

SOLD BY

BRYOPIN

The leaders in sous vide
food manufacturing



A family
owned
Australian
business



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Hi, We're Bryopin,

We're the leaders in sous vide food manufacturing, and the largest dedicated operation in the country. Founded in 1988 by identical twin brothers, Nicholas and Michael Meyer, we pioneered sous vide cooking in Australia. Today we remain family-owned and operated, employing over 100 staff.

WHY CHOOSE BRYOPIN?

As the leaders in sous vide manufacturing, Bryopin offers you a broad range of consistently excellent sous vide foods - designed to change the game for professional chefs working in demanding kitchens.

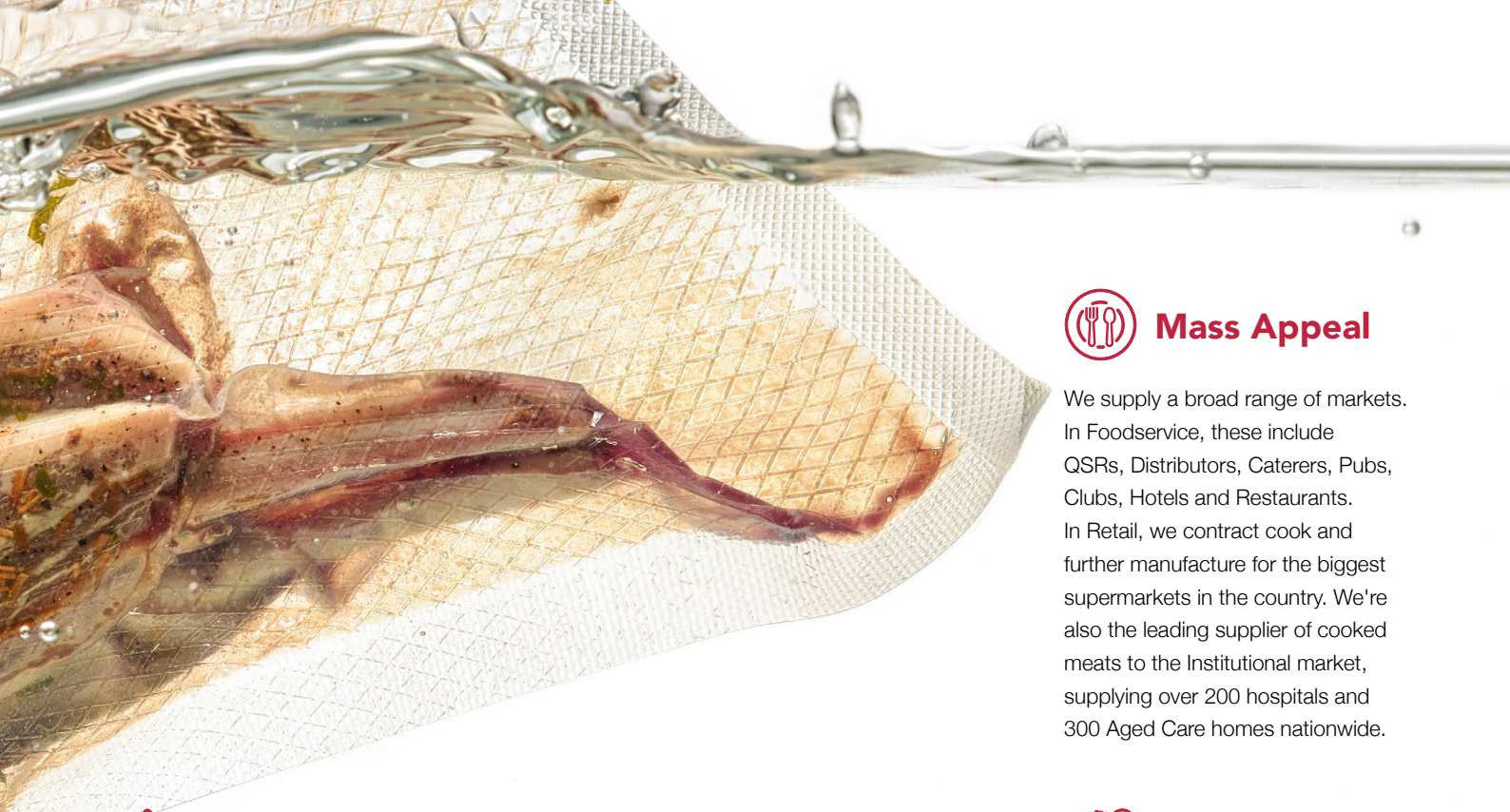


In the food industry consistency is king. Yet maintaining it one of the toughest challenges facing busy chefs today. It's not enough to just keep working harder, you have to get clever with your resources. That's where we can help.

We take the grunt work out of it for you by cooking high-quality and exceptionally consistent meal components. This will slash your overheads and give you back the time you desperately need to grow your business, not just running to stand still.



