

FOODSERVICE RANGE



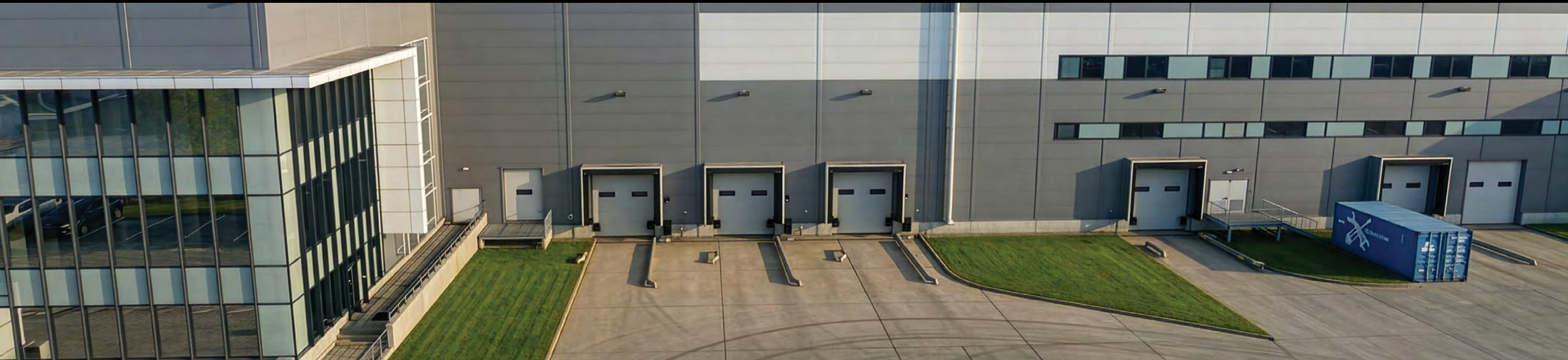
CUCINA | **LENTA**
THE ART OF SLOW-COOKING

Our **MISSION**

CUCINA | **LENTA**
THE ART OF SLOW-COOKING

A slow-cooking revolution.

Products manufactured in Europe's most modern facility,
using the real sous-vide technology.



Our PROMISE

Ready in minutes. Glorious for hours.

For the hospitality industry, this means faster, safer and more efficient access to **high quality products**.



Benefits for FoodService

Efficiency

- Shorter cooking and prep time
- Lower energy consumption
- Higher productivity with less labor



Consistency

- Calibrated, repeatable portions
- Consistent quality in every batch
- Precise portion control



Variety

- Wide product range
- Diverse tastes and flavors
- Convenient individual formats



Safety and supply

- High hygiene standards
- Reliable stock control
- Secure product availability



JUICY AND TENDER



RICH IN FLAVOUR

EASY TO PREPARE



EASY TO IMPRESS

Product range

Chicken Breast



Chicken Pieces



Pork Belly



Duck Legs



Pork Knuckle



Pork Collar



Whole Chicken



Half Chicken



Pulled Pork



Duck Breast



Pork Ribs



Pork Loin



CHICKEN



HALF CHICKEN

A perfect plate hero. Serves well with loaded fries, potato wedges or vegetable mixes.

A delicious, aromatic and savoury taste.

Product type	Half chicken, slow-cooked, sous-vide
Seasoning	Available in 2 flavours: Garlic & paprika and Onion & garlic
Packaging	2 pieces, approx 520g each, vacuum-packed for maximum freshness



HALF CHICKEN WITH ONION AND GARLIC, SLOW-COOKED - 520g - Fixed weight



HALF CHICKEN WITH PAPRIKA AND GARLIC, SLOW-COOKED - 520g - Fixed weight

Preparation: Defrost before cooking/reheating.



