



seafood features

week of

February 26 - March 2, 2018



Creative King Salmon Fillets, organic, farm raised, skin-on, boneless

Creative Salmon is the first salmon farming company in North America to achieve organic certification. Their practices include:

- Raising only a Pacific species of King (Chinook) Salmon in the Pacific Ocean.
- Not using any genetically modified organisms, growth-promoting hormones, or antibiotics.
- Feeding a natural diet consisting of fish meal, fish oil, and certified organic wheat as a binder.
- Raising salmon in a low-density environment with twice the space as conventional farms.

price: \$14.95/lb, code: SCKSF



Atlantic Jumbo Black Sea Bass Fillet, skin-on, boneless

Black Sea Bass are found in two large bio-masses off the Atlantic Coast of the United States. The Mid-Atlantic stock, from Cape Cod to Cape Hatteras, and the Southern stock, from Cape Hatteras to the southern tip of Florida.

Captain Mike Copa is fishing for Jumbo Black Sea Bass in the waters off Ocean City MD, on his F/V Instigator. Capt. Mike "knows where the best spots are," and his short-day trips provide us the freshest Black Sea Bass possible.

price: \$15.75/lb, code: SBSBF



Icelandic Cod Loins, MSC Certified, skinless, boneless

Iceland's life blood is seafood, and Cod is its most important fish. This importance has resulted in a well-managed Cod population, receiving a Marine Stewardship Council endorsement for sustainability. This week we are featuring Icelandic Cod loins, harvested by Capt. Jonas Baldursson, on the F/V Hjalteyrin.

Capt. Jonas's Cod loins will have no belly flap, and the tail is squared off. The result is a 100 percent yielding Cod fillet. The Cod are processed fresh on his boat, then iced and off loaded at the dock, where they are immediately trucked to the airport.

price: \$9.25/lb, code: SCODLC



Sweet Jesus Oysters, 100 count box

The Hollywood Oyster Company, located in St. Mary's County, MD, raises oysters in the Hogs Neck Creek, whose banks are lined with fossilized oysters, and has a sandy/clay bottom. Tal Petty started raising oysters as a hobby on his farm in Hollywood MD, simply calling them Hollywood oysters.

In the years that followed, Tal discovered that this area was a perfect merroir for growing oysters. By moving his next group of oysters closer to the Chesapeake Bay, they had lighter salinity (sweeter), more subtle cucumber flavor, and a smooth finish. He named them "Sweet Jesus" after a comment voiced by a farm hand when they were first harvested.

price: \$69.00/cs, code: SOYSJ

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USDA Prime Ribeyes

We have secured a great deal on USDA Prime Angus Ribeyes from Iowa Angus producers. Only about 2 percent of all domestic cattle are graded Prime, the highest level of marbling on the USDA scale. Remember, the higher the marbling, the better the "juiciness" and therefore a better eating experience for your customers. Prime ribeyes are a perfect grilling steak or you can roast whole and slice to order.

Prime Angus Boneless Ribeye, price: \$9.98/lb, code: 1PR112A

Prime Angus Boneless Ribeye, available in 12/14/16/20 oz sizes, price: \$14.98/lb, code: 1PRDEL**



Black Pepper Bacon

John F. Martin started raising Pennsylvania Duroc hogs in 1932. Today, as a 3rd generation CEO, Bernnel Martin, carries on the family tradition in Stevens, PA. John F. Martin & Sons is one of our PA Proud partners. Their Black Pepper Bacon is twice smoked, the second time after being coated with black pepper.

Sliced, 12 lb case — 3, 4 lb packs per case

price: \$45.00/cs, code: 4BBP



Ground Goat

In the quest for an exotic burger, goat has become a clear winner! With a mild, yet distinctive flavor. Ground goat meat works well in tacos as an appetizer as well!

12 lb case — 12, 1 lb packs per case

price: \$69.00/cs, code: 2GG



FreeBird Poultry Farms Pennsylvania Whole Fryers

FreeBird Farms of Fredericksburg, PA partners with Amish and Mennonite family farms to raise the best eating chicken possible. Their chickens have plenty of room to roam in comfortable barns where food and water are readily available. They never know hunger and have access to feed on their own schedules. They live a good life in a stress-free environment and stay healthy without ever being given antibiotics. This week we are featuring two sizes of FreeBird fryers.

FreeBird 4 lb. fryers, packed 10 per case, 1 per cryo, price: \$1.99/lb, code: 5FB15855CL



Talluto's Egg Pasta Tortellini Asiago

Talluto's Pasta Company was started in 1967 when Joseph Talluto lost his mind – or so his family thought – and sold his house to buy his first ravioli machine. Joseph was convinced that there was a need and an untapped demand for Home Style – as in Italy – ravioli and tortellini, made simply, with quality ingredients. Remember back then many Americans thought of Chef Boyardee when they heard ravioli?

50 years later, Talluto's still uses 100 % extra fancy durum wheat flour, fresh whole eggs, whole milk low moisture ricotta, imported Asiago and Pecorino Romano cheeses. These plump pasta rings have plenty of filling, and 8 oz. will go to the plate for \$3.40.

price: \$81.00/case, code: 81720

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