

# COOKT

QUALITY MADE EASY



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FOOD SERVICE PRODUCT GUIDE

FOODSERVICE



# Smoked Pulled Pork

100% Australian pork shoulder, smoked in a traditional smokehouse.

Introducing our new Smoked Pulled Pork – a game-changer in the Foodservice world. Fresh, not frozen, with an authentic hickory wood smoked flavour that is ready to heat and serve. With a long chilled shelf life, our pulled pork ensures near zero stock-loss for your business and bottom line.



## Meal Solutions

Convenient heat-and-serve options for spontaneous last-minute guests, large gatherings, and opportunities to expand your menu offerings.

## Flavourful Combinations

Customise with your own signature sauce or effortlessly heat and serve, highlighting the distinctive infused flavours found within each pouch.

## Simple Preparation

Whether using the oven, stove, steam, microwave, or BBQ, optimise time and effort with a versatile heat-and-serve cooking method that suits your preferences.

## Adaptable & Cost-Efficient

Thanks to its versatility, this product seamlessly fits into both everyday meals and upscale fine dining experiences, ultimately boosting profitability.

## Serving Suggestions

From soft tacos and Cuban sandwiches to shepherd's pie, Asian salads, or even as a pizza topping – the possibilities are endless!

## Cooking Instructions

Remove from packaging, place in oven at 180°C for 20 minutes. Remove from excess liquid that can be used for a sauce or gravy. Shred pork to desired texture. Optional: coat in flavoured sauce and return to oven for 2-5 minutes to heat through.



## Product Snapshot

	CODE	PRODUCT DESCRIPTION	PACK SIZE* (RANDOM WEIGHT)	CARTON	PALLET
	102820	KRC Smoked Pulled Pork CD	1KG	10 pouches per carton	40 cartons per pallet





Scan for allergens, nutritional information and optimal cook method.





Scan for allergens, nutritional information and optimal cook method.





# Smoked Beef Brisket

**100% Australian Beef Brisket, seasoned and smoked in a traditional smokehouse.**

Crafted from 100% Australian boneless beef brisket and smoked in a traditional smokehouse for that authentic hickory wood flavour. Our brisket boasts a competitive edge with its consistent, high-quality portion control, offering versatility in your culinary creations.



## Meal Solutions

Easy accessibility to heat and serve for last minute walk-in's, larger groups and options to extend into other menu offerings.

## Flavourful Combinations

Simply heat and serve using the infused unique flavours within the pouch.

## Simple Preparation

Oven, stove, steam, microwave and BBQ - minimise time and labour with a versatile heat and serve cook method that works for you.

## Adaptable & Cost-Efficient

As a result of its versatility, this product can be seamlessly integrated into both everyday meals and upscale fine dining experiences, leading to increased profitability.

## Serving Suggestions

Hasselback Potatoes, Dirty Rice, Mashed, Serve in a Ragu style with Polenta, Pulled Taco's, Korean Inspired Soup's and Pasta.

## Cooking Instructions

Remove from packaging, drain excess liquid, slice into portions while cold. Place on oven tray, add some liquid to maintain moisture, cover with foil then cover and cook at 180°C for 10 minutes. Remove from oven, drain the excess liquid and used for a sauce or gravy. Optional: coat in sauce, return to oven uncovered for 2-5 minutes to caramelize sauce.

## Product Snapshot

	CODE	PRODUCT DESCRIPTION	PACK SIZE* (RANDOM WEIGHT)	CARTON	PALLET
	102821	Smoked Beef Brisket	1KG	10 pouches per carton	40 cartons per pallet

# Seasoned Smoked Pork Rib

**100% Australian Pork Ribs, smoked and seasoned in a traditional smokehouse.**

Introducing our Seasoned Smoked Ribs, featuring 100% Australian pork ribs expertly smoked in a traditional smokehouse and lightly seasoned to perfection. With near-zero stock-loss, these ribs are a testament to our commitment to quality and sustainability.



