

Pickled Pork Neck

1. Meyer Food Co. roast meats are amazing! **Good quality**, tender and juicy – time after time.
2. All roasts are well trimmed of fat and gristle and are 'sausage' shaped for portion control.
3. Roasts are cooked in a **barrier pouch** to exclude oxygen and bacteria, and have a long shelf life when stored at 5°C or below. They are consistent in size, shape, yield & cooking doneness.
4. Because the roasts are cooked they make meal preparation simple and fast.

HOW TO COOK

- Open the bag discard the 'jus' as it has been corned/pickled.
- Machine portion slice (use a low cost digital scale) into an oven pan, pour over some sauce or gravy, cover with foil, heat at medium for 30 minutes. This method gives the best economy.
- Can be microwaved but must have sauce/gravy on top of slices.
- For best taste open the bag and oven the roast whole for approx 60 minutes on medium – carve as normal. Use for boardroom and special meals.



Packaged Product



Serving Suggestions

Random weight approx 3kg per piece

Approx 10kg per carton

12 weeks shelf life

Store between 0°C and 5°C

CODE:

315

NAME:

Pickled Pork Neck
Cooked



MEYER FOOD CO.
formerly Bryopin

The Leaders in Sous Vide