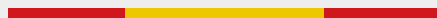


***V*RANGE** PRODUCTS



HAUTE CUISINE QUALITY

Juicier, more tender products of the highest quality.

CONTROL AND EXPERIENCE

Through exact cooking to hold all of the food's sensory properties and nutritional value.

VERSATILITY

Preparation that lets professionals create unique dishes with sauces and garnishes.

REFRIGERATED FOODS

Kept refrigerated and can be stored up to 6 months.



Low-temperature benefits

- Healthier, by slow cooking at temperatures below 90°C
- Respects the product and better preserves its sensory and nutritional properties
- Tender, juicy textures
- Authentic flavour with 100% natural ingredients

Preparation options



IN THE OVEN:

1. Pre-heat the oven to 200°C for 10 minutes
2. Open the packaging and place its contents in an appropriate container
3. Cook at 200°C for 10 minutes



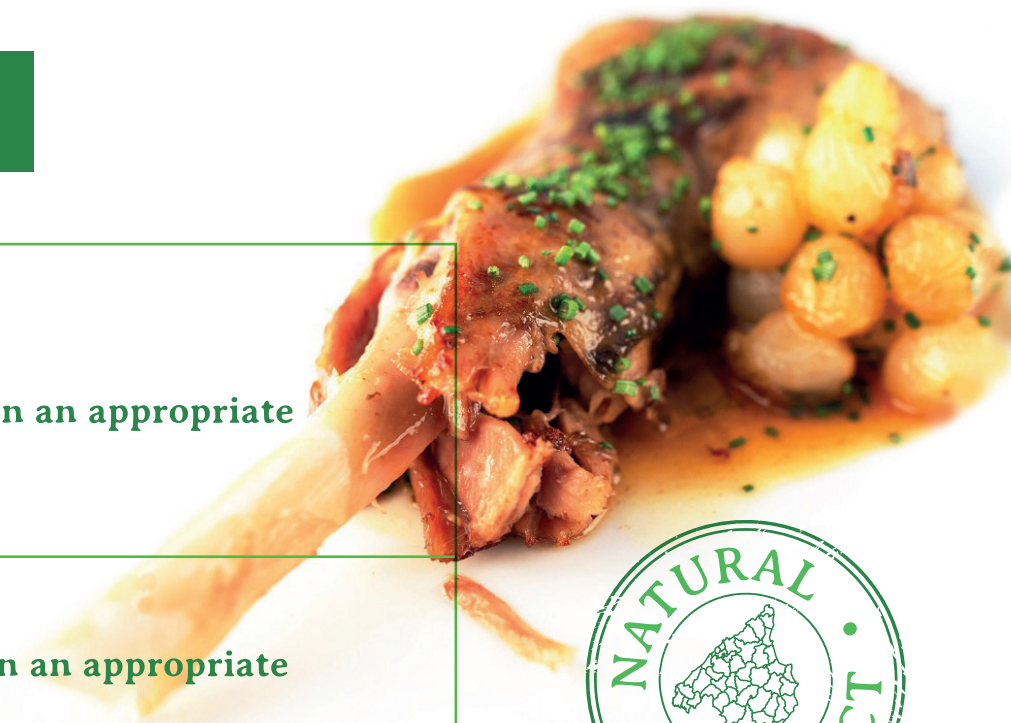
IN THE MICROWAVE:

1. Open the packaging and place its contents in an appropriate container
2. Heat up the microwave for 3 minutes at maximum power



ON THE GRILL:

1. Open the packaging and grill the ribs for 2 minutes on each side



SUCKLING LAMB PRODUCTS

- Quarter Suckling Lamb
- Suckling Lamb Loin
- Suckling Lamb Surprise
- Leg of Suckling Lamb
- Suckling Lamb Shoulder



• Quarter Suckling Lamb



• Suckling Lamb Shoulder



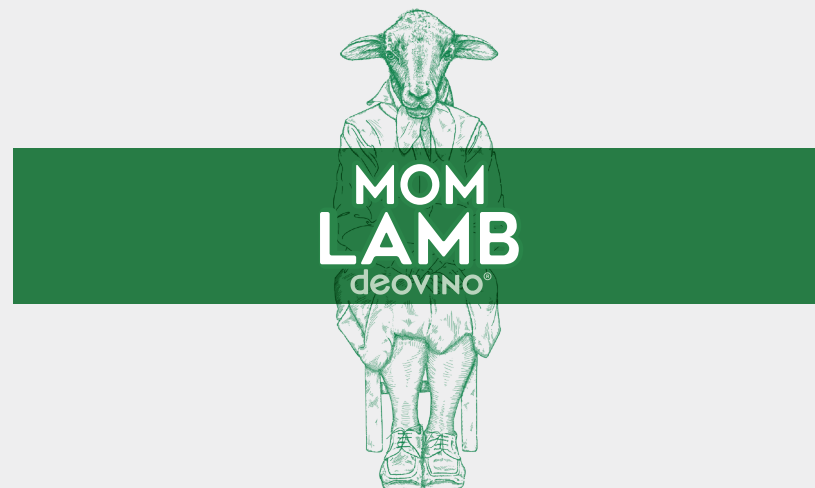
• Leg of Lamb



• Lamb Shoulder

LAMB PRODUCTS

- Lamb Loin
- Lamb Surprise
- Leg of Lamb
- Lamb Shoulder



DEOVINO, S.L. - Parque Empresarial - c/Avena, 2
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www.deovino.es