



Our high quality meat stands apart from our competition.

Taste the difference.

At Stittsworth Meats, we ensure that we provide the highest quality meat possible. This includes the meat we use for our fresh and smokehouse products. Our company supports Midwest farms and the economy. Stittsworth Meats offers a variety of high quality meats and smokehouse items, with a commitment to old-fashioned quality and taste. We ONLY use the top 5% grade quality meat. We are also proud to support farmers and the community by using meat sourced within the Midwest region. Our meat sourcing method allows Midwest farms to thrive and keep the meat we consume as close to home as possible.



What We Offer

We distribute our smokehouse and Case Ready Meat items throughout the Midwest. Our Stittsworth Smokehouse facility can produce large quantities of quality meat products, nation-wide. The possibilities are endless!

Our Wholesale Products Include:

- · Beef Sticks // Natural Casing Fresh
- Brats // Natural Casing Fresh
- · Old Fashioned Wieners // Natural Casing Fresh
- Dried Beef Strips // Fresh Jerky
- · Summer Sausage
- Hamburger Patties
- · Lean Ground Beef // Whole Muscle Meat
- · Fresh Meat: Steaks, Roasts, and Pork Products



Brats, Wieners & Ring Bologna



Chicken Alfredo Brats

16oz 12 packs per case



Jalapeno Beer Cheddar Brats

16oz 12 packs per case



All Beef Prime Rib & Horseradish Cheese Brats

16oz 12 packs per case



Smoked Bacon & Cheddar Brats

16oz 12 packs per case



Smoked Chili Cheese Brats

16oz 12 packs per case



Smoked Maple Brats

16oz 12 packs per case



Stittsworth Original Brats

16oz 12 packs per case



Three Cheese Brats

16oz 12 packs per case



Wild Rice & Cheddar Brats

16oz 12 packs per case





Old Fashioned Cheddar Wieners

14oz | 12 packs per case32oz | 6 packs per case



Old Fashioned Wieners

14oz | 12 packs per case 32oz | 6 packs per case



What Sets Our Brats & Wieners Apart?

We use 60% beef and 40% pork for all of our Brats! Our Brats and Old fashioned Wieners stand apart because we only use natural casings. This produces that great "snap" when you bite into them! For smoking we use real oak, hickory and cherry to develop a fantastic smoke flavor. No artificial smoke flavors are added, unlike other competitors.

At Stittsworth Meats we create a truly superior product that your customers will appreciate. We use only the highest quality lean meat for our Brats and Old Fashioned Wieners. This creates the perfect grilling product. Your meat will not flare up and spit grease during grilling! All of our Brats are pre-cooked and safe to eat right out of the package! Plus, our Brats and Old Fashioned Wieners have a 120 day shelf life from the packaging date!



Ring bologna

14oz | 1 per pack 12 packs per case

Stittsworth Bologna

Even Bologna can be brought to the next level! At Stittsworth Meats we pride ourselves on making every product the ultimate taste experience – even Bologna! Our Bologna is made with the highest quality course ground beef and pork. Absolutely no organ meat or fillers are used! Plus, the All Natural Casings deliver that great "snap" that you know and love. All of our Bologna is smoked with real wood smoke, for an authentic smoked flavor.

Beef Strips & Summer Sausage



Colorado Beef Strips

4oz 12 packs per case



Garlic Pepper Beef Strips

4oz 12 packs per case



Honey Beef Strips

4oz 12 packs per case



Prime Rib Beef Strips

4oz 12 packs per case

Fresh Jerky: We Take It To The Next Level

Stittsworth's Beef Strips are actually Fresh Jerky! This product is so amazing because of the fresh quality. Tender and soft beef jerky is way better than a dried out piece of traditional jerky. Plus, our Beef Strips can't sit out on the shelf for a year!

You know you are getting a fresh product with our Beef Strips. In fact it's so fresh we can't even call it "jerky", we have to call it Beef Strips! We felt keeping the freshness was more important than a name designation. Enjoy some Fresh Jerky the Stittsworth way.





Wild Rice Cheddar Summer Sausage

16oz 12 packs per case



Jalapeno Cheddar Summer Sausage

16oz 12 packs per case



Stittsworth Original Summer Sausage

16oz 12 packs per case

Signature Summer Sausage

Stittsworth Summer Sausage is superior to our competition. Why? Our meat ratio is more Beef than Pork. Plus, we do not use any fillers, such as organ meat! Our Summer Sausage is also preservative free. All we use is real ground beef, pork and seasoning - that's it!

Have you ever wondered why other types of summer sausage have a tangy flavor... It's due to certain preservatives that add to the product shelf life. Our quality first approach ensures a fresh product with great flavor!



