



SOUS VIDE

PRODUCT CATALOG

Agostino
FOODS®



SOUS VIDE | WHAT'S ON THE MENU?

BEEF		PIECE COUNT	PACKAGES PER CASE	CASE WEIGHT
128363	AG SV BEEF STRIP STEAK GM SEAS	4/12 OZ	3 PKG	9 LB
128344	AG SV BEEF TENDERLOIN SEAR SEAS	6/6 OZ	5 PKG	11.25 LB
128348	AG SV BEEF TENDERLOIN SEAS	8/4 OZ	5 PKG	10 LB
128357	AG SV BEEF TENDERLOIN ROAST TIE/TRIM CAB SEAR SEAS	1/4.5 LB	2 PKG	10 LB
128224	AG SV BEEF CHUCK SHORT RIB SEAR SEAS	4/5 OZ	8 PKG	10 LB
128328	AG SV BEEF CHUCK CUBES BARBACOA	1/4.5 LB	2 PKG	9 LB
128329	AG SV BEEF CHUCK CUBES SEAR SEAS	1/5 LB	2 PKG	10 LB
128350	AG SV BEEF CHUCK POT ROAST VEG SEAS GRAVY	1/4.5 LB	2 PKG	9 LB
128216	AG SV BEEF LONDON BROIL ABF GF GM SLICED SEAS *	1/3.75 LB	8 PKG	30 LB
128327	AG SV BEEF LONDON BROIL WHOLE GM SEAS	1/3.75 LB	3 PKG	11.25 LB
128341	AG SV BEEF SIRLOIN SEAR SEAS	20/4 OZ	2 PKG	10 LB
128337	AG SV BEEF BNLS RIB ROAST SEAS	1/8.5 LB	1 PKG	9 LB
128339	AG SV BEEF BNLS RIB ROAST SEAS	2/4.5 LB	1 PKG	9 LB
128326	AG SV BEEF BURGER GM NO SEAS	18/4 OZ	2 PKG	9 LB
128349	AG SV BEEF MEATBALLS SEAR SEAS	12/3 OZ	4 PKG	9 LB
128448	AG SV BEEF SIRLOIN STK GM SEAS	8/3 OZ	3 PKG	4.5 LB
PORK				
128331	AG SV PORK BELLY SEAR SEAS	1/3.5 LB	3 PKG	10.5 LB
128332	AG SV PORK CHUNK CARNITA	1/4 LB	2 PKG	8 LB
128334	AG SV PORK TENDERLOIN SLICED SEAR SEAS	1/3 LB	4 PKG	12 LB
128343	AG SV PORK BNLS LOIN CHOP STRAP ON GM SEAS	8/7 OZ	2 PKG	10.5 LB
128333	AG SV PORK ST LOUIS RIBS GM SEAS	2/1.5 LB	4 PKG	12 LB
128345	AG SV PORK ST LOUIS RIBS GM SEAS KC BBQ SCE	2/1.5 LB	4 PKG	9 LB
POULTRY				
128403	AG SV CKN BS BREAST PORTIONS GM SEAS	8/5 OZ	3 PKG	7.5 LB
128425	AG SV CKN CHICKEN CHEDDAR BURGER GM SEAS *	12/4 OZ	10 PKG	30 LB
128330	AG SV CKN BS THIGH SEAR SHRED FIREBASE	1/8 LB	2 PKG	16 LB
128335	AG SV CKN BS THIGH SEAR SALSA VERDE SCE	4-5 OZ	2 PKG	8 LB
128419	AG SV CKN BS THIGH SEAR SEAS *	4-5 OZ	10 PKG	20 LB
128346	AG SV CKN HALF CHICKEN SEAR ITAL	1/1.75 LB	6 PKG	10.5 LB
128391	AG SV CKN PARTY WING JUMBO SEAR SEAS	1/2 LB	6 PKG	12 LB
128444	AG SV CKN WHOLE WING SEAR SEAS	1/2 LB	6 PKG	12 LB
128221	AG SV TKY BREAST BLSD ABF SEAR BRINE	1/3 LB	3 PKG	10 LB
128445	AG SV TKY BS BREAST TENDER SLICED SEAR SEAS	1/1.65 LB	6 PKG	10 LB
128432	AG SV CKN BS THIGH SEAR SEAS NET	8/4OZ	3 PKG	6 LB

All items are Sous Vide Box & 10x10 Ti Hi unless noted. All items are FZ and catch weight (CW) unless noted.