## Meal Solutions

Easy accessibility to heat and serve for last minute walk-in's, larger groups and options to extend into other menu offerings.

## Flavourful Combinations

Personalise with either your own crafted sauce or simply heat and serve.

## Simple Preparation

Oven, stove, steam and BBQ - minimise time and labour with a versatile heat and serve cook method that works for you.

## Adaptable & Cost-Efficient

As a result of it's versatility, this product can be seamlessly integrated into both everyday meals and upscale fine dining experiences, leading to increased profitability.

## Serving Suggestions

Homemade sauce paired with Southern Green Beans, Mexican Corn Salad, & Crispy Onion Rings!

## Cooking Instructions

Remove from packaging, Bake with preferred sauce for 20 minutes, remove from the oven, utilizing excess liquid for a sauce or gravy if desired. Tip: If Serving as rib portions, cut prior to heating.



## Product Snapshot

	CODE	PRODUCT DESCRIPTION	PACK SIZE* (RANDOM WEIGHT)	CARTON	PALLET
	102981	Seasoned Smoked Pork Ribs	1.3KG (2 Racks)	6 pouches per carton	40 cartons per pallet



AUSTRALIAN  
PORK



Scan for allergens, nutritional information and optimal cook method.



AUSTRALIAN  
PORK



Scan for allergens, nutritional information and optimal cook method.





# Smoked Kentucky Pork Ribs

**100% Australian pork ribs, smoked in a traditional smokehouse with a paprika salted rub.**

Slow-smoked in a traditional smokehouse and seasoned with a tantalizing Paprika Salted Rub, these ribs boast a delectable flavour profile that lingers on the palate. With a generous 6-month chilled shelf life, savour the taste of authentic BBQ anytime, anywhere.



## Meal Solutions

Easy accessibility to heat and serve for last minute walk-in's, larger groups and options to extend into other menu offerings.

## Flavourful Combinations

Personalise with either your own crafted sauce or simply heat and serve using the infused unique flavours within the pouch.

## Simple Preparation

Oven, stove, steam and BBQ - minimise time and labour with a versatile heat and serve cook method that works for you.

## Adaptable & Cost-Efficient

As a result of its versatility, this product can be seamlessly integrated into both everyday meals and upscale fine dining experiences, leading to increased profitability.

## Serving Suggestions

Sweet Potato Fries, Hush Puppies, Garlic Butter Vegetables, Fresh Coleslaw.

## Cooking Instructions

Remove from packaging, cover with foil, then bake at 180°C fan forced for 10 minutes. Uncover, drizzle ribs with olive oil, and return to oven for another 10 minutes. Pair with desired sides. Tip: If Serving as rib portions, cut prior to heating.

## Product Snapshot

	CODE	PRODUCT DESCRIPTION	PACK SIZE* (RANDOM WEIGHT)	CARTON	PALLET
	102822	Smoked Kentucky Pork Ribs	1.3 KG (2 Racks)	6 pouches per carton	40 cartons per pallet



AUSTRALIAN  
PORK



Scan for allergens, nutritional information and optimal cook method.





# Tennessee BBQ Pork Ribs

**100% Australian Pork Ribs, coated in a rich, sweet & sticky BBQ sauce.**

Renowned for their light yet robust texture, boasting a simpler spice profile that relies on acids and sugars for flavour. Influenced by Texan spicy culinary traditions, they carry a hint of paprika, tamarind and cumin. The sweetness of the sauce beautifully balances the smoky essence of the BBQ, creating a harmonious flavour experience.



## Meal Solutions

Easy accessibility to heat and serve for last minute walk-in's, larger groups and options to extend into other menu offerings.

## Flavourful Combinations

Simply heat and serve using the infused unique flavours within the pouch.

## Simple Preparation

Oven, stove, steam and BBQ - minimise time and labour with a versatile heat and serve cook method that works for you.

## Adaptable & Cost-Efficient

As a result of its versatility, this product can be seamlessly integrated into both everyday meals and upscale fine dining experiences, leading to increased profitability.


