Sous-vide ribs

Lamb ribs

Product specification

Description	Lamb ribs, plain or seasoned, tender before they reach the grill.
Pack weight	4.0–4.5 kg
Pack format	Vacuum bag, single layer
Pieces per bag	Confirmed with your order
Bags per carton	Confirmed with your order
Chilled	Use by 7 days from cook.
Frozen	6 months. Use within 3 days of thawing. Do not refreeze.
How it is made	Sealed raw, cooked 8.5–10 hours at 78°C, then rapid-chilled.
Finishing	Cooked product. Open the pack, then finish on the grill, in the oven or on the char-grill until the core reaches 75°C.
Ingredients	Not yet listed. Contact Perth Smoked Meats before ordering.
Allergens	Not yet listed. Contact Perth Smoked Meats before ordering.

Perth Smoked Meats, trading name of Hari SRL Trading Pty Ltd (ACN 678 524 591)
4/261 Camboon Road, Malaga WA 6090