

The big idea: full and fresh

Cargill conducted proprietary research through retail store visits and butcher interviews to better understand daily challenges and key pain points when it comes to back-of-house operations.

The insights gleaned helped to further solidify the need for Case Ready as a way to help you cut time and labor, keep your meat case full, mitigate risk and keep your customers happy.

Case Ready can serve as a full-case solution or help supplement your meat case with specific products or for higher demand timeframes.

Case Ready helps:



Deliver consistent, fresh product



Reduce waste and shrink



Eliminate stress of difficult cuts



Reduce safety risks



Cargill

Cut back-of-house stress. Keep your meat case fresh.

When you need help with back-of-house operations, we have a case ready program designed to support your most challenging areas including: food waste, difficult cuts, food and employee safety, product quality and time allowing you to prioritize tasks and maximize profitability.

Cargill's comprehensive Case Ready network

With an expansive Case Ready network of plants offering full-service capabilities, we can help you keep the meat case full of the quality cuts your customers want – with less time and labor investment for you.



Competitive Edge:
retailers who carry
Case Ready are outperforming
competitors

87%

Customer Satisfaction:
87% of consumers
say Case Ready matches or beats
in-store packaged meat

We're growing in the Northeast

Our North Kingstown and Camp Hill facilities are equipped to produce:

- Overwrap loaves, beef and pork
- Rollstock, beef and pork
- Lidstock, loaves and patties
- Brick Pack (North Kingstown only)
- Cryovac

North Kingstown, RI

Camp Hill, PA

● Cargill Facilities

Case Ready can help:

Keep meat case fresh and high quality

Consistent, appealing, shows pride in product, and instills confidence you're providing the best.

Reduce waste, shrink and inefficiencies

Reduces over- and under-cutting, excessive trimming and inefficiencies.

Reduce Risk

Related to food safety, butcher safety, loss of labor, and loss of customers and/or profit.

Manage Difficult Cuts

Helps with bone-in items, skirt steaks, stew meat, thin steak and pork chops.

Keep Meat Case Full

Maintain "grand-opening" appearance with no gaps, older meat forward, and no over-stacking.

Free Up Your Time

Allows you to check the case for gaps, clean, and engage with customers.

PACKAGING EXAMPLES

Lidstock



Rollstock



Overwrap



Brick Pack



To learn more about how Cargill's Case Ready program can help you grow sales and profitability with less time, labor, and risk, contact your sales representative today.

