



- 焼き Yaki ●
- レンジ餃子 Gyoza ●
- フライド Kara ●
- 惣菜 Souzai ●
- レンジ肉 Niku ●
- Négoce ●

YAKITORI

焼き鳥



Yaki
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The word Yaki sends back to a grill preparation technic. This particular technic is a must of the Japanese Food. Whether it is stir fried or barbecue grilled, the ingredients are precisely cooked, taking into consideration Time and Temperature factors of the Yaki technic.

YAKITORI

Marinated chicken skewer, cooked



PUREN

Marinated chicken skewer, cooked

Chicken leg meat 81%, sweet **SOY** sauce (**SOY** sauce (water, **SOY**, **WHEAT** flour (**GLUTEN**), salt), glucose-fructose syrup, sugar, water, acidifying agent: E270, preservative: E202), water, potato starch, vegetable oil, maltodextrin, acidifying agent: E331, acidity regulator: E501, stabiliser: E407.

TARE

Marinated chicken skewer, coated, cooked

Chicken leg meat 68%, sweet **SOY** sauce (**SOY** sauce (water, **SOY**, **WHEAT** flour (**GLUTEN**), salt), glucose-fructose syrup, sugar, water, acidifying agent: E270, preservative: E202, thickener: E415 and E1414), sweet **SOY** sauce (**SOY** sauce (water, **SOY**, **WHEAT** flour (**GLUTEN**), salt), glucose-fructose syrup, sugar, water, acidifying agent: E270, preservative: E202), water, vegetable oil, maltodextrin, acidifying agent: E331, potato starch, stabiliser: E407, acidity regulator: E501.

Conservation

Keep at a temperature of -18°C.

Keep at a temperature between 0 and 4°C after defrosting.

BBD: 15 months.

*18 months for the reference 100048-02.
BBD after defrosting: 2 days.

Yaki
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焼
肉

Cooking instructions

Brush the Yakitori with a sweet soy sauce.

 **Microwave** (For 2 skewers)
Power: 900 W
Heat for 2 min 30 sec

 **Oven** (For 5 skewers)
Preheat the oven to 180°C
Heat for 7 min



The Yakitori can be served either with a sweet soy sauce or a Teriyaki sauce (mirin or sake).

Packaging Packaging appropriated to different markets, for a specific packaging, please contact us.

	Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
PUREN (NATURE)	100003	Food Service	30 g	50	1,5 kg	208
	100048	Food Service	40 g	40	1,6 kg	208
	100048-02*	Cash & Carry	40 g	40	1,6 kg	216
	300001	Retail	210 g (8 x 20 g + 50 g sweet soy sauce bag)	10	2,1 kg	112
TARE (COATED)	100051	Food Service	30 g	50	1,5 kg	234
	100052		25 g	50	1,25 kg	234
	100045		48 g	40	1,92 kg	234

 Deep frozen

Origin

Meat: UE / Thailand

Made in

Romania / Thailand

RSPO*

NO FLAVOUR ENHANCERS

HALAL

*Certified Palm Oil RSPO

YAKI TSUKUNE

焼き つくね



● Yaki
焼き

YAKI TSUKUNE

Chicken meatball skewer, cooked



PUREN

Chicken meatball skewer, cooked

Chicken leg meat 79%, sugar **SOY** sauce (**SOY** sauce (water, **SOY**, **WHEAT** flour (**GLUTEN**), salt), glucose-fructose syrup, sugar, water, acidifying agent: E270, preservative: E202), water, **EGG**, onion, vegetable oil (rapeseed), leek, salt, spices (ginger and black pepper molded).

TARE

Chicken meatball skewer, coated, cooked

Chicken leg meat 68%, sweet **SOY** sauce (**SOY** sauce (water, **SOY**, **WHEAT** flour (**GLUTEN**), salt), glucose-fructose syrup, sugar, water, acidifying agent: E270, preservative: E202, thickener: E415 and E1414), sweet **SOY** sauce (**SOY** sauce (water, **SOY**, **WHEAT** flour (**GLUTEN**), salt), glucose-fructose syrup, sugar, water, acidifying agent: E270, preservative: E202), water, **EGG**, onion, leek, vegetable oil (rapeseed), salt, spices (ginger and black pepper molded).

Conservation

Keep at a temperature of -18°C.

Keep at a temperature between 0 and 4°C after defrosting.

