facilities in New Jersey, and focuses its efforts on sourcing the finest available naturally raised animals we can find, many of which are heritage breeds, that offer you intensely flavorful meats with real character, real taste. We offer you Certified Angus Beef, as well as Wagyu beef, the Japanese breed made famous in Kobe, and now produced around the world.

All of our meat and poultry suppliers are dedicated artists, just like you. Their stories are yours to share, a great way to strengthen your customer relationships. Be sure to ask your own DeBragga service representative about our farmers.

Our promise to provide you with excellent service means that orders are cut daily, to your specifications. Because of our location, we can deliver to you when you need it, even at the last minute throughout the New York metro area. Our experienced sales staff is able to consult with you on every detail, from how much age your beef selection should have, to the style and cut of meats and poultry you should use. Our list of satisfied customers includes many of America's top rated chefs, along with those from the best resorts in the Caribbean and overseas. We look forward to working with you.

DELIVERY SCHEDULES

	MON	TUES	WED	THURS	FRI	SAT
MANHATTAN	X	X	X	X	X	X
BROOKLYN	X	X	X	X	X	X
WESTCHESTER	X	X	X	X	X	
CONNECTICUT	X	X	X	X	X	
NEW JERSEY	X	X	X	X	X	X*

ORDERS FOR SATURDAY DELIVERY MUST BE IN BEFORE 4 PM FRIDAY

* Jersey City and Hoboken only

FEDEX/AIRLINES/TRUCKS

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
FEDEX NEXT DAY **	X	X	X	X	
FEDEX GRD	X	X	X		
FEDEX SAT***					X***
AIRLINES	X	X	X		
TRUCKS LTL	X	X	X	X	X

** Cost of insulated container, blue ice and shipping additional

*** Additional Saturday delivery charges apply

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Dry Aged Beef

Great dry aged beef is one of DeBragga and Spitler's trademarks. While all our beef is aged, dry aged beef has a distinctive, nutty, concentrated BEEF flavor. As the beef matures in our dry aging rooms, moisture is drawn from the meat, concentrating flavor while enzymes tenderize the meat naturally. At any given time, we will have as many as three thousand Niman Ranch[®], Certified Angus Beef[®], Prime and Wagyu bone-in ribs, strips and short loins on the shelves. Please call to arrange a tour, or better yet, buy some and enjoy!



When we put a piece of beef on the shelf to age, it is carefully tagged with the date of slaughter, weight, packer and quality grade, and the day we put it on the shelf to dry. Anyone can make it look old in a few days. It can only taste great when it has aged for several weeks! When we say 28, 35 days, or more, we deliver exactly what you expect!



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DEBRAGGA / *New York's Butcher*[®]

Prime Beef

Certified Angus Beef[®] brand Prime is the most consistently pleasing U.S. beef available. In fact, less than 1 percent of beef is good enough to meet our stringent qualifications. To be branded as *Certified Angus Beef*[™] brand Prime, beef must meet additional specifications not required of regular USDA Prime (see page 9 for a list of specifications).



- **LESS THAN 1.5% OF ALL BEEF EARNS THE *Certified Angus Beef*[®] PRIME LABEL**
- **FINE MARBLING - NO “LIGHTNING BOLTS”**
- **MUST PASS TEN MORE QUALITY STANDARDS THAN USDA PRIME**

CODE	ITEM	WEIGHT/PACK
	DRY AGED	
DBFCPST100	C.A.B. STRIP LOIN, 179 USDA PRIME	17-18 LBS
DBFCPRI100	C.A.B BEEF 109 RIB, USDA PRIME	23- LBS UP
DBFCPSL200	C.A.B SHORT LOIN, USDA PRIME	22-25 LBS
	WET AGED	
FBFCPST300	C.A.B. STRIP LOIN 1X1 USDA PRIME	12-15 LBS
FBFCPFI100	C.A.B. FILET 189A USDA PRIME	5.5LBS AVG 6 PER CS
FBFCARI300	C.A.B. RIBEYE 112A	12-15 LBS
	ALL PRIMALS CUSTOM CUT	

DEBRAGGA / *New York's Butcher*[®]

Niman Ranch Beef, Naturally Raised *Prime and Choice*

Niman Ranch knows that producing great beef involves a complex combination of factors, including breed, feed, care, and age. What makes Niman Ranch beef so special is that they work with small family farmers who pay attention to ALL of the details, consistently producing the finest, best-tasting meats.



Superior feeding and humane care. After more than a year on pasture, Niman Ranch farmers are proud to feed their cattle the finest all-vegetarian feeds, and they are **never ever given antibiotics or hormones**. Their cattle graze on pasture and then are transitioned to a diet of corn, barley, wheat, soy, molasses, and hay. Finishing with carefully selected grains produces beef that is consistently rich, buttery and well balanced. The humane treatment of Niman cattle has earned them the stamp of approval from **the Animal Welfare Institute**.

Superior breeding. Niman Ranch cattle are exclusively selected from the Angus breed. Angus beef is well marbled, tender, consistent, and exceptionally flavorful.

Source verification and traceability. Niman Ranch works closely with its network of ranchers to ensure that their protocols are followed from birth to plate. Random audits are performed at every stage of production. Niman Ranch requires pre-approval of all cattle before sale, in order to control the genetics of the cattle, and the traceability of the program.

CODE	ITEM	WEIGHT/PACK
	DRY AGED	
DBNCARI100	BEEF RIB 109 C.A.B.	15 LB AVG
DBNCAST100	179 BONE IN STRIP LOIN, 2X3", 1/2" TRIM C.A.B.	17 LB AVG
DBNCPSL100	SHORTLOIN PRIME C.A.B. 2x3	23 LB AVG
	WET AGED	
FBNCAST400	BEEF BONELESS STRIP LOIN 0X1, 1/4" TRIM	12.5 LB AVG, 5 PER CS
FBNCARI300	BEEF RIB EYE, LIP ON, 112A, 2X2, 1/4" TRIM	12 LB AVG, 5 PER CS
FBNCATE100	BEEF TENDERLOIN, PEELED, 189A	5 LB AVG, 10 PER CS
FBNCABK100	BEEF BRISKET, NOSE OFF	50 LB CASE
FBNCASR100	BEEF 123 SHORT RIBS – WHOLE & ALL CUTS AVAIL	5 LB EA, 70 LB CS

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Certified Angus Beef

DeBragga and Spitler was chosen as the first licensed Certified Angus Beef (CAB) distributor in America. Our CAB program **consistently guarantees** you the highest quality beef available in the market. Only 8% of USDA Angus cattle qualifies for the CAB program, thanks to rigorous standards (see page 9 for a list). This protocol produces an extremely tender, juicy, ultra flavorful beef your customers will love, and return to order time and again.



