

# WONDER MEATS



**MERCHANTS GROCERY COMPANY**  
A COMPANY YOU CAN COUNT ON

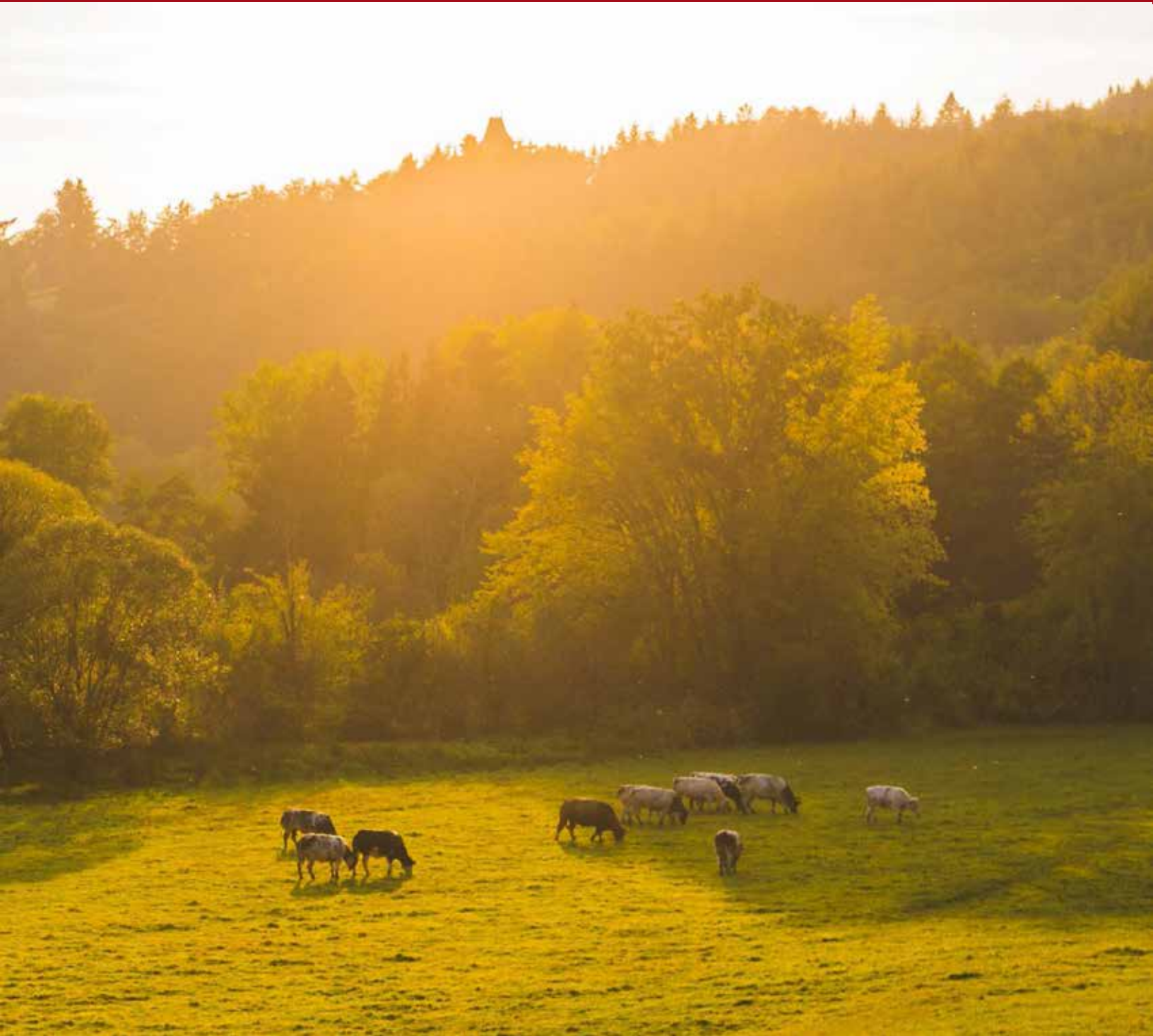
800 MADDOX DRIVE | CULPEPER, VA 22701  
[WWW.MERCHANTS-GROCERY.COM](http://WWW.MERCHANTS-GROCERY.COM) | 1.877.897.9893

# OUR STORY

Wonder Meats has been family owned and operated since 1971. Since then, we've honed our craft to become a leading manufacturer of quality meat products. It is our duty to consistently provide the best products and leading service in the industry. We are now on our third generation of leadership and continue to operate based on the same core values that my father set forth at our founding – **Quality, Consistency, and Dedication.**

A handwritten signature in white ink, appearing to read "Steve Realbuto", set against a dark red background.