Convection oven
15-18 minutes, 180°C, 100% humidity, pre-heat the oven +40°C more than temp. of cooking



Rational oven
12-15 minutes, 170°C, pre-heat the oven +40°C more than temp. of cooking



MerryChef / TurboChef
cooking chamber temperature 250°C, fan 10%, microwave 60%, time 2:30 min



Microwave oven
8 minutes, 900W



Airfryer
15 minutes, 200°C + 5 min for crispy layer

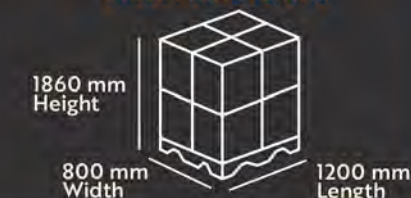


Pan
8-10 minutes medium heat

LOGISTICAL INFORMATION

- 4 pcs / box
- 10 boxes / layer
- 40 pcs / layer
- 13 layers / pallet
- 130 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 30 DAYS CHILLED



CHICKEN BREAST

Delicious and tender chicken breast, highly versatile in use.

Can be eaten on its own or used in salads, sandwiches, burgers, wraps, or in a buffet.

Product type	Chicken breast, slow-cooked, sous-vide - available simple or with grill marks
Preparation	Seasoned with salt and pepper
Packaging	8 chicken breasts, vacuum-packed for maximum freshness



CHICKEN BREAST, SLOW-COOKED,
8 x 110-130 - variable weight



GRILLED CHICKEN BREAST,
SLOW-COOKED, 8 x 110-130 grill
marks - variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
7-9 minutes, 200°C,
90% humidity, pre-heat
the oven +40°C more
than temp. of cooking



Rational oven
7-8 minutes, 200°C,
90% humidity,
pre-heat the
oven +40°C more than
temp. of cooking



MerryChef / TurboChef
cooking chamber
temperature 250°C,
fan 50%, microwave
60%, time 2:30 min



Microwave oven
3 minutes, 900W



Airfryer
7-9 minutes, 200°C
+ 2 min for crispy layer



Pan
6-8 minutes
medium heat

LOGISTICAL INFORMATION

- 4 pcs / box
- 8 boxes / layer
- 32 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 30 DAYS CHILLED

CHICKEN BREAST

Versatile use:
salads, menus,
sandwiches,
wraps, buffet,
catering.



Product type	Chicken breast, slow-cooked, sous-vide - available simple or with grill marks
Preparation	Seasoned with salt and pepper
Packaging	6 chicken breast pieces, vacuum-packed for maximum freshness



CHICKEN BREAST, SLOW-COOKED,
6 x 240



GRILLED CHICKEN BREAST,
SLOW-COOKED, 6 x 240 grill marks

Preparation: Defrost before cooking/reheating.



Convection oven
7-9 min, 180°C, 100% humidity, preheat the oven +40°C above cooking temperature



Rational oven
6-8 minutes, 180°C, preheat the oven +40°C above the cooking temperature



MerryChef / TurboChef
chamber temperature 250°C, fan 50%, microwave 60%, time 2:30 min



Microwave oven
3 minutes, 900W



Airfryer
6-8 minutes, 200°C + 2 min for a crispy crust



Pan
5-7 minutes

LOGISTICAL INFORMATION

- 3 pcs / box
- 8 boxes / layer
- 24 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 30 DAYS CHILLED



CHICKEN THIGHS

A delicious chicken cut with huge versatility across cuisines.

Central European cuisine: serve with mashed potatoes, polenta, garlic sauce or roasted vegetables.

Mediterranean cuisine: serve with couscous, roasted vegetables and yogurt sauce.

Asian cuisine: serve with teriyaki, curry or sweet chili sauce, or with rice.

Product type	Chicken thighs, slow-cooked, sous-vide
Preparation	Seasoned with salt, sweet paprika, garlic and onion
Origin	100% Romanian meat
Packaging	Chicken thighs, 6 pcs, packed in a vacuum bag



CHICKEN THIGHS, SLOW-COOKED, 6pcs, variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
10-12 minutes, 200°C,
100% humidity; for an
extra crispy finish,
switch to phase 2, 2-3
min at 220°C



Rational oven
9-11 minutes,
180°C; for an extra
crispy finish, switch to
phase 2, 2-3 min
at 200°C



MerryChef / TurboChef
cooking chamber
temperature 250°C, fan
50%, microwave 60%,
time 4 min



