



Gourmet Adventure



www.kruijerfoods.com



Gourmet a-la-minute

Product sheet

Gourmet a-la-minute; Chilled portioned South American Beef

South American Beef is known for its juiciness and tenderness. It has great taste and is low in fat and cholesterol. Kruijer Foods offers two premium cuts of South American Beef - Rump Steak and Striploin Steak - that come in an innovative and attractive packaging. The products are very easy to prepare and a special seasoning mixture is enclosed separately in the tray. The packaging combines the advantages of vacuum "skin" packaging - which ensures utmost freshness and extended shelf-life -, with those of traditionally "top sealed" trays: stacking ability, fresh meat image as well as acting as a communication carrier for an attractive presentation.

Packaging specifications

- Packaging: Double Web tray (Skin pack with additional top seal)
- Weight per tray: 2 pieces: 180-200 gram per piece
- Carton content: 10 trays
- Carton Weight: ± 4 Kg
- Shelf life: 28 days



Paper sleeve example



Rump Steak

Portioned South American Rump Steak, fresh vacuum (skin) packed for optimum preserved taste and flavor. With a separate pepper-salt-paprika seasoning mixture to be added to taste.



Striploin Steak

Portioned South American Striploin Steak, fresh vacuum (skin) packed for optimum preserved taste and flavor. With a separate pepper-salt-paprika seasoning mixture to be added to taste.

Preparation advice (stated on the packaging):

Grill / Pan: Remove packaging half an hour before preparation. Heat pan with some oil or butter. Cook steaks rapidly on both sides to seal the meat in order to retain juiciness, then lower the fire. Cook the steaks on each side for 2 to 4 minutes for rose, 4 to 6 minutes for medium or 6 to 8 minutes for well done. Add seasoning mixture after preparation.

Full product specifications are available on request.