## Serving Suggestions

Mac n Cheese, Onion Rings, Green Bean Casserole.

## Cooking Instructions

Remove from packaging, place on oven tray, glaze, cover and bake at 180°C for 10 minutes. Remove, spoon sauce over pork, then bake uncovered for an additional 10 minutes.  
Tip: Serving as rib portions, cut prior to heating.

## Product Snapshot

	CODE	PRODUCT DESCRIPTION	PACK SIZE* (RANDOM WEIGHT)	CARTON	PALLET
	102823	Tennessee BBQ Pork Ribs	1.5KG (2 Racks)	6 pouches per carton	40 cartons per pallet



# Texas BBQ Beef Burnt Ends

**100% Australian Beef Brisket, smoked in a traditional smokehouse coated in a Texan BBQ rub and sauce.**



Indulge in authentic Texan Burnt Ends made with our 100% Australian Beef Brisket, smoked to perfection and coated in a Texan BBQ rub and sauce. With a light texture and balanced spice profile, these Burnt Ends delivers a delicious blend of smoky and sweet flavours, creating a mouthwatering experience with every bite.

## Meal Solutions

Easy accessibility to heat and serve for last minute walk-in's, larger groups and options to extend into other menu offerings.

## Flavourful Combinations

Simply heat and serve using the infused unique flavours within the pouch, you may also compliment with the added finishing sauce sachet to deliver a blend of smoky and sweet flavour.

## Simple Preparation

Oven, stove, steam, microwave and BBQ - minimise time and labour with a versatile heat and serve cook method that works for you.

## Adaptable & Cost-Efficient

As a result of it's versatility, this product can be seamlessly integrated into both everyday meals and upscale fine dining experiences, leading to increased profitability.

## Serving Suggestions


Use in Bao Buns, Sliders, Taco's or serve on a BBQ platter with grilled pineapple & slaw!

## Cooking Instructions

We recommend removing the packaging, drizzle with olive oil and place in the oven 180°C for 15 minutes. Remove from oven, draining excess liquid then coating with sauce for 5 minutes before serving.



## Product Snapshot

	CODE	PRODUCT DESCRIPTION	PACK SIZE* (RANDOM WEIGHT)	CARTON	PALLET
	102906	Texas BBQ Burnt Ends	0.8KG + 0.2KG Finishing Sauce	10 pouches per carton	40 cartons per pallet





Scan for allergens, nutritional information and optimal cook method.



# Kansas BBQ Pig Wings

100% Australian Pig Shank frenched, coated in a sweet and tangy Kansas BBQ Sauce.



Introducing our Kansas BBQ Pig Wings, crafted from 100% Australian pig shank frenched to perfection and coated in a delectable sweet and tangy Kansas BBQ Sauce. With a competitive advantage built on consistent high quality, these pig wings offer versatility and convenience that's both time and cost-effective.

## Meal Solutions

Easy accessibility to heat and serve for last minute walk-in's, larger groups and options to extend into other menu offerings.

## Flavourful Combinations

Simply heat and serve using the infused unique flavours within the pouch.

## Simple Preparation

Oven, stove, steam, microwave and BBQ - minimise time and labour with a versatile heat and serve cook method that works for you.

## Adaptable & Cost-Efficient

As a result of it's versatility, this product can be seamlessly integrated into both everyday meals and upscale fine dining experiences, leading to increased profitability.

## Serving Suggestions

Cheese & Chive Mash, Pumpkin Gnocchi, Spicy Roasted Vegetables, Maple Roasted Pumpkin & Feta.

## Cooking Instructions

Remove from packaging. Bake pig wings glazed with excess sauce at 180°C for 10 minutes, remove foil and cook for an additional 10 minutes uncovered then serve.



## Product Snapshot

	CODE	PRODUCT DESCRIPTION	PACK SIZE* (RANDOM WEIGHT)	CARTON	PALLET
	102857	Kansas BBQ Pig Wings	0.6KG	10 pouches per carton	40 cartons per pallet







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