

CODE
CHILLED 111
FROZEN 143

Corned Beef

**ribs &
roast**

S O U S V I D E T O P E R F E C T I O N

Pieces Per Bag: **1**

Bags per Carton: **3-5**

Avg Bag Weight: **2.5-3.5kg**

Avg Carton Weight: **11-13kg**

Sold By: **Weight**

Energy kJ: **716kJ**

Protein: **23.7g**

Carbohydrates: **0.3g**

Total Fat: **8.4g**

Cooking Tip!

A lean cut of cured eye round beef cooked sous vide. Superior tenderness ideal for hospitals, aged care and casual dining venues offering Reuben style sandwiches or the like.

* Cooking times will vary based on your kitchen equipment, images for illustration purposes only.