



CUISINE SOLUTIONS

FOR CHEFS, BY CHEFS

COMPANY OVERVIEW, CAPABILITIES,
AND SELECT PRODUCTS

ABOUT CUISINE SOLUTIONS

An international team of award-winning chefs who pioneered and perfected the sous-vide cooking technique, Cuisine Solutions is a trusted supplier to fine restaurants and premier hotels, airlines, cruise liners, gourmet markets, restaurant chains, and the U.S. military.

Cuisine Solutions is recognized as the worldwide authority in sous-vide. Distinguished chefs such as Chef Ian Kittichai have relied on our expertise in developing their own sous-vide recipes.

Thanks to the chefs of Cuisine Solutions, the power of sous-vide is transforming kitchens everywhere.

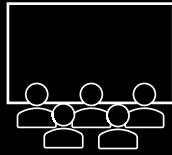


YOU'VE ALREADY ENJOYED OUR FOOD...

You just didn't know it was ours.



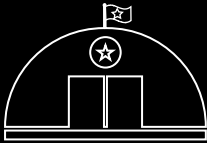
AIRLINES



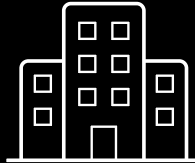
ENTERTAINMENT
VENUES



RAILWAYS



U.S. MILITARY
BASES



HOTELS



CONVENTION
CENTERS



CRUISE
LINES

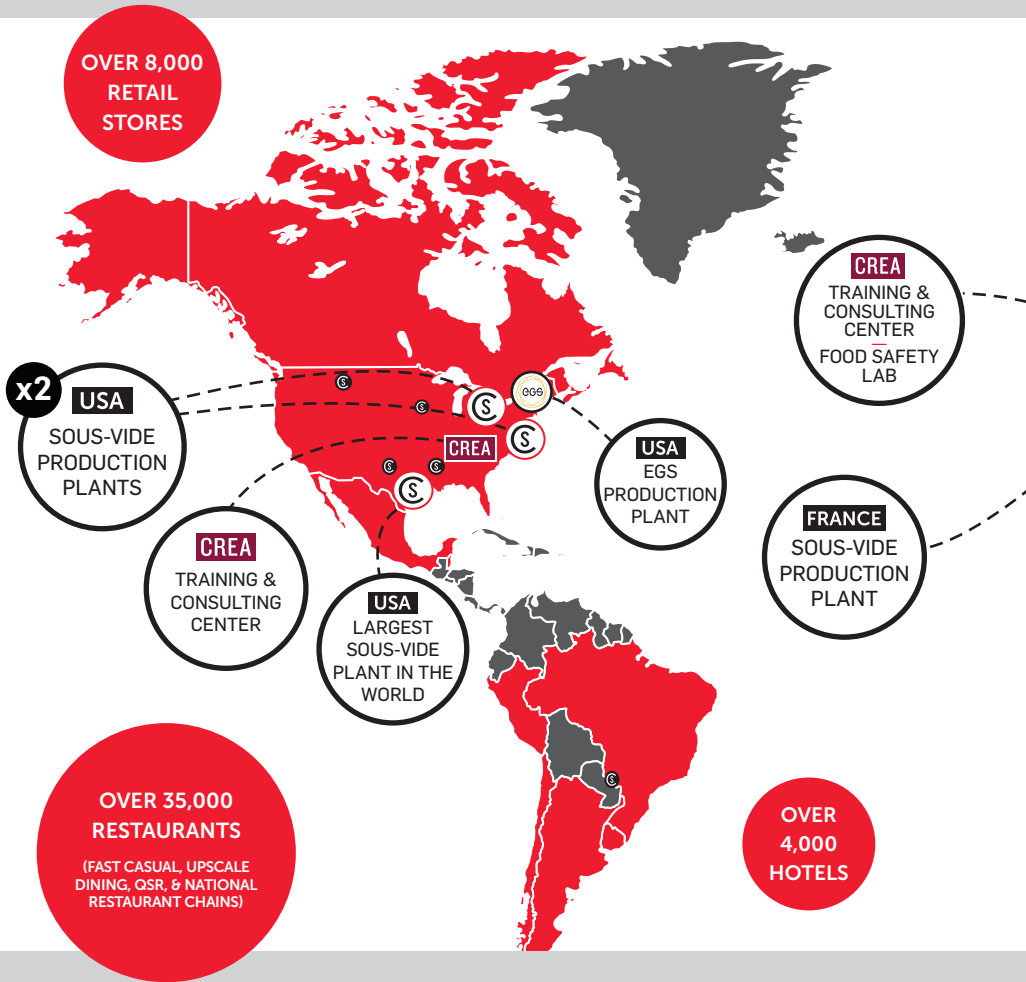


SUPERMARKETS
PACKAGED FOODS
DELI CASE
PRIVATE LABEL



NATIONAL
RESTAURANT
CHAINS

THE LARGEST SOUS-VIDE COMPANY IN THE WORLD



THE ONLY **100% SOUS-VIDE**
COMPANY IN THE WORLD



CUISINE SOLUTIONS
BUSINESS CHANNELS



CULINARY RESEARCH
& EDUCATION ACADEMY



CUISINE SOLUTIONS
PLANTS

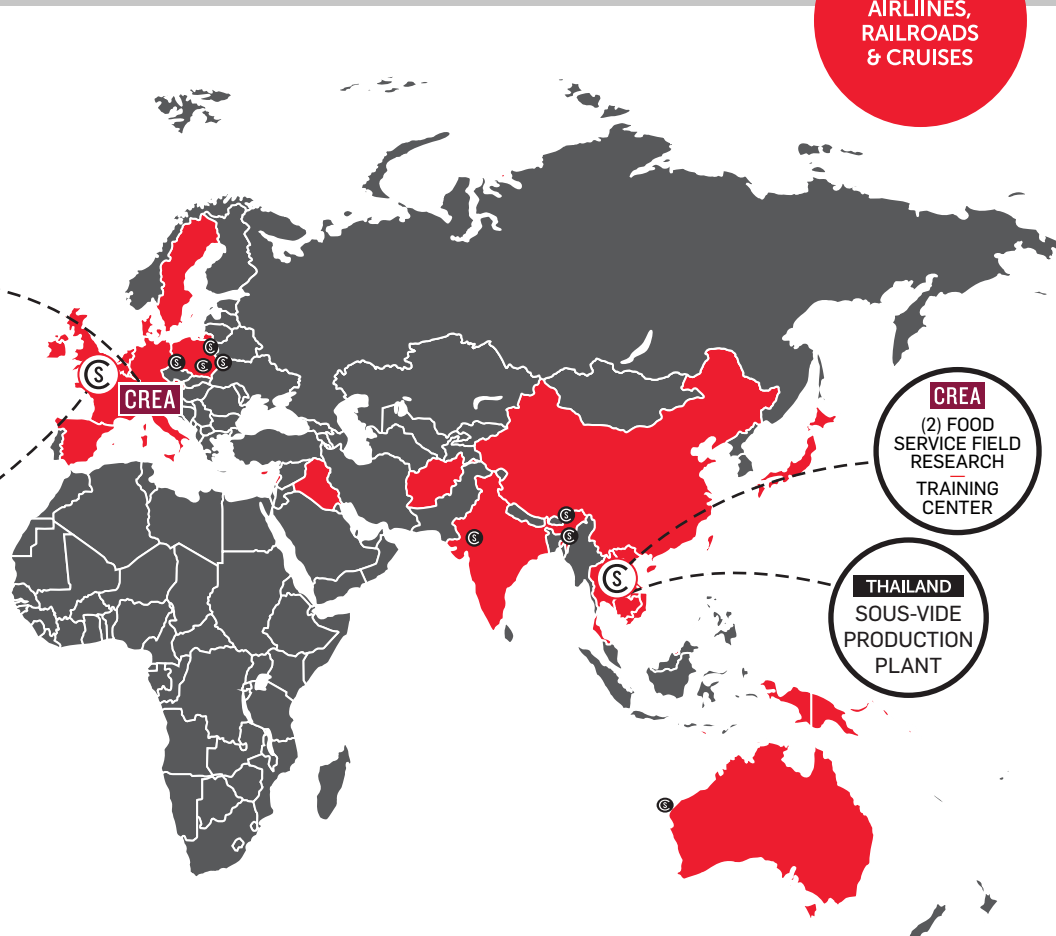


EGG GOURMET
SOLUTIONS



CUISINE SOLUTIONS
TERRITORIES

OVER 40
AIRLINES,
RAILROADS
& CRUISES



THE **LEADER OF SOUS-VIDE** IN ASIA,
NORTH AMERICA, EUROPE,
AND THE MIDDLE EAST

WHAT IS SOUS-VIDE?

