

RASTELLI'S™
EST. 1976

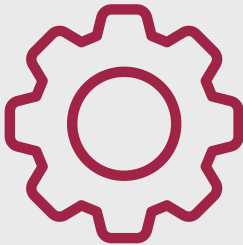
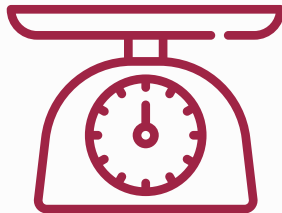
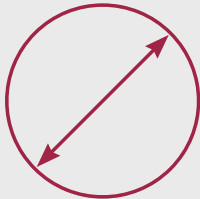
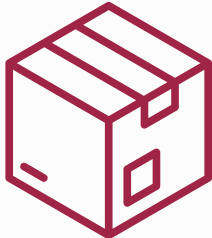
BURGERS WITHOUT LIMITS

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



Path A

Build Your Burger in 6 Steps

Step 1	Step 2	Step 3	Step 4	Step 5	Step 6
 Choose Origin  Choice, CAB & Prime  Grass-Fed, Grain-Finished, Angus & Wagyu  Grass-Fed, Grain-Finished  Commodity, Grass-Fed, Grain-Finished & Angus	 Choose Fat Ratio • 90/10 – lean & light • 80/20 – classic balance • 70/30 – rich & juicy Custom blends on request	 Choose Grind • Fine: smooth texture • Coarse: rustic bite • Mixed: balanced consistency	 Choose Weight • Sliders (60–80g) • Premium patties (200–250g) Any size in between	 Choose Diameter • Standard QSR sizes • Custom diameters for your menu	 Choose Packaging • Bulk pack • IQF • Retail-ready packs

Path B

Reverse Engineer Your Burger

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 Step 0

 Define Your Price Point

Tell us your target price point, and we'll design the perfect burger 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 Burger
Today.**

Your Burger, Your Way.