*5x10 TiHi



**INSPIRED PLATES IS OUR
RETAIL LINE OF FULLY COOKED
QUALITY SOUS VIDE ITEMS.**



INSPIRED PLATES		PIECE COUNT	PACKAGES PER CASE	CASE WEIGHT
128101	INSPL SV BEEF CHUCK POT ROAST VEG ABF	1/20 OZ	6 PKG	7.5 LB
128103	INSPL SV CKN BS THIGH ABF GM JERK	4/5 OZ	6 PKG	7.5 LB
128105	INSPL SV CKN BS BREAST ABF GM SEAS	4/5 OZ	6 PKG	7.5 LB
128107	INSPL SV PORK CHUNK ABF CARNITA	1/20 OZ	6 PKG	7.5 LB

SOUS VIDE FAQs

What is the shelf life expectancy?

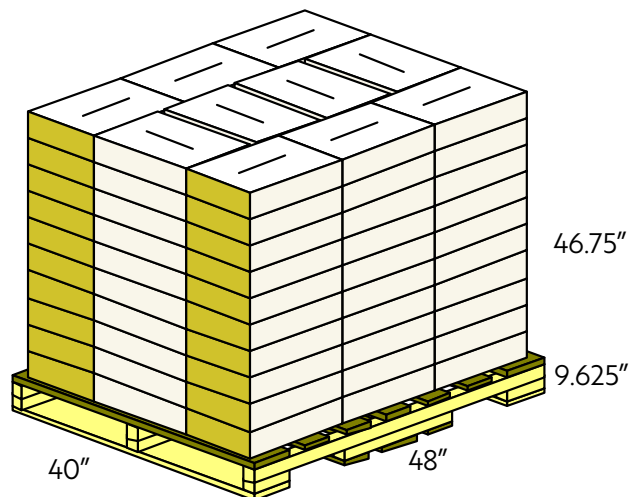
- ➔ All items are SHIPPED FROZEN with 548 days of shelf life from lot date and minimum 55 days from thaw.

How will I receive my order?

- ➔ All items are Food Service packed in boxes that are 6-15 LBS.

Do these Sous Vide items need to be cooked?

- ➔ Our line of Sous Vide products are fully cooked when you receive them. Follow the reheating instructions to heat and enjoy!



LEARN MORE

PLACE YOUR ORDER TODAY!

SOUS VIDE SAVINGS | THE BENEFITS

SAVE

TIME, LABOR, &
REDUCE WASTE...



CONSISTENT QUALITY, EVERY TIME

Precision cooking ensures perfectly tender and flavorful results with every batch.

EXTENDED SHELF LIFE

Vacuum-sealed packaging helps preserve freshness, reduces waste, and increases usable inventory window.

FOOD SAFETY ASSURANCE

Sous vide cooking occurs at controlled temperatures that eliminate harmful pathogens, helping you meet food safety standards with confidence.

READY-TO-HEAT & SERVE

Fully cooked items can be quickly reheated and plated, ideal for high-volume or quick-serve operations.

MINIMAL PREP REQUIRED

No skilled labor needed for trimming, seasoning, or cooking—just heat and serve.

PORTION-CONTROLLED PACKAGING

Standardized portions reduce over-serving, control food costs, and make inventory tracking easier.

MENU VERSATILITY

Use across a variety of dishes—from center-of-plate entrées to wraps, salads, and grain bowls.

BATCH-COOKED CONVENIENCE

Cooked in large volumes to meet demand without compromising quality.

REDUCED EQUIPMENT NEEDS

Cuts down on reliance on grills, ovens, and other high-maintenance kitchen gear.

IMPROVED CUSTOMER SATISFACTION

Consistent taste and texture leads to fewer complaints and more repeat customers.

...THE SAVINGS ADD UP!



*Also Available

YOUR TRUSTED FOOD SERVICE PARTNER

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