

# PRODUCT CATALOGUE

UNLEASH THE DELICIOUS





## **UNLEASH THE** DELICIOUS

CODE: 12822



# **EFFORTLESS PERFECTION. ENDLESS POSSIBILITIES**

Introducing The Cookhouse Smoked Beef Brisket in Kansas Sauce: The ultimate solution for time-strapped chefs and cooks. The mouthwatering beef brisket is pre-cooked and requires only 15 minutes of heating for tender, succulent perfection. Simply slice and serve. Deliver delightful, consistent beef brisket to your customers effortlessly.

#### SHELF LIFE: 12 months from manufacture

PACKAGING	INGREDIENTS	NUTRITION VAL	Avg Qty UES per 100g
• Unit weight approx. 1kg	Beef Brisket (85%), Water, Kansas Rub	Energy	580kj / 138.62kcal
<ul> <li>1 Beef Brisket per thermoform pack</li> </ul>	[Sugar, Dehydrated Vegetables, Salt,	Protein	17.3g
• 8 - 10 units per carton	Pepper, Acidity regulators (262, 330),	Fat	6.2g
<ul> <li>Approx. 8 - 10kg catch weight carton</li> </ul>	Thickener (1442), Vinegar powder, Spices,	Saturates	2.2g
<ul> <li>60 cartons per pallet</li> </ul>	Flavours, Brown Sugar, Rice Flour, Colours	Carbohydrates	2.8g
	(150a, 160C), Herb, Hydrolysed Vegetable	Sugars	1.6g
	Protein (Maize), Yeast Extract, Vegetable	Sodium	210mg
	Gum (412), Vegetable Oil, Maltodextrin		
	(Maize), Tamarind Powder, Spice Extract],		
	Tapioca Starch.		

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CODE: 12819



# EFFORTLESS PERFECTION. **ENDLESS POSSIBILITIES**

Introducing The Cookhouse Beef Cheeks in Red Wine Jus: The ultimate solution for time-strapped chefs and cooks. The mouthwatering beef cheeks are pre-cooked and require only 15 minutes of heating for tender, succulent perfection. Deliver delightful, consistent beef cheeks to your customers effortlessly.

#### SHELF LIFE: 12 months from manufacture

PACKAGING	INGREDIENTS	NUTRITION VAI	Avg Qty LUES per 100g
• Unit weight approx. 1kg	Beef Cheeks, Water, Red Wine Jus [Sugar,	Energy	580.9kj / 102.77kcal
<ul> <li>2 Beef Cheeks per thermoform pack</li> </ul>	Dehydrated Vegetables, Salt, Acidity	Protein	16.2g
• 8 - 10 units per carton	Regulators (262, 330), Thickener (1442),	Fat	2.8g
<ul> <li>Approx. 8 - 10kg catch weight carton</li> </ul>	Vinegar Powder, Spices, Flavours, Brown	Saturates	1.0g
<ul> <li>60 cartons per pallet</li> </ul>	Sugar, Rice Flour, Colours (150a, 160c),	Carbohydrates	2.7g
	Herb, Hydrolysed Vegetable Protein	Sugars	1.3g
	(Maize), Yeast Extract, Vegetable Gum	Sodium	149mg
	(412), Vegetable Oil, Maltodextrin (Maize),		
	Tamarind Powder, Spice Extract], Red Wine		
	(7% Sulphites), Tapioca Starch.		

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CODE: 12820



# **EFFORTLESS PERFECTION. ENDLESS POSSIBILITIES**

Introducing The Cookhouse Corned Silverside: The ultimate solution for time-strapped chefs and cooks. This mouthwatering corned silverside is pre-cooked and requires only 15 minutes of heating for tender, succulent perfection. Simply slice and serve. Deliver delightful, consistent corned silverside to your customers effortlessly.

SHELF LIFE: 12 months from manufacture

PACKAGING	INGREDIENTS	NUTRITION VAI	Avg Qty LUES per 100g
• Unit weight approx. 1kg	Beef (83%), Water, Salt, Mineral Salt (451),	Energy	580.9kj / 138.83kcal
<ul> <li>1 Eye Round per thermoform pack</li> </ul>	Sugar, Hydrolyzed Vegetable Protein,	Protein	18.4g
• 8 - 10 units per carton	Antioxidant (316), Thickener (412, 415),	Fat	7.2g
• Approx. 8 - 10kg catch weight carton	Sodium Nitrite (250), Enzyme.	Saturates	2.9g
• 60 cartons per pallet		Carbohydrates	0.1g
		Sugars	0.1g
		Sodium	612mg

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CODE: 10424



# EFFORTLESS PERFECTION. ENDLESS POSSIBILITIES

Introducing The Cookhouse Smoked Beef Pastrami: The ultimate solution for time-strapped chefs and cooks. This mouthwatering beef pastrami is pre-cooked and requires only 15 minutes of heating for tender, succulent perfection. Simply slice and serve. Deliver delightful, consistent beef pastrami to your customers effortlessly.