BBD: 12 months.

BBD after defrosting: 2 days.

Yaki



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Cooking instructions

Brush the Yaki Tsukune with a sweet soy sauce.

 **Microwave** (For 2 skewers)
Power: 900 W
Heat for 2 min 30 sec

 **Oven** (For 5 skewers)
Preheat the oven to 180°C
Heat for 7 min



The Yaki Tsukune can be tasted for an appetizer (with a sweet soy sauce or a Teriyaki mirin or sake sauce) or accompanied by rice and vegetables for a dish.

Packaging Packaging appropriated to different markets, for a specific packaging, please contact us.

	Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
PUREN (NATURE)	100029	Food Service	30 g	40	1,2 kg	208
	100049	Food Service Cash & Carry	40 g	40	1,6 kg	208
	300002	Retail	Yakitori + Yaki Tsukune 230 g (4x20 g + 4x25 g + 50 g sweet soy sauce bag)	10	2,3 kg	112
TARE (COATED)	100046	Food Service	48 g	40	1,92 kg	234

 Deep frozen

Origin Meat: UE

Made in Romania

NO FLAVOUR ENHANCERS

HALAL

YAKITSUKUNE SHICHIMI

焼き つくねスパイ

● Yaki
焼き



YAKI TSUKUNE SHICHIMI

Spicy chicken meatball skewer, cooked



Ingredients

Chicken leg meat 79%, sweet **SOY** sauce (**SOY** sauce (water, **SOY**, **WHEAT** flour (**GLUTEN**), salt), glucose-fructose syrup, sugar, water, acidifying agent: E270, preservative: E202), water, **EGG**, onion, vegetable oil (rapeseed), leek, spices (**SESAME** seeds, Cayenne pepper, satsuma mandarin zest, dried green seaweed), salt.

Conservation

Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.

BBD: 12 months.
BBD after defrosting: 2 days.

Cooking instructions

Brush the Yaki Tsukune Shichimi with a sweet soy sauce.

 **Microwave** (For 2 skewers)
Power: 900 W
Heat for 2 min 30

 **Oven** (For 5 skewers)
Preheat the oven to 180°C
Heat for 7 min



The Yaki Tsukune Shichimi can be served either with a sweet soy sauce or a Teriyaki sauce (mirin or sake).

Packaging *Packaging appropriated to different markets, for a specific packaging, please contact us.*

Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
100014	Food Service	40 g	40	1,6 kg	208

Yaki
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焼
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 Deep frozen

Origin Meat: UE

Made in Romania

NO FLAVOUR ENHANCERS

HALAL

YAKI GYU CHIZU

焼き牛肉チーズ

Yaki
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Though little known in Japan, the Yaki Gyu Chizu is relished in the rest of the world. Called « bœuf fromage » in France, it is the epitome of Western yaki. The combination of gastronomic elements creates an exceptionally tasty skewer, full of harmonious flavours.

YAKI GYU CHIZU

Beef skewer with cheese, cooked



PUREN

Beef skewer with cheese, cooked

Gouda cheese 68% (pasteurised MILK (LACTOSE), salt, lactic acid, rennet), beef meat 32%.

TARE

Beef skewer with cheese, coated, cooked

Gouda cheese 60% (pasteurised MILK (LACTOSE), salt, lactic acid, rennet), beef meat 29%, sweet SOY sauce 11% (SOY sauce (water, SOY, WHEAT flour (GLUTEN), salt), glucose-fructose syrup, sugar, water, acidifying: E270, preservative: E202, thickener: E1414 and E415).

Conservation

Keep at a temperature of -18°C. Keep at a temperature between 0 and 4°C after defrosting.

BBD: 12 months.
BBD after defrosting: 2 days.

Cooking instructions

Defrost in a refrigerator between 0 and 4°C for 4 hours. Brush the Yaki Gyu Chizu with a sweet soy sauce.



Microwave (For 2 skewers)

Power: 900 W
Heat for 1 min



Oven (For 5 skewers)

Preheat the oven to 180°C
Heat for 6 - 7 min



The Yaki Gyu Chizu can be served either with a sweet soy sauce or a Teriyaki sauce (mirin or sake).

Packaging

Packaging appropriated to different markets, for a specific packaging, please contact us.

	Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
PUREN (NATURE)	100050	Food Service Cash & Carry	31 g	50	1,55 kg	208
	300000	Retail	226 g (6 x 31 g + 40 g sweet soy sauce bag)	10	2,26 kg	112
TARE (COATED)	100047	Food Service	35 g	40	1,4 kg	234



Deep frozen

Origin Meat: UE
Milk: UE

Made in Romania

NO FLAVOUR ENHANCERS

HALAL

Yaki



焼き
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GYOZA TORI

餃子鳥

Gyoza

餃子

Unlike the Chinese, the Japanese eat gyoza with an accompaniment of soya or rice to combine the flavours better. The gyoza are placed in bamboo containers, from which everyone can help themselves directly. This is a typical family dish, prepared together, and is very popular.

GYOZA TORI

Japanese dumplings filled with chicken



grilled



steamed

Ingredients

Filling 70%: white cabbage, chicken meat 20%, onion, chive, **SOY**bean oil, **WHEAT** flour (**GLUTEN**), garlic, **SOY** sauce (water, **SOY**bean, **WHEAT (GLUTEN)**, salt, alcohol), sugar, hydrolysed vegetable proteins (corn, **SOY**bean), salt, white pepper powder.
 Gyoza skin 30% : gyoza flour mix (**WHEAT** flour (**GLUTEN**), modified starch: E1420, tapioca starch (**SULPHITE**)), **SOY**bean oil, water, thickener: E415.

Conservation

Keep at a temperature of -18°C.
 Keep at a temperature between 0 and 4°C after defrosting.

BBD: 24 months.
 BBD after defrosting: 2 days.

Cooking instructions



Frying pan (For 5 gyoza)

Heat the frying pan, place the gyozas, then add 5 tablespoons of water but no fats – Grill for few minutes after the evaporated water



Steamer (For 5 gyoza)

Bring to the boil - Cook for 8 min



Deep fat fryer (For 5 gyoza)

Heat the oil to 180°C
 Fry for 2 - 3 min



The Gyoza can be tasted during a dish accompanied by rice or simply with a soy sauce. Do not hesitate to combine the different recipes.

Packaging

Packaging appropriated to different markets, for a specific packaging, please contact us.

	Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
GRILLED	170006	Food Service Cash & Carry	1 kg (50 x 20 g)	10	10 kg	42
	300004	Retail	180 g (8 x 20 g + 20 g soy sauce bag)	18	3,24 kg	80
STEAMED	170008	Food Service	1 kg (50 x 20 g)	10	10 kg	42



Deep frozen

Origin Meat: Thailand

Made in Thailand

NO FLAVOUR ENHANCERS

GYOZA YASAI

餃子野菜



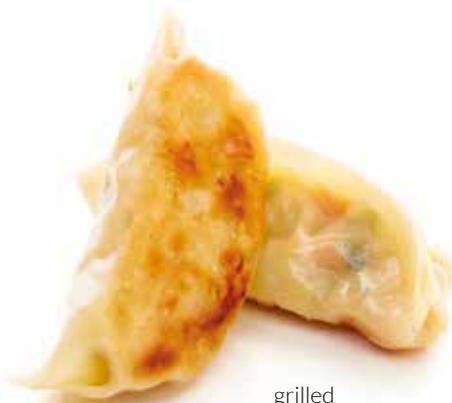
Gyoza



餃子

GYOZA YASAI

Japanese dumplings, filled with vegetables



grilled



steamed

Ingredients

Filling 70%: white cabbage, radish, carrot, chive, spring onion, ginger, onion, sugar, corn flour, **SESAME** oil, **WHEAT** protein (**GLUTEN**), **SOY** sauce (water, **SOY**bean, **WHEAT** (**GLUTEN**), salt, alcohol), **WHEAT** flour (**GLUTEN**), **SOY**bean oil, salt, modified potato starch, fried garlic, white pepper powder.

Gyoza skin 30%: mix of gyoza flour (**WHEAT** flour (**GLUTEN**), modified starch: E1420, tapioca starch (**SULPHITE**), water, **SOY**bean oil, thickener: E415.

Conservation

Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.

BBD: 24 months.
BBD after defrosting: 2 days.

Cooking instructions



Frying pan (Pour 5 gyoza)

Heat the frying pan, place the gyozas, then add 5 tablespoons of water but no fats – Grill for few minutes after the evaporated water



Steamer (For 5 gyoza)

Bring to the boil - Cook for 8 min



Deep fat fryer (For 5 gyoza)

Heat the oil to 180°C
Fry for 2 - 3 min



The Gyoza can be tasted during a dish accompanied by rice or simply with a soy sauce. Do not hesitate to combine the different recipes.

