



MEYER FOOD CO.™



The Leaders in Sous Vide

formerly **BRYOPIN**



MEYER FOOD CO.™

**Time for
good food**

MEYER FOOD CO.

THE LEADERS IN SOUS VIDE

Pioneers since 1988



Family-owned and operated since our foundation in 1988, Meyer Food Co. pioneered sous vide food manufacturing in Australia. Today we're the largest dedicated operation in the country, bringing peace of mind to the businesses and institutions that rely on us to deliver.

Our Mission

**To bring good food
to every plate.**



- ✓ **Sous vide means perfect results every time**
- ✓ **All products are fully cooked and ready to use**
- ✓ **Slash your labour costs with reduced preparation and handling**
- ✓ **100% premium Australian meat**
- ✓ **Reduced wastage**
- ✓ **Increased throughput for busy kitchens**
- ✓ **Less staff training and overheads**
- ✓ **Increased food safety – less compliance paperwork**



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 ribs, shanks, knuckles & poultry, slow-cooked for 24 hours until fall-of-the-bone tender. Just heat & serve.



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! Easy portion control one scoop at a time.



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. It couldn't be easier.



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

Designed for speed of service, versatility and improved food safety, our skinless blanching sausages hold their shape well however you choose to reheat them.



SLICED MEATS & SMALLGOODS

Avoid extra labour, yield loss & hassle with our market-leading sliced sous vide roast meats. Just open the pouch, heat & serve in 20 minutes or serve cold.



FRESH MEAT

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



What is sous vide?

Sous vide, French for "under vacuum", refers to the process of vacuum-sealing food in pouches and slow-cooking it in water at very precise low temperatures for up to 24 hours leading to exquisitely tender and delicious results.



Creating innovative FMCG products and brands for Australian retailers.



Supplying quality, time-saving products to Pubs, Clubs, Restaurants, Cafes, Caterers and QSRs.



Leading the market with exciting meal solutions for Healthcare, Aged Care and Correctional customers.



Contract manufacturing for brands looking to craft market-leading products.



INNOVATE WITH US

We actively work with industry experts to identify emerging trends, innovative with flavours and collaborate with you to come up with fresh new product ideas.

BESPOKE MANUFACTURING

We create exciting new products to your specifications. The team at the Meyer Food Lab take your concepts and turn them into finished products, obligation free.

YOUR KITCHEN OPTIMISED

Streamline your operations with improved consistency, reduced waste and labour by creating products with us specifically designed for your needs.



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