Microwave oven
8 minutes, 900W



Airfryer
10 minutes, 200°C
+ 2 min for crispy layer

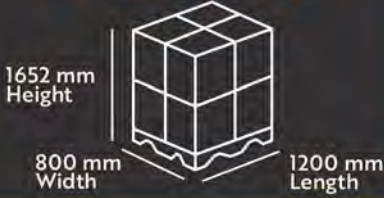


Pan
8-10 minutes,
Medium flame

LOGISTICAL INFORMATION

- 4 pcs / box
- 8 boxes / layer
- 32 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 30 DAYS CHILLED

CHICKEN DRUMSTICKS

A delicious chicken cut with huge versatility across cuisines and formats.

Restaurants – served oven-style, with mashed potatoes, pilaf, polenta or garlic sauce.

Traditional eateries and guesthouses – served in complete menus, platters and rustic dishes.

Canteens and corporate restaurants – served as standardized portions and daily menus.

Product type	Chicken drumsticks, slow-cooked, sous-vide
Preparation	Seasoned with salt, sweet paprika, garlic and onion
Origin	100% Romanian meat
Packaging	Chicken drumsticks, 8 pcs, packed in a vacuum bag



CHICKEN DRUMSTICKS, SLOW-COOKED, 8pcs, variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
10-12 minutes, 200°C,
100% humidity; for an
extra crispy finish,
switch to phase 2, 2-3
min at 220°C



Rational oven
9-11 minutes,
180°C; for an extra
crispy finish, switch
to phase 2, 2-3 min
at 220°C



MerryChef / TurboChef
cooking chamber
temperature 250°C, fan
50%, microwave 60%,
time 4 min



Microwave oven
8 minutes, 900W



Airfryer
10 minutes, 200°C
+ 2 min for crispy layer



Pan
8-10 minutes,
Medium flame

LOGISTICAL INFORMATION

- 4 pcs / box
- 8 boxes / layer
- 32 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 30 DAYS CHILLED



WHOLE CHICKEN LEGS

Generous portions and family platters.

Perfect for traditional restaurants, guesthouses, casual and family dining restaurants, canteens and corporate restaurants and hotels.

Product type	Whole chicken legs, slow-cooked, sous-vide
Preparation	Seasoned with salt, sweet paprika, garlic and onion
Origin	100% Romanian meat
Packaging	Whole chicken legs, 4 pcs, packed in a vacuum bag



WHOLE CHICKEN LEGS, SLOW-COOKED, 4pcs, variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
10-12 minutes, 200°C,
100% humidity; for an
extra crispy finish,
switch to phase 2,
2-3 min at 220°C



Rational oven
9-11 minutes,
180°C; for an extra
crispy finish, switch
to phase 2, 2-3 min
at 220°C



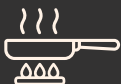
MerryChef / TurboChef
cooking chamber
temperature 250°C, fan
50%, microwave 60%,
time 4 min



Microwave oven
8 minutes, 900W



Airfryer
10 minutes, 200°C
+ 2 min for crispy layer

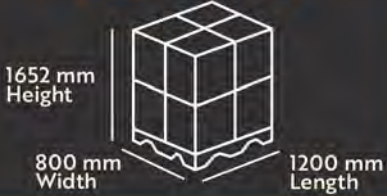


Pan
8-10 minutes,
Medium flame

LOGISTICAL INFORMATION

- 4 pcs / box
- 8 boxes / layer
- 32 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 30 DAYS CHILLED

MARINATED CHICKEN WINGS

Comfort food, easy to integrate into dishes.

Suitable for fast-food restaurants, catering and combo menus, pubs and terraces. Catering and events - finger food, hot buffet and platters.