- **MUST PASS [10 STRINGENT QUALITY SPECIFICATIONS](#) TO EARN THE SEAL**
- **GOOD MARBLING –TOP ONE THIRD OF CHOICE OR BETTER**
- **INTEGRITY – EACH POUND IS TRACKED FROM BIRTH TO PLATE**

CODE	ITEM	WEIGHT/PACK
CERTIFIED ANGUS BEEF		
DRY AGED		
DBFCAST100	C.A.B. STRIP LOIN, 179	17-18 LBS
DBFCASL100	C.A.B. SHORT LOIN OX1	22-24 LBS
DBFCARI100	C.A.B. BEEF RIB 109	23 LBS AND UP
WET AGED		
FBFCARI200	C.A.B. EXPORT RIB	4 PER CS, 15 LB AVG
FBFCARI300	C.A.B. RIBEYE 112A	6 PER CS, 15 LB AVG
FBFCAST300	C.A.B. STRIP LOIN 1X1	12-15 LBS, 5CS
FBFCAFI100	C.A.B. FILET 189A	70 LB CS, 12 PER CS
FBFCATS100	C.A.B. TOP BUTTS	14 LB AVG, 60 LB CS
FBFCAHA100	C.A.B. HANGER STEAKS	4 PER BAG, 9 LB AVG
FBFCAFL100	FLANK, PEELED C.A.B.	10 LB BAG, 50 LB CS
FBFCASK100	OUTSIDE SKIRTS C.A.B.	6 LB BAG, 30 LB CS

PRIMALS CUSTOM CUT, AS REQUESTED

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Why Certified Angus Beef is DeBragga's Beef



Marbling and maturity

1. Modest or higher marbling – for the taste that ensures customer satisfaction
2. Medium or fine marbling texture – the white "flecks of flavor" in the beef that ensure consistent flavor and juiciness in every bite
3. Only the youngest classification of product qualifies as "A" maturity – for superior color, texture and tenderness

The next three specifications ensure a uniform, consistent steak size:

4. 10- to 16-square-inch ribeye area
5. Less than 1,000-pound hot carcass weight
6. Less than 1-inch fat thickness

And finally, four specifications further ensure the quality appearance and tenderness of the brand:

7. Superior muscling (restricts influence of dairy cattle)
8. Practically free of capillary ruptures (ensures the most visually appealing steak)
9. No dark cutters (ensures the most visually appealing steak)
10. No neck hump exceeding 2 inches (safeguards against cattle with more variability in tenderness)

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DeBragga Grass Fed Beef from the Finger Lakes & Catskill Mountains

DeBragga Grassfed Beef is sourced from English breed cattle (Angus, Hereford, Shorthorn), raised exclusively on the unique, lush pastureland of upstate New York's Finger Lakes and Catskills regions.



The secret to excellent Grassfed Beef is well managed pastures comprised of multiple varieties of forage. This means sufficient proteins, carbohydrates and minerals to raise healthy, robust cattle. The nutrient-dense grasses, combined with excellent husbandry –which allows the cattle to mature naturally, without hormone implants or antibiotics – results in a unique beef eating experience.

We are proud to work with Rosenkrans Farms on the edge of Lake Cayuga in the Finger Lakes, and the I. Squan Farm on the Western slope of the Catskills. These families' commitment to good pasture and genetics has led to numerous blind tasting victories for DeBragga, once again proving that grassfed animals, properly raised and nurtured, are the equal if not better than, grain finished cattle..

All of the feed and forages are sustainably raised by our farmers. The cattle are naturally and humanely raised FREE of antibiotics and hormones!

CODE	ITEM	WEIGHT/PACK
FBFGFTE100	TENDERLOIN, 189A	5-6LBS
FBFGFST100	STRIPLOIN, 180, BNLS	10/12 LBS
DBFGFRI100	DRY AGED BEEF RIB - WHOLE	21-23 LBS
FBFGFSP100	SIRLOIN COMBO (Flap, Flank, Tri-tip, Hanger Skirt)	VARIES
DBFGFST179	BEEF STRIPLOIN #179, BONE-IN, DRY AGED	21-23 LBS
FBFGFSH200	FLAT IRON, BNLS	6/8LBS
FBFGFSR100	SHORT RIBS	24/26 LBS
FBFGFTR100	TOP ROUND, BNLS	16/18 LBS
FBFGFTS100	TOP BUTT	12/14 LBS
FBFGFMP100	HANGER/SKIRT STK MISC PARTS COMBO	20LB AVG
FBFGFGB100	GROUND BEEF	5LB BAG
	HIND OR FOREQUARTER	

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Butcher's Cuts, Custom Work

We specialize custom cutting at *DeBragga and Spitler*. As a result, we are often left with specialty cuts of all grades of beef which we call BUTCHER'S CUTS, better known as the meat that our butchers would like to take home, but we would rather pass them on to discriminating chefs. These cuts present tremendous value.

CODE	ITEM	WEIGHT/PACK
FBFSLST800	BEEF STRIP END STEAKS - cut from strip loins	8 OZ X 5 PCS
FBFSTEW100	BEEF STEW - cut from filet and strips	10LBS BAG
ZBFSLSR100	BEEF SHORT RIB - cut from the first bone, uneven size	4 PER BAG, 2LB AVG
FBFCHFI400	TIPS AND TAIL- cut from filets	3 LB.AVG/5 PKG PER BOX, 4 BOX PER CS

Prices subject to change without notice

Ground Meats

We custom grind a wide variety of grades and grinds to satisfy every burger aficionado. All our meat is custom ground according to USDA-inspected HACCP-certified protocols resulting in a consistent blend that's delicious & safe.



CODE	ITEM	WEIGHT/PACK
FBFCAGR500	DEBRAGGA DRY AGED GROUND BLEND	5LB PK
	BEEF, DEBRAGGA BLEND CAB	5 LB BAG
FBWAMGR205	BEEF, DEBRAGGA BLEND AMERICAN WAGYU	5 LB BAG
FBFGFGB100	DEBRAGGA GRASS FED GROUND BEEF	5 LB BAG
FBFCAGR100	BEEF, CAB- COARSE	5 LB BAG
ZBNCHGR200	BEEF, NIMAN RANCH CHOICE	5 LB BAG
FPNGR200	PORK, NIMAN RANCH	30 LB CASE
FLMGR100	LAMB, ROSEN	10 LB BAG

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Wagyu Beef

We are proud to offer New York's most complete line of Wagyu Beef, also known as "Kobe". In keeping with our philosophy that less is more, all of our Wagyu is "Never- Ever/ Clean" meat, which means that whether it comes from Japan, Australia or Imperial Wagyu from Nebraska, no antibiotics, hormones or animal byproducts are ever used in raising these cattle.

There are four major breeds of Wagyu (wa means Japanese, and gyū means cattle, or simply "Japanese cow"): Japanese Black, Japanese Brown, Japanese Polled, and Japanese Shorthorn. These Japanese breeds produce a luxurious and extremely marbled beef, yet contain a higher percentage of omega-3 and omega-6 fatty acids than typical beef. The Japanese breeds are typically crossbred with Holstein or Angus in order to better adapt to local environments.

MARBLE SCORES



In Japan, grading refers to marbling, color and size. In Australia, animals are graded according to marble score, and in the U.S., animals are graded according to the producers criteria. Japanese and Australian Wagyu grade from a 1 to a 12 marble score. U.S.D.A. Prime would grade 4.0 marble score or better.

Imperial Wagyu from Nebraska grades as follows (marble score range noted in parentheses): Classic (MBS 5-7), Signature (MBS 8-9) & Reserve (MBS 10+). Sher Wagyu grades as Black Label 9+ and Silver Label 7+. Japan is currently prohibited from exporting Wagyu due to an outbreak of foot and mouth disease. We will update you as the situation changes.