Steve Realbuto  
President | Wonder Meats





# WHY WONDER?

## QUALITY. CONSISTENCY. DEDICATION.

With our commitment to excellence and dedication to our client's success, we are the preferred partner of hundreds of establishments, large and small, throughout the North East.



# FAMILY OWNED & OPERATED EST. 1971



## 1971

Santo Realbuto, an Italian immigrant, begins Wonder Meats, Inc. nearly half a century ago as a small butcher shop and storefront in Manhattan. Word begins to spread that Wonder Meats consistently produces quality products.



## 1994

Wonder Meats moves to a 24,000 sq. ft. manufacturing plant in Carlstadt, NJ where we remain today.



## 1983

When Santo passes away, his family comes together to run the family business. Steve, one of Santo's sons, continues to run the company today and brings the same affinity for hard-work that earned Wonder Meats it's valued reputation.



## 2008

Wonder Meats purchases family owned Lindee Corned Beef and Brooklyn Provision Pastrami, both founded in 1969. Previous owner, Steven Feldhammer joins the Wonder team as our Corned Beef Specialist, ensuring the same legacy, quality, and flavor.







## 2016

Product line extends to Philly steaks by purchasing B&M Meats. Founded in 1956, B&M Meats is the longest continually run Philly steak company in the country and is located in Wilmington, Delaware just 30 minutes outside of Philadelphia. This facility allows Wonder to extend its reach down the east coast into the Baltimore and Philadelphia markets.

# THE LEGACY CONTINUES

## 2018

Wonder Meats renovates our Carlstadt facility by adding a 6,000 sq. ft. freezer and brand new 2nd floor office space. Steve's sons join the company along with several new employees keen on continuing the legacy of Wonder Meats while bringing a fresh perspective to the meat industry!





## The Difference is in Our Process

Wonder Meats Inc. provides high-quality hamburgers & ground beef with an unparalleled commitment to flavor, consistency, and overall excellence.

### Quality Sourcing

We source our beef from a variety of locations ensuring that you always receive the freshest products available. All of the products we produce are USDA choice, which ensures the highest quality meat gets to your table. Some of our partners include, Iowa Premium for our Angus beef (pg 19) and Joyce Farms for our Grass-fed beef (pg 20). These premium meats processed with our old-fashioned bowl chopping method keep us on the cutting edge.



QUALITY SOURCING



BOWL CHOPPING



BETTER BURGERS

### Bowl-Chopping

What separates us from our competitors is our dedication to the ground beef process. The average grinding process results in "overworked", mushy, and inconsistent burgers. We take the time to process our beef in small batches to ensure the best quality burgers every time.



Our signature, old-fashioned, low-pressure chopping method allows for the beef to maintain its structure and integrity—resulting in a burger that has an even fat to lean distribution. This consistency gives all of our burgers a "steak" bite, texture, and tenderness that is unmatched in the industry!










# Better Burgers Start at Wonder

Burgers are available in a variety of thicknesses, weights, blends, and packaging.

SLIDERS			
 Regular		 Super Thick	
2 oz	3/8"	2 oz	1"
2.3 oz (7/1)	1/4"	3 oz	1"
3 oz	3/8"		

CLASSIC BURGER					
 Flat		 Regular		 Thick	
4 oz	3/8"	4 oz	5/8"	4 oz	1"
5 oz	1/2"	5 oz	3/4"	5 oz	1"
5.3 oz (3/1)	1/2"	6 oz	3/4"	6 oz	1"
6 oz	1/2"				

PUB BURGER			
 Regular		 Thick	
8 oz	3/4"	8 oz	1"
10 oz	1"		

## AVAILABLE FRESH or FROZEN

- Roll Stock (Vacuum Packaged)
- Poly Bag
- Layer Packed

We offer many different blends to suit any circumstance. Our most common blends feature an 80/20 lean to fat ratio, and are packaged fresh using our vacuum packing that ensures a 21 day shelf life from pack date. We offer other blends and packaging upon request.





# Steak Burger

## The "Original Burger"



- ✓ Proprietary blend of primal cuts
- ✓ Signature beef steak flavor
- ✓ 100% domestic cattle

### AVAILABLE IN A VARIETY OF LEAN TO FAT RATIOS

75/25  
**80/20**  
85/15  
90/10

**MOST POPULAR BLEND:**  
80/20 fat to lean ratio is our most popular blend, but this blend is available in a variety of lean to fat ratios.

