



Portion Cut Meat



Reduced Labor Costs

No need to worry if your designated cutter is out sick or on vacation. Injuries and expenses due to staff cutting themselves are also reduced.

Accuracy of Weight and Physical Size

Scales are checked daily for accuracy and calibrated if necessary. Palmer's meat cutters hand-sort by size of product to ensure consistent physical appearance for each order. If a table serves the same meal to multiple customers, consistency is guaranteed.

Accurate Center of the Plate Costs

The secret to success is consistency. Each portion is cut to specification, and will provide uniform cooking times and easily measurable food costs.

Price Point Items are Easily Obtainable

Together the Palmer team of meat cutters has over 340 years of experience. We'll help you find the perfect cut to meet the price point you are looking for.



Inventory Control

You always know exactly how many are on hand compared to how many have been sold, helping to avoid pilferage.

Flexible Ordering

Product can be ordered up to 4:00 pm the day prior to delivery. Friday cut off is 2:00 PM for Monday delivery.

Better utilization of staff time

Your staff aren't spending valuable time cutting product, instead they can be utilized in other places.



Confidence of Product being Processed under Wholesome Conditions

Each species is cut on the same block throughout the day so there is no cross contamination. This practice assures the HACCP (Hazard Analysis of Critical Control Points) plan is functioning properly. In 2010 we instituted monthly E coli testing and the Peracetic wash system of all products that are cubed, to better ensure that our product is safe for your customers. Palmer's is under a rigid auditing schedule by the USDA because of the amount of meat that we handle, so to ensure that your product is always safe for consumption we have a USDA inspector on site daily.

Packaging that Lasts

State of the art packaging machinery allows Palmer's to individually wrap or to bulk pack product, saving you labor and disposal of material. Vacuum packaging and proper sanitation allows you to hold product up to 14 days if held under proper conditions, so you don't have to worry about ordering more product because of spoilage.



Specialty Cut Items for Individual Customers

Our team will work with your chef to create a one of a kind specification. Competitors will never be able to copy your specialty entrée, as the specification is proprietary to your account.

"Since doing business with Palmer's, the consistency, quality and competitive pricing has put Palmer's cut meats in a class of its own in the Rochester food service market." -Owner, Mario's Via Abruzzi