Product type	Marinated chicken wings, sous-vide
Seasoning	Salt, sweet paprika, garlic, onion
Packaging	Uncalibrated chicken wings, 1kg vacuum-packed

MARINATED CHICKEN WINGS, 1kg



Convection oven
7-8 minutes, 200°C, 60-80% humidity; for an extra crispy finish, switch to phase 2, 2-3 min at 220°C



Rational oven
10-13 minutes, 180°C; 60% humidity, for an extra crispy finish, switch to phase 2, 2-3 min at 200°C



MerryChef / TurboChef
cooking chamber temperature 250°C, fan 70-90%, microwave 80%, time 3min



Microwave oven
8 minutes, 900W



Airfryer
10 minutes, 200°C + 3 min for crispy layer



Pan
6-8 minutes, medium-high flame

LOGISTICAL INFORMATION

- 4 pcs / box
- 8 boxes / layer
- 32 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



21 DAYS CHILLED
Recommended for consumption within 21 days from the production date.

WHOLE CHICKEN

Tender and juicy.

Ideal catering, restaurants – served oven-style, with mashed potatoes, polenta or garlic sauce.

Traditional eateries served in complete menus, platters and rustic dishes.



Product type	Whole chicken, slow-cooked, sous-vide
Seasoning	Available in 2 flavours: Onion & Garlic and Garlic & Paprika
Packaging	Individual packaging, available in different sizes: 0,97kg, 1,07kg, vacuum-packed



WHOLE CHICKEN WITH ONION AND GARLIC, SLOW COOKED,
Available in different sizes



WHOLE CHICKEN WITH GARLIC AND PAPRIKA, SLOW COOKED,
Available in different sizes

Preparation: Defrost before cooking/reheating.



Convection oven
25-30 minutes, 165°C,
100% humidity; initial
oven preheating 40°C
above the cooking
temperature



Rational oven
20-25 minutes,
165°C; 100% humidity,
initial oven preheating
40°C above the cooking
temperature

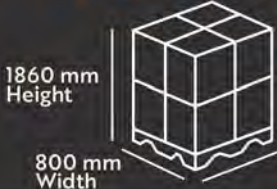


Airfryer
30-35 minutes, 180°C
+ 5 min for crispy layer

LOGISTICAL INFORMATION

- 4 pcs / box
- 8 boxes / layer
- 32 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 45 DAYS CHILLED



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DUCK



DUCK LEGS

Suitable for refined menus, premium restaurants, catering or gourmet dishes.

Spectacular tenderness of the meat obtained via long cooking hours of our sous vide technology.

Product type	Duck legs, slow-cooked, sous-vide
Preparation	Seasoned with salt and pepper
Packaging	6 pieces, vacuum packed for freshness. Available sizes: S duck leg approx. 170-190g and size M duck leg approx. 190-240g and different sizes approx. 250-300g



Different weights:
DUCK LEGS, SLOW-COOKED, SMALL 6pcs, 170-190g
DUCK LEGS, SLOW-COOKED, 6pcs, 250-300g
DUCK LEGS, SLOW-COOKED, MEDIUM 6pcs, 190-240g

Preparation: Defrost before cooking/reheating.



Convection oven
7-9 minutes, 200°C,
80% humidity; for an
extra crispy finish,
switch to phase 2,
2-3 min at 220°C



Rational oven
8-10 minutes, 180°C,
80% humidity for
an extra crispy finish,
switch to phase 2,
2-3 min at 200°C



MerryChef / TurboChef
cooking chamber
temperature 250°C, fan
50%, microwave 60%,
time 4min



Microwave oven
3 minutes, 900W



Airfryer
10-12 minutes, 200°C
+ 2 min for a crispy finish



Pan
8-10 minutes,
medium heat

LOGISTICAL INFORMATION

- 3 pcs / box
- 8 boxes / layer
- 32 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 45 DAYS CHILLED



PORK



PORK COLLAR

Stays juicy, while the fat melts slowly and carries the flavors through the meat.

Develops a deeper flavor, especially when cooked with spices, vegetables or sauce.

Product type	Pork collar, slow-cooked, sous-vide
Seasoning	Seasoned with salt
Packaging	Individually vacuum-packed for maximum freshness, variable weight



PORK COLLAR, SLOW-COOKED, 1.1-1.5kg - Variable weight

PORK COLLAR, SLOW-COOKED, 1.5-2.4kg - Variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
25-30 minutes, 180°C
100% humidity



Rational oven
22-27 minutes, 175°C,
100% humidity



Airfryer
30-35 minutes, 180°C

LOGISTICAL INFORMATION

- 2 pcs / box
- 10 boxes / layer
- 20 pcs / layer
- 13 layers / pallet
- 130 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN



30 DAYS CHILLED

SLICED PORK LOIN, WITHOUT FAT

Familiar,
approachable taste,
easy to integrate
into traditional
menus.