# Halal

## Respectfully Delicious

Products prepared by federally inspected meat packing plants identified with labels bearing references to "Halal" or "Zabiah Halal" must be handled according to Islamic law and under Islamic authority. Our Halal products are sourced from certified Halal suppliers.

Halal is an Arabic word that means food that is permissible according to Islamic law. For a meat to be certified halal, it cannot be a forbidden cut (such as meat from hindquarters) or animal (such as pork.)



## "zabihah"

*The humane slaughter  
of a Halal animal.*

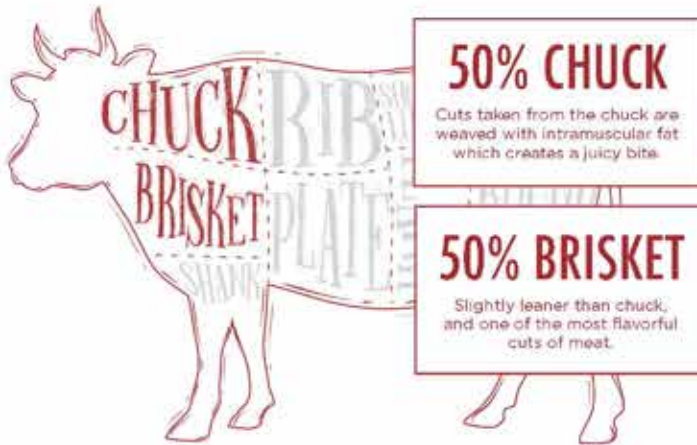
- ✓ Allah's (God's) name must be pronounced during slaughter.
- ✓ The steps of slaughter must be accomplished by a Muslim or the People of the Book (Christian or Jewish).
- ✓ The animal must have been fed a natural diet that did not contain animal by-products.



# Chuck Brisket

## Lean & Juicy

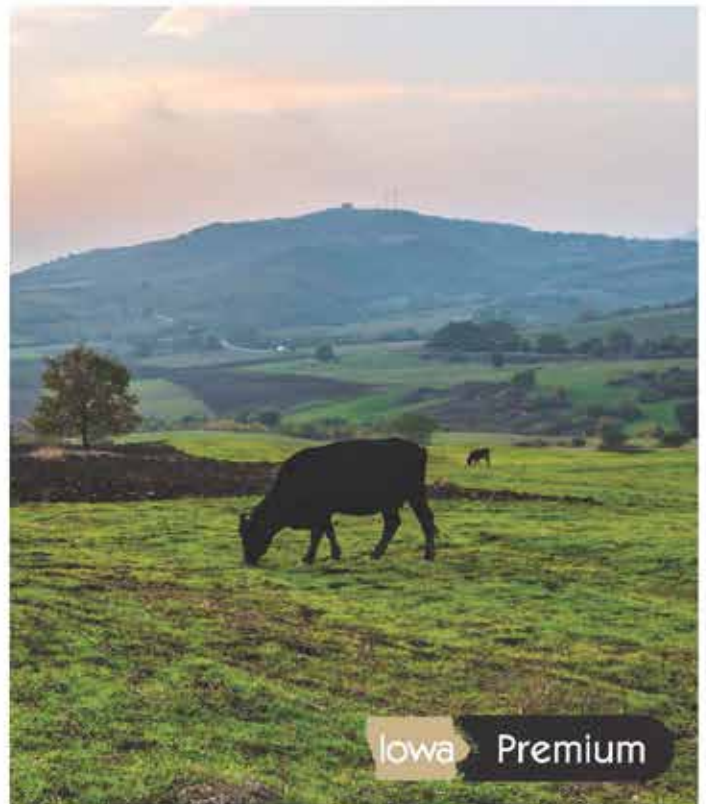
Our Chuck Brisket Blend is a combination of primal cuts from 100% domestic cattle featuring a 50/50 ratio of Chuck and Brisket meat. The two cuts merge using our low-pressure chopping method to create a granular and even consistency with a deliciously juicy bite.



# Black Angus

## Marbled, Rich, Bold, & Savory

Our USDA choice Angus Beef is exclusively sourced from Iowa Premium. Iowa Premium utilizes beef from family farms throughout the Mid-west, all of their cattle are 100% corn fed and raised on cruelty-free farms. Black Angus is known for its superior marbling which gives it a rich, bold, and savory flavor!