Beef Sticks



Honey BBQ Sticks

4oz | 12 packs per case

16oz | 12 packs per case



Pepper Sticks

4oz | 12 packs per case

16oz | 12 packs per case



Teriyaki Sticks4oz | 12 packs per case
16oz | 12 packs per case







Pepperoni with Hot Pepper Cheeses Sticks

4oz | 12 packs per case 16oz | 12 packs per case



Pepper Sticks &.
Smoked Cheese Curds

4oz 12 packs per case

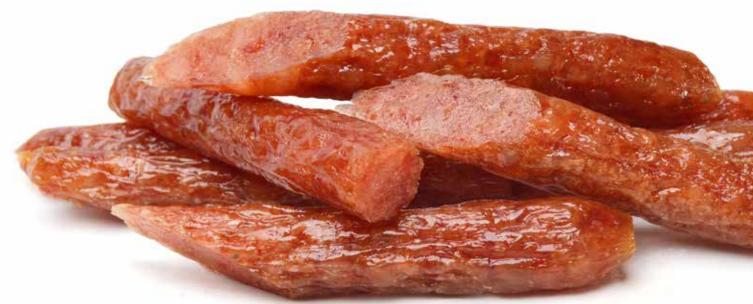


Pepper Sticks & Cheddar Cheese Curds

4oz 12 packs per case

What Makes Our Beef Sticks Unique?

Who doesn't enjoy a great Beef Stick! At Stitsworth Meats we offer 4 customer-friendly flavors, plus 2 types of Beef Sticks with Cheese Curds. All of our Beef Sticks are made fresh. We use 100% beef for our Beef Sticks, no organ meat or fillers are used in our products. We also use All Natural Sheep Casings that give an old fashioned meat market look and taste. We believe in a quality first approach. All of our Beef Sticks are smoked with real wood smoke, for a fantastic smoked flavor.





30 Day Fresh Packaging

Up to a 30 day display lifespan!

Our packaging is a huge innovation. It allows for up to 30 days of freshness before even having to put it in the freezer. The meat will stay as fresh as it did the day it was packaged - now that is amazing!













The Benefits



Increase Display Life by 30 Days

Remove shrink as much as 50% by lowering the number of pulls and markdowns. Plus less spoiled meat!



Improve Overall Meat Safety

Remove back room contact, leaking and cross contamination with high-barrier airtight, hermetic seals.



Expand Your SKUs & Control Your Price Points

Offer premium cuts at value prices.

Profitably stock limited or seasonal cuts.

Eliminate lost profit opportunities.

Use less display & back room space.



Deliver Consumer Convenience!

Freezer-ready with no added prep.

Stays fresh after purchasing 7x longer!

Eliminates messy leaks in shopping bags, refrigerators, counters and freezers.

Hamburger Patties & Ground Beef



Bacon & Cheddar Hamburger Patties

21.33oz | 4 Patties 6 packs per case



Jalapeno & Cheddar Hamburger Patties

21.33oz | 4 Patties 6 packs per case



Steakhouse Hamburger Patties

21.33oz | 4 Patties 6 packs per case



Plain Hamburger Patties

21.33oz | 4 Patties 6 packs per case



Gourmet Flavored Hamburger Patties

We use our amazing 100% Lean Ground Beef for all of our Hamburger Patties. What makes our patties stand apart? We use a unique "Hand-Pattied" technique that creates the ultimate burger texture! This technique comes from squeezing the ground beef into a patty similar to using your hands. Rather than other brands that compress the burger into a round metal plate under high pressure, which can produce a rubbery texture. We take the time to produce the best possible Hamburger Patties for your table.

We package all of our Hamburger Patties in our "Fresh Packaging". By doing so you have a 21 day shelf life for all of our Hamburger Patty flavors. Our packaging also "blooms" the meat, so it has a nice vibrant color, without having to use any gases or preservatives. Our product will always look fantastic on the shelf, without compromising flavor or quality.





80% Lean Ground Beef

1 lbs 1.5lbs 12 lbs per case



85% Lean Ground Beef

1 lbs 1.5lbs 12 lbs per case



93% Lean Ground Beef

1 lbs 1.5lbs 12 lbs per case

What Sets Our Lean Ground Beef Apart?

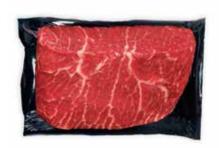
Stittsworth Meats has been known for supplying high quality Lean Ground Beef to restaurants in the Midwest for years. We use high grade, 100% beef, from whole muscle meat. This ensures an amazing flavor and texture. Every batch of our Lean Ground Beef is tested for quality and consistency.