Versatile, pairs well
with vegetables,
salads, rice or other
side dishes.



Product type	Sliced pork loin, without fat , slow-cooked, sous-vide
Seasoning	Seasoned with salt
Packaging	4 pieces, variable weight 170-200g, vacuum-packed for maximum freshness



BONELESS SLICED PORK LOIN, WITHOUT FAT, SLOW-COOKED 4 pcs, 170-200g - Variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
12-15 minutes, 200°C,
100% humidity



Rational oven
10-12 minutes, 180°C,
100% humidity

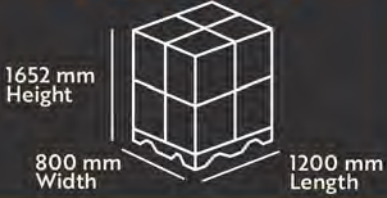


Airfryer
10 minutes, 180°C

LOGISTICAL INFORMATION

- 4 pcs / box
- 8 boxes / layer
- 32 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN
Recommended for consumption within
1 year from the production date.

SLICED PORK LOIN, WITH FAT

Uniform slices make portioning easier and ensure a consistent presentation from one serving to the next.

Pairs very well with roasted vegetables, salads, vegetable purées, grains or light side dishes.

Product type	Sliced pork loin, with fat , slow-cooked, sous-vide
Seasoning	Seasoned with salt
Packaging	4 slices variable weight – 170-200g, vacuum-packed for maximum freshness



BONELESS PORK LOIN, WITH FAT, SLICED, SLOW COOKED, 4 x 170-200g - Variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
12-15 minutes, 200°C,
100% humidity



Rational oven
10-12 minutes, 180°C,
100% humidity



Airfryer
10-12 minutes, 180°C

LOGISTICAL INFORMATION

- 4 pcs / box
- 8 boxes / layer
- 32 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN
Recommended for consumption within
1 year from the production date.

WHOLE PORK LOIN, WITHOUT FAT

Flexible portioning,
can be cut to the
desired portion
for cost control
depending on the
dish and the venue
concept.

Reduces weight
variations and helps
maintain predictable
food cost.



- BONELESS PORK LOIN, WITHOUT FAT, SLOW-COOKED, 1.6-2kg - Variable weight
- BONELESS PORK LOIN, WITHOUT FAT, SLOW-COOKED, 2-2.6kg - Variable weight
- BONELESS PORK LOIN, WITHOUT FAT, SLOW-COOKED, 0.8-1.6kg - Variable weight

Preparation for full piece: Defrost before cooking/reheating.



Convection oven
35-40 minutes, 200°C,
100% humidity



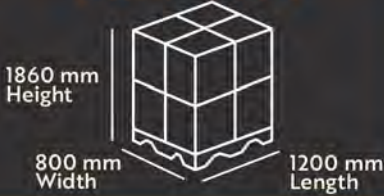
Rational oven
30-35 minutes, 180°C,
100% humidity

Product type	Whole boneless pork loin, without fat , slow-cooked, sous-vide
Seasoning	Seasoned with salt
Packaging	Individually vacuum-packed for maximum freshness, variable weight

LOGISTICAL INFORMATION

- 2 pcs / box
- 10 boxes / layer
- 20 pcs / layer
- 13 layers / pallet
- 130 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN
Recommended for consumption within
1 year from the production date.

WHOLE PORK LOIN, WITH FAT

Familiar, approachable taste, easy to integrate into traditional menus.

Versatile, pairs well with vegetables, salads, rice or other side dishes.

