



CODE
CHILLED 201
FROZEN 245

Pork Carvery Roast

**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: **5-6**
Avg Bag Weight: **2-3kg**
Avg Carton Weight: **10-12kg**
Sold By: **Weight**
Energy kJ: **685kj**
Protein: **21.6g**
Carbohydrates: **0g**
Total Fat: **8.6g**

Cooking Tip!

Score the skin, season and oven roast at 270 degrees Celsius for approx. 30 to 40 minutes until skin is crispy, and then reduce to 200 degrees for further 20 mins.*

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