

Upgrade the Bite. Not the Beef.



Rising beef costs? No problem. Let flavor do the heavy lifting. Our custom-flavored glazes enhance the natural taste of beef, delivering a richer, juicier bite with as little as .1 oz. — for premium impact without the premium cost!

16.4%

Beef prices are up 16.4% from a year ago.
U.S. Bureau of Labor Statistics, December 2025

The Problem: Costs are up, and expectations are higher.

- Beef costs continue to rise
- Margin pressure is intensifying
- Consumers expect premium quality
- Consistency is harder to maintain
- Hold times impact eating quality
- Back-of-house efficiency is critical

47%

of consumers say food quality is most valuable to them.
Fox Business, 2026

The Solution: Custom-flavored glazes that upgrade every bite.

- Boost authentic beef flavors
- Enhance perceived quality
- Cost-efficient flavor upgrade
- Juicier, flavorful bites—even on hold
- Minimal usage for maximum impact
- Simple back-of-house execution

70%

of operators say rising food & ingredient prices had the biggest impact on their business in 2025.
Datassential, 2026

Flexible Application:

- Cook Stage: Brush on while cooking
- Hold Stage: Glaze on post-cook
- Serve Stage: Finish with a drizzle

Top Flavors:

- Peppercorn
- Truffle
- Steakhouse
- Garlic & Herb
- Caramelized Onion
- Chargrilled

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FOODS

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Make Rubix Foods your first call.

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