Product type	Whole boneless pork loin, with fat , slow-cooked, sous-vide
Seasoning	Seasoned with salt
Packaging	Individually vacuum-packed for maximum freshness, variable weight



BONELESS PORK LOIN, WITH FAT, SLOW-COOKED, 1-1.5kg - Variable weight
BONELESS PORK LOIN, WITH FAT, SLOW-COOKED, 1.5-2.3kg - Variable weight

Preparation for full piece: Defrost before cooking/reheating.



Convection oven
35-40 minutes, 200°C,
100% humidity

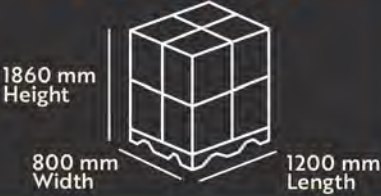


Rational oven
30-35 minutes, 180°C,
100% humidity

LOGISTICAL INFORMATION

- 2 pcs / box
- 10 boxes / layer
- 20 pcs / layer
- 13 layers / pallet
- 130 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN
Recommended for consumption within
1 year from the production date.

ST. LOUIS CUT PORK RIBS SALT & PEPPER FLAVOURING

Saint Louis cut trimmed into a rectangular shape by removing irregular ends, the sternum and the less uniform meat/cartilage section.

The result is a more uniform, straight rack with consistent sizing.

Ideal BBQ base. Can be served plain or finished with BBQ sauce.



Product type	Saint Louis pork ribs, slow-cooked, sous-vide
Seasoning	Salt, garlic, onion, pepper, allspice, coriander
Packaging	Individually vacuum-packed for maximum freshness, variable weight



ST. LOUIS SALT AND PEPPER **PORK RIBS**, SLOW-COOKED, 500-600g - Variable weight
ST.LOUIS SALT AND PEPPER **PORK RIBS**, SLOW-COOKED, 600-800g - Variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
15-18 minutes, 200°C,
80% humidity



Rational oven
14-16 minutes, 180°C,
60-80% humidity



Airfryer
14-17 minutes, 190°C



MerryChef / TurboChef
cooking chamber
temperature: 250°C,
fan speed: 10%,
microwave power: 80%,
cooking time: 3 min.

LOGISTICAL INFORMATION

- 6 pcs / box
- 10 boxes / layer
- 60 pcs / layer
- 13 layers / pallet
- 130 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 50 DAYS CHILLED



LOIN CUT PORK RIBS, SALT & PEPPER FLAVOURING



Loin ribs are cut from the upper part of the rib cage means more meat on the bone.

Ideal BBQ base. Can be served plain or finished with BBQ sauce.

Product type	Loin pork ribs, slow-cooked, sous-vide
Seasoning	Salt, garlic, onion, pepper, allspice, coriander
Packaging	Individually vacuum-packed for maximum freshness, variable weight



LOIN SALT & PEPPER **PORK RIBS**, SLOW-COOKED, 600-850g - Variable weight

Preparation: Defrost before cooking/reheating.



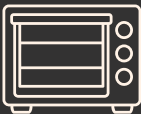
Convection oven
15-18 minutes, 200°C,
80% humidity



Rational oven
14-16 minutes, 180°C,
60-80% humidity



Airfryer
14-17 minutes, 190°C



MerryChef / TurboChef
cooking chamber,
temperature: 250°C,
fan speed: 10%,
microwave power: 80%,
cooking time: 3 min.

LOGISTICAL INFORMATION

- 6 pcs / box
- 10 boxes / layer
- 60 pcs / layer
- 13 layers / pallet
- 130 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 50 DAYS CHILLED

ST. LOUIS CUT PORK RIBS MARINATED

St. Louis ribs are trimmed into a rectangular shape by removing irregular ends, the sternum, and cartilage.

They feature a generous amount of fat and well-marbled meat between the bones. Initially firmer in texture, they become incredibly tender through slow cooking.