Sous-vide - French for "under-vacuum" - is an innovative cooking technique in which food is vacuum sealed and cooked in a water bath at a constant, precisely-controlled temperature until it's perfectly done.



THE SOUS-VIDE PROCESS

We pioneered, perfected, and popularized this revolutionary precision-cooking method.

Raw Material Preparation

Cutting, calibration



Grill

Mark

Sear

Mark

Broiling

Mark

Blanch
or
Poach



Pre-Cooking/Slicing



Vacuum Packing

**Cooking at Precise Temperature
and Pasteurization**



Freezing

Frozen Storage



Chilling

Refrigerated Storage

SOUS-VIDE SAVES TIME AND MONEY

Our sous-vide cooked products are easy to assemble, have long shelf lives, and can be adapted to multiple dishes. This frees you to spend less time on preparation and more time on presentation. You will spend less money too, because you don't need ventilation hoods, fryers, or other expensive kitchen equipment. Reheat our products in minutes using just a water bath, a conventional or "combi" oven, microwave, or Turbo-Chef (or similar). Plate more dishes in less time—with smaller staff—and turn tables faster to increase your overall efficiency and profitability. That is why we are called Cuisine Solutions.



**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
FOOD & LABOR
COSTS**



Cuisine Solutions partnerships with hotels, QSRs (Quick Serve Restaurants), and restaurant chains have proven that the use of sous-vide products reduces food cost thanks to higher yields and reduced waste. It also lowers labor costs by reducing steps to prep and overtime while ensuring consistency.

THE R&D STRUCTURE



R&D PRODUCT DEVELOPMENT TEAM

1

CHIEF SCIENTIST

8

FOOD ENGINEERS

14

CHEFS

1

FOOD ENGINEER—BIOCHEMISTRY

1

FOOD TECHNOLOGIST

1

FOOD SCIENCE ENGINEER



FSFR OFFICE TEAM

(FOOD SERVICE FIELD RESEARCH)

1

OFFICER

2

CHEFS

1

FOOD
ENGINEER

1

QA:
CULINARY

CULINARY TEAM

1

EXECUTIVE
CHEF

8

WORLD-
RENOWNED
CHEFS

5

IN-HOUSE
CHEFS

1

OFFICER

CUISINE SOLUTIONS **ASIA**





Rated **“EXCELLENT”** by SQF





THAILAND PRODUCTION FACILITY

- High capacity production capability
- 2500 SQ Meter plant
- Excellent quality Raw materials – chicken and duck, possibilities of using indigenous local raw materials
- Following same quality and hygiene standards as our plants in the US and EU
- Sustainability: solar powered by end 2023. Water recycling





QUALITY IS AT THE CORE OF EVERYTHING WE DO

We maintain strict safety and quality standards from start to finish and are proud to be certified by these organizations.







CHICKEN

Chicken is a deliciously versatile performer in any kitchen, especially when you use one of our premium sous-vide chicken products. By preparing all of our chicken products using the sous-vide method, every dish arrives to your kitchen perfectly cooked. Additionally, because sous-vide cooking uses a vacuum sealed bag, the chicken retains all of its natural juices, nutrients, and flavors. This means that your customers will enjoy chicken that is more tender, nutritious, and moist than is possible through traditional cooking methods.

Explore our variety of chicken options including our delicious seared chicken breast or our incredibly versatile, pre-sliced chicken which is made using our innovative sliced-then-cooked technology.

POULTRY PRODUCTS

- Grilled Chicken Breast
- Seared Chicken Breast
- Sliced Grilled Chicken Breast
- Thai Style Chicken Leg







DUCK

When it comes to duck dishes, sous-vide cooking offers unparalleled results. Our precise sous-vide method and cutting-edge production technology helps retain the succulent texture and juicy flavor of the meat, while keeping it moist and tender throughout. Moreover, since the duck cooks in its own juices, you can achieve maximum flavor without having to rely on additional fat and flavoring. Finally, as with all of our premium sous-vide products, we are able to ensure that every ingredient is perfectly cooked before it reaches your kitchen. All you need to do is reheat and use wherever you currently include duck in your menu.

