INTRODUCING

SEARED AT 360° • SAVES LABOR • FLAME GRILLED • GRILL MARKS • EASY PEEL PACKS • NO WASTE • MICROWAVEABLE • LOCKS IN TEXTURE, COLOR, MOISTURE • CUSTOM MARINADES • ZERO RISK PREP • JUICY • TENDER • SOUS VIDE COOK • PERFECTLY PORTIONED •

All New Seared 360°

Exclusively Offered By

STAMPEDE® Meat

BENEFITS:

- Sous Vide Cook
- Perfectly Portioned
- Seared at 360°
- Multiple Retherm Options
- Fire Grilled Capability and Grill Marks
- Easy Peel Portion Packs Available
- Tender, Juicy Every Time
- Zero Risk Preparation
- Custom Marinades
- Unique Sear System Locks in Texture, Color and Natural Moisture
- Minimal Prep Labor Required
- Customized Convenience
- No Product Waste
- Superior Product Presentation

All New Seared 360°

Exclusively Offered By

STAMPEDE® Meat

Stampede's Seared 360 Program:

Locks in flavor and tenderness, maintains grilled look and product color, portioned to size and sliced

Steaks - Chops - Burgers - Chicken - Ribs - Carnitas - Beef Tips - Sliced Entrees - Meatballs - More

STAMPEDE® Meat

For more info or to arrange a product presentation, please contact us at:

(800) 353-0933
www.stampedemeat.com