

Beef Short Ribs

Slow Cooked

1. These ribs are slow cooked, making them perfect for pizza shops and restaurants, wanting to cook to order.
2. Meyer Food Co's '**Sous Vide**' cooking method produces tender ribs that gently peel away from the bone.
3. Because it has already been fully cooked, the meal is ready in minutes! It can be run straight through the pizza oven, griller or BBQ.

HOW TO COOK

- The ribs have already been fully cooked and hence only need to be re-heated.
- Defrost in coolroom at 5°C or less. Defrost under cold running water for immediate consumption.
- Open the pouch, separate the ribs – 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 x 350-400g approx

4 packs per carton

52 weeks shelf life

Store below -18°C FROZEN

CODE:

161FZ

NAME:

Beef Short Ribs Frozen



MEYER FOOD CO.
formerly Bryopin

The Leaders in Sous Vide