

Pure Aus Sous Vide Range



— Nutritional properties retained in sous vide process surpass traditional cooking methods.

Essential fats are preserved and not lost to conventional high temperature practices. Antioxidants and water soluble vitamins are kept whole within the sous vide product rather than being lost through water or steam evaporation as traditional cooking processes entail.



— Natural enhancement of flavour over extended cooking times eliminates need for excessive seasoning.

As the meat is cooked in the *sous vide* pouch, time allows for an organic flavour profile to develop, accentuating natural flavours of ingredients without recourse to artificial enhancements to compensate for flavour.



— Superior tenderness and texture of meats over conventional meat preparation methods.

As the *sous vide* process cooks at low, sustained temperatures, the high quality meat is not stressed through elevated cooking temperatures or exposed to drying out. Collagen (connective tissues) of the *sous vide* product break down rather than constricting under high heat. The result is improved tenderness with palatable authentic texture.

— Prevailing quality guaranteed via precision developed parameters.

The nature of the *sous vide* creates an accurate and maintained control of optimal temperature and cooking times, ensuring our product profile is consistent in its delivery of quality, every time.

— We offer

Beef strips, beef cubes, rolled beef roast
Chicken breast, diced chicken
Rolled pork roast, pork strips

Providing quality cuisine to satisfy all the senses

Chilled food; not frozen.

www.pureausfood.com.au