

Flavor Without Boundaries

A Division of Rose & Shore, Inc.

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Exceptional Roast Reef, Corned Reef and Pastrami

Exciting Fully Cooked Entrees

Custom Formulations Available



Available for Retail, Club Stores, Food Service, Grab and Go and Service Delis

Rose and Shore



Rose & Shore is a privately held company established in 1968 by Maury Rose and Dave Shore. Mr. Rose and Mr. Shore exited the business in the 1970's and the company has been owned and operated by the Miller family since that time. The company was established to cook deli meats, principally navel pastrami. Over the years, the company grew as it diversified its product offerings and, in the Year 2000, the Miller family built a 70,000 square foot facility located in Vernon, California. Rose & Shore continues to operate in this facility. Rose & Shore has built its business based on a wide range of cooking, processing and packaging capabilities. In addition to our core deli meat items, Rose & Shore manufactures products as diverse as customized ready-to-cook and fully cooked protein products, topped pizzas, sandwiches and entrées.

Rose & Shore cooks component proteins and fillings for further processors. These proteins are sold whole, diced, sliced and shredded. We also provide fillings which can include the protein, a sauce and other ingredients. Rose & Shore proteins and fillings are used in products such as tamales, burritos, soups, hand held products and entrées.

Rose & Shore tops a wide range of customized pizzas for private label and brand accounts. Our topping and packaging equipment provides the flexibility to manufacture diverse products from individual serve hand held items to multi-serving whole pizzas. Rose & Shore teams with quality crust suppliers to top thin crust, regular crust, deep dish, flatbread and other customized crusts, including gluten free offerings.

We manufacture products for wholesale, retail, foodservice, schools and institutional users as well as other food processors. When we collaborate with our partners and customers, we work hard to understand the target audience, value proposition, and marketing strategy. We then determine ways to enhance value. Our culinary, R&D, and production teams provide menu and flavor development that helps our customer capitalize on the new trends in the industry.



Food Safety and Quality



Rose & Shore is committed to product food safety as our first priority. Our production facility is USDA inspected, HAACP certified and it incorporates the latest food safety technology. We have an in house laboratory and we do extensive testing and monitoring of our production environment.

Emphasizing our complete commitment to our food safety priority, in 2010 Rose & Shore became certified through the British Retail Consortium Global standard for Food Safety (BRC) under the Global Food Safety Initiative (GFSI). GFSI is the global gold standard for the continuous improvement of food safety management systems to ensure confidence in the delivery of safe food to consumers worldwide. GFSI enables food safety experts from retail, manufacturing and food service companies to collaborate to establish the best practices for the production of safe food.

In order to meet the BRC standard, Rose & Shore passed an extensive third party audit of all food safety systems by an accredited BRC recognized certification body. This audit is the most extensive food safety audit conducted in the world and encompasses all aspects of food safety including plant and equipment inspection, program and procedure review, examination of production records and documentation and a complete review of product produced during the inspection. Rose & Shore received an "A" in each of its seven audits, the highest possible score.













































ROAST BEEF





PASTRAMI



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