Iowa Premium





## Special Blend

## Exclusively Crafted by Butchers



Our Special Blend burger is a proprietary recipe created by Wonder Meat's highly qualified beef experts with over 50 years of experience.

The Special Blend features only the highest quality primal cuts from 100% domestic beef. The outcome is a juicy, flavorful bite, unlike any burger you've experienced before!

## Joyce Farms Grass Fed

## Natural & Succulent

Our Grass Fed beef comes from Joyce Farms<sup>1</sup> where their mission is to redefine grass-fed beef. The secret is in their 20 years of dedication to the craft of selecting and raising genetically superior cattle. Joyce Farms selects their cattle from the very best heritage stock – Aberdeen Angus cattle – the original Angus.

Much like growing grapes for fine wine, meat takes on distinct flavors based on the terrain, weather, soil and water where cattle graze. Which is why Joyce Farm's cattle eat only a natural diet of 100% forage (natural grasses and vegetation), never corn or grain, so the taste is consistently pure and savory. The result is beef so delicious you won't believe it's grass-fed!

- ✓ USDA Choice
- ✓ No hormones
- ✓ No antibiotics
- ✓ No pesticides
- ✓ No preservatives
- ✓ No animal by-products
- ✓ No artificial ingredients



Joyce farms is highly regarded for the treatment of their animals, their farm is GAP step 4 certified. Meaning that their cattle are raised in a pasture centered environment and are never fed anything but grass!





# Kobe-Style

## Rich Flavor & Tenderness

Kobe-Style beef is highly prized for its rich flavor. This breed of cattle is raised specially for its high percentage of fat marbling. Due to this genetic predisposition of higher fat marbling, Kobe-style beef contains a **higher percentage of omega-3**

**and omega-6 fatty acids than typical beef.**

When Kobe-style beef is chopped with our old-fashion process it creates a burger that contains superior flavor, tenderness, and moisture.



Our Kobe Beef comes from Premier Proteins. Leaders in processing American Kobe-style beef using traditional feeding methods brought over from Japan.

# Scored Burger

## Cook Quicker, Enjoy Sooner

Unlike most scored burgers our burgers are processed using a low pressure chopping machine for enhanced taste, texture, and tenderness. We then use a wide waffle blade to make square indentations on the top of the burger, ultimately creating more surface area and speeding up the cooking process.

Next, our scored burgers are flash frozen to preserve the freshness and enhance the integrity of the meat. These burgers do NOT need to be thawed out before cooking. You won't find this process or quality in any other frozen burger!

- ✓ **Better taste & texture**
- ✓ **Maintain color and moisture**
- ✓ **Scored on one side to increase surface area to cook faster**





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## B&M PHILLY STEAKS

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B&M Philly Steaks, Inc. is a family owned & operated company that has manufactured high-quality beef & chicken sandwich steaks since 1956. We are the oldest, continuously run Philly Steak manufacturer in the country.

We ship our steaks all over the world; both domestic and international. We pride ourselves in our ability to meet any and all customer needs, while never compromising the quality or consistency of our products.

**All of our Philly steak products are made from 100% domestic USDA-inspected beef and poultry.**









## Center City CC

## High Value & Tender Bite

What if you could have all the Philly steak flavor for an affordable price? Center City is our most economically priced Philly Steak blend, but it's high value never sacrifices it's tender bite. Center City has a consistent flavor, lean percentage and flavor profile.

AVAILABLE IN HALAL



## Traditional Philly XL

## Fan Favorite!



### #1 SELLER

Using **100% sirloin tips**, this **Philly steak is beefy, juicy, and tender**. Lightly marinated with natural spices and made from 100% domestic USDA- inspected beef, our Traditional Philly steaks are chunked, marinated, molded and thinly sliced into a variety of sizes to meet any customer need. Our proprietary recipe marinade gives our steak a truly authentic Philly steak flavor that is unmatched by anyone in the industry!

AVAILABLE IN HALAL

## Red Star

## Flavorful, Uncompromising Bite

Blended with all sirloin beef cuts, this Philly steak lets the flavor of the meat take the stage with light marinade and light seasoning. Sink your teeth into a flavorful steak with uncompromised bite.



## Philly Special

## Marinated Ribeye



We take our steaks seriously, and as beef experts we know there is no better cut than a ribeye!

Our marinated ribeye blend has just the right amount of marinade to stay moist on the grill and maintain its fantastic flavor right out of the box. No need for additives, just throw it on the grill and enjoy!