Case Ready Steaks



NY Strip Steak
1" Thick
12 packs per case



Flat Iron Steak
1" Thick
12 packs per case



Porterhouse Steak
1" Thick
12 packs per case



T-Bone Steak
1" Thick
12 packs per case



Beef Eye of Round Steak
1" Thick
12 packs per case



Ribeye Steak
1" Thick
12 packs per case



Top Round Steak
1" Thick
12 packs per case



Bottom Round Steak
1" Thick
12 packs per case



Chuck Steak
1" Thick
12 packs per case





Top Sirloin Steak
1" Thick
12 packs per case



--12 packs per case

Cube Steak



Sirloin Steak Tips
1" Thick
12 packs per case

Quality Beef. Always Fresh.

All of our Beef is raised and sourced in the upper Midwest. By doing so we support local farms and local community. Sourcing meat in our region guarantees the highest quality beef and provides ultimate freshness. Our meat literally goes from the farm to our shelves within a few days.

We hold our product to the highest standard, on both grade and trim spec, to ensure the highest quality product for our customers.

Case Ready Beef



Beef Kabob Meat
1" Thick

12 packs per case



Beef Arm Roast
2" Thick
6 packs per case



Beef Stew Meat

1" Thick

12 packs per case



Beef Rump Roast

2" Thick
6 packs per case



Beef Chuck Roast

2" Thick
6 packs per case



Plain Hamburger Patties

21.33oz | 4 Patties
6 packs per case



Bacon & Cheddar Hamburger Patties

21.33oz | 4 Patties 6 packs per case



Jalapeno & Cheddar Hamburger Patties

21.33oz | 4 Patties 6 packs per case



Steakhouse Hamburger Patties

21.33oz | 4 Patties 6 packs per case





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Case Ready Pork



Pork Chop Thick Cut Bone-In

1" Thick | 2 Chops per pack 12 packs per case



Pork Chop Boneless

3/4" Thick 12 packs per case



Pork Center Cut Chop Bone-In

3/4" Thick | 2 Chops per pack 12 packs per case



Pork Country Style Ribs Boneless

2 per pack 12 packs per case



Pork Boston Butt Roast Bone-In

2" Thick | 1 per pack 6 packs per case



Pork Center Cut Loin Roast Boneless

2 lbs Average | 1 per pack 6 packs per case



Pork Cube Steak

2 per pack 12 packs per case



Pork Shoulder Steak Bone-In

3/4" Thick | 1 pack 12 packs per case





Natural Casing Breakfast Links

16oz 12 packs per case



Hickory Smoked Bacon

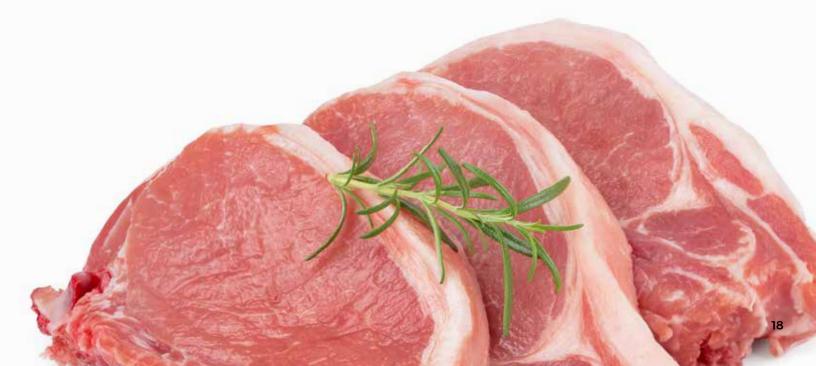
16oz 12 packs per case

Quality Pork. Always Fresh.

We use only the highest quality pork sourced in the Upper Midwest for ultimate freshness. All of our Premium Pork products are hand cut and packaged in our "Fresh Packaging", with no added gas or solution - preservative free. This allows our Pork Products to have a great shelf life, up to 21 days! You will literally taste the difference when you try Stittsworth Meats!

We use All Natural Casings for our sausage links, along with lean ground pork. We do not use any organ meat or fillers, just ground pork and spices. Simply delicious!

Don't forget the Bacon! Our Hickory Smoked Bacon is thick sliced and smoked with REAL Hickory - preservative free. What isn't there to love about bacon??





Mychal Stittsworth

CEO & Founder

218-343-9834

Mychals@stittsworthmeats.com

Brian Berdahl

Sales Manager

218-289-4109

Brianb@stittsworthmeats.com

Mark Segler Plant Manager 218-586-2149

Marks@stittsworthmeats.com

Seth Habedank

Director of Customer Experience

218-586-2149

Seth@stittsworthmeats.com

Corey Erickson

Logistics Manager

218-586-2149

Coreye@stittsworthmeats.com



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PRODUCED IN BEMIDJI, MN