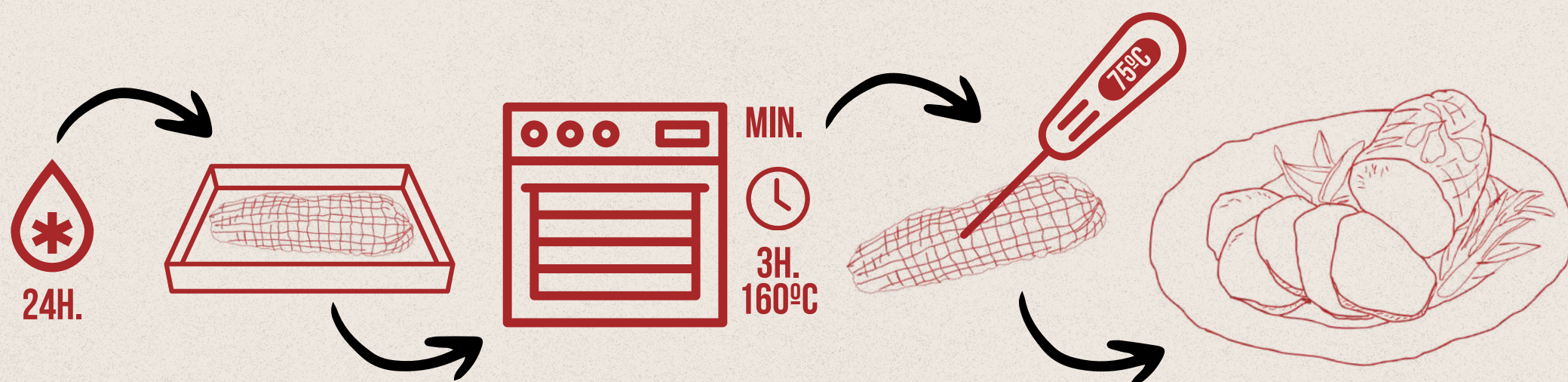


simplifies cooking
READY to ROAST
simplifies cooking

REDONDO DE VACA CON MALLA



COCINADO EN HORNO RATIONAL

Programa Asado tradicional 45° con sonda (cocicón lenta-poco hecho)

- 1.** Descongelar previamente durante 24h en su envase original.
- 2.** Quitar del envase y poner sobre bandeja apta para horno.
- 3.** Precalentar: 30' a 220°C (100% humedad)
Sofreir: 105' a 200°C (100% humedad)
Enfriar: 20' a 110°C (100% humedad)
TIEMPO TOTAL: 3h
- 4.** Servir con su mismo jugo o añadir salsa según receta específica.

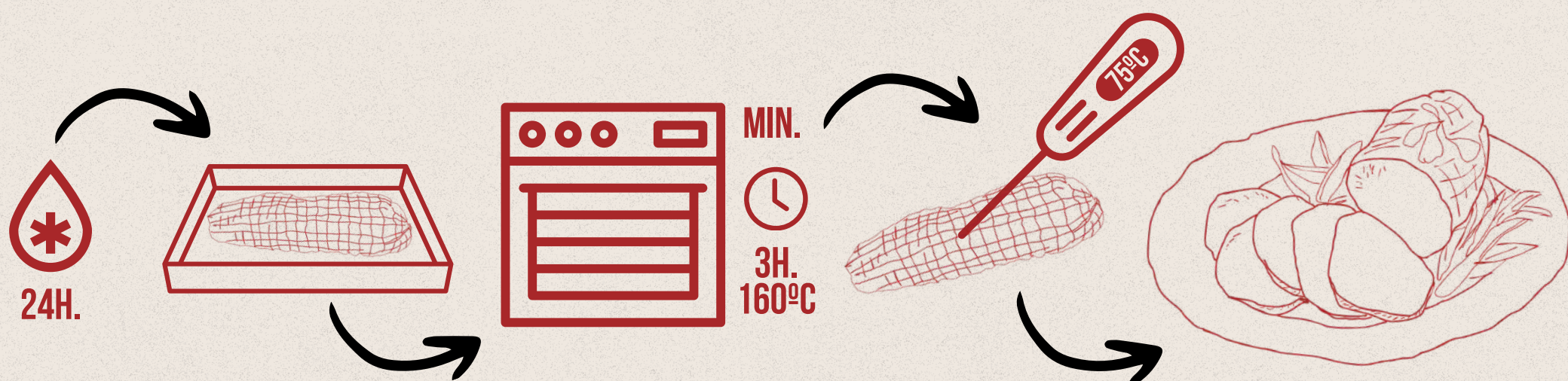
INGREDIENTES

Carne de vaca 90%, agua, sal, fibra vegetal, estabilizante (E401), antioxidantes (E331iii, E301), proteína vegetal y aroma.