Unlike many of our competitors who shorten cook times with steam ovens or extend shelf life with preservatives, we don't take shortcuts. Using bespoke equipment, engineered for ultimate precision, we sous vide the traditional French way without preservatives - vacuum-sealing food in bags and slow cooking it for hours in water baths held at very precise low temperatures until perfectly cooked.



Mass Appeal

We supply a broad range of markets. In Foodservice, these include QSRs, Distributors, Caterers, Pubs, Clubs, Hotels and Restaurants. In Retail, we contract cook and further manufacture for the biggest supermarkets in the country. We're also the leading supplier of cooked meats to the Institutional market, supplying over 200 hospitals and 300 Aged Care homes nationwide.



Food Safety

Cut down dramatically on food handling in your kitchen with our fully cooked, portion-controlled and extended shelf life products. Our SQF Food Safety Program is fully accredited by BSI, with an official rating of 97% 'Excellent'.



Aussie Quality

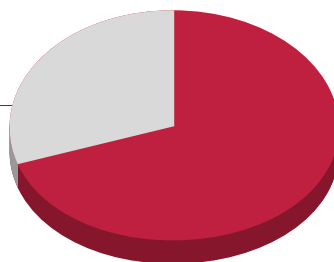
We use 100% premium Australian meat sourced from selected suppliers across the country. We gently slow cook it 100% pure, maintaining the nutritional integrity of the food while locking in all the natural goodness and flavour.



Savings

Despite getting all the attention, food costs typically only make up 30% of the cost of a meal. 70% is the overheads, such as labour. Our products come ready to just heat and serve so anyone can do it, slashing your costs right down.

Food Costs
30%



Overheads
70%



Reliability

Over 33 years we've built a reputation for rock-solid reliability, standing by our commitments and honouring our promises. Choosing Bryopin means you can enjoy the peace of mind knowing that we will deliver. Your business depends on it.



100% Pure

No additives
or preservatives



100% Aussie

Premium
Aussie meat only



24 Hours

Longest cook time
in our range

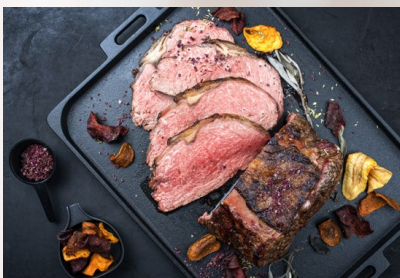


100 Tonnes

Average sous vide
product per week

OUR *Sous Vide* RANGE

Our broad range of sous vide foods offers you limitless versatility. Make use of our fully prepared dishes or create your own inspired recipes. The possibilities are endless.



Roast Meats

Succulent, nutritious, all natural - premium Australian roast meats fully sous vide cooked, trimmed and shaped for easy portion control. Just heat & serve.



Centre of the Plate

The crème de la crème. Premium bone-in Australian meat, slow cooked for 24 hours until fall-of-the-bone tender. Just heat, serve and claim all the glory!



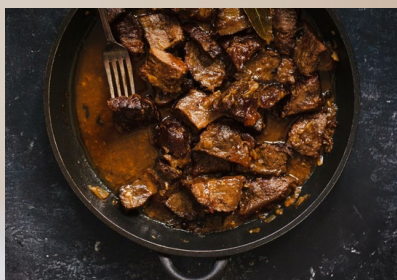
Sous Vide Portions

We've made it simple for you. Succulent, tender meat - portioned, ready to heat & serve. One portion per plate. Reheat & serve in as little as 20 minutes.



Pulled Meats

Juicy, tasty and seriously versatile - try in burgers, tacos, quesadillas, loaded fries - even on gourmet pizzas! You can't go wrong with these extraordinary time savers.



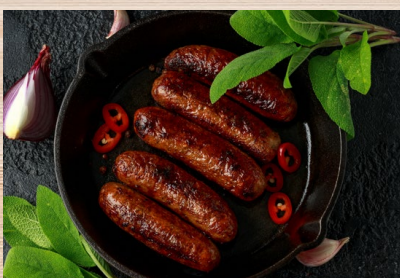
Diced / Strip Meats

In as little as 15 minutes simply combine our pure natural Aussie slow cooked diced meat with your favourite sauce, heat and serve. Voilà. Viva la sous vide!



Wet Dishes

Let us do the hard work for you. Convenient 'heat and serve' wet dishes - premium Australian meat, slow cooked in flavoursome and deeply satisfying sauces.



Blanched Sausages

Cut and blanched to minimise labour costs. Skinless to hold their shape. Pasteurised for a long shelf life. Rice flour to avoid gluten. Healthy favourites with many perks.



Sliced Meats

Succulent and convenient. Avoid extra labour, yield loss & hassle with our market leading sliced sous vide roast meats. Just open the pouch, heat & serve in 20 minutes!



Fresh & Smallgoods

We provide a core range of the most popular fresh meat and whole smallgoods products on the market for the convenience of our valued customers.



If you would like to discuss pricing
or have any other inquiries, please
contact us via phone or email.

Tel: **(02) 9896 4809**

Email: **sales@bryopin.com.au**

BRYOPIN

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