Beef Diced

Fully Cooked

- These cooked diced meats have been developed for health & aged care, restaurants, clubs and food service. They are all high quality with no other additives.
- 2. Perfect for wet dishes just add sauce and vegetables.
- Meyer Food Co's 'Sous Vide' cooking method produces consistently tender diced meat that is ready in minutes.
- 4. The key to Meyer Food Co's constantly tender diced meat is that we use the same primal every time. Most diced meats are 'off cuts' from a variety of different cuts. The result is one piece of dice being mushy and over cooked and the next being tough and under cooked.
- 5. This is a labour saving product. No knives, minimal handling and minimal time to cook = **PROFIT**. Use pre-prepared sauces and frozen vegetables for economy and speed.



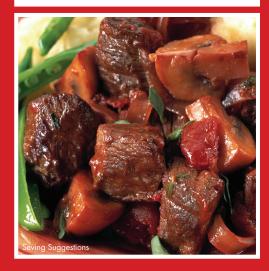
- Open each pouch of diced meat into a colander under gently running cold water.
- Remove any congealed fat, separate the pieces of diced meat and then rinse off.
- Place meat in a cooking tray.
- Add 2kg of sauce to 5kg of meat (2 x 2.5kg bags).
- Add vegetables as desired (suggested ratio 3kg vegetables per 2kg sauce and 5kg meat).
- Use blanched frozen vegetables to save labour and time.
- Fresh vegetables should also be blanched before addition.
- Heat for 20 min on medium (150°C). Alternatively, if there is urgency, simply stir gently while heating and 12-15 mins is ample.
- Good food safety practice is to heat to an internal temperature of 75°C prior to serving.

NOTE

- Always mix cold meat with cold sauce just prior to re-heating. This means that if you prepare your own sauce, it should be made the day before and stored in your coolroom.
- It is not advisable to keep wet dishes hot for long periods because the meat continues to cook and cubes will break up.



Packaged Product



2.5kg packets

4 x 2.5kg packs per carton

12 weeks shelf life

Store between 0°C and 5°C

CODE: 120

NAME:

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