The typical American notion of a large steak does not lend itself well to Wagyu beef. The high marble score version of this product, whether from Japan, Australia, or U.S. are best served in appetizer-sized portions. If whole steaks are a must, a smaller portion is advised.

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Sher Ranch Australian Wagyu

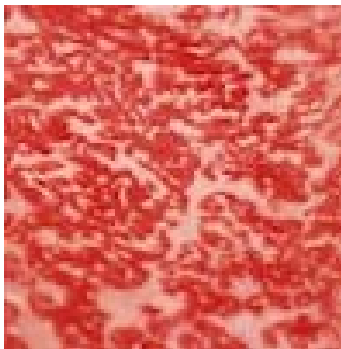
Sher Wagyu is Australia's premium producer of Wagyu beef, all of it naturally raised. Owners Nick & Vicki Sher cross Wagyu bulls with Holstein heifers for extraordinary marbling results which are scored on the Japanese system of 1-12, 12 the highest. Most Sher Australian Wagyu goes to Asia; DeBragga is the only importer of this product to the United States!

All of Nick Sher's calves are reared on natural pastures. At 16-20 months, they are moved to feedlots where they are fed 400 days or more on a natural diet of grass and grain (primarily barley), but interestingly, no corn. This ensures that Sher ranch can manage and identify the branded Wagyu beef from ranch to plate. Quality, traceability, a great product guaranteed.

CODE	ITEM	WEIGHT
FRESH AUSTRALIAN WAGYU		
FBWAUST430	STRIP MBS 10-11	8-9 LBS
FBWAURI430	RIBEYE MBS 10-11	8-9 LBS
FBWAUST420	STRIP MBS 8-9	8-9 LBS
FBWAUST410	STRIP MBS 6-7	8-9 LBS
FBWAURI420	RIBEYE MBS 8-9	7-9 LBS
FBWAURI410	RIBEYE MBS 6-7	7-9 LBS
FBWAUTE120	TENDERLOIN MBS 8-9	5 LBS UP
FBWAUTE110	TENDERLOIN MBS 6-7	5 LBS UP
FBWAURI300	EXPORT RIB BONE-IN MBS 6-7	17-19 LBS

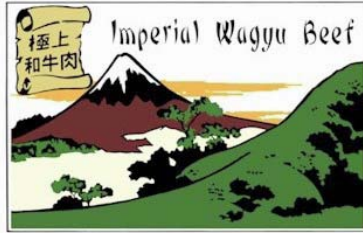
Prices subject to change without notice

Marble Score



Marbling content of Sher Wagyu Beef is expertly graded to international standards by independent Japanese assessors on the rib eye muscle of each carcass, using a 1 – 12 scoring system known as the AUSMEAT Grading System.

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IWB American Wagyu

Imperial Wagyu Beef is a group of America's finest Wagyu /Kobe style producers. They promote a cross breed of Wagyu and Angus. The result is the intense marbling so desired in Wagyu/ Kobe with a full beef flavor so important to American lovers of great beef. In a word, this is the finest beef in the world for those who want pronounced beef flavor and rich marbling. Their breeding and calving operations are regionally located throughout the United States. When the calves reach about 12 months they are transferred to Imperial's feedlots in Iowa and Nebraska where they are fed a special diet for over 400 days.

Initially graded by the USDA officials (Always scoring well above Prime) the Imperial Wagyu folks then grade the carcasses again according to the Japanese standards for marbling content and consistency. Strict grading against the toughest standards in the world result in a quality of Wagyu / Kobe unequaled by other American producers.

CODE	ITEM	WEIGHT/PACK
IMPERIAL WAGYU BEEF		
DBWAMRI130	BEEF RIB 107 RESERV DRY AGED	25-27 LB
DBWAMST130	BEEF STRIP LOIN 179 DRY AGED	18-20 LB AVG
FBWAMST330	1X1 STRIP RESERVE MBS10+	15 LB AVG
FBWAMST320	1X1 STRIP SIGNATURE MBS 8-9	15 LBAVG
FBWAMST310	1X1 STRIP CLASSIC MBS 6-7	15 LB AVG
FBWAMRI330	RIBEYE RESERVE MBS 10+	15 LB AVG
FBWAMRI320	RIBEYE SIGNATURE MBS 8-9	15 LB AVG
FBWAMRI310	RIBEYE CLASSIC MBS 6-7	15 LB AVG
FBWAMTI110	TENDER RESERVE MBS 10+	5 LB & UP
FBWAMFI120	TENDER SIGNATURE MBS 8-9	5 LB & UP
FBWAMFI110	TENDER CLASSIC MBS 6-7	5 LB & UP
FBWAMTS200	BEEF TOP SIRLOIN, PEELED	10 AVG, 4/CS
FBWAMBK100	BRISKETS	15 LB AVG
FBWAMSH200	FLAT IRON	5 LB AVG
FBWAMFL100	BEEF FLANK STEAK	2LB/PC,2PC/BG,6BAG/CS
FBWAMSK100	SKIRT	5 LB AVG, 6 CS
FBWAMCO100	COULOTTE	3.5-4LB/CS, 12-15LB/CS
FBWAMZB200	ZABUTON	3-4 LB AVG, 20 LB CS
FBWAMTT100	BEEF TRI-TIP	3-4LB AVG 4/CS
ZBWAMTO100	BEEF TONGUE	25-30LB/CS
ZBWAMHD500	WAGYU HOT DOGS	5-1 5LB PK-2PK/CS
FBWAMGR205	GROUND AM WAGYU D&S-5#	5 LB PACK

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DeBragga's American Wagyu Bresaola

DeBragga's American Wagyu Bresaola, a creation of Salumeria Biellese and DeBragga and Spitler, is made exclusively with Wagyu beef from the Imperial Wagyu Company in Nebraska and Iowa.

The American Wagyu Bresaola is extremely delicate yet full of flavor. A paper thin slice appears as a lattice work of fine fat veins across the deep burgundy texture of the muscle. The flavor is complex and rich.



Breed – Wagyu beef raised in Nebraska and Iowa

Marble score – 9 + on the Japanese scale of 1-12

Muscle – top round

Product Code – PBFS900

Why Bresaola? The air-drying accentuates the true flavor of the meat, as opposed to masking it, as salting or brining would, as in pastrami. DeBragga's American Wagyu Bresaola is salt cured and then air-dried for 6 months, in cooperation with Salumeria Biellese

Typically, bresaola is made with the top round of beef, but from leaner cattle. This collaboration – DeBragga and Salumeria Biellese – is the first time that the intensely marbled muscle of Wagyu beef has been used. While the cost per pound may appear daunting, the fact is that the cost per ounce is very reasonable. Like the Spanish Pata Negra, the classic ham made from acorn fed hogs, the actual per person serving is an ounce or less.

Serving tips: best when sliced very thin and served with a lightly dressed salad. It makes an extraordinary addition to any dry cured meat plate.

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Veal

DeBragga's fresh veal comes from 120 farms throughout Ohio and Pennsylvania. We feature strictly Holstein calves that are raised in group housing with no hormones. Calves are on formula feed with absolutely no grain ever.



The result is milk fed veal that is beautifully pinkish white in color with a delicate texture and mild flavor. Perfect for those classic veal dishes.

