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The background of the entire page is a high-quality photograph of a salami presentation. A whole salami with a white rind and red speckled interior is positioned diagonally across the center. It is surrounded by fresh green rosemary sprigs, small round mustard seeds, and coarse white salt flakes. In the foreground, several thin slices of the salami are stacked. The entire arrangement is set on a dark, textured slate board.

SALES TRAINING MANUAL

MEAT PRODUCTS PRESENTATION



BORN IN GERMANY MADE IN INDIA

WE ARE DRIVEN BY FLAVOUR AND OUR SAUSAGES ARE ADDICTIVE...
TRUST US, YOU WON'T STOP AT JUST ONE!!



info@arthursfood.com | www.arthursfood.com

CHICKEN

PRODUCTS

info@arthursfood.com | www.arthursfood.com



CHICKEN SAUSAGE PLAIN

DESCRIPTION:

If you love your sausages plain