



SERVING SUGGESTION



Wagyu Brisket

Our tender Wagyu Brisket is first seared, then slow-cooked in a Montreal Steak Seasoning blend featuring flavor notes of garlic, dill, and black pepper.

Item Number: 1005183

Ingredients: Wagyu Beef, Water, Montreal Steak Seasoning (salt, spices (black pepper, dill seed, coriander seed, and red pepper), garlic, extractives of dill and paprika and not more than 2% sunflower oil added to prevent caking), Corn Starch, Beef Broth Concentrate (beef broth, salt), Black Pepper.

Manufactured in a plant that processes fish, crustacean, egg, milk, tree nut, soybean, wheat, gluten, molluscan shellfish, mustard, celery, sesame, SO2 and sulfite.

Nutrition Facts

Serving Size 3 Ounces (84g)
Servings Per Container Varied

Amount Per Serving	
Calories 190	Calories from Fat 130
% Daily Value*	
Total Fat 14g	22%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 330mg	14%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 14g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 8%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Sat. Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

SEE REVERSE SIDE FOR
**HEATING
INSTRUCTIONS**

SHELF LIFE	STORAGE TEMPERATURE
548 days from the printed production date on the pouch	0°F or Below
6 days from thawed-sealed pouch	40°F or Below
3 days from thawed-open pouch (within the 6 days mentioned above)	

Distributed by:
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Comments or questions?
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★ **Chef Recommended Heating**

**FULLY COOKED
KEEP FROZEN**

One Pouch





HEATING INSTRUCTIONS



★ CONVENTIONAL OVEN ★

Heat product after thawing overnight in refrigerator.

1. Preheat your oven to 350°F.
2. Open pouch and place Wagyu Brisket on an oven safe dish. Discard plastic pouch.
3. Heat for 55 minutes 50 minutes
4. Rest for 5-10 minutes and serve.



WATER IMMERSION

Heat product frozen or after thawing overnight in refrigerator.

1. Fill and preheat water oven to 113°F (45°C).
2. Submerge pouch in water oven for 130 minutes (if frozen) or 45 minutes (if thawed).
3. Carefully remove pouch from water oven.
4. Remove product from pouch and place on oven safe dish.
5. Broil on High for 3-4 minutes.
6. Rest for 5-10 minutes and serve.

Heating instructions are approximate. They will vary due to make, model and temperature calibration of your oven.

CAUTION: CONTENTS AND CONTAINER WILL BE HOT