CODE	ITEM	WEIGHT/PACK
FRESH PRIMAL CUTS		
FVLL0200	VEAL LOIN – TRIMMED	45 LB AVG
FVLLG100	VEAL LEG	50 LB AVG
FVLRK100	VEAL RACK, FULL OR SIDE	30 LB AVG
FVLBR100	VEAL BREAST	15 LB AVG
FVLSH100	VEAL SHOULDER	23 LB AVG
FRESH RACK AND LOIN CUTS		
FVLRK310	VEAL RACK, 6-RIB	2 SIDES PER BOX, 10 LB
FVLL0300	VEAL LOIN, BONELESS, 0X0	2 PER BOX, 10 LB AVG
FVLPC112	VEAL CHOPS T-BONE	AS ORDERED
FVLTE300	VEAL BUTT TENDER	12-14 OZ EACH
CUSTOM CUTS AS REQUESTED		
FRESH ROUND CUTS		
FVLTR200	VEAL TOP ROUND, CAP OFF	3 PER BOX 15 LB AVG
FVLHP100	VEAL TOP BUTTS, HIPS	6 PER 13 LB CASE
OFFAL AND SPECIAL CUTS		
FVLFL200	VEAL FLANK STEAKS	10 LB BOX
FVLSW100	VEAL STEW	10 LB BOX
FVLSB100	VEAL SWEETBREADS	2 LB BAG, 10 LB CASE
FVLLI100	CALF LIVER	2 PER BOX
FROZEN		
FVLGR100	VEAL, GROUND	10 LB BOX
ZVLSK104	VEAL OSSO BUCO	AS ORDERED
FVLSR100	VEAL SHORT RIBS	AS ORDERED
FVLCK100	VEAL CHEEK MEAT	10 LB BOX
ZVLBO100	VEAL MARROW BONES	60 LB CASE

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Niman Ranch Lamb, Naturally Raised

We are pleased to offer a line of, “No Antibiotic, No Hormone, All Natural, Fresh” American Lamb from Niman Ranch. With a growing number of consumers focusing on health concerns and healthy lifestyles, we choose to offer lambs that never receive antibiotics or growth hormones from the time they are born. Any animal requiring therapeutic treatment is treated and then removed from the herd. No antibiotics are ever added to the feed. These animals are much younger than typical commodity lamb, and therefore, much more tender.

Niman sources exclusively from 6 farms, 3 in California and 3 in the Rockies, to offer full traceability and consistent, delicious meat year-round.



CODE	ITEM	WEIGHT/PACK
FLMLO400	LAMB LOIN 1X1, SPLIT, BLOCK READY	2-3 LB AVG 6/CS
FLNLG100	LAMB LEG, WHOLE	7 LB AVG
FLNLG200	LAMB LEG BRT	6.5 LB
FLNSH100	LAMB SHOULDER #207 SQUARE CUT	7 LB AVG
FROZEN		
FLMDR100	DENVER RIBS	1.2 LB AVG 12/CS
FLNLG100	BONE-IN LEG	10 LB AVG, 6/CS
FLNBR	LAMB BREAST	5 LB AVG, 12/CS

Prices subject to change without notice

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Lava Lake Lamb



AVAILABLE JULY – SEPTEMBER ONLY!



Lava Lake Lamb is grass-fed summer lamb raised sustainably and humanely on family ranches in the Northern Rockies of Idaho.

The lamb comes from high mountain pastures and is lean and tender with a delicate flavor of mountain grasses and herbs. Nutritionally rich, Lava Lake Lamb is 100% grass-fed/grass-finished and NEVER given any hormones or antibiotics.

CODE	ITEM DESCRIPTION	WEIGHT/PK
FLLCOMBO3	CARCASS PACK – INCLUDES: SQUARE CUT CHUCK, C/O CAP ON RACK, 1X1 LOIN, SEMI BONELESS LEG, SHANK OFF, FORESHANK, DENVER RIB, HEEL ON HINDSHANKS	46-50LB
FLLFRRK	CAP ON RACK (BLADE OUT)	2.5LB AVG 8/CS
FLLL01X1	1x1 BLOCK READY LOIN	2LB AVG, 10/CS
FLLDR100	DENVER RIBS	1LB AVG, 12/CS
FLLLG104	SEMI BONELESS LEG – SHANK OFF	7LB AVG
FLLCH104	CROSS CUT CHUCK	7 LB AVG
FLLSH100	FORESHANKS/HINDSHANKS	1 LB AVG



Lava Lake Lambs drink their mother's milk all their lives, getting important antibodies for good health and vitality, & making the best tasting meat. They are raised and harvested during the spring and summer season, when they can graze naturally and are only available late June through early Fall.

PH 212.924.1311

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DEBRAGGA / *New York's Butcher*[®]

Lamb: U.S, Australia and New Zealand

Our domestic lamb is raised by a cooperative of 130 families spread across the Rocky Mountains, ensuring a year round supply of delicious, succulent fresh lamb. Our growers accomplish this by “spreading ” the lambing season. Normally, lambs are born in spring. As spring arrives later the further north you go, we have lambs born almost 8 months a year! We feature a variety of excellent breeds of lamb renowned for their meat quality, including Ramboulett, Suffolk, and Hampshire.

The lambs are raised on pasture for 8 months, without hormones or antibiotics, which are only administered if a lamb gets sick. The final 21 days, our lambs are grain finished in Colorado. Hence the term, “Colorado Lamb” or “Rocky Mountain Lamb.” And it is this grain finishing which makes American lamb unique in the lamb world. The grain provides a bit more fat, with a richness of flavor and texture that grass fed alone cannot match.

Our Australian and New Zealand lamb comes from the pristine lands down under. Innovative farming and strict government controls produce delicious, safe, high quality meats for enjoyment in every part of the world. Australia is renowned for superior animal husbandry, grazing sheep in the open on clean, lush pastures and the best supplementary feed. There are numerous oversight agencies in place to ensure product safety and to verify producer, product and production methods. In New Zealand, sheep live openly and are grass fed on rye and clover pastures. They are raised without antibiotics, growth promotants or hormones. Always fresh, never frozen, NZ lambs are also processed according to strict procedures.

CODE	ITEM	WEIGHT/PACK
DOMESTIC - FRESH		
FLMRK101	LAMB RACKS, FRENCHED, GROSS WGT	7 LB AVG.
FLMLO103	LOIN LAMB - BONE AND SEND	9 LB AVG.
FLMLC105	LAMB LOIN CHOPS	AS ORDERED
FLMTR100	LAMB TOP ROUNDS	1.9 LB AVG
FLMLG106	LAMB LEG - AS IS	11 LB AVG
FLMLG107	LAMB LEG, OVEN PREPARED	11 LB
FLMHK100	LAMB SHANKS	10 LB BAG
FLMSH100	LAMB CHUCK	9 LB
FLMST100	LAMB STEW	10 LB
FLAMBA100	LAMB, BABY, CALL AHEAD	AS ORDERED
IMPORTED – FRESH		
FLARK124	LAMB, FRENCHED RACK AUS 24-26 OZ	20 SIDES PER CASE
FLARK126	LAMB, FRENCHED RACK AUS 26-28 OZ	20 SIDES PER CASE
FLARK128	LAMB, FRENCHED RACK-AUS 28 OZ +UP	20 SIDES PER CASE
FLATL100	LAMB, AUSTRALIAN BONELESS LOIN	12 PER PACK, 2.5 LB PKG
FLALO100	LAMB, AUSTRALIAN TENDERLOINS	2 PER PACK, 2.5 LB AVG
FLATL100	LAMB, AUSTRALIAN TOP SIRLOIN	6 PER PACK



Fresh Cervena Venison from New Zealand

A Champagne appellation immediately communicates the image of quality sparkling wine from the Northwest region of France. Now there is an appellation for premium farmed venison from New Zealand: Cervena. Cervena is distinguished from all other venison by the trademarked assurance that the meat has been naturally produced, and processed in accredited plants, according to a system of high quality standards.