### AVAILABLE IN:

RED: Light Marination

BLUE: Standard Marination

## Ribeye

## Traditional Ribeye Steak

Our **100% ribeye** product is crafted from trimmed ribeye beef and sliced thin just like the original Philly Steak. There are never any additives, making it exactly what you would

expect from a traditional ribeye steak. This is a top of the line product built for the most discerning customer.





## Signature Blend OMG // Crafted by Steak Experts

Searching for a tender, juicy steak with no allergens and just the right amount of bite and flavor? OMG we have it! We introduce to you our new Signature Blend. Our steak experts spent years crafting the best Philly Steak possible. We bring to you our promise of using

the highest quality beef cuts in combination with our most flavor packed marinade yet!

**OUR OMG IS SURE TO LEAVE YOU SAYING JUST THAT!**

## Loin Tail // Juicy, Hearty, & Top of the Line

Our specialty loin tail is made from **100% whole muscle sirloin** combined with a light marinade for a juicy, hearty bite. We then use an old-fashioned

method of hand packing the product to ensure the highest quality in each box. You won't find a product like this anywhere else on the market, our loin tail blend is top of the line!



## Marinated Chicken // Flavorful Alternative

Looking for a substitute to beef? Our chicken sandwich steaks utilize a proprietary marinade combined with lean, boneless breast meat for a juicy, flavorful alternative to a traditional Philly steak!

**AVAILABLE IN HALAL**

## Natural Chicken // 100% All Natural

Our 100% all natural chicken is lean, boneless breast meat with no additional marinade.





# Sirloin Puck

# Efficient & Delicious

Our new B&M Pucks are created using a state of the art process- they are chunked, lightly marinated, molded, and frozen. The puck concept allows for the most efficient product on the market for chefs and flavor that is unmatched. A great addition to a variety of dishes, use the B&M Puck for pizza toppings, Mexican dishes, stir fry, calzones, Stromboli, salads, or even steak n' eggs. With the versatility of the B&M Puck the possibilities are endless!

- ✓ **EASY TO USE- FALLS APART AS YOU COOK**
- ✓ **NO CHOPPING REQUIRED**
- ✓ **PREVENTS OVER COOKING AND YIELD LOSS**
- ✓ **SAVES GRILL SPACE AND LABOR**



**Contact your Food Service Specialist for more information!**

# BRANDS & PRODUCTS



## WONDER BURGERS









Steak Burger	Joyce Farms Grass Fed
Halal	Kobe-Style
Chuck Brisket	Scored Burger
Black Angus	Ground Beef
Special Blend	



## B&M PHILLY STEAKS

Center City	Signature Blend
Traditional Philly	Loin Tail
Red Star	Marinated Chicken Breast
Marinated Ribeye	Natural Chicken Breast
Ribeye	Puck (Sirloin & Chicken)

### WONDERMEAT PRODUCT LIST:

Description	Size	MGC #
<b>BURGER 80/20 4OZ HS WONDERMEATS</b> 	1/ 10 #	#71072
<b>BURGER 75/25 5.3OZ HS WONDERMEATS</b> 	1/ 10 #	#71073
<b>BURGER 75/25 4OZ HS WONDERMEATS</b> 	1/ 10 #	#71074
<b>PHILLY STEAK 4OZ CENTER CITY</b> 	1/ 10 #	#71228
<b>BURGER XL 3OZ 80/20 WONDERMEATS</b> 	1/ 10 #	#72248
<b>BEEF STEAK MARINATED 4OZ B&amp;M (PUCK)</b> 	1/ 10 #	#72329
<b>CHICKEN STEAK MARINATED 4OZ B&amp;M</b> 	1/ 10 #	#72232
<b>BEEF STEAK MARINATED 6OZ B&amp;M (PUCK)</b> 	1/ 10 #	#72348







Quality assurance is our most critical ingredient; one which you can find in every product we manufacture. Wonder Meats has long enjoyed a reputation for providing the industry's finest beef products. We pride ourselves on lasting partnerships with companies whose priorities are aligned with ours: **Quality and Safety.**

## CERTIFICATIONS



### USDA

Our facilities are frequently audited by the USDA to ensure the standard practices are being adhered to.



### SQF

The Safe Quality Foods Program is recognized by the Global Food Safety Initiative (GFSI) and allows Wonder Meats to further our commitment of providing only the best and safest food possible.



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*Every effort made to avoid typographical errors, but we reserve the right to add or amend.  
All prices and weights are subject to manufacturers' price changes and market conditions.*