

Spare Ribs The BBQ classic!



- 900g juicy, marinated pork ribs
- Cooked sous vide, for particularly tender meat
- with additional 90g of sauce for extra juicy flavour
- **Reliable calculation: equalised, deep-frozen**

Masterly spare ribs for all barbecue fans and those who want to become one.

Juicy pork ribs that fall tenderly off the bone. An unmistakable flavour, topped and coated with an extra portion of sauce.

A culinary ritual that makes you want more.

Slow-cooked for an unforgettable BBQ experience:

- For the perfect rub, raw ribs are added to the marinade
- After vacuuming, the meat is flavoured with intense seasoning for hours.
- The spices give the spare ribs, particularly the Sweet & Spicy variety, an especially intense, meaty red colour.
- Perfectly prepared by low cooking at low temperature. For time savings and a delicate flavour experience when barbecuing.
- Quick cooling for a top-quality product.

We are happy to assist you on this and other products from our range



Easy preparation on the **grill** in just 15 minutes, ready in the **combi-steamer** in 20 minutes or in a preheated **oven** at 180 °C in 25 minutes.



For a rich spare ribs flavour, the ribs can be topped with the extra portion of sauce after cooking and cooked for a further 5 minutes on the grill/ 10 minutes in the combi-steamer/oven.



Type	Spare Ribs BBQ	Spare Ribs Sweet & Spicy
Item number	93010	93020
Weight (net)	6 x 900 g + 6 x 90g Sauce	
Maturity	8 Months	
PU per pallet	120	
Storage	-18 °C	