

RASTELLI'S™
EST. 1976

GROUND BEEF WITHOUT LIMITS

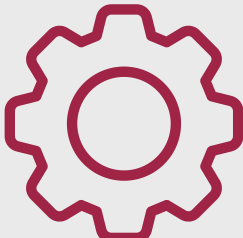
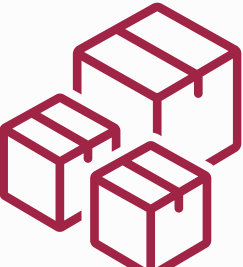
Crafted to your vision, sourced from the world's best.



Path A

Build Your Own Ground Beef

Tailored to Your Market

Step 1	Step 2	Step 3	Step 4	Step 5
				
Choose Origin & Grade	Choose Fat Ratio	Choose Grind	Choose Pack Size	Choose Packaging
 Choice, CAB & Prime  Grass-Fed, Grain-Finished, Angus & Wagyu  Grass-Fed, Grain-Finished  Commodity, Grass-Fed, Grain-Finished & Angus	• 95/5 - Extra Lean • 90/10 - Lean • 80/20 - Classic Balance • 70/30 - Rich & Juicy Custom blends available	• Fine - Smooth Texture • Coarse - Rustic Bite • Mixed - Balanced Consistency	• Bulk Chubs (1kg, 5kg, 10kg) • Retail Ready (400g, 500g, 1kg) • Food Service Packs	• Vacuum Pack • Modified Atmosphere Pack • Retail-Ready Printed Trays • Private Label or Rastelli Brand

Path B

Reverse Engineer Your Grind

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Step 0

Define Your Price Point

Tell us your target price point, and we'll design the perfect grind backwards — choosing the right origin, grade, fat ratio, and pack format to hit your budget **while maintaining flavor and consistency**.

	Value Tier (Entry-Level)	Mid Tier (Mainstream Premium)	Premium Tier (High-End / Luxury)
Target	Lowest cost	Balanced margin & appeal	Highest quality & niche demand
Origin	Brazil / South Africa	USA / Australia	USA / Australia (Wagyu Cross, USDA Prime)
Grade	Commodity Beef	Grade: Angus, USDA Choice	Wagyu, Grass-Fed Angus
Fat Ratio	70/30 (rich & juicy)	80/20 (classic balanced)	80/20 (juicy & indulgent)
Pack	Bulk or IQF	Retail-ready or Foodservice bulk	Retail premium packs, chef-driven menus
Ideal For	QSR chains, cost-conscious retail	Supermarkets, casual dining, independents	Upscale retail, fine dining, airlines

Integrity on Every Plate

Serving diverse communities with confidence and respect, ensuring every customer can enjoy our premium products.



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**Let's Create Your
Signature Grind
Today.**

Your Grind, Your Way.