simplifies cooking
READY to ROAST
simplifies cooking

BEEF EYE ROUND WITH MESH



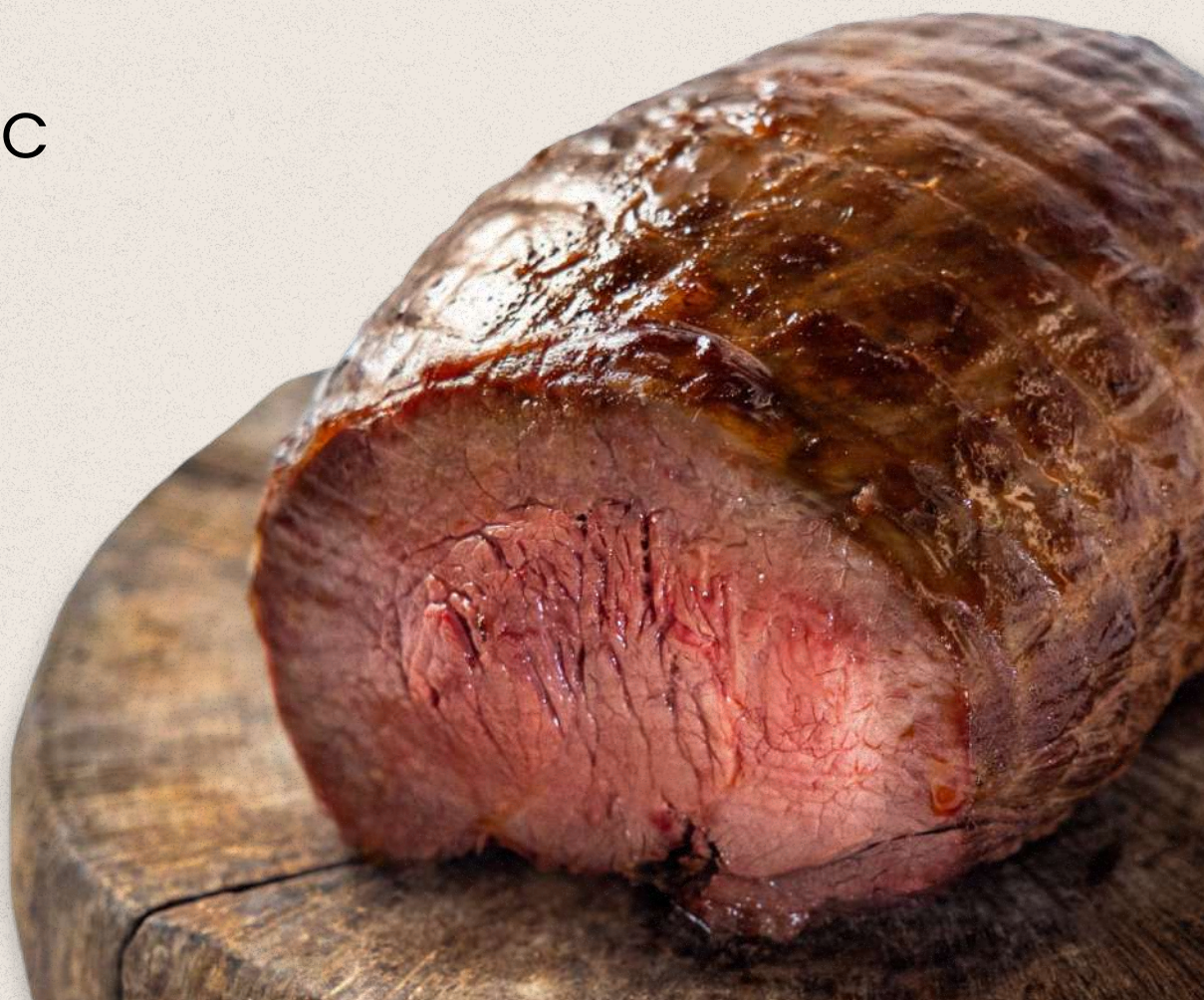
COOKED IN A RATIONAL OVEN

Traditional Roast program at 45°C with probe (slow cooking/rare)

1. Defrost for 24 hours in its original packaging.
2. Remove from the packaging and place on an oven-safe tray.
3. Preheat: 30 minutes at 220°C (100% humidity)
Sauté: 105 minutes at 200°C (100% humidity)
Cool: 20 minutes at 110°C (100% humidity)
TOTAL TIME: 3 hours
4. Serve with its own juice or add sauce according to the specific recipe.

