



MASTERS OF  
**SOUS-VIDE.**  
SINCE 1971.



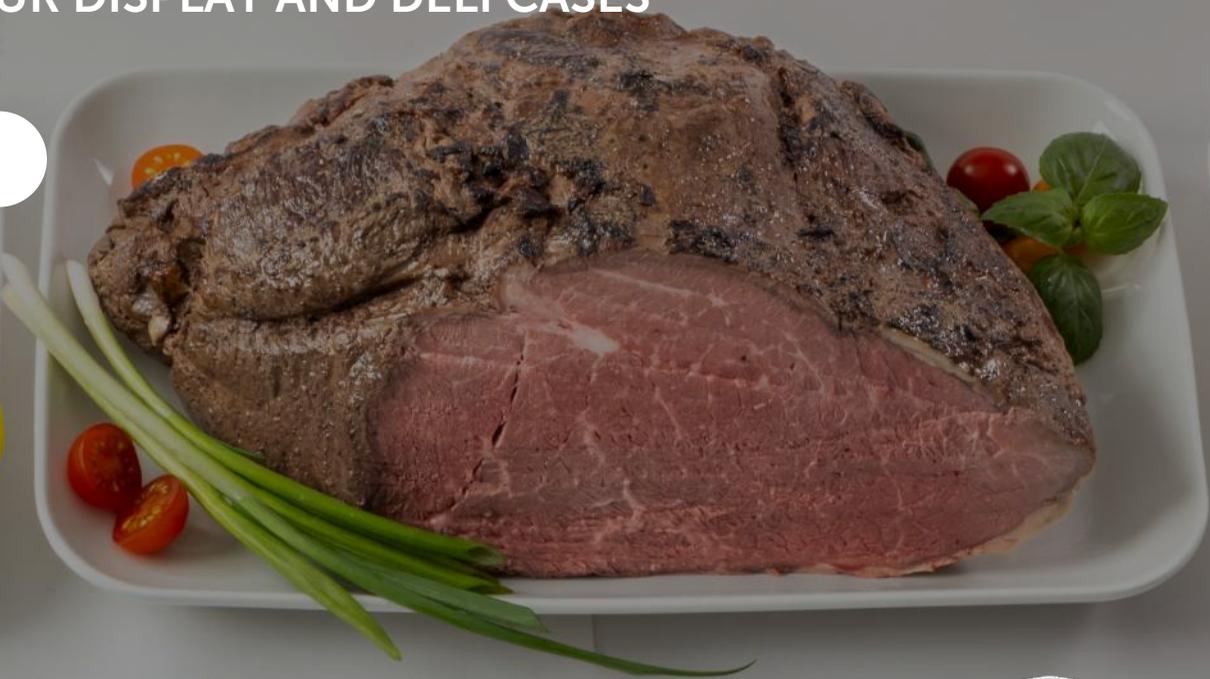
**SIMPLE AND GOOD**



# Bulk Products

**SOUS VIDE SOLUTIONS TAILORED  
FOR YOUR DISPLAY AND DELI CASES**

**2026**



[WWW.CUISINESOLUTIONS.COM](http://WWW.CUISINESOLUTIONS.COM)



## About Cuisine Solutions

**Cuisine Solutions** stands as your partner in culinary excellence, offering high-quality, consistently prepared foods designed to make every meal memorable. Our commitment to quality addresses the challenges of cost, quality, and consistency in food preparation, ensuring price stability and the opportunity to take advantage of seasonal flavors without the unpredictability of sourcing and preparing raw materials from scratch.

As an extension of your kitchen, we seamlessly integrate into your operations. With Cuisine Solutions, you're equipped to create exceptional food offerings that leave a lasting impression, elevating your culinary offerings effortlessly.

## What is Sous Vide?

Sous vide – French for "under vacuum" – is an innovative cooking technique we've been perfecting and pioneering since 1971. Food is vacuum sealed in a specially-designed pouch and cooked in water at a precise time and temperature until perfectly cooked, and then flash-frozen or refrigerated. No other cooking method produces such textures and flavors or maintains the natural integrity of food sources so well. That's why our products are trusted by the world's top chefs and favored by passionate foodies.



# SOUS VIDE FOR EVERY DEPARTMENT

## Convenient, Versatile, and Ready-to-Eat



### Pre-Portioned

Reduce in-store prep time with pre-portioned pieces.