DeBragga flies our product in FRESH regularly, ensuring superior eating quality over product brought in by boat, frozen.

The Cervena name reaches back to historical origins to give new meaning to a cherished heritage. It comes from a combination of the Latin, *Cervidae*, meaning deer, and *venison* (which originally meant "hunting" in Latin, but over time has come to mean deer meat in general.) For centuries, venison was known as a delicacy for kings, and a seasonal menu item. But pioneering New Zealanders have made a serious and long-term commitment to redefining venison as a tasty and healthy farmed meat available year-round.

In order to qualify for the Cervena appellation, animals must be three years or under in age, and be raised in the most natural ways—free range on farms from 200 to over 2,000 acres in size, fed grass with natural supplements such as hay, and given no hormones or steroids.

FGVNFR100	VENISON 8 RIB FRENCHED RACK	2.5 LB AVG, 4/CS
FGVNLO100	VENISON STRIPLOIN, BONELESS	3.5 LB AVG, 6/CS
FGVNTE100	VENISON TENDERLOIN	1.7 LB AVG/PK, 6/CS
FGVNLO200	VENISON SHORTLOIN, DENUDED	1.5-2 LB AVG, 6/PK
FGVNSA100	VENISON SADDLE BONE IN	17.5 LB AVG, 3/CS
FGVNDL100	VENISON DENVER LEG	9 LB AVG, 1/PK
FGVNOB100	VENISON OSSO BUCO 3" CUT	4 PCS/PK, 4PK/CS

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Niman Ranch Pork, Naturally Raised

Our hogs are raised on our 750 family farms in the Midwest on open pasture and deeply bedded pens without the use of antibiotics or other artificial growth promotants. This is the old-fashioned way to raise hogs, which produces great eating pork, is humane to the animals, and is kind to the farmers and the earth. We are proud to say that we only offer hogs raised this way, as the vast majority of pork today, 99%, is raised in confined housing which has resulted in “lean” pork with no flavor and interim environmental pollution in rural communities.



Superior heritage breeds. Niman hogs are selected from Duroc, Berkshire, and Chester White, heritage breeds with the genetics to produce the finest tasting pork.

Superior feeding and humane care. Niman Ranch is proud that their hogs are given the finest vegetarian feed and are never, ever given antibiotics or growth hormones. They are free to roam, root and run, in accordance with their natural instincts, and thrive in the fresh air. Because these hogs live in the rugged outdoors they develop extremely thick back fat, further enhancing flavor, tenderness and marbling. Our hogs husbandry has the approval of the Animal Welfare Institute.

Time honored tradition of sustainable farming. Niman Ranch is proud to work with the largest network of over 700 family-owned farms raising natural pork in the United States today. These farmers are committed to sustaining the land and water, and we are committed to buying hogs from this network, to ensure that these families can carry on their tradition of family farming for generations to come.

CODE	ITEM	WEIGHT/PACK
FPNRK100	10-RIB RACK	CHOP READY
FPNLO300	LOIN, BONELESS, CENTER CUT	6.5LB AVG, 5 PER CS
FPNTE100	TENDERLOIN	1 LB AVG, 10 PER BOX
FPNBU100	BUTT, BONE-IN	9 LB AVG
FPNBU200	BUTT, BONELESS	6.5 LB AVG, 8 PER CS
FPNSR200	SPARERIB, ST. LOUIS-STYLE	30 LB CS
FPNBB100	BABY BACK RIBS	22 LB CS
FPNBE200	BELLIES, SKINLESS	60 LB CS
FPNBE100	BELLIES, BONE-IN, SKIN-ON	60 LB CS
FPNSK500	SHANKS, SKINLESS	60 LB CS
ZPNHD100	PORK HEADS	14LB/1 PER CS
FPNFB100	FAT BACK	
FPNLG100	LEG, SKIN-ON	18 LB AVG
FPNWH100	MIDDLES, SPLIT	50-55 LBS AVG

DEBRAGGA / *New York's Butcher*[®]

Ibérico de Bellota



Ibérico pigs Feasting on acorns in the 'dehesa'.



Ibérico de bellota fresh pork is now available in the US. Produced from Ibérico pigs, the famous black pigs indigenous to the Iberian Peninsula that gives them their name, the Ibérico is a descendant of the wild boar that once inhabited the Mediterranean forests. They are the last free ranging and grazing pigs in Europe. Ibérico de Bellota is also known as Pata Negra, or Black Hoof pig.

Because of the Ibérico pig's acorn and natural diet and its unique ability to process and store fat, Ibérico de Bellota pork contains over 70% mono-unsaturated fat — making it high in “good cholesterol.” During the fattening season, Ibérico pigs feast almost exclusively on fallen acorns (known as bellota) and wild herbs. This entirely natural diet and the exclusive ability of the Ibérico pig to store large fatty deposits, which filter throughout the muscle mass liberally marbling the meat in appearance, give it the incomparable tenderness, taste, and texture that make Ibérico de Bellota the best pork in its class.



The arrival of the famed Ibérico ham and pork products concludes a ten year effort by the Fermín Company to obtain USDA approval for export to the USA. The Martín family has been raising Ibérico pigs to produce the highest quality pork products. Fermín is the leader in Ibérico de Bellota husbandry and production and is the first firm to obtain USDA approval for export to the US.

CODE	ITEM	AVERAGE SIZE
ZPILO100	BONE IN PORK LOIN #1	11 LB AVG
ZPILO200	BONELESS PORK LOIN #2	11 LB AVG
ZPITE100	SOLOMILLO (TENDERLOIN)	.65 LB AVG
ZPPIPANC	TOCINO DE CUELLO	7 LB AVG
ZPILO300	PRESA DE PALETA	.65 LB AVG
ZPILO300	PLUMA FEATHER	.65 LB AVG
ZPISK100	SECRETO CRUCETO	.65 LB AVG
ZPIFB100	FAT BACK	8 LB AVG

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Mangalitsa Pork, Produced by Eden Valley Farms

The Mangalitsa is the world's fattest pig breed in production. It is an extreme lard-type breed which produces a high-quality, light and sweet monounsaturated fat. This fat thoroughly packs and marbles the rich, juicy, dark meat making it commonly known as the Wagyu of the pork world. The meat is very high in flavor, monounsaturated fats and antioxidants. The abundance of fat also improves the shelf life and helps it to cure well. The pork's fat melts pleasantly on the tongue and is considered a delicacy. We now offer the rendered fat for pastry making, considered the finest in the world.

Sows are free to roam inside and outside. Mangalitsa pigs are raised primarily on hay and acorns but are finished on grains such as barley, rye and wheat. Mangalitsas are grown slowly to enhance the flavor of the meat and are slaughtered around 10 months of age.