DUCK PRODUCTS

- Duck Leg Confit
- Duck Leg Confit, Chinese Style
- Seared Duck Breast
- Sliced Seared Duck Breast





EGGS

Enhance your menu offerings with our line of popular sous-vide egg products! Not only does cooking them at a precise temperature ensure that you get perfectly cooked eggs every time, it also creates a uniquely light and fluffy texture.

As the original creators of the sous-vide egg bites, you can rest assured that our high-protein, gluten-free, cage-free sous-vide egg bites are the highest quality option available to you and your customers. We offer a number of tempting varieties, including vegetarian and vegan options.

EGG PRODUCTS

- Spinach and Cheese Egg Bite
- Egg White, Spinach, & Pepper Egg Bite
- Kale and Mushroom Egg Bite
- Smoked Salmon, Spinach, and Dill Egg Bite
- Smoked Chicken and Cheddar Egg Bite







SAUCES

Our sauces are developed by Thai chefs and use local fresh ingredients. As a company driven by chefs, we are committed to developing the best products for other chefs around the world. We do this by fusing traditional ingredients and seasonings with our advanced sous-vide techniques to enhance the flavor and texture of classic dishes.

From our rich and flavorful Massaman curry to our nutty and mellow Paneang curry every sauce is carefully balanced and cooked using sous-vide for optimal flavor.

SAUCE PRODUCTS

- Vegan Bolognese
- Massaman Curry
- Red Curry
- Paneang Curry
- Khao Soi Curry
- Green Curry







PLANT-BASED

Meet the growing demand for vegan and vegetarian options with our selection of delicious and nutritious plant-based sous-vide dishes. Because sous-vide is such a versatile cooking method, we are able to incorporate a variety of innovative, locally-sourced ingredients in our dishes. In addition, sous-vide overcomes many of the traditional challenges with plant-based cooking by locking in moisture and flavor that is typically lost when using traditional cooking techniques.

PLANT-BASED PRODUCTS

- Oatmeal with Coconut Milk and Chia Seeds
- Overnight Oatmeal with Quinoa and Chia Seeds
- Quinoa Blend
- Coconut Chia Pudding







BEEF

Cuisine Solutions beef products are a cut above the rest. Our commitment to quality and innovation is evident in every carefully crafted cut of meat. Using only the finest quality beef from trusted suppliers, Cuisine Solutions employs the sous vide cooking technique to ensure a perfect level of doneness every time.

The sous vide cooking method allows for precise temperature control and cooking times, resulting in beef that is consistently juicy, tender, and full of flavor. Whether it's our succulent beef tenderloin, the rich and flavorful short ribs, or the mouthwatering sirloin, our beef products are a testament to the culinary expertise of our skilled chefs and food scientists.

BEEF PRODUCTS

- Braised Beef Short Ribs
Bone in
- 72Hrs. Seared Beef
Short Ribs
- Seared Sliced Beef
5mm
- Beef Chuck Roll Pieces
(Beef Cubes)







LAMB

We are passionate about creating culinary masterpieces using the sous vide cooking technique, and our lamb products are no exception. Our commitment to quality and innovation is evident in every cut of lamb that we produce to ensure that each bite is succulent, tender, and bursting with flavor.

We source only the finest quality lamb from trusted suppliers and use state-of-the-art technology to cook each cut to perfection. The sous vide cooking method allows the lamb to cook evenly and consistently, resulting in a juicy and flavorful product that is sure to impress. Our lamb products include a range of cuts, from tender lamb shanks to rich and flavorful lamb chops. We're always exploring new and exciting ways to use lamb in our dishes, experimenting with different cuts, flavors, and cooking techniques to create unique and unforgettable products.

LAMB PRODUCTS

- Lamb Shank
- Braised Leg of Lamb Bone in
- Seared Full Rack of Lamb







Experience the
Quality and
Convenience of
Sous Vide

MASTERS OF
S O U S - V I D E .
S I N C E 1 9 7 1 .

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