### Moist

Sous vide locks in moisture for tender bites, even after freezing.



### Labelled

Easy-to-follow ingredients and nutrition statements.



### Safe & Fully Pasteurized

Our process minimizes direct handling of food products.



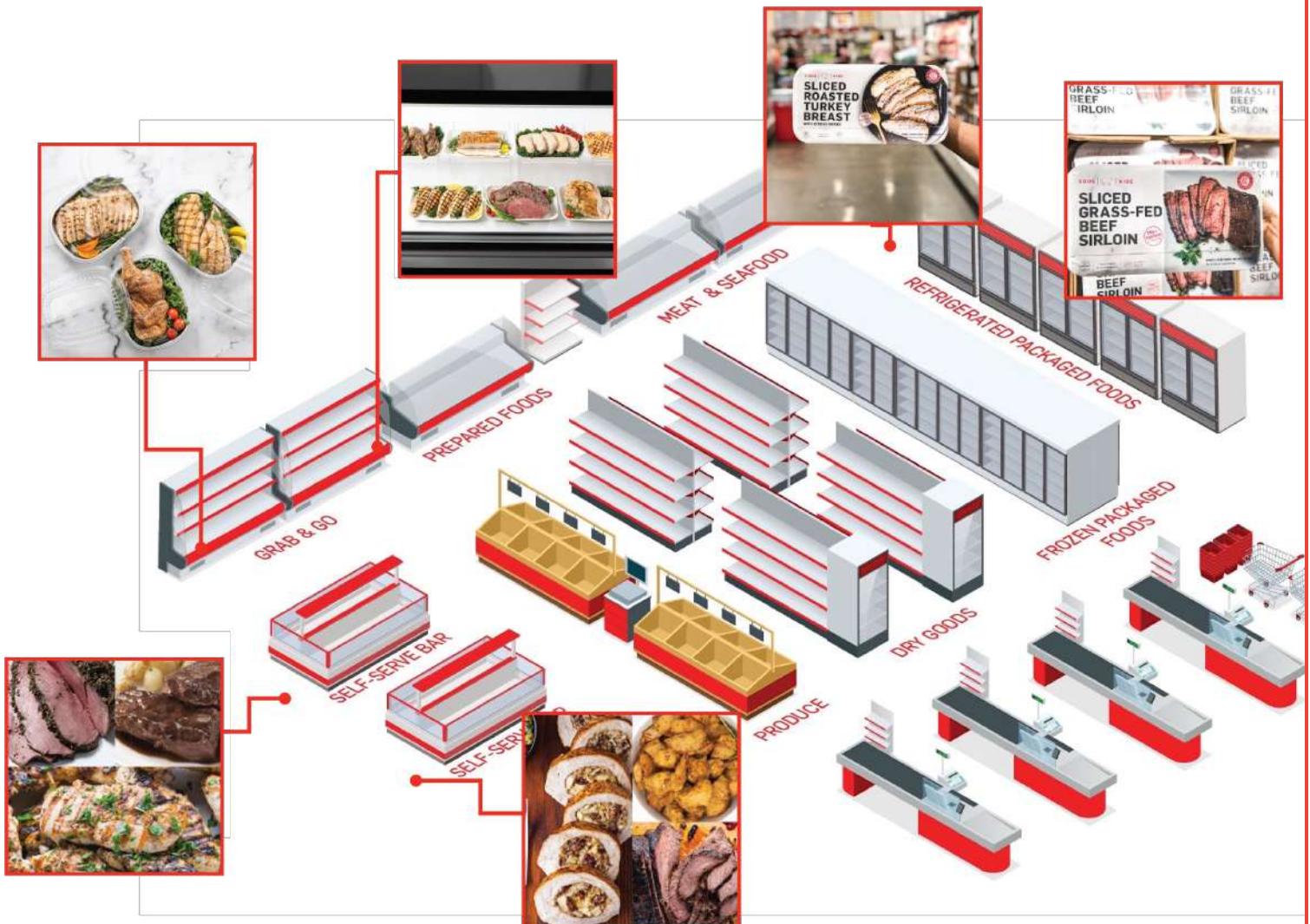
### Consistent

Seasoned and cooked to perfection – every time.



### Heat & Eat

Products are ready to serve after just a few minutes of reheating.



