



# *Bone-in Proteins*

SafeSousVide.com



@cardinalmeats

## Bone-in Proteins

Bone-in proteins are one of the most difficult items for any kitchen to prepare consistently. With Safe Sous Vide™, Cardinal has perfected the process of making consistent, tender, delicious ribs, and has developed a full line of Safe Sous Vide™ bone in proteins. Safe Sous Vide™ takes the difficulty out of customers' most beloved dishes and helps you to save time and money.

## 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.

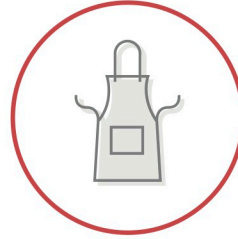
### Unique Product Benefits:



**Consistency**



**Food Safety**



**Labour Savings**



**Convenience**



**Cost Savings**



**Versatility**



**Clean Ingredients**



**30+ Day Shelf-Life**

### Available Products:



**Safe Sous Vide™ Pork  
Back Ribs with BBQ sauce  
#2934**



**Safe Sous Vide™ Pork  
Back Ribs with  
Cardinal Chef Spice  
#2948**



**Safe Sous Vide™  
Rotisserie-style  
BBQ chicken  
#6907**