Packaging

Packaging appropriated to different markets, for a specific packaging, please contact us.

	Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
GRILLED	170002	Food Service Cash & Carry	1 kg (50 x 20 g)	10	10 kg	42
	300005	Retail	180 g (8 x 20 g + 20 g soy sauce bag)	18	3,24 kg	80
STEAMED	170009	Food Service	1 kg (50 x 20 g)	10	10 kg	42

Gyoza



餃子



Deep frozen

Made in Thailand

NO FLAVOUR ENHANCERS

GYOZA EBI

餃子エビ



Gyoza

餃子

The Japanese have relished ebi (shrimps and prawns) for several centuries. On average, a Japanese person consumes 2,5 kg of ebi a year. Japan is responsible for three-quarters of worldwide Ebi consumption. Ebi are found in nearly all Japanese dishes: in sushi, fried food, tempura, gyoza, salads etc. It is obvious why Ebi are enjoyed: they are very easy to cook, very tasty and easy to get hold of.

GYOZA EBI

Japanese dumplings filled with shrimps



grilled



steamed

Ingredients

Filling 70%: white cabbage, **SHRIMP** (*Litopenaeus vannamei*), carrot, chive, sugar, **SESAME** oil, ginger, onion, spring onion, corn flour, **WHEAT** flour (**GLUTEN**), salt, fried garlic, **SOY**bean oil, white pepper powder.

Gyoza skin 30%: gyoza flour mix (**WHEAT** flour (**GLUTEN**), modified starch: E1420, tapioca starch (**SULPHITE**)), water, **SOY**bean oil, thickener: E415.

Conservation

Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.

BBD: 24 months.
BBD after defrosting: 2 days.

Cooking instructions



Frying pan (For 5 gyoza)

Heat the frying pan, place the gyozas, then add 5 tablespoons of water but no fats - Grill for few minutes after the evaporated water



Steamer (For 5 gyoza)

Bring to the boil - Cook for 8 min



Deep fat fryer (For 5 gyoza)

Heat the oil to 180°C
Fry for 2 - 3 min



The Gyoza can be tasted during a dish accompanied by rice or simply with a soy sauce. Do not hesitate to combine the different recipes.

Packaging

For a specific packaging, please contact us.

	Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
GRILLED	170007	Food Service Cash & Carry	1 kg (50 x 20 g)	10	10 kg	42
STEAMED	170010	Food Service	1 kg (50 x 20 g)	10	10 kg	42

KARAAGE TORI

から揚げ

Kara

フライ
ド

The Portuguese originally introduced Japan to the technique of coating food in breadcrumbs.

The Japanese then adapted the technique to make it lighter to suit the Japanese palate. Karaage refers to a technique that consists of cutting up small pieces of meat and then frying them. The technique resembles that used for tempura (a range of battered food). They are perfect for making up a bento box or a takeaway.

KARAAGE TORI

Pieces of chicken leg, coated in breadcrumbs, cooked and deep fried



Ingredients

Chicken meat 57,52%, sweet **SOY** sauce (water, **SOY**, **WHEAT (GLUTEN)** salt), ginger, garlic, modified tapioca starch, sugar, monosodium L-glutamate, sodium tripolyphosphate, salt, topping (tapioca starch, **WHEAT** flour (**GLUTEN**), rice flour, modified starch: E1412, spice extract and spices (garlic, onion, pepper, ginger, **CELERY**), salt, sodium erythrobate: E316, leavening agent: E450i and E500ii, palm oil, enhancers: E635 and E621, yeast extract, thickener: E415, emulsifier: E472e, dye: E160c.

Conservation

Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.

BBD: 18 months.
BBD after defrosting: 2 days.

Cooking instructions

 **Microwave**
Power 900 W
Heat for 1 min 30 - 2 min

 **Oven**
Preheat the oven to 200°C
Cook for 12 - 13 min

 **Deep fat fryer**
Heat the oil to 180°C
Fry for 2 - 3 min



This product can garnish your dishes, bentos, salads, japanese rolls. Can be accompanied by a Tonkatsu sauce.

Packaging For a specific packaging, please contact us.

Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
140004	Food Service Cash & Carry	500 g	10	5 kg	96

Kara
フライド

 Deep frozen

Origin Meat: Thailand

Made in Thailand

RSPO* **HALAL**

*Certified Palm Oil RSPO

KATSU TORI

かつ鳥

Kara

フライド



KATSU TORI

Cooked and deep-fried chicken leg meat, coated in panko breadcrumbs



Ingredients

Chicken meat 55%, **WHEAT** flour (**GLUTEN**), sunflower oil, water, salt, yeast, sugar, **WHEAT GLUTEN**, **EGG** albumen, modified **WHEAT (GLUTEN)** starch.

Cooking instructions



Oven

Preheat the oven to 180°C
Heat for 7 - 8 min



Deep fat fryer

Heat the oil to 180°C
Fry for 2 - 3 min



Conservation

Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.

BBD: 18 months.
BBD after defrosting: 2 days.

This product can garnish your dishes, bentos, salads, japanese rolls. Can be accompanied by a Tonkatsu sauce.

Kara



フライド

Packaging

For a specific packaging, please contact us.

Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
110002	Food Service	1 kg (7 x 140 - 145 g)	5	5 kg	96



Origin Meat: UE

Made in France

NO FLAVOUR ENHANCERS

HALAL

PUCHI TORI

ぶち鳥

Souzai

惣菜

Thanks to our ready meal products range, you can elaborate your own recipes of Japanese dishes, salads, sandwiches or even makis.

PUCHI TORI

Pieces of chicken leg, marinated in a sweet soy sauce, cooked



Ingredients

Chicken leg meat marinated and cooked 80% (Chicken meat without skin (81%), water, sweet **SOY** sauce (water, **SOY**, **WHEAT** flour (**GLUTEN**), salt, glucose-fructose syrup, sugar, potato modified starch, acidifying agent: E270, thickener: E415, preservative: E202), potato starch, dextrose **WHEAT (GLUTEN)**, gelling agent: E407a), **SOY** sauce 20% (water, **SOY**, **WHEAT** flour (**GLUTEN**), salt, glucose-fructose syrup, sugar, potato modified starch, acidifying agent: E270, thickener: E415, preservative: E202).

Conservation

Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.

BBD: 12 months.
BBD after defrosting: 2 days.

Cooking instructions

Defrost in a refrigerator (between 0 and 4°C) for 6 hours.

 **Microwave** (For 100 g)
Power 900 W
Heat for 3 min

 **Oven** (For 100 g)
Preheat the oven to 180°C
Heat for 7 - 8 min



This product can be filled for dishes, salads, sandwiches and japanese rolls.
The Puchi Tori can be served either with a sweet soy sauce or a Teriyaki sauce (mirin or sake).

Packaging

For a specific packaging, please contact us.

Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
110001	Food Service	500 g	10	5 kg	104

Souzai
惣菜

 Deep frozen

Origin Meat: UE

Made in France

NO FLAVOUR ENHANCERS

OOKII TORI

大きい鳥



Souzai

惣菜

A traditional Japanese meal is composed of a starter based on rice, with a soup, a main course and two side dishes. The main course is often fish, meat, eggs or tofu, whilst the side is made up of rice, vegetables or seaweed. The dishes are chosen for their nutritional value and taste. The Japanese eat less than Westerners but have a greater variety of flavours and dishes.

OOKII TORI

Skin-on boneless chicken leg, charcoaled in Teriyaki sauce



Cooked on a barbecue



Ingredients

Chicken leg meat 83%, Teriyaki sauce (white **SOY** sauce (water, salt, **SOY**, **WHEAT** flour (**GLUTEN**), sugar), **SOY** sauce (water, **SOY**, **WHEAT** (**GLUTEN**), salt, alcohol 95%), black **SOY** sauce (molasses, water, salt, **SOY** sauce)), sugar, thickener: E1420 and E1414, fructose syrup, dextrose, fermented vinegar 4%, glucose syrup, sodium chloride, trisodium citrate: E331iii, sodium bicarbonate: E500ii, dye: E150a, anti-caking agent: E535, white pepper powder, ginger, yeast extract, xanthan gum: E415, **SESAME** oil.

Conservation

Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.

BBD: 18 months.
BBD after defrosting: 2 days.

Cooking instructions

Defrost in a refrigerator (between 0 and 4°C) for 2 hours.
Cut the Ookii Tori into 0.5 cm - 1 cm slices.