## WHY CUISINE SOLUTIONS

# Consistent Quality

**Our precise sous vide method ensures every product is cooked under controlled conditions, delivering the same exceptional results batch after batch.**

Once our chefs perfect a recipe, it can be replicated consistently—maintaining flavor, texture, and quality without variation. This unmatched reliability ensures your customers experience the same high standard every time.

RELIABLE RESULTS

CHEF-CRAFTED RECIPES

TENDER TEXTURE

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# Cost Effectiveness

**Sous vide helps minimize overall kitchen waste and extend product shelf life by creating a cooking environment that minimizes factors contributing to food spoilage.**

### Controlled Cooking Conditions

Controlled environment inhibits the growth of bacteria and other microorganisms that cause food to spoil.

### Reduced Oxygen Exposure

The vacuum-sealed bags used in sous vide eliminate oxygen exposure. By reducing oxygen, sous vide slows down the deterioration process.

### Sealed and Sterile Environment

The sealed environment created by vacuum-sealing prevents contaminants from entering the food.

### Rapid Freezing Process

Rapid freezing is executed with such swiftness that ice crystals are unable to form, preserving the product's freshness.

### Preservation of Natural Juices and Flavors

Sous vide not only enhances the taste and texture but also contributes to preserving the overall quality of the product.

# Customer Satisfaction

**Customers can rely on consistently delicious, restaurant-quality meals thanks to the precise flavor, texture, and doneness achieved through sous vide.**

With faster speed-of-service and simplified preparation, staff can deliver fresh-tasting, high-quality dishes quickly and reliably. Products stay well-stocked due to extended shelf life and predictable portioning, ensuring customers always find their favorites available. This dependable experience—from great taste to full shelves—builds trust and encourages repeat visits.

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# Labor Efficiency

**Sous vide products from Cuisine Solutions streamline back-of-house operations by reducing hands-on cooking time and eliminating the need for complex preparation techniques.**

Because each item is pre-cooked and precisely executed by expert chefs, staff can focus on assembly and service rather than intensive cooking, allowing for faster speed of service and more efficient task transitions. The simplified prep also leads to predictable, consistent results every time—without the need for constant monitoring.

This increased efficiency extends to better inventory control and reduced waste, thanks to products with longer shelf life and consistent portioning.

With less cleanup, greater reliability, and improved workflow across the team, kitchens can deliver high-quality meals more quickly and consistently, driving stronger customer satisfaction and encouraging repeat business.

*“The key to unlocking productivity.”*

Peter Dulla  
R&D Chef, Retail



## Deli Sous Vide Solutions.

The benefits of poached chicken offerings: easy to shred and portion.

NO NEED TO COOK EXTRA  
ROTISSERIE CHICKENS

ELIMINATE OUT-OF-  
STOCK CONCERNS

REMOVE PRODUCTION  
BOTTLE NECKS

INCREASE CONSISTENCY  
& QUALITY



### Antibiotic-Free Poached Chicken

Tender and moist chicken breast sourced from carefully raised, antibiotic-free poultry, lightly seasoned with sea salt and white pepper.

**Item Number:** #5505

**Target Pouch Weight:** 6.00 lb  $\pm$ 0.30 lb

**Target Net Case Weight:** 36.00 lb (average)

**Pack Size:** 6 pouches/case

**Ingredients:** Chicken Breast, Sea Salt, White Pepper.



### Organic Poached Chicken Breast

Premium organic chicken breast delivers an exceptionally juicy texture and a clean, natural taste, seasoned simply with salt.

**Item Number:** #5519

**Target Pouch Weight:** 6.00 lb  $\pm$ 0.30 lb

**Target Net Case Weight:** 36.00 lb (sold by weight)

**Pack Size:** 6 pouches/case

**Ingredients:** Chicken Breast, Salt.

## WHOLE MUSCLE PROTEINS



### Roasted Turkey Breast

Flavorful, juicy roasted turkey is possible – with sous vide!

**Item Number:** #6037

**Target Pouch Weight:** 3.50 lb (average)

**Target Net Case Weight:** 17.50 lb (average)

**Pack Size:** 1 piece/pouch, 5 pouches/case

**Ingredients:** Turkey Breast, Water, Blended Oil (Canola oil, extra virgin olive oil), Salt, Black Pepper.



### Grilled Jumbo Chicken Breast

Indulge in the pinnacle of flavor and tenderness with our grilled, juicy chicken breast – a culinary essential for every kitchen.

