



Introducing Schmacon™
Now Available Through Buckhead Beef

Schmacon™, Smoked & Cured Glazed Beef Slices, an innovative new beef product, is now in stock at Buckhead Beef. Schmacon debuted at the 2014 National Restaurant's Association Show where it received a Food and Beverage Innovation (FABI) award. Operator feedback at that show was centered on its uniqueness and its satisfying flavor. Schmacon is made from carefully-trimmed, whole muscle beef with no fillers, making it a perfect fit for Buckhead Beef.

Schmacon comes ready to crisp and serve and can be prepared in a variety of ways including the oven, microwave and flat-top grill. Its proprietary spice blend and cure recipe were inspired by its inventor's deli roots. A patent pending process is responsible for the crispy finish that rivals that of pork bacon. The result is an easy to prepare, delicious to eat, take on a traditional food favorite that provides an alternative for those who do not eat pork products, or a welcome tasty option for people who simply love meat. It has less sodium, fat and calories than traditional pork bacon. With a yield that's 40-50% higher than bacon, it provides better plate coverage and better value.

“Schmacon is different, delicious and unlike anything else on the market. The taste and texture are incomparable.” says Howard Bender, CEO of Schmaltz Products LLC , who makes Schmacon. “Chefs and operators find so many signature dish opportunities using this as a beef alternative to pork bacon.”

Schmacon appeals to a wide range of operators due to its versatility and broad appeal. With the availability through Buckhead we are poised to meet the demand of any customer.

Good selling!

Sysco SUPC #2937393 · Schmacon™ Ready to Crisp Slices · Layout, approx. 220 slices · 10 lb. case

