





### WHERE WE'VE BEEN

From humble beginnings in a small retail store called *The Meat Stop*, to a vertically integrated, global food services company, Rastelli Foods Group has been at the nucleus of food management since 1976. Brothers Ray and Tony Rastelli have built a thriving and multi-faceted family of companies with a focus on superior quality, food health and safety.

Today, we operate retail locations, state-of-the-art USDA inspected processing facilities, warehouses and distribution centers. This growth includes a portfolio of brands that provide a wide array of products and services to many countries around the world, including: Beef, Pork, Veal, Lamb, Poultry and Seafood.

We've set strict quality standards, which are consistently reinforced by our in-house Quality Assurance team. This commitment to excellence is what allows our products to be served by households as well as the leading chefs, restaurants, hotels, resorts, institutions and retail markets worldwide.























# **COMPANY FACTS**

Over 200,000 SQ/FT State-of-the-Art Modern Meat & Seafood Processing Plants

110,000 SQ/FT Worldwide Distribution & e-Commerce Fulfillment Center

USDA, FDA, FoodChek™ & SQF Level 3, Sourcing, Harvesting, Processing and Packaging

Leader in Food Safety; Including Ozonated Water Systems and Daily In-House Pathogen Batch Tests to Ensure Overall Wholesomeness.

Extensive Menu of Quality Meats, Seafood, Heat and Serve Items, Fully Cooked Products and Gift Packages



## **FOODSERVICE**

#### Your success is our business.

Rastelli Foods Group is a world-class provider of premium proteins; setting the standard in quality, cleanliness and safety from each of our food processing plants. We hand-trim, process, pack and ship our products in state-of-the-art SQF Level 3 facilities that allow for increased safety and quality control.

We feature premium quality beef, seafood, pork, veal, lamb, poultry and game products as well as a full line of kitchen-ready foods. We proudly serve restaurants, pubs, bistros, universities, hospitals and chain restaurants throughout the world.

- Vacuum Sealed Packaging
- Branded + Private Label Products
- Minimize Food Safety Risks
- Stocking Programs

#### **PRODUCT PORTFOLIO**

Beef Poultry

Pork

Lamb + Veal

Fish + Shellfish

Heat & Eat

Plant-Based

### **MARKETING SUPPORT**

Content Development
Digital Marketing
Graphic Design + Media Services
Hands-On Demonstrations
Market Intel + Trends
Packaging + Label Support
Research + Development