

Beef Ribs Large – BBQ

Approx 6 x 700g

1. Perfect for pizza shops and function caterers.
2. This is a gourmet, world class dish. The sauces are exquisite and combine perfectly on a bed of rice, noodles or mashed potato.
3. Meyer Food Co's '**Sous Vide**' cooking method produces tender ribs that gently peel away from the bone.
4. Because it has already been fully cooked, the meal is ready in minutes! It can be run straight through the pizza oven!

HOW TO COOK

- The ribs have already been fully cooked and hence only need to be re-heated.
- Open the pouch, squeeze out the ribs and sauce – heat and serve.
- Good food safety practice is to re-heat to an internal temperature of 75°C.
- Use the oven, Grill, BBQ or pan or pizza oven (conveyor is ideal).



Packaged Product



Serving Suggestions

6 ribs approx 700g each per pack

3 packs per carton, approx 10kg

12 weeks shelf life

Store between 0°C and 5°C

CODE:

107

NAME:

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MEYER FOOD CO.
formerly Bryopin

The Leaders in Sous Vide