**Item Number:** #6025

**Target Pouch Weight:** 22.00 lb

**Target Net Case Weight:** 4.40 lb ±0.60 oz

**Pack Size:** 5 pouches/case

**Ingredients:** Chicken Breast, Canola Oil, Seasoning (salt, sugar, onion powder, spices, garlic powder, paprika), Salt.



### Whole Roast Beef

Fully cooked, irresistibly tender beef, delicately seasoned with the bold touch of black pepper.

**Item Number:** #5624

**Target Pouch Weight:** 7.20 lb

**Target Net Case Weight:** 21.60 lb (Catch Weight)

**Pack Size:** 3 pouches/case

**Ingredients:** Roast Beef, Salt, Black Pepper.

# WHOLE MUSCLE PROTEINS



## Southwestern Roast Beef

Bold, smoky, and spicy beef, cooked to perfection with a juicy, tender interior.

**Item Number:** #5679

**Target Pouch Weight:** 7.80 lb ± 1.5 oz

**Target Net Case Weight:** Catch Weight

**Pack Size:** 1 piece/pouch, 3 pouches/case

**Ingredients:** Roast Beef, Water, Garlic Powder, Onion Powder, Paprika, Salt, Cumin, Ancho Chili Pepper Powder, Sugar, Oregano, Black Pepper, Coriander, Ground Red Pepper.



## Whole Muscle Tri-Tip

Impeccably cooked and delicately seasoned with a touch of sea salt and black pepper.

**Item Number:** #5651

**Target Pouch Weight:** Random

**Target Net Case Weight:** Catch Weight

**Pack Size:** 7 multipacks

**Ingredients:** Beef Sirloin, Water, Corn Starch, Sea Salt, Vinegar, Citrus Blend (Lemon juice concentrate, baking soda, sodium carbonate), Black Pepper.



## Herb-Crusted Roast Beef

Fully cooked, tender roast beef adds a layer of rich, herbal flavor that permeates the whole roast.

**Item Number:** #5638

**Target Pouch Weight:** 7.90 lb

**Target Net Case Weight:** 23.60 lb (Catch Weight)

**Pack Size:** 1 piece/pouch, 3 pouches/case

**Ingredients:** Roast Beef, Roasted Garlic (roasted garlic, water), Extra Virgin Olive Oil, Rosemary, Thyme, Parsley, Salt, Black Pepper.

## Deli Sous Vide Solutions. Pre-Sliced, or Diced.



### Seared Seasoned Sliced Beef Sirloin

Tender and full of flavor, we first sear and slice, then cook our beef sirloin to create a versatile product that's simply delicious.

**Item Number:** #5263

**Target Pouch Weight:** Random

**Target Net Case Weight:** Catch Weight

**Pack Size:** 7 pouches/case

**Ingredients:** Beef Sirloin, Water, Vegetable Season (vegetables) carrot, celery, onion), yeast extract, salt, cane sugar, dried potato, natural flavor, onion powder.



### Diced Braised Beef Top Blade

Bold and flavorful, our tender cut of beef chuck top blade is diced and classically prepared with salt and white pepper.

**Item Number:** #5663

**Target Pouch Weight:** 5.00 lb (average)

**Target Net Case Weight:** 25.00 lb (average)

**Pack Size:** 5 pouches/case

**Ingredients:** Beef, Water, Corn Starch, Sea Salt, Dried Vinegar, Citrus Blend (lemon juice concentrate, baking soda, sodium carbonate), Black Pepper.



### Grilled Sliced Chicken Breast

We first grill our chicken breasts – infusing them with a rich, smoky flavor – before slicing and cooking them sous vide for exceptional tenderness and juiciness.

**Item Number:** #6061

**Target Pouch Weight:** 3.30 lb (average)

**Target Net Case Weight:** 16.50 lb (average)

**Pack Size:** 1 piece/pouch, 5 pouches/case

**Ingredients:** Chicken Breast, Water, Vegetable Oil (canola oil, extra virgin olive oil), Potato Starch, Seasoning (salt, sugar, onion powder, garlic powder, paprika, black pepper, thyme, savory), Chicken Base (chicken meat including natural chicken juices, salt, corn maltodextrin, cane sugar, chicken fat, dried onion, natural flavor, turmeric), Salt, Black Pepper.

