

COOKED BEEF PRODUCTS

1 RIBS

Bourbon BBQ Flavour (slow-cooked with spices and with an additional 150g Bourbon BBQ sachet)

PRESENTATION
Cooked sous-vide

WEIGHTS
Weight to be determined
(within a range)

EXPIRY
18 months frozen
60 days chilled

PREPARATION TIME
40 Minutes



2 CHURRASCO

In Kalbi sauce (Korean), or other flavours to be determined

PRESENTATION
Cooked sous-vide

WEIGHTS
Fixed weight to be determined

EXPIRY
18 months frozen
60 days chilled

PREPARATION TIME
30 Minutes



3 MINI RIBS

In Teriyaki sauce, or other flavours to be determined

PRESENTATION
Cooked sous-vide

WEIGHTS
Fixed weight to be determined

EXPIRY
60 days chilled, vacuum-sealed
18 months frozen

PREPARATION TIME
30 Minutes



4 PULLED (whole piece / shredded)

***for a volume of 30,000 units, Pancakes / BAO BUNS can be included**

AVAILABLE SAUCES: BBQ Classic, BBQ Beer, BBQ Bourbon, Honey & Mustard, Salt & Pepper, Hoisin, Char Siu, Hot & Spicy, Korean, Mexican Mix. Also available cooked only with spices and accompanied by a 90g sachet of sauce.

PRESENTATION
Cooked IQF in bags (no sauce)
Cooked sous-vide

WEIGHTS
Any fixed weight between 1kg - 5kg
Any weight between 100g - 4kg

EXPIRY
12 months frozen IQF
60 days chilled, 18 months frozen

PREPARATION TIME
15 Minutes



5 ROAST

Different seasoning options

PRESENTATION

Cooked sous-vide

WEIGHTS

Variable weight to be determined

EXPIRY

60 days chilled
18 months frozen

PREPARATION TIME

25 Minutes



6 PASTRAMI

In its filleted version or whole

PRESENTATION

Cooked sous-vide

WEIGHTS

Fixed weight to be determined

EXPIRY

60 days chilled
18 months frozen

PREPARATION TIME

10 Minutes



7 BRAISED CHEEKS

Cooked naturally, with spices or in a red wine sauce

PRESENTATION

Cooked sous-vide

WEIGHTS

Fixed weight to be determined

EXPIRY

60 days chilled
18 months frozen

PREPARATION TIME

20 Minutes



8 STEW

Gardener's recipe, or other recipes to be determined

PRESENTATION

Cooked sous-vide

WEIGHTS

Fixed weight to be determined

EXPIRY

60 days chilled
18 months frozen

PREPARATION TIME

20 Minutes