CODE	ITEM	WEIGHT/PACK
	FRESH	
FPMLO400	BNLS PORK LOIN	6 LB, 4/CS
FPMNR100	NECK ROLL , 8/CS	4-5 LB AVERAGE,30-40 LB/CS, FRESH!!!
FPMTE100	PORK SHORT TENDERS	8-OZ, 30/CS,15 LB AVG/CS, FRESH!!!
FPMSH200	PORK BUTT BNLS	10-12 LB AVG
FPMBE100	PORK BELLY SKINLESS	8-10 LB AVG
FPMFTHK100	FRONT SHANK,SKIN ON TROTTER OFF	1.5LB-2 PER PKG
ZPMBB100	PORK BABY BACK RIBS	1.7 LB AND DOWN,12PCS/CS
FPMR805	ST LOUIS SPARERIBS	1PC PER PACK
	CURED, SMOKED, PREPARED	
PPMBA200	SLAB BACON	5 LB AVG
PPMHA200	DRY CURED HAM BNLS	15-20 LB AVG
PPMHA500	SCHINKENSPECK HAM	3 LB AVG,BONELESS HAM
PPMHA300	WESTPHALIAN HAM	5 LB AVG,BONELESS HAM
POSPHAPR	OLLI SALUMERIA PROSCIUTTO	10 LB EACH, BNLS
	RENDERED LARD	
ZPMLA100	LARD, FRZN	3.5 LB TUB

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Johnson County Smokehouse Mangalitsa Hams



We are now offering these Curemaster Reserve Mangalitsa hams from Mangalitsa hogs raised in the United States at Heath Putnam Farms in Missouri. These limited number hams are the first Mangalitsa hams to be cured in North America!

The Mangalitsa is the world's fattest pig breed in production. Revered in Austria and Hungary for centuries, the Mangalitsa is an extreme lard-type breed, which means the resulting meat is the darkest and juiciest of all and the fat is considered the finest in the world for curing, cooking and baking. All other pig breeds commonly available in America, including all popular “heritage breeds”, are much leaner, and don’t have the rich, luxurious flavor of the Mangalitsa.

Well cared for, raised without antibiotics, finished exclusively on barley, a Mangalitsa's plentiful fat tastes very clean and light; it is generally more monounsaturated than other pig fat. It melts on the tongue. The fat also encases the rich meat, ensuring the full flavor and rich feel of this special type of pork. The fat and meat should be eaten together to truly enjoy this extraordinary ham.

Available boneless (15-20lb avg)

Bone-in available on request.



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Whole Animals

Locally raised and processed in Pennsylvania and New Jersey, these young animals are available with a days notice, fresh!

Pittinger Farms Berkshire

Lou Tommasso raises pureblood Berkshire hogs in Sussex, NJ. These are as good as Berkshire can get!

FPKWHBERK	WHOLE CARCASS, SPLIT INTO THIRDS (FORE, MIDDLE, HIND)	200-250 LB CARCASS, WITH HEADS
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Cane Creek Farm Ossabaw Hogs

Cane Creek Farm animals are rotated continuously through pastures and woods. They sustainably raise goats, chickens, turkeys, sheep, donkeys and ducks.

FPOCAL50	WHOLE CARCASS, SPLIT INTO THIRDS (FORE, MIDDLE, HIND)	200-250 LB CARCASS, WITH HEADS
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Suckling Pigs

FPKSP100	WHOLE SUCKLING PIG	10-16 LB AVG
FPKSP200	WHOLE SUCKLING PIG	16-20 LB AVG
FPKSP300	WHOLE SUCKLING PIG	21-30 LB AVG
FPKSP400	WHOLE SUCKLING PIG	30 LB AND ABOVE

Baby Goats

FGOAT100	SKINNED BABY GOAT	25 LB AVG
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Baby Lamb

FLAMBA100	SKINNED BABY LAMB	20-25 LB AVG
FLAMBA200	SKINNED BABY LAMB	30-35 LB AVG

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Label Rouge Heritage Breed Chicken, Poussin and Guinea Hen

The Label Rouge program of Joyce Farms in North Carolina is modeled on the great work of a French poultry genetics company that learned how to grow out chickens naturally and without antibiotics. They grow the Redbro Cou Nu (red feathered naked neck) chicken which is regarded as having the best culinary qualities of the Label Rouge program, and which has never been grown in America before. This bird has a distinctive taste, a thin, translucent skin, an elongated breast with few feather follicles, a high keel bone, and long legs. The meat is firm, but not tough. **It tastes like chicken.**



The parent stock for these birds is imported from France to ensure the genetics and closely follows the French program's strict guidelines for growing and processing the birds. In many cases, they exceed their requirements. Birds are grown free ranging, in small houses with MORE space inside than is required by Farm protocols, with access to the outdoors, and follows the same feed regimen of an all-grain diet containing no animal products, medications, growth stimulants, fishmeal, or artificial ingredients.

Birds are grown an average of 77 days before processing, and these birds are not de-beaked. Finished weights average 3.0 pounds. Program guidelines ensure the birds do not become dehydrated while being transported, and are grown less than 64 miles, or two hours, from the processing plant. The birds are air-chilled, not water chilled, resulting in a truer chicken flavor. The birds arrive at DeBragga and Spittler wrapped in paper and packed with care, six to a case.

CODE	ITEM	WEIGHT/PACK
FCLWH300	LABEL ROUGE CHICKEN	3.5 LB AVG, 6 PER CS
FGPHWH200	LABEL ROUGE PHEASANT	6 PER CS
FCLP0100	LABEL ROUGE POUSSIN	12 PER CS
FCHPO205	LABEL ROUGE POUSSIN, SEMI-BONELESS	8 PER CS
FGGH100	LABEL ROUGE GUINEA HEN	6 PER CS

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Amish Chicken and Turkey, Antibiotic-free

DeBragga's Amish Chickens and poultry are raised in the heart of Pennsylvania's Lancaster countryside by a select number of family farms that embrace our vision of clean, sustainable, humane. These birds are treated in a manner that meets and exceeds the guidelines as specified under the Certified Humane Raised and Handled label. Our birds antibiotic free, have access to fresh air and sunshine, and are fed an all-natural, vegetarian diet.

CODE	ITEM	WEIGHT/PACK
AMISH		
FCAWH250	CHICKEN 2.5-3 LB	10 PER CS
FCAWH300	CHICKEN 3-3.5 LB	10 PER CS
FCAWH400	CHICKEN 4-4.5 LB	10 PER CS
FCABR210	CHICKEN, AIRLINE BREAST	10 OZ, 20 LB BOX
FCABR408	BNLS SKINLESS BREAST	8 OZ, 20 LB BOX
FCACU800	BNLS SKIN/ON BREAST	8 OZ, 20 LB BOX
FCABR100	CHICKEN BREAST, FRENCH CUT, B/I ANTIBIOTIC FREE, RIB CAGE ON	20 LB CS
FCATE100	CHICKEN TENDERS,	40 LB CS
FCADR100	CHICKEN DRUMSTICKS	40 LB CS
FCAWI100	CHICKEN WINGS	20 LB CS
FCALG100	CHICKEN LEGS	20 LB BOX
FCATH100	CHICKEN THIGHS BONE IN	20 LB CS
FCATH200	CHICKEN THIGHS, BNLS SKNLS	20 LB CS
FCABO300	CHICKEN NECKS AND BACKS	40 LB BOX
TURKEYS		
ZTUBR108	TURKEY BREAST, RAW FROZEN	AS ORDERED
ZTUWH110	TURKEY, VARIOUS SIZES	AS ORDERED

Prices subject to change without notice

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Normandy and Duclair Ducks, Finger Lakes



In the early 1800s, three family farms set out to improve the common Pekin Duck Breed. They mobilized their passion for farming which was driven by a need to produce the best and to sustain these farms in the middle of a commodity environment. By selectively breeding out all of what they knew to be inferior culinary traits of the existing duck, and continuously refining the breeding process over the years, they were able to arrive at ducks of superior qualities as compared to the commodity ducks on the market. The resulting Normandy and Duclair Ducks are the best of their type.

