



CODE  
CHILLED 311

## Pulled Lamb

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: **8**  
Avg Bag Weight: **1.4-1.6g**  
Avg Carton Weight: **11-13kg**  
Sold By: **Weight**  
Energy kJ: **587kj**  
Protein: **20.5g**  
Carbohydrates: **0g**  
Total Fat: **6.5g**

## Cooking Tip!

Season, oven roast at 200  
degrees Celsius for approximately  
10 minutes per kilo.\*

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