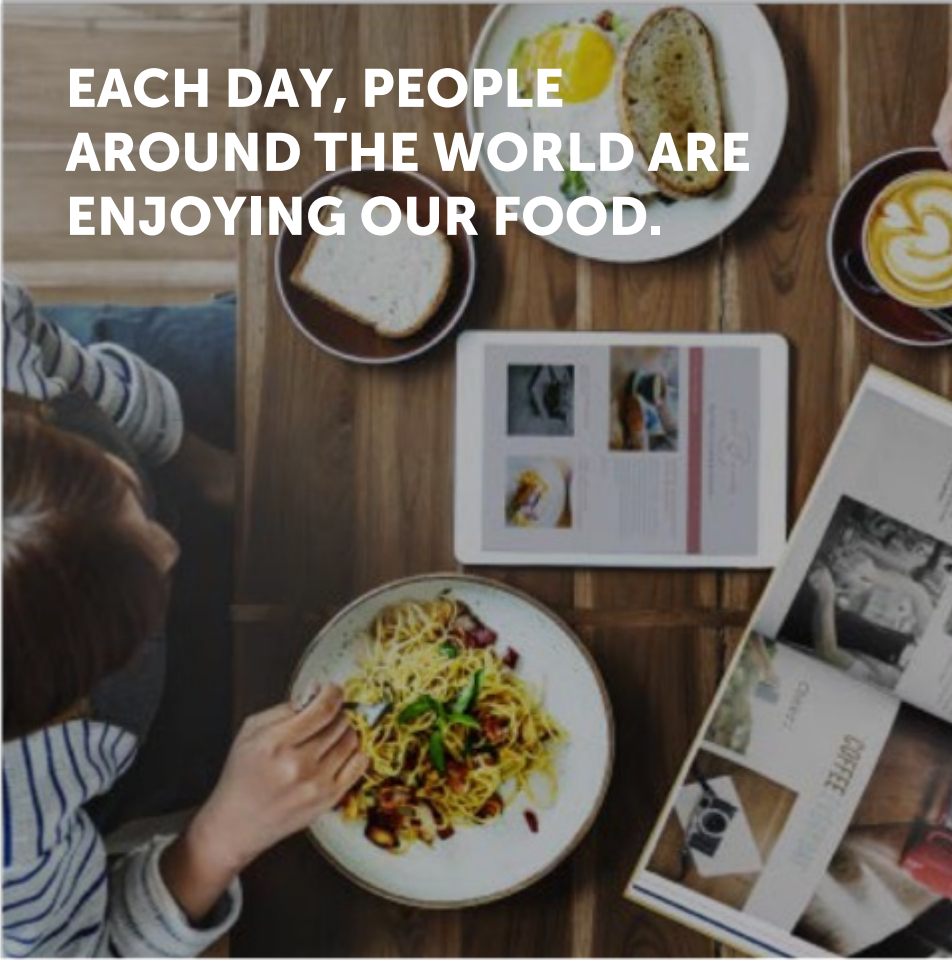




**THE GLOBAL LEADER
IN SOUS VIDE**

**EACH DAY, PEOPLE
AROUND THE WORLD ARE
ENJOYING OUR FOOD.**



*Cuisine Solutions is your
partner in consistently
delivering memorable dining
experiences.*

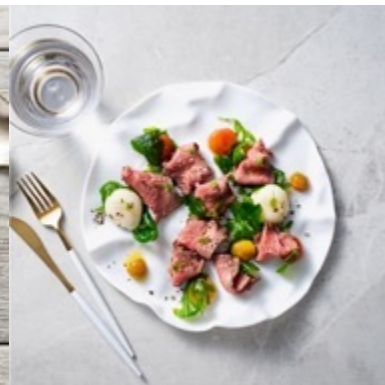


**EVERYWHERE YOU DO
BUSINESS, WE'LL BE
THERE TO SERVE.**

*We are the world's leading
manufacturer and distributor of
premium sous vide foods.*

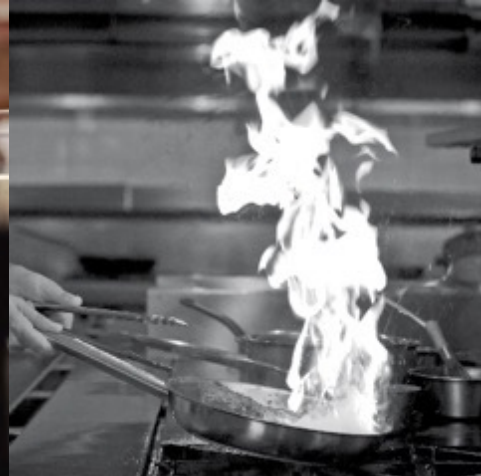


**MORNING, NOON AND NIGHT.
AND AGAIN, THE NEXT DAY.**



**CONSISTENT
EXCELLENCE.
PLACE TO PLACE,
PLATE TO PLATE.**

The precise-cooking method we pioneered locks in more flavor and tenderness. And the precision of the process means perfect results every time, in every location.





THE PROFESSIONAL'S CHOICE.

Professional chefs and renowned businesses of all commercial applications rely on us for great-tasting dishes, consistent quality and more efficient operations.

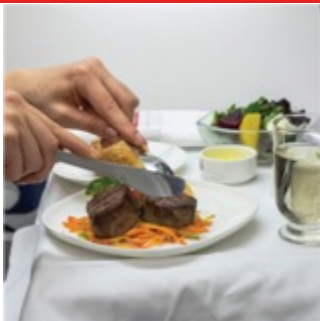


Military.

