



palmer food services

Dry-Aged Beef

A finely honed skill, time-honored and only mastered by few, “dry-aging” was the standard process used to age beef up until the 1970’s. The more common modern practice of “wet-aging” (holding meat without air exposure while sealed in vacuum-sealed bags) results in relatively tender steaks and ribs with minimal shrink loss and slight variation in flavor. In comparison, the traditional method of “dry-aging” beef under strictly controlled atmospheric conditions produces extremely tender beef and imparts that intense beef flavor held in esteem by those who seek the ultimate dining experiences at the best steak houses across the country and around the world.

Begin With the Best

Prior to aging, our highly trained and experienced butchers hand-select only the very best grass and grain fed beef for the aging room, with optimal marbling and yield which will produce a fantastic flavor. Beef that tastes better from the beginning will earn more at the dining table.



Superior Flavor

Over time excess moisture evaporates and the flavors become more concentrated and intense. Prior to final fabrication the dry surface is trimmed off, revealing succulent deep red beef. This beef will have a distinctive, memorable taste with a buttery, tender flavor profile, creating a sensation your customers will come back for time and again.

Order when You're Ready

Palmer’s Dry-Aged Beef is stored for up to six weeks in our dry-aging room. We do the aging for you so your product is ready when you need it.



Expert Dry Age Facilities

Palmer’s has constructed the ultimate temperature and humidity-controlled dry-aging facility to provide you with properly handled, expertly monitored dry-aged beef at its peak of flavor. We use UV lights to kill bacteria, while the temperature and humidity work to delicately flavor the meat.



Our People Know Beef

The extra time and care we put into aging our beef ensures superior flavor and maximum tenderness. Aging beef is a delicate process that requires a lot of time and energy that we know you don’t have. We have perfected our skills so you don’t have to.