## Deli Sous Vide Solutions For Ease of Use.



### Braised Beef Top Blade

Bold and flavorful, our tender cut of beef chuck top blade is classically prepared with salt and white pepper.

**Item Number:** #3501

**Target Pouch Weight:** 4.00 oz

**Target Net Case Weight:** 15.00 lb

**Pack Size:** 12 pieces/pouch, 5 pouches/case

**Ingredients:** Beef Chuck Top Blade, Salt, White Pepper.



### Seared Short Ribs With Beer & Red Wine

Tender beef short ribs in a delectable sauce. Our beef Short Ribs with Beer & Red Wine offer a sumptuous gourmet experience, thanks to the magic of sous vide-prepared beef.

**Item Number:** #5198

**Target Pouch Weight:** 7.80 oz

**Target Net Case Weight:** 19.50 lb

**Pack Size:** 8 pieces/pouch, 5 pouches/case

**Ingredients:** Beef Short Ribs, Cabernet Sauvignon Wine (contains sulfites), Port Wine (contains sulfites), Salt, Water, Brown Veal Stock Base (veal stock (concentrated veal broth, water), beef stock (concentrated beef broth, water, salt)).



### Pre-Portioned Grilled Seared Chicken Breast

A perfect combination of flavor and tenderness, our seared and grilled chicken breast is the ultimate kitchen must-have.

**Item Number:** #6057

**Target Pouch Weight:** 5.00 oz ±0.5 oz

**Target Net Case Weight:** 15.00 lb

**Pack Size:** 8 pieces/pouch, 6 pouches/case

**Ingredients:** Chicken Breast, Water, Corn Starch, Canola Oil, Seasoning (salt, sugar, onion powder, spices, garlic powder, paprika), Chicken Base (chicken and chicken stock, salt, cane sugar, rendered chicken fat, onion powder, potato flour, turmeric, spice extractives (contains celery)), Smoke Flavor, Salt.

## PRE-PORTIONED PROTEINS

# Sous Vide Grilled Salmon

Introducing our Sous Vide Grilled Salmon – a culinary masterpiece crafted for versatile applications. From salads to entrees, this sous vide salmon adds a touch of gourmet excellence to every dish.

### CUISINE SOLUTIONS SALMON

NATURAL TENDER FLAKES  
HAND GRILLED  
25% LARGER FILLET  
5 OZ FILLET

### TOP COMPETITOR SALMON

PRESSED & FORMED  
AUTOMATICALLY GRILLED  
25% SMALLER FILLET  
4 OZ FILLET



## Grilled Salmon

We source the finest salmon, season each fillet simply with oil and salt, then add the fish to the grill to achieve gorgeous grill marks and a light smoky flavor. To finish, each fillet is cooked sous vide to the perfect tenderness.

**Item Number:** #3634

**Target Pouch Weight:** 5.00 oz ±0.5 oz

**Target Net Case Weight:** 13.12 lb

**Pack Size:** 6 pieces/pouch, 7 pouches/case

**Ingredients:** Atlantic Salmon Fillets (color added (astaxanthin)), Extra Virgin Olive Oil, Salt.



## Grilled Salmon with Sea Salt & Cracked Pepper

Skinless, boneless and fully trimmed, this dish offers the flavor of grilled salmon with the tenderness of a fillet that's been poached.

**Item Number:** #5035

**Target Pouch Weight:** 19.5.00 oz

**Target Net Case Weight:** 12.20 lb

**Pack Size:** 6 pieces/pouch, 10 pouches/case

**Ingredients:** Atlantic Salmon Fillets (color added (astaxanthin)), Extra Virgin Olive Oil, Cracked Black Pepper, Salt.

# Another innovation from the Masters of Sous Vide.

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Cuisine Solutions is the world's leading manufacturer of sous vide foods. Led by an international team of award-winning chefs, Cuisine Solutions is recognized as the authority on sous vide—the innovative slow-cooking technique that the company pioneered, perfected, and popularized decades ago. Headquartered in Sterling, Virginia, Cuisine Solutions services more than 35,000 restaurants and 6,000 retailers, as well the world's top airlines and hotel brands.

For more information, visit [www.cuisinesolutions.com](http://www.cuisinesolutions.com)



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