All the farmer's care and precision has resulted in ducks that have greater meat-to-bone yield, that shrinks less when cooked, whose skin and fat cook more like a chicken's, and of course, ducks that carry exquisite flavor and texture like no other. The ducks are raised in the Finger Lakes region of New York following a two hundred-year old tradition, outdoors in season, on meadows and ponds; these acres have never been chemically treated. All of the ducks feed is natural, no g antibiotics are ever introduced. They are raised for 8 weeks and average 5-6 pounds per bird.

CODE	ITEM	WEIGHT/PACK
FDNOWH005	NORMANDY DUCKS, 5-5.5 LB	6 PER CS
FDDUWH100	DUCLAIR, 3.5 LB AVG	8 PER CS

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Pekin Ducks, Free Range

The Pekin Duck, also known as a *Long Island* duck, comes more often today from some place like Indiana. At DeBragga, however, we purchase all of our Pekin Ducks from the remaining Duck farmers out on the East End of Long Island. The true ducks from Long Island are superior in flavor and skin texture to any other.



CODE	ITEM	WEIGHT/PACK
FDPEWH500	PEKIN DUCKS, WHOLE	5-5.5 LB AVG, 6 PER CS
FDPEWH600	PEKIN DUCKS, WHOLE	6-6.5 LB AVG, 6 PER CS
FDPEBR008	BONELESS BREAST	4/PACK
ZDPELE100	LEGS	18 LB, 32 PER CS
FDUPELI100	LIVERS,	10 LB BOX
FDPEEG012	DUCK EGGS	20 PER FLAT

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Duck Foie Gras, Rougie

From Rougie, the number one moulard duck farm in France, come two remarkable products: whole **deveined** foie gras, and portioned center cut slices of foie gras. Both products are IQF-flash frozen to 0° F in less than one hour, which preserves the liver's membrane in a fresh-like state, and prevents bacterial growth. They are easy to use, of consistently high quality, and enjoy a two-year shelf life from the freeze date. These moulard ducks from Canada enjoy a 100% corn diet.



CODE	DESCRIPTION	WEIGHT/PACK
ROUGIE FRANCE		
ZFGSL100	IQF FOIE GRAS SLICES	20 PER BAG, 2 BAGS PER CS
ZFGDV200	IQF DEVEINED FOIE GRAS	1.1 LB PK, 6 TRAYS PER CS
ZFGFF100	IQF WHOLE FOIE GRAS	1.5 LB AVG
PRODFGT008	FOIE GRAS TORCHON	8.8 OZ EACH
PRODFGTE22	FOIE GRAS TERRINE	2.2 LB EACH

Prices subject to change without notice

Moulard Duck, NY State Foie Gras

Bella Bella Gourmet Foods in the Hudson Valley grows New York's best Moulard Ducks. The best foie gras for sautéing, Bella feeds its ducks a higher percentage of corn, producing a delicious meat flavor. The magret or breast is the best and great for duck steaks. Legs are available fresh or confit'd.



CODE	ITEM	WEIGHT/PACK
NEW YORK STATE		
FFGHV100	NY STATE FOIE GRAS "A"	1.5 LB
FFGHV200	NY STATE FOIE GRAS "B"	1 LB
FFGHV300	NY STATE FOIE GRAS "C"	.75 LB
FDMOBR100	MAGRET	1 LB EACH
FDMOLE100	DUCK LEGS, WHOLE	4 PER PK, 3.5 LB TOTAL
PDMOLE100	DUCK LEG CONFIT	6 PER BAG
PDMOLE200	DUCK LEG CONFIT	1 PER BAG, RETAIL PACK
FDUFT100	DUCK FAT	10 LB PAIL

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Game

Bison/ Buffalo- our bison come from western ranches in the United States and Canada. Pasture raised as nature intended, a great alternative to grass fed beef.

Game birds – Our squabs are from South Carolina, one of only three full time squab farms in the US. Exquisite red meat poultry from young birds that have never flown. Our boneless quail are from South Carolina's Manchester Farms.

Rabbits – From our special farmer in New Paltz, NY, there are none fresher. The rabbit is a special order item.

CODE	ITEM	WEIGHT/PACK
	BISON/BUFFALO	
FGBURI100	BUFFALO RIBEYE BONELESS	10 LB AVG
FGBUST100	BUFFALO STRIPLOIN BONELESS	10 LB AVG
FGBUTE100	BUFFALO TENDERLOIN	4-5 LB AVG
ZGBUGR500	BUFFALO, GROUND	5 LB PACK
	GAME BIRDS	
FGSQWH100	SQUAB	1LB, 24 PER CS
ZGSQBO100	SEMI BONELESS SQUAB-FROZEN	1 LB, 16 PER CS
ZGQUBO100	SEMI BONELESS QUAIL,FROZEN	4 PER TRAY
	RABBIT	
FGRAFR100	WHOLE FRYER, HEAD-OFF, NY STATE	3-3.5 LB

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DeBragga Brands



CODE	ITEM	WEIGHT/PACK
BACON		
PPMBA200	DEBRAGGA MANGALITSA SLAB BACON	5 LB AVG
PPMBA300	DEBRAGGA MANGALITSA BACON RETAIL	2LB AVG
PBFSA900	AMERICAN WAGYU BRESAOLA	1 LB PC
PMKPSACH	DESPANNA CHORIZO	7 LB PK
PMKPSAAN	NORTH COUNTRY ANDOUILLE	5 LB PK
PFBPHAPR	PROSCIUTTO DI PARMA, BERETTA 360 DAYS	15 LB
HAM		
PPKBA400	BACON, APPLEWOOD SMOKED	5 LB BAG, 30 LB CS
PPMHA300	DEBRAGGA MANGALITSA WESTPHALIAN HAM, BONELESS	5 LB AVG
PPMHA400	DEBRAGGA MANGALITSA MINI WESTPHALIAN HAM, BONELESS	2LB AVG
PNUPBASB	BACON, SLAB	12 LB AVG
PPKHA900	SPIRAL CUT HAM, APPLEWOOD SMOKED	14 LB
PBFSA720	DUCK BREAST/LANDJAEGER	18-20 PC/LB, 4 LB CS
NIMAN RANCH		
PNRPBASB	APPLEWOOD BACON, SLAB	10 LB
PNRPBASL1418	APPLEWOOD BACON, SLICED 14-18	2.5 LB PACK
PNPPHAJR	JAMBON ROYALE, DRY-CURED	3 LB
PBNHD120	FEARLESS FRANKS	6 TO ONE 5 LB BULK
PNRBHD61	4/1 PACK HOT DOGS	RETAIL PACK
PNRBPAST	FIRST CUT PASTRAMI	PIECE
PNRPGUAN	PORK GUANCIALE	2 LB AVG
PNRPBACA	CANADIAN BACON STICK	3 LB AVG
SCHALLER AND WEBER		
PSWPHABF	BLACK FOREST HAM	9 LB
PMKTBRSM	SMOKED TURKEY BREAST	2 4LB BREASTS
PSWVSABC	BRATWURST, RAW	5 TO 1, 2.5 LB
PSWMSAKN	KNOCKWURST	5 TO 1, 2.5 LB
	BISTRO HAM	12-14 LB
PSWPHDPE	PEANUT FRANKS	5 LB BAG

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Surryano Hams from Edwards Farms

Surryano Hams, produced by Edwards Family Smokehouses in Surry, VA, are the American counterpart to European Prosciutto and Serrano Hams. Surryanos are produced only from rare Six-Spotted Berkshire hogs, 100% pasture-raised under Certified Humane[®] conditions and free of antibiotics and added hormones.



