



Allana

VACUUM PACKED CHILLED MEAT



...since 1865



**BUFFALO
TOPSIDE** 41



**BUFFALO
THICK FLANK** 42

4 HQ CUTS
271



**BUFFALO
SILVERSIDE** 44



**BUFFALO
RUMPSTEAK** 45



**BUFFALO
TENDERLOIN** 31



**BUFFALO
TOPSIDE** 41



**BUFFALO
THICK FLANK** 42



**BUFFALO
SILVERSIDE** 44

INDIVIDUAL
CUTS



**BUFFALO
RUMPSTEAK** 45



**BUFFALO
STRIPLOIN** 46



**BUFFALO
KASHILA** 47



**BUFFALO
SHIN SHANK** 60

INDIVIDUAL
CUTS



**BUFFALO
CHUCK** 63



**BUFFALO
CHUCK TENDER** 64



**BUFFALO
BLADE** 65



**BUFFALO
CUBE ROLL** 67

INDIVIDUAL
CUTS



**BUFFALO
TENDERLOIN** 31



**BUFFALO
RUMPSTEAK** 45

PISTOLA A
511



**BUFFALO
STRIPLOIN** 46



**BUFFALO
CUBE ROLL** 67



**BUFFALO
TOPSIDE**

41

PISTOLA B

512



**BUFFALO
THICK FLANK**

42



**BUFFALO
SILVERSIDE**

44

KNOW MORE ABOUT VACUUM PACKED CHILLED PRODUCTS

1. WHAT IS VACUUM PACKED CHILLED MEAT ?

VACUUM PACKED CHILLED MEAT is a unique packaging process widely used for poultry, cheese and fresh chilled meat. Foods are packaged in special plastic bags which are then vacuum-sealed and shrunk to be like a second skin. The resulting package is air-tight and moisture-proof, protecting the food from oxidation & dehydration during storage.

2. WHAT CAN VACUUM PACK DO FOR FRESH MEAT ?

It extends storage life to 90 days or more at 2° while preventing weight loss from shrinkage & trimming loss.

3. WHAT CAN VACUUM PACK DO FOR A RESTAURANT OR HOTEL ?

Restaurants that buy fresh vacuum packed chilled meat can offer their customers meat that is both tender and juicy and save shrink & trim losses. Fresh meat can be brought for inventory, eliminating overbuying and underbuying. Meat cutting and wastage are reduced.

4. DOES FRESH MEAT REALLY AGE, BECOME MORE TENDER IN VACUUM PACK, AND HOW ?

Meat will become tender just as fast in vacuum pack as under ordinary conditions because tenderizing is an enzymatic process that goes on inside the meat. Natural enzymes in the meat act to break down the tissues and make the meat more tender. The so-called “aged flavor” comes from mould growth and does not develop in VACUUM PACKED MEATS.

5. HOW MUCH SHRINK AND TRIM CAN I SAVE ?

Shrink & trim losses on unpacked fresh meat during two weeks of ordinary handling conditions may run as high as 5% from evaporation, dehydration and from removal of dehydrated, discoloured or contaminated surfaces. VACUUM PACK eliminates these losses.

6. WHY DOES MEAT IN VACUUM PACK HAVE A DIFFERENT COLOUR ?

Meat changes in colour from bright red to purplish-red when oxygen is removed from the VACUUM package by the vacuum-sealing process. After the package is opened, and oxygen reaches the meat surface again, the original red colour returns.

7. WHY IS THERE SOME FLUID IN THE PACKAGE ?

The fluid is not blood, but “drip” which comes out from the cut surfaces of the meat. Natural pigments in the meat give the fluid a reddish-brown colour. The amount varies with the extent of cut surface exposed, the quality of the meat, and the storage conditions, but is usually less than 1%, far less than what is lost by evaporation under ordinary hanging conditions.

8. WHAT ABOUT THE ODOUR OF MEAT IN VACUUM PACKED MEAT ?

A slight confinement odour may be noticed when the package is first opened, but it disappears within a few minutes.

9. SHOULD VACUUM-SEALED MEATS BE COOKED DIFFERENTLY ?

The extra moisture in this meat acts as a good heat conductor, and so cooking times may be shorter.

10. IF THE BAG IS PUNCTURED IN HANDLING, IS ALL THE PROTECTION GONE ?

Loss of vacuum means major loss of package benefits.





VACUUM PACKED CHILLED MEAT



Allana

ALLANASONS PVT. LTD.

Registered Office

Allana House, Allana Road, Colaba, Mumbai - 400 001
Tel: +91 22 6149 8000

Corporate Office

Allana Centre, 113/115 MG Road, ARJ Allana Marg, Fort, Mumbai - 400 001
Tel: +91 22 2262 8000/6656 9000



info@allana.com



www.allana.com