 **Microwave** (For 1 piece)
Power 900 W
Heat for 3 min

 **Oven** (For 2 pieces)
Preheat the oven to 180°C
Heat for 7 - 8 min



Served with rice and vegetables, the Ookii Tori is the perfect meat for your Japanese dishes.

Packaging For a specific packaging, please contact us.

Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
110004	Food Service	2 kg (20 x 100 g)	4	8 kg	55

 Deep frozen

Origin Meat: Thailand

Made in Thailand

NO FLAVOUR ENHANCERS

Souzai
惣菜

TARA MISO YUZU

銀ダラの西京焼き



Souzai



惣菜

TARA MISO YUZU

Skin-on cod, marinated with miso-yuzu sauce, raw

New!



Ingredients

COD 75%, miso-yuzu sauce 25% (fermented white **SOY**bean paste 29% (water, **SOY**, rice, salt, ethanol), sugar, glucose-fructose syrup, water, yuzu juice 5,5% (yuzu juice, antioxidant : E301), salt, concentrated orange juice, acidifier : citric acid).

Cooking instructions



Frying pan (For 1 piece)

Heat the frying pan over a low heat with little fat, cook on no-skin face for 15 min. Then grill over high heat for 1 - 2 min on skin face



Oven (For 1 piece)

Preheat the oven to 180°C
Heat for 16 min



Conservation

Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.

BBD: 18 months.
BBD after defrosting : 2 days.

The Black cod miso-yuzu is a recipe made by the famous chef Nobuyuki Matsuhisa (better known as Nobu). Nobu is the top chef of fusion japanese cuisine. The miso-yuzu sauce caramelizes the cod skin and gives it a sweet-and-sour flavour.

Packaging

Packaging appropriated to different markets, for a specific packaging, please contact us.

Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
110010	Food Service	750 g (5 x 150 g)	4	3 kg	120
110009	GMS	300 g (2 x 150 g)	12	3,6 kg	120

Souzai
惣菜



Deep frozen

Origin Fish: Fishing in Northeast Atlantic

Made in Estonia

NO FLAVOUR ENHANCERS

MSC

GYU

たたき牛肉ポン酢



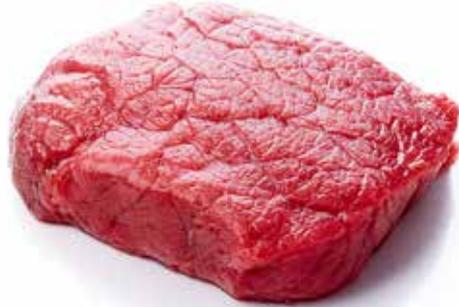
Niku

レ
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シ
肉

For centuries, beef was considered as a rare commodity, expensive and unpopular. Beef became popular in 19th century with the suki-yaki dish (Japanese fondue). In the 20th century, the beef was accessible. In Japan, people prefers beef meat medium-cooked instead of rare-cooked.

GYU

Beef, raw



Ingredients

Beef 100%.

Cooking instructions

Defrost in a refrigerator between 0 and 4°C, for 2 hours.

Cut the piece of beef into 5 to 10 mm slices.



Conservation

Keep at a temperature of -18°C.
Keep at a temperature between 0 and 4°C after defrosting.

BBD: 24 months.
BBD after defrosting: 2 days.

For the elaboration of makis, sushis, chirashis and salads, the beef is sliced cut and roasted outside.

Packaging

For a specific packaging, please contact us.

Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
130019	Food Service	100 - 120 g	variable	2 kg	240

Niku



レ
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肉

GYU MARUI

牛肉

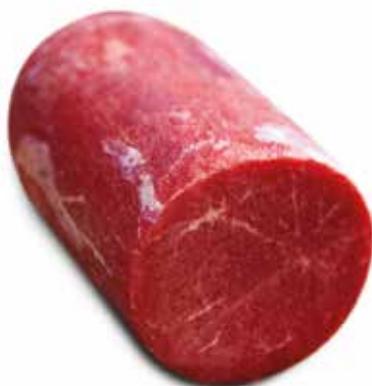


Niku

●
レ
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ジ
肉

GYU MARUI

Beef, raw



Ingredients

Beef 100 %.

Cooking instructions

Defrost in a refrigerator between 0 and 4°C, for 24 hours.

Use a ham slicer to cut the piece of beef into 0,5 to 1 mm slices.



