

Sous Vide

by



Kitchen IQ

EXCLUSIVE OFFERS



\$18.30 / KG

NATURALAZ

BEEF CARVERY

172661 | random, approx. 3.5kg



\$15.99 / KG

NATURALAZ

PORK CARVERY

172663 | random, approx. 2.25kg

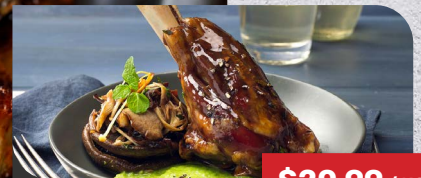


\$28.60 / KG

NATURALAZ

LAMB CARVERY

172662 | random, approx. 1.75kg

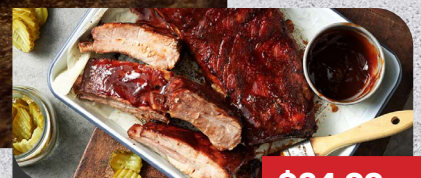


\$20.99 / KG

NATURALAZ

LAMB FORE SHANK

172666 | random, approx. 0.7kg



\$24.99 / KG

KITCHEN IQ

SMOKEY BBQ PORK RIBS

100094 | random, approx. 1kg



\$15.55 / BAG

KITCHEN IQ

AGRIA POTATO MASH

172803 | 2kg



\$12.90 / BAG

NATURALAZ

CHICKEN NIBBLES

103275 | 1kg

TERMS & CONDITIONS: Pricing excludes G.S.T. Pricing is valid 26/5/23 to 31/7/23 or whilst stocks last. Special pricing may not be available to contract customers. Customers must hold an active account with Bidfood Foodservice to receive these offers. Bidfood reserves the right to change, amend, withdraw or vary a nominated product on offer from this brochure. These prices are only available to Bidfood customers. Images are serving suggestions only.



Contact your local branch, account manager,
or scan the QR code to open an account with us.

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0800 BIDFOOD

Sous Vide

means “under vacuum” in French, and refers to the process of poaching inside sealed bags under precise and measured conditions.

The water in the cooking vessel is regulated at a specific temperature and is circulated to maintain consistency. Especially for proteins, ingredients are cooked in their own juices, resulting in incomparable tenderness and juiciness.



KitchenIQ

Bidfood has a Sous Vide facility in Auckland producing exceptional products for the New Zealand restaurant and hospitality market.



WHY SOUS VIDE?

Empower your kitchen to serve perfection every time. We offer marinated and plain sous vide options so you can add your own flair!

- ▶ No yield loss
- ▶ Save time and labour costs
- ▶ Increase speed to service
- ▶ Longer shelf life, less wastage

DOING THE MATH

Costs you don't factor in when purchasing raw meat

- ▶ Shrinkage / yield loss – approximately 30%
- ▶ Additional labour cost

So 5kg of raw beef at \$8/kg = \$40

After 30% shrinkage, it's 3.5kg.
 $\$40 / 3.5\text{kg} = \$11.43/\text{kg}$

Adding an additional half hour of labour at \$30/hr, the total cost will be **\$15.71/kg**

