



exclusive to
ALLEN BROTHERS
THE GREAT STEAKHOUSE STEAKS®

Chef Prepared. Ready to Serve.

With the increasing demand for premium, recipe-ready proteins, Viele Street Provisions provides a comprehensive range of sous vide solutions designed to spark culinary creativity.

Viele Street Provisions sous vide slow cooks to a precise 180°F, ensuring product is fully cooked and ready to use straight out of the package. Each piece is hand-trimmed, hand-rubbed, and seasoned, delivering consistent quality and flavor.

By taking labor and preparation inconsistencies out of the equation, this product saves time and ensures ease of use—heat, sauce, and serve. With its versatile flavor profile, it's the perfect starting point for a wide range of menu applications, offering both convenience and exceptional taste.

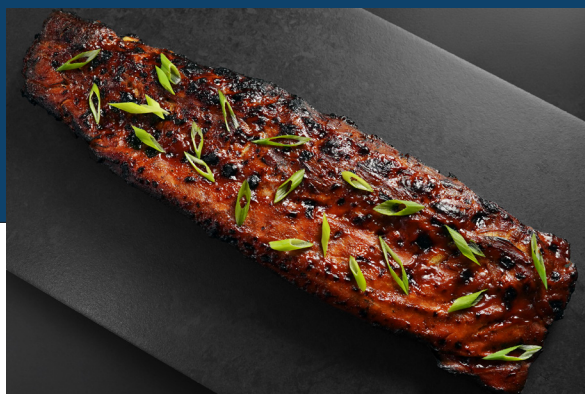


Sous Vide Beef Chuck Flap

- Portioned from the center of the chuck flap
- Pack Size: 20-24 lb catchweight
- 2 pieces per cryovac - 2 cryovac per case



Scan QR code to watch
product video



Pork Baby Back Ribs

- Hand selected / hand trimmed
- Pack Size: 12-16 lb catchweight
- 2 pieces per cryovac - 4 cryovac per case



Scan QR code to watch
product video

Preparation Guidelines of Frozen Product:

Place cryovac in warm water, heat until 140°F temperature or warm in oven or pan.

