



South
Chicago
Packing

RESTAURANT
CHANNEL
GUIDE

HELLO, TALLOW.

AMPLIFY THE FLAVOR. SIMPLIFY THE PROCESS.

Guests are dining out to satisfy their cravings,¹ so extra-craveable dishes can be the key to winning their businesses. Frying with beef tallow enhances the flavor, texture, and crispiness of your dishes, creating craveable menu items that satisfy guests and drive repeat business.

With a longer fry life than seed-based oils and easier equipment cleanup, beef tallow from South Chicago Packing delivers both superior food quality and back-of-house efficiency. It's your essential ingredient for success.

Guest Satisfaction

Boost the craveability factor in your most popular dishes with enhanced texture and crispiness. With superior, craveable flavor vs seed-based fry oils for the ultimate eating experience.

Back-of-house Efficiency

Save labor back-of-house and reduce cost with up to twice the fry life vs other oils. Get consistent performance on every plate, and simpler cleaning of equipment vs plant and seed-based cooking oils.

A Superior Choice

Naturally occurring animal fats contribute to a healthier, sustainable food system. Unlike heavily processed vegetable oils, tallow is created from a simple rendering process and has zero artificial trans fats.

OUR PRODUCTS

Our premium tallow begins with 100% beef trimming, so you can trust it to deliver taste and texture that guests crave every time. With a naturally high smoke point, SCP All Crisp™ and SCP All Fry™ both provide a crisp, non-greasy texture that's perfect for off-premise and on-premise guest experiences.

SCP All Fry™

THE ONLY POURABLE BEEF TALLOW SHORTENING

Pourable pure beef tallow offers high performance frying and extreme convenience. Use in the fryer or as a starter shortening to aid in quick melting.

- Safe to use in auto top-off capable deep fryer
- Available in a convenient 35-lb. pourable jib



SCP All Crisp™

MOST POPULAR FOR HEAVY-DUTY FRYING

A durable, multi-use shortening that offers longer fry life and delivers ultimate crispiness. Has a longer fry life when tested against vegetable oils.²

- Available in 50-lb. solid cubes



SCP Wagyu

100% PREMIUM RENDERED WAGYU BEEF FAT

The ultimate ingredient for searing, sautéing, and grilling, with balancing levels of Omega-3 and Omega-6 essential fatty acids.

- Bold beef fat flavor and aroma
- Convenient, nonstick spray and 42-oz. options



SCP Filtered Tallow

FULL-BODIED, HEAVY-DUTY SHORTENING

All-purpose frying shortening with a rich full-bodied umami flavor.

- High performance frying with delicious beefy flavor
- Available in 50-lb. solid cubes



ABOUT SOUTH CHICAGO PACKING



The Specialty Fats & Oils Experts

South Chicago Packing is a fifth-generation family-owned company producing high-end specialty animal fats, custom oil blends, and food-grade specialty products. We've earned our reputation as category experts for over 120 years of business in the stockyards of Chicago.

We take pride in being a trusted partner for commercial restaurants, with unwavering commitment to excellence and dedication to our customers.

Ready to learn more? Reach out and see how our custom solutions can work for you.

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• SCPoils.com