Safe, field-tested, chef-created meals at U.S. Army, Navy and Air Force bases and outposts all over the world.

On-Board Services.

Memorable dining experiences for first- and business-class passengers of major airlines, railways and cruise lines.



Food Service.

Superior quality and consistency for prestigious hotels, large convention centers, healthcare facilities and entertainment venues.



National Restaurant Chains.

Delicious, easy-to-assemble, flexible menu items that deliver consistent quality across numerous locations.



Retail.

Restaurant-quality fresh and frozen packaged foods, prepared deli foods, home meal replacement offerings and private-label services.



Local Business.

For our Major Metropolitan Area clients, an extra measure of service and access to our chefs and training facilities.




CuisineSolutions.com

- 📍 **@sousvidecuisine**
- 📍 **@Cuisine Solutions**
- 📍 **@cuisinesolutions**



**FOR CHEFS,
BY CHEFS.
WITH A PASSION.**



*We are classically-trained chefs
who are passionate about food.
About creating dishes that help
our clients serve millions of
memorable meals.*

CUISINE SOLUTIONS & SOUS VIDE: A DISRUPTIVE TECHNOLOGY FOR THE CULINARY WORLD

80% +
OF ★★★ STAR
MICHELIN CHEFS
ARE TRAINED
BY CREA

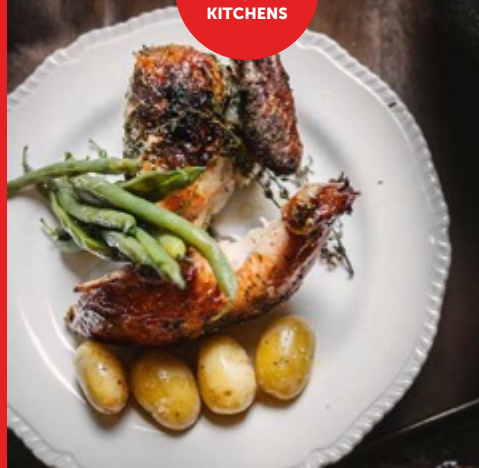


SAFER
FOOD

Cuisine Solutions' revolutionary technique produces safer, additive-free food by precision-cooking whole ingredients.

By using Cuisine Solutions' sous vide products, restaurants can eliminate the need for expensive, space-limiting equipment – allowing even the smallest kitchens to produce 'three-star meals.'

MORE
EFFICIENT
KITCHENS



REDUCED
LABOR
COSTS

Cuisine Solutions' disruptive technology reduces prep and overtime and minimizes the need for highly qualified cooks.

THE LARGEST SOUS VIDE COMPANY IN THE WORLD

CUISINE SOLUTIONS IS YOUR PARTNER IN CONSISTENTLY DELIVERING MEMORABLE DINING EXPERIENCES.



 CS TERRITORIES

 BUSINESS CHANNELS

**OVER 35,000
RESTAURANTS**

(FAST CASUAL, QSR, UPGRADE
DINING & NATIONAL
RESTAURANT CHAINS)

**TOP 10
AIRLINES FIRST
AND BUSINESS
CLASS**

**OVER 2,500
TOP HOTELS
AND OVER
6,000 RETAIL
STORES**

GOLD STANDARD SUPPLIER

KNOWN AND TRUSTED GLOBALLY ACROSS INDUSTRIES FOR OUR HIGH STANDARDS, EXPERTISE, AND CONSISTENT EXCELLENCE

TOP RETAIL PRODUCTS

We continue to make progress on many of our sustainability commitments and goals...we thank you for your continuing support as we work together to address these commitments and goals.

Craig Jelinek
President and CEO, Costco



TOP AIRLINE & TRAVEL PRODUCTS

We were looking to improve our Business Class offering and at the same time bring consistency and standardization in our onboard catering experience. The culinary team of Cuisine Solutions really showed us the possibilities of their products.

Matrix de Vries
KLM Royal Dutch Airlines



TOP RESTAURANT PRODUCTS

I'll hear issues in different departments and be able to say, 'I know a company, Cuisine Solutions, that can solve that for us right now.'

Shane Schaibly
SVP Culinary Strategy, First Watch Restaurant Group



TOP HOTEL & LODGING PRODUCTS

Labor, talent, and staffing is a challenge for all of us in the industry globally. Innovative, technology-based products like these allow our chefs to have creativity and a personal touch and not do as much work in the middle.

Brad Nelson
Vice President, Global Food + Beverage, Marriott International



SAFETY & QUALITY

CERTIFICATIONS FOR THE BEST IN SAFETY AND CONSUMER APPEAL



France BRC AA

Sterling SQF Excellent unannounced (98 %)

TX SQF Excellent unannounced (98 %)

Alexandria SQF Excellent (98 %)

Thailand SQF Excellent (97 %)

EGS SQF Good unannounced (95 %)



**NOTHING BUT THE BEST,
FROM START TO FINISH.**

**CUISINE SOLUTIONS
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Fax +1 703 270 2994

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PLANT STERLING**

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Sterling, VA 20166

**CUISINE SOLUTIONS
BAKED PLANT**

713 South 22nd Street
Harrisburg, PA 17104

**CUISINE SOLUTIONS
PLANT SAN ANTONIO**

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San Antonio, TX 78223

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Bangkok 10120. Thailand

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THAILAND**

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