Product type	Saint Louis pork ribs, slow-cooked, sous-vide
Seasoning	Salt, tomato powder, garlic, onion, black pepper, sweet smoked paprika
Packaging	Individually vacuum-packed for maximum freshness, variable weight



ST.LOUIS MARINATED PORK RIBS, SLOW-COOKED, 500-600g - Variable weight
ST.LOUIS MARINATED PORK RIBS, SLOW-COOKED, 600-800g - Variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
15-18 minutes, 200°C
80% humidity



Rational oven
14-16 minutes, 180°C,
60-80% humidity



Airfryer
14-17 minutes, 190°C



MerryChef / TurboChef
cooking chamber,
temperature: 250°C,
fan speed: 10%,
microwave power: 80%,
cooking time: 3 min.

LOGISTICAL INFORMATION

- 6 pcs / box
- 10 boxes / layer
- 60 pcs / layer
- 13 layers / pallet
- 130 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 50 DAYS CHILLED



LOIN CUT PORK RIBS MARINATED

Loin ribs are cut from the upper part of the rib cage.

Ribs with a more tender texture and a balanced taste.

Product type	Loin pork ribs, slow-cooked, sous-vide
Seasoning	Salt, tomato powder, garlic, onion, black pepper, sweet smoked paprika
Packaging	Individually vacuum-packed for maximum freshness, variable weight



LOIN MARINATED PORK RIBS, SLOW-COOKED, 600-800g - Variable weight

Preparation: Defrost before cooking/reheating.



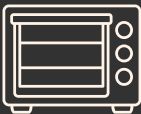
Convection oven
15-18 minutes, 200°C,
80% humidity



Rational oven
14-16 minutes, 180°C,
60-80% humidity



Airfryer
14-17 minutes, 190°C



MerryChef / TurboChef
cooking chamber,
temperature: 250°C,
fan speed: 10%,
microwave power: 80%,
cooking time: 3 min.

LOGISTICAL INFORMATION

- 6 pcs / box
- 10 boxes / layer
- 60 pcs / layer
- 13 layers / pallet
- 130 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 50 DAYS CHILLED



PORK PICANHA WITH FAT

A boneless cut from the rear leg of the pig. Compact and uniform meat with fat perfect for slicing.

Suitable for refined menus, premium restaurants, catering or gourmet dishes.



Product type	Pork picanha, slow-cooked, sous-vide
Seasoning	Seasoned with salt and black pepper
Packaging	2 pieces, approx 1.1kg, 450g-550g each



PORK PICANHA, SLOW-COOKED, approx. 1.1kg - Variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
15-18 minutes, 190°C,
100% humidity



Rational oven
13-16 minutes, 170°C,
100% humidity



Airfryer
13-16 minutes, 180°C

LOGISTICAL INFORMATION

- 4 pcs / box
- 8 boxes / layer
- 32 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN
Recommended for consumption within
1 year from the production date.

PULLED PORK

Versatile and easy to serve in sandwiches, tacos and salads, or with vegetables.



Product type	Slow-cooked pork neck, sous-vide
Seasoning	Seasoned with tomato powder, sweet paprika, salt, garlic, onion, black pepper and thyme
Packaging	Individually vacuum-packed for maximum freshness, 550g



PULLED PORK, SLOW-COOKED - 550g

Preparation: Defrost before cooking/reheating.



Convection oven
20-25 minutes, 180°C,
100% humidity



Rational oven
18-22 minutes, 170°C,
100% humidity



Airfryer
20-25 minutes, 180°C



Microwave oven
4 minutes - 900W,
10 minutes - 600W

LOGISTICAL INFORMATION

- 6 pcs / box
- 10 boxes / layer
- 60 pcs / layer
- 13 layers / pallet
- 130 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 45 DAYS CHILLED



PORK WINGS

Hind pork shank, without fat - a meaty cut around a central bone.

Rich in protein.

They become very tender through slow cooking due to the collagen in the connective tissue.



Product type	Pork wings, slow-cooked, sous-vide
Seasoning	Seasoned with salt and pepper
Packaging	2 pcs ~550g, 180-220g/pcs, vacuum-packed in film



PORK WINGS, SLOW-COOKED, approx. 180-220g/pcs - Variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
12-15 minutes, 200°C,
80-100% humidity



Rational oven
10-12 minutes, 180°C,
80-100% humidity



Airfryer
10-12 minutes, 190°C



MerryChef / TurboChef
cooking chamber,
temperature: 250°C,
fan speed: 40%,
microwave power: 70%,
cooking time: 3 min.

