

Beef Rib Smoky BBQ

Single Serve

1. These ribs are single serve, making them perfect for smaller establishments, pizza shops and take away shops, wanting to cook to order.
2. This is a gourmet, world class dish. The sauces are exquisite and combine perfectly with slow cooked meat.
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.
- Defrost in coolroom at 5°C or less. Defrost under cold running water for immediate consumption.
- 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

Single serve 400g approx

20 packs per carton

52 weeks shelf life

Store below -18°C FROZEN

CODE:

551FZ

NAME:

Beef Rib Smoky BBQ
Single Serve x 20



MEYER FOOD CO.
formerly Bryopin

The Leaders in Sous Vide