

Since 1998

Atmos Foods



Pork

St Louis Pork Ribs — PORK11

A lightly seasoned, tender pork spare rib cooked using the sous-vide method.
R/W 10 - 12kg - Shelf Life 2 Months - Chilled

Pork Riblets — PORK12

A lightly seasoned, tender pork riblet cooked using the sous-vide method.
R/W 10-12kg - Shelf Life 2 Months - Chilled

Pork Belly — PORK16

Tender pork belly cooked using the sous-vide method.
R/W 10- - 12kg - Shelf Life 2 Months - Chilled

Beef

Baby Back Beef Ribs — BEEF12

Perfectly cooked, tender and tasty beef short rib cooked using the sous-vide method.
R/W 10-12kg - Shelf Life 2 Months - Chilled



Lamb

Bone In Lamb Shanks — LAMB10

A lightly seasoned, tender, bone in shank cooked using the sous-vide cooking method.
R/W 10 - 12kg - Shelf Life 12 Months - Frozen

Boneless Lamb Shanks — LAMB14

A lightly seasoned, tender, boneless shank cooked using the sous-vide cooking method.
6 x 1kg - Shelf Life 12 Months - Frozen