



Ground Crumble Proteins

SafeSousVide.com



@cardinalmeats

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Cardinal's Safe Sous Vide™ Ground Crumble eliminates the yield loss, handling and challenges that go into cooking from raw. Our state-of-the-art culinary technique slow cooks the crumble and maintains the natural flavour, while delivering a tender, fully cooked, ground protein that is ready to use in every menu application. Safe Sous Vide™ products can be stored directly in your cooler for up to 30 days in a sealed pack.

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:



Food Safety



Convenience



Versatility



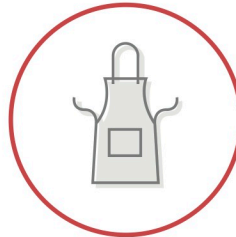
30+ Day Shelf-Life



Cost Savings



Consistency



Labour Savings



Clean Ingredients

Available Product:



**Safe Sous Vide™
Ground Beef
#8190**