LOGISTICAL INFORMATION

- 6 pcs / box
- 10 boxes / layer
- 60 pcs / layer
- 13 layers / pallet
- 130 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN
Recommended for consumption within
1 year from the production date.

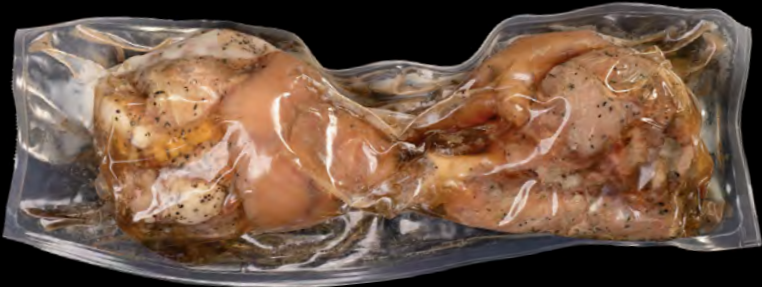
PORK KNUCKLE HAXE

A comfort food classic.

The ultimate companion for beer nights - great with mashed potatoes or French fries.



Product type	Pork knuckle, slow-cooked, sous-vide
Seasoning	Seasoned with salt and pepper
Packaging	2 pcs, approx 650g each, vacuum-packed in film



PORK KNUCKLE HAXE, SLOW COOKED, 2 pcs, approx. 1.3kg - Variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
25-30 minutes, 190°C, no humidity, for crispy roasting - switch to phase 2 for 2-3 minutes at 230 - 240°C.



Rational oven
22-27 minutes, 180°C, no humidity, for crispy roasting - switch to phase 2 for 2-3 minutes at 230-240°C.



Airfryer
20 minutes, 200°C for heating + 10 minutes, 220°C for crispy roasting

LOGISTICAL INFORMATION

- 3 pcs / box
- 8 boxes / layer
- 24 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN
Recommended for consumption within 1 year from the production date.

PORK BELLY

Rind on, flavour in –
crispy rind that locks in
juiciness and delivers
irresistible texture.

Ideal for weekend
feasts or Asian-inspired
meals such as ramen,
rice bowls or stir-fries.



Product type	Pork belly, skin-on, slow-cooked, sous-vide
Seasoning	Seasoned with black pepper, garlic, onion, ginger
Packaging	1 pc 1.5-2kg, vacuum-packed in film



PORK BELLY, SLOW COOKED, 1,5-2kg - Variable weight

Preparation: Defrost before cooking/reheating.



Convection oven
25-30 minutes, 180°C,
100% humidity /
5-7 minutes, 220°C,
no humidity



Rational oven
22-27 minutes, 175°C,
100% humidity /
220°C, no humidity

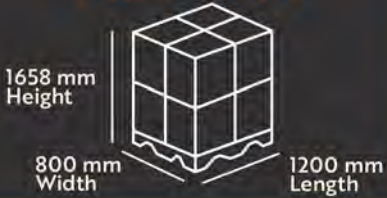


Airfryer
25-30 minutes, 180°C
+ 5 minutes, 200°C

LOGISTICAL INFORMATION

- 2 pcs / box
- 8 boxes / layer
- 16 pcs / layer
- 13 layers / pallet
- 104 boxes / pallet

PALLET DIMENSIONS



SHELF LIFE



1 YEAR FROZEN 30 DAYS CHILLED



OTHER PROTEINS

Roast Beef



Pulled Beef



Beef Short Ribs



Beef Brisket



What real **sous-vide** means

Closed-Loop Water Management

Recirculated cooking and chilling systems reduce freshwater consumption, while recovered non-potable water is reused for utilities, lowering overall water demand.

Circular Energy Use

Heat recovered from production processes is reused throughout the factory, reducing fossil fuel dependency and improving overall energy efficiency.

High-Efficiency Chilling

Advanced cooling technology minimises energy loss and water consumption, delivering a lower environmental footprint without compromising product quality.



From Romania to Europe



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