SHELF LIFE: 12 months from manufacture

#### PACKAGING

- Unit weight approx. 1kg
- 1 Eye Round per thermoform pack
- 8 10 units per carton
- Approx. 8 10kg catch weight carton
- 60 cartons per pallet

#### **INGREDIENTS**

Corned Silverside 92% [Beef (83%), Water, Salt, Mineral Salt (451), Sugar, Hydrolyzed Vegetable Protein, Antioxidant (316), Thickener (412, 415), Sodium Nitrite (250), Enzyme], Mustard 4%, Pepper 2%, Salt 2%

	Avg Qty
NUTRITION VALU	LES per 100g
Energy	565kj / 135.03kcal
Protein	17.3g
Fat	6.8g
Saturates	2.7g
Carbohydrates	0.9g
Sugars	0.2g
Sodium	1300mg

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CODE: 10882



# EFFORTLESS PERFECTION, ENDLESS POSSIBILITIES

Introducing The Cookhouse Beef Cheek: The ultimate solution for time-strapped chefs and cooks. These mouthwatering beef cheeks are pre-cooked and simply require heating for tender, succulent perfection. With their natural taste, you have the freedom to customise the marinade or sauce, guaranteeing your customers a unique flavour experience. Deliver delightful, consistent beef cheeks to your customers effortlessly.

SHELF LIFE: 6 months from manufacture

#### PACKAGING

#### INGREDIENTS

- 2 units per thermoform pack
- 880g avg weight per thermoform pack
- 8 packs per carton
- Approx. 8kg catch weight carton
- 60 cartons per pallet

Australian Beef (100%).

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#### SHELF LIFE: 6 months from manufacture

## **BEEF BURGER 135G (CODE: 11936)**

#### PACKAGING

#### **INGREDIENTS**

**INGREDIENTS** 

Beef 97.5%, Rice Flour,

Brown Sugar, Pepper.

- Approved carton liners
- Beef 97.5%, Rice Flour, • 72 patties per carton Brown Sugar, Pepper.
- 9.72kg carton set weight
- 42 cartons per pallet
- Barcode: 90000009042851

## **RAW PRODUCT:** Cook before consumption.

## **BEEF BURGER 135G PUCK (CODE: 11822)**

#### PACKAGING

## **INGREDIENTS**

Beef 97.5%, Rice Flour,

Brown Sugar, Pepper.

- Approved carton liners
- 72 patties per carton
- 9.72kg carton set weight
- 42 cartons per pallet
- Barcode: 90000009042509

## **BEEF BURGER ISOG (CODE: I2I44)**

## PACKAGING

- Approved carton liners
- 60 patties per carton
- 9kg carton set weight
- 42 cartons per pallet
- Barcode: 90000009042103

## BEEF BURGER 180G (CODE: 12525)

## PACKAGING

- Approved carton liners
- 48 patties per carton
- 8.64kg carton set weight
- 42 cartons per pallet
- Barcode: 90000009042400

## **INGREDIENTS**

Beef 97.5%, Rice Flour, Brown Sugar, Pepper.











CODE: 10371



# EFFORTLESS PERFECTION, ENDLESS POSSIBILITIES

Introducing The Cookhouse Pork Loin Rib in BBQ Sauce: The ultimate solution for time-strapped chefs and cooks. These mouthwatering ribs are pre-cooked and simply require 15-20 minutes of heating for tender, succulent perfection. Deliver delightful, consistent pork ribs to your customers effortlessly.

## SHELF LIFE: 12 months from manufacture

PACKAGING	INGREDIENTS	NUTRITION VA	Avg Qty LUES per 100g
• Unit weight approx. 700g	Pork meat (80%), BBQ Sauce [water, white	Energy	914.90kj / 218.67kcal
<ul> <li>1 rack per thermoform pack</li> </ul>	sugar, BBQ powder (modified tapioca	Protein	14.23g
• 12 units +/- 2 per carton	starch, colourant (plain caramel), sugar,	Fat	12.91g
<ul> <li>Approx. 9kg catch weight carton</li> </ul>	salt, smoked flavouring, yeast extract,	Saturates	4.96g
<ul> <li>64 cartons per pallet</li> </ul>	onion powder, garlic powder, ground spices	Carbohydrates	11.37g
	(chilli, black pepper), sunflower oil), white	Sugars	9.83g
	wine vinegar, tomato puree], BBQ rub	Fibre	0.90g
	(spices, sugar, salt), smoked extract.	Sodium	0.87g

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IN BBO SAUCE





CODES: 10764, 10221, 10071



# EFFORTLESS PERFECTION, ENDLESS POSSIBILITIES

Introducing The Cookhouse Pork Spareribs: The ultimate solution for time-strapped chefs and cooks. These mouthwatering ribs are pre-cooked and simply require 15-20 minutes of heating for tender, succulent perfection. With their natural taste, you have the freedom to customise the marinade or sauce, guaranteeing your customers a unique flavour experience. Deliver delightful, consistent pork ribs to your customers effortlessly.

