



Perfect Portions

SafeSousVide.com



@cardinalmeats

Perfect Portions

Proper portion control is a challenge every restaurant faces. Inconsistencies in portion control can substantially impact your bottom line, especially for proteins as they are the most expensive ingredient on a menu. Our Safe Sous Vide™ line of proteins offer cost savings and consistency in size, weight, and nutritional delivery every single time.

What is Safe Sous Vide™?

Safe Sous Vide™ is a breakthrough innovation in food safe, sealed environment, and cooked proteins for restaurants, consumers and commercial kitchens alike. It's a unique sealed-environment cooking process which creates the highest quality, fully-cooked proteins through exact temperature and time controls. Through the Safe Sous Vide™ process, Cardinal Meats delivers a moister, more tender, more consistent protein versus other traditional cooking methods.

Unique Product Benefits:



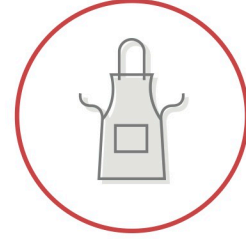
Consistency



Convenience



Cost Savings



Labour Savings



Versatility



Clean Ingredients



30+ Day Shelf-Life



Food Safety

Available Products:



Safe Sous Vide™ Fully Cooked Chicken Breast
#8424



Safe Sous Vide™ Salisbury Steakette
#1926



Safe Sous Vide™ Meatloaf
#1820



Safe Sous Vide™ Fully Cooked Burger
#8107