Each perfectly marbled Surryano ham is dry-cured by hand with natural ingredients and smoked in Edwards family smokehouses over smoldering hickory wood for 7 full days. Then it's aged for more than 400 days to put the finishing touch on its unique mahogany color and rich, savory flavor.

Edwards Hickory Smoked Bacon is made from lean, ideally marbled Berkshire pork bellies that dry-cured by hand with natural ingredients then patiently smoked in Edwards family smokehouses over smoldering hickory wood for 18 hours.

From each 4-5 lb. skinless slab you can easily slice bacon precisely into the thickness you prefer.

CODE	ITEM	PACK
PEDHA200	SURRYANO BONELESS HAM	8.5-11 LB AVG
PEDHA300	SURRYANO HAM SLICE PACKS	4 OZ PACK/20 PER CASE
PEDHA316	SURRYANO HAM SLICE PACKS	1 LB PACK/5 PER CASE
PPBBA100	SURRY SLAB BACON	4-5 LB AVG
PEDBA200	SURRY SLICED BACON STACK PACK	5 LB PACK
PEDBA300	SURRY SLICED BACON RETAIL PK	12 OZ PACK/8 PER CASE
PEDSA100	SURRYANO SAUSAGE LINKS	12 OZ PACK/6 PER CASE

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Olli Salumeria

Olli Salumeria, an environmentally responsible artisan salumeria, uses only pasture-raised, heritage-bred hogs from family farms. Olli employs authentic Italian slow-curing methods (i.e. low-temperatures, high pH process) by a fourth generation salumiere, with family recipes dating back to the 1800's.

Olli only uses pork from farms that are environmentally responsible and whose pigs are antibiotic-free. The pigs are raised on 100% vegetarian feed and are certified humanely raised and handled.

Produced in their newly completed facility outside of Richmond, Virginia, all of the equipment is imported direct from Italy and they are currently in the process of applying for organic certification.



CODE	ITEM	WEIGHT/PACK
POSPHAPR	PROSCIUTTO	10 LB EACH, BNLS
POSPDSCA	CALABREZE, 6 OZ EA	20/CS-SOLD BY THE PIECE
POSPDSMA	MOLISANA, 6OZ EA	20/CS-SOLD BY THE PIECE
POSPDSNA	NAPOLI, 6OZ EA	20/CS-SOLD BY THE PIECE
POSPDSNO	NORCINO-6OZ EA	20/CS-SOLD BY THE PIECE
POSPGUAN	GUANCIALE	2 LB EA, 2/CS 80801
POSPHACU	CULATELLO HAM, BNLS	10 LB EA 80003
POSPHASP	SPECK	6-8 LB AVG/1 PER PACK
POSPCOSW	COPPA- SWEET	2.5-3.5 LB AVG/2 PER PACK
POSPCOHT	COPPA- HOT	2.5-3.5 LB AVG/2 PER PACK
POSPLOSW	LOMO- SWEET	1-2 LB AVG /4 PER PACK
POSPLOHT	LOMO- HOT	1-2 LB AVG/4 PER PACK
POSPBAPA	PANCETTA	5.5-6.5 LB AVG, 2/PACK
POSPLARD	LARDO	2.5-3.5 LB AVG/2 PER PACK

PH 212.924.1311

www.debragga.com

Fax 201.395.0220

DEBRAGGA / *New York's Butcher*[®]

Salumeria Biellese

Old World style Italian products with an emphasis on the highest quality. All Salumeria Biellese products are made by hand in small batches to ensure quality and freshness. The company has been making sausages and salamis since 1925. Generations have passed, but the philosophy remains the same. They use the highest quality ingredients, without artificial colors or flavors, and they feel that this makes the best product for consumers. Run and operated by Mark Buzzio and his crew, they produce these artisan products in the heart of Manhattan, where he has supplied the finest restaurants and hotels for decades.



CODE	ITEM	WEIGHT/PACK
PSAPSACO	SAUCISSON A L'AIL (also known as <i>Cottechino</i>), traditional French sausage made with red wine and garlic	4 PER CRYO, 10 LB BAG
PSAPSARL	ROSETTE DE LYON, a delicately flavored Lyonesse dry sausage, cured with red wine and "quatre epices" (4 spices)	3.5-5 LB EACH
PSAPSAIT02	SWEET ITALIAN SAUSAGE, traditional, yet no fennel, delicate flavor	5 LB
PPBSA430	PORK & PORCINI SAUSAGE	2 LB
PSACACA05	CHICKEN & APPLE SAUSAGE	5 LB
PSAVSABN	BOUDIN NOIR (blood sausage), like you find in Paris	5 LB
PSAVSABB	BOUDIN BLANC, traditional French white sausage	5 LB
PSALSAME01	MERGUEZ, traditional North African spicy lamb sausage	5 LB
PSAPDCSPF	SOPRESSATA FINOCHIETTA, with garlic and ground fennel seeds	1 LB PC
PSAPCSPNA	SOPRESSATA NAPOLITANA, with garlic and red chile	1 LB PC
PSAPSACB	WILD BOAR CACCIATORE, 4 PC TO 1 PACK	AS ORDERED
PSAPSACA1.5	REGULAR CACCIATORINI, 4 PC TO 1 PACK	AS ORDERED
PNRPGUAN	GUANCIALE, dry-cured pork jowls	AS ORDERED

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Credit Application

DATE _____

Company or
Individual Name _____

Street: _____

City _____ State _____ Zip _____

If Company, type of ownership

Partnership

Corporation

Individual

Application for credit is hereby made and the following references given. It is understood this information will be held in strictest confidence and used only by our credit department.

Banks (Checking Account)

Banks (Savings Account)

Name _____

Address _____

Phone _____

Name _____

Address _____

Phone _____

Business References Where Credit Now Extended

Name _____

Address _____

Phone _____

Name _____

Address _____

Phone _____

Name _____

Address _____

Phone _____

Name _____

Address _____

Phone _____

Signed _____

Title _____

Date _____

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New Accounts

New Account _____
Address _____ Cross St. _____
City, State, Zip _____

Type of Account _____
Telephone _____
Fax-Chef _____ Fax-Accounting _____
Email-Chef _____
Email Accounting _____

Owner _____
General Manager _____
Executive Chef _____
Steward/Purchaser _____
Other Personnel _____

Remarks

Account opened by _____ Date _____

Please fill out all information, including first and last name.