#### SHELF LIFE: 12 months from manufacture

PACKAGING	INGREDIENTS	NUTRITION VALUES	Avg Qty per 100g
• Unit weight approx. 510g	Pork loin ribs with meat (90%), water,	Energy	907kj / 218kcal
<ul> <li>1 rack per thermoform pack</li> </ul>	salt, caramel sugar syrup, maltodextrin,	Protein	17g
• 10 units +/- 2 per carton	modified maize starch, acidity regulator	Fat	16g
<ul> <li>6kg carton set weight</li> </ul>	(331), sugar.	Saturates	6.6g
<ul> <li>110 cartons per pallet</li> </ul>		Carbohydrates	1.5g
		Sugars	<0.5g
		Sodium	500mg

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CODE: SPK10786



# EFFORTLESS PERFECTION, ENDLESS POSSIBILITIES

Introducing The Cookhouse Pork Spareribs: The ultimate solution for time-strapped chefs and cooks. These mouthwatering ribs are pre-cooked and simply require 15-20 minutes of heating for tender, succulent perfection. With their natural taste, you have the freedom to customise the marinade or sauce, guaranteeing your customers a unique flavour experience. Deliver delightful, consistent pork ribs to your customers effortlessly.

#### SHELF LIFE: 12 months from manufacture

PACKAGING	INGREDIENTS	NUTRITION VALUES	Avg Qty per 100g
• Unit weight approx. 800g - 1.1kg	Pork loin ribs with meat (90%), water,	Energy	907kj / 218kcal
<ul> <li>1 rack per thermoform pack</li> </ul>	salt, caramel sugar syrup, maltodextrin,	Protein	17g
• 10 units +/- 2 per carton	modified maize starch, acidity regulator	Fat	16g
<ul> <li>6kg carton set weight</li> </ul>	(331), sugar.	Saturates	6.6g
<ul> <li>110 cartons per pallet</li> </ul>		Carbohydrates	1.5g
		Sugars	<0.5g
		Sodium	500mg

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NATURAL CODE: 10759 BBO CODE: 10741



## PULLED PORK - NATURAL

PACKAGING

PACKAGING	INGREDIENTS		Avg Qty S per 100g
• Unit weight approx. 1kg	Pork meat shoulder (100%).	Energy	640.15kj/ 153kcal
<ul> <li>12 units per carton</li> </ul>		Protein	21.63g
<ul> <li>12kg set weight carton</li> </ul>		Fat	7.4g
<ul> <li>50 cartons per pallet</li> </ul>		Saturates	2.67g
		Carbohydrates	0.9g
		Sugars	0.9g
		Sodium	0.16g
PULLED PORK - BBQ			Avq Oty

#### **INGREDIENTS** NUTRITION VALUES • Unit weight approx. 1kg Pork Meat (72%), BBQ Sauce (Water, Sugar, Energy 716.86kj / 171.33kcal Protein • 12 units per carton BBQ Powder [Modified Tapioca Starch, Colour (Plain Caramel), Sugar, Salt, Smoke Fat 12kg set weight carton • 50 cartons per pallet Flavouring, Yeast Extract, Onion Powder, Saturates Garlic Powder, Ground Spices (Chilli, Carbohydrates Black Pepper), Sunflower Oil], White Wine Sugars Vinegar, Tomato Puree), BBQ Rub (Spices, Fibre Sugar, Salt), smoke extract. Sodium

TO REHEAT: This is a fully cooked product, simply reheat at 180°C for approx. 10 mins in a conventional oven (less for a combi).

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A ..... O ...

per 100g

19.27g

7.67g

2.52g

6.23g

5.53g

1.23g

0.79g





CODE: 10255



# EFFORTLESS PERFECTION, ENDLESS POSSIBILITIES

Introducing The Cookhouse St Louis Pork Rib in BBQ Sauce: The ultimate solution for time-strapped chefs and cooks. These mouthwatering ribs are pre-cooked and simply require 15-20 minutes of heating for tender, succulent perfection. Deliver delightful, consistent pork ribs to your customers effortlessly.

#### SHELF LIFE: 12 months from manufacture

- Unit weight approx. 1100g
- 1 rack per thermoform pack
- 10 units +/- 2 per carton
- Approx. 9kg catch weight carton
- 64 cartons per pallet

INGR	ENIE	NTC
INUK		1113

Pork meat (80%), BBQ Sauce [water, white sugar, BBQ powder (modified tapioca starch, colourant (plain caramel), sugar, salt, smoked flavouring, yeast extract, onion powder, garlic powder, ground spices (chilli, black pepper), sunflower oil), white wine vinegar, tomato puree], BBQ rub (spices, sugar, salt), smoked extract.

		AVG ŲCY	
NUTRITION VALUES		per 100g	
Energy	939.73kj /	224.60kcal	
Protein		14.71g	
Fat		13.26g	
Saturates		5.03g	
Carbohydrates		11.81g	
Sugars		9.92g	
Sodium		0.85g	

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