Conservation

Keep at a temperature of -18°C. Keep at a temperature between 0 and 4°C after defrosting.

BBD: 24 months.
BBD after defrosting: 2 days.

To realise delicious carpaccios dishes, you can use these slices of beef and place them as a rosette in a plate. With a filet of olive oil and some parmesan shavings, this product is a classic meal for beef-meat lovers. Thinly sliced, the Gyu Marui is also perfect to make beef cheese skewers.

Packaging

For a specific packaging, please contact us.

Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
130004	Food Service	variable	variable	variable	24

Niku



レ
ン
ジ
肉

 Deep frozen

Origin Meat: Spain

Made in Spain

HALAL

CRUMBLED SALMON



During an official visit, the protocol is very strict, particularly when it comes to finding your seat at the table. Of course, the host guides his main guest to the place of honour (kamiza). The secondary guests are then seated away from the entrance and facing the wall covered with the most embellishments. The host always takes the least comfortable seat, and, close to the kitchens, the noisiest location. It is customary to take off your shoes.

CRUMBLED SALMON

Crumbled salmon, cooked



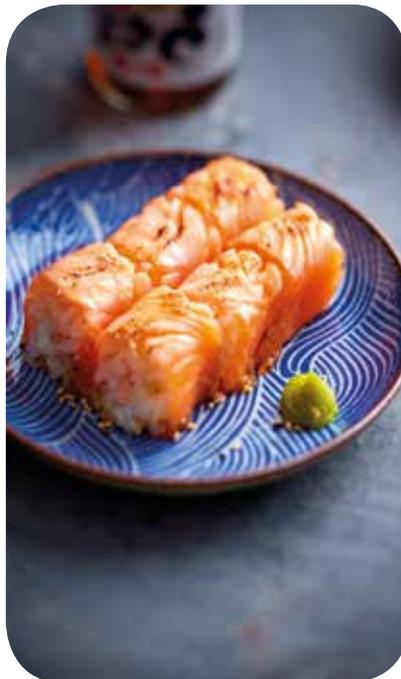
New!

Ingredients

Salmon (*Salmo Salar*) 99,1%,
non-iodized salt.

Cooking instructions

Defrost in a refrigerator
between 0 and 4°C, for 2 hours.



Conservation

Keep at a temperature of -18°C.
Keep at a temperature between
0 and 4°C after defrosting.

BBD: 12 months.
BBD after defrosting: 2 days.

This product is prepared
to fill your dishes,
salads, sandwiches and
japanese rolls (makis).

Packaging

For a specific packaging, please contact us.

Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
190005	Food Service	250 g	20	5 kg	96

 Deep frozen

Origin Fish: Farming in Chili, Norway, Scotland

Made in Germany

Négoce

CRUMBLED COD



CRUMBLED COD

Crumbled cod, cooked



New!

Ingredients

Cod (*Gadus Morhua*) 99,5%, non-iodized salt.

Cooking instructions

Defrost in a refrigerator between 0 and 4°C, for 2 hours.



Conservation

Keep at a temperature of -18°C. Keep at a temperature between 0 and 4°C after defrosting.

BBD: 12 months.
BBD after defrosting: 2 days.

This product is prepared to fill your dishes, salads, sandwiches and japanese rolls (makis).

Packaging

For a specific packaging, please contact us.

Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
190004	Food Service	250 g	20	5 kg	96

 Deep frozen

Origin Fish: Fishing in Northeast and Northwest Atlantic

Made in Germany

Négoce



MINCED ROASTED CHICKEN



MINCED ROASTED CHICKEN

Minced roasted breast chicken, cooked



New!

Ingredients

Chicken breast, salt, tapioca starch, dextrose.

Cooking instructions

Defrost in a refrigerator between 0 and 4°C, for 2 hours.



Conservation

Keep at a temperature of -18°C. Keep at a temperature between 0 and 4°C after defrosting.

BBD: 18 months.
BBD after defrosting: 2 days.

This product is prepared to fill your dishes, salads, sandwiches and japanese rolls (makis).

Négoce

Packaging

For a specific packaging, please contact us.

Ref	Targeted market	Net weight unit	No. of units / box	Net weight / box	No. of boxes / pallet
190001	Food Service	250 g	20	5 kg	96

 Deep frozen

Origin Meat: Brazil

Made in France

HALAL