

SOUS VIDE

CARDINAL

Whole Muscle Proteins

SafeSousVide.com









@cardinalmeats

Whole Muscle Proteins

Whole muscle proteins are a staple on every menu but often take a lot of time to prep and cook. Safe Sous Vide™ whole muscle proteins can eliminate the time and effort providing the same quality as cooking from scratch. Our Whole Muscle Proteins are cooked in their own juices right in the bag, making them perfectly tender and flavourful — just reheat, and serve.

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:



Labour Savings



Clean Ingredients



Food Safety



Consistency



Convenience



Versatility



Cost Savings



30+ Day Shelf-Life

Available Products:



Safe Sous Vide™ Beef Pot Roast au jus – large cut #4902



Safe Sous Vide™ Beef Pot Roast au jus – regular cut (low sodium) #4907



Safe Sous Vide™ Halal Beef Roast au jus #4908