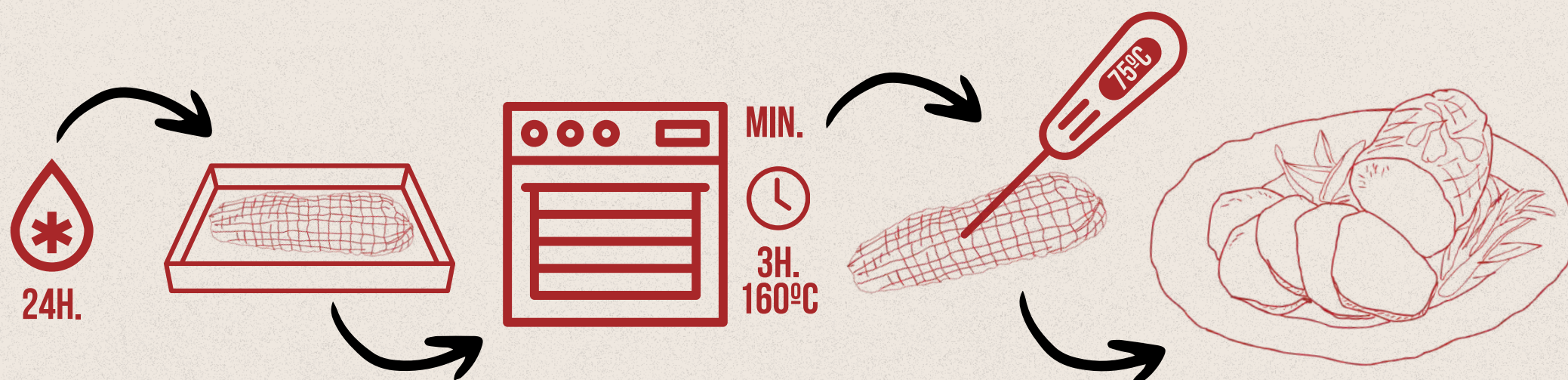
INGREDIENTS

Beef 90%, water, salt, vegetable fiber, stabilizer (E401), antioxidants (E331iii, E301), vegetable protein and flavoring.



simplifies cooking
READY to ROAST
simplifies cooking

VACHE RONDE AVEC MAILLE



CUIT DANS UN FOUR RATIONNEL

Programme traditionnel Rôtissage à 45°C avec sonde (cuisson lente/saignant)

- 1.** Décongeler pendant 24 heures dans son emballage d'origine.
- 2.** Retirer de l'emballage et placer sur une plaque allant au four.
- 3.** Préchauffage : 30' à 220°C (100% d'humidité)
Sauté : 105' à 200°C (100% d'humidité)
Refroidir : 20' à 110°C (100% d'humidité)
DURÉE TOTALE : 3 heures
- 4.** Servir avec son propre jus ou ajouter de la sauce selon la recette spécifique.

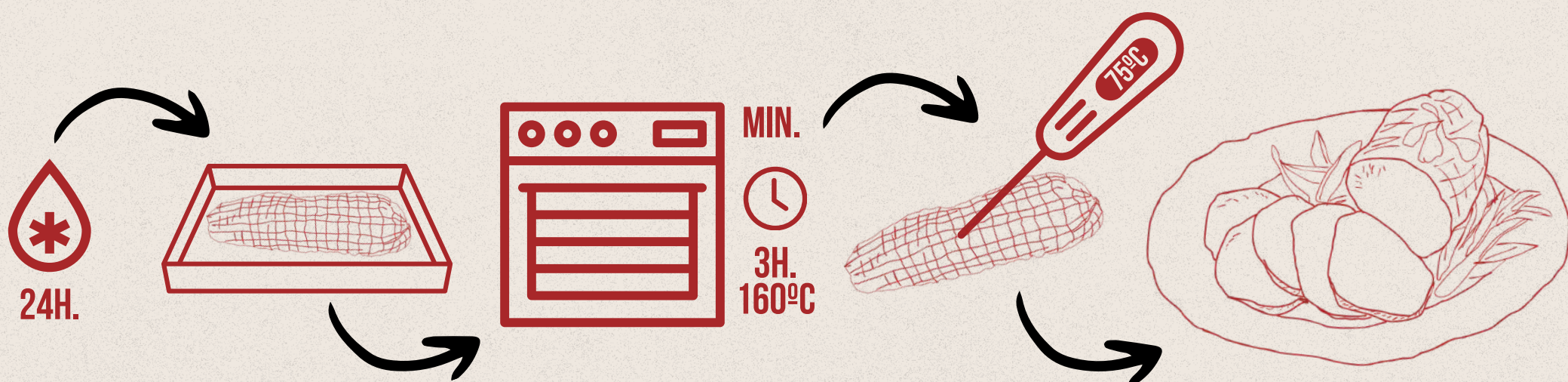
INGRÉDIENTS

Boeuf 90%, eau, sel, fibres végétales, stabilisant (E401), antioxydants (E331iii, E301), protéines végétales et arôme.



simplifies cooking
READY to ROAST
simplifies cooking

MAGATELLO DI MANZO CON RETE



COTTO IN FORNO RAZIONALE

Programma di cottura tradizionale a 45°C con sonda (cottura lenta/al sangue)

- 1.** Décongeler pendant 24 heures dans son emballage d'origine.
- 2.** Togliere dalla confezione e disporre su una teglia adatta al forno.
- 3.** Preriscaldare: 30' a 220°C (100% di umidità)
Rosolare: 105' a 200°C (umidità al 100%)
Raffreddare: 20' a 110°C (umidità al 100%)
TEMPO TOTALE: 3 ore
- 4.** Servire con il suo sugo o aggiungere la salsa secondo la ricetta specifica.

INGREDIENTI

Carne di manzo 90%,
acqua, sale, fibre
vegetali, stabilizzante
(E401), antiossidanti
(E331iii, E301), proteine
vegetali e aromi.

