

# *Diced Proteins*

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SafeSousVide.com



@cardinalmeats

## Diced Proteins

Diced proteins are labour intense, and difficult to maintain consistency, however, they are a versatile staple in any kitchen! Safe Sous Vide™ Diced Proteins are not only juicy, tender, and delicious but come consistently diced, ready to go into any meal! Through Safe Sous Vide™ we can provide the highest level of consistency through the precise cooking time and temperature every 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:



**Convenience**



**Versatility**



**Cost Savings**



**Consistency**



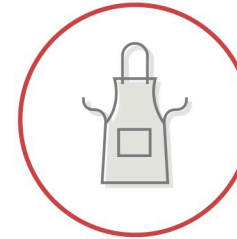
**Clean Ingredients**



**30+ Day Shelf-Life**



**Food Safety**



**Labour Savings**

### Available Products:



**Safe Sous Vide™  
Braised Diced Beef  
#4314**



**Safe Sous Vide™  
Diced Chicken  
#8422**