

deovino®



**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



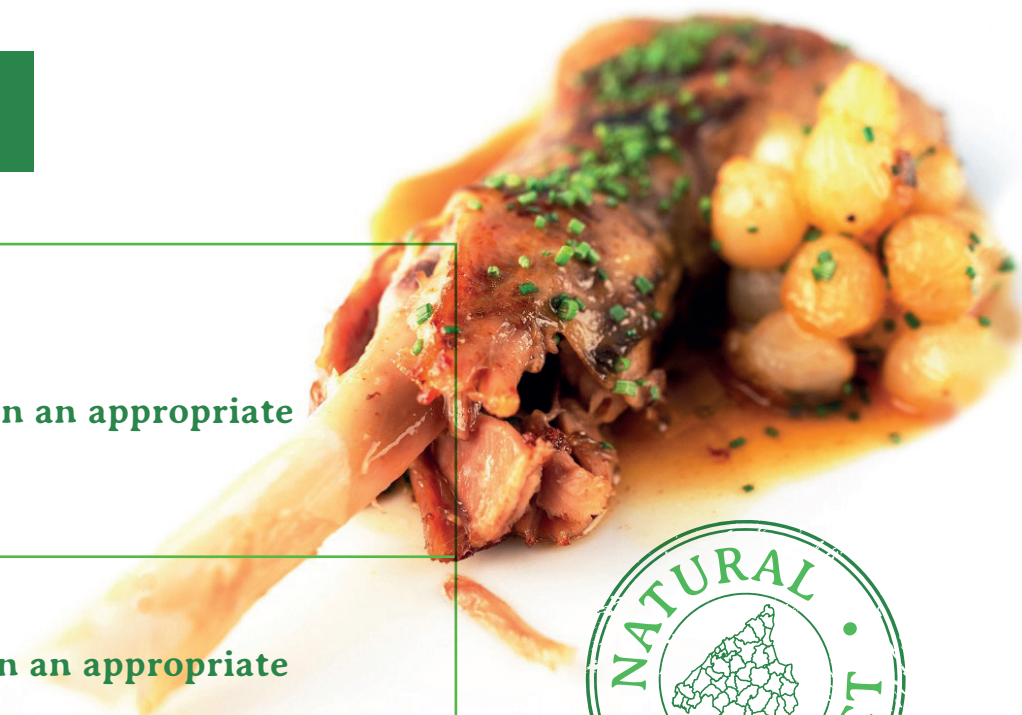
### IN THE MICROWAVE:

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



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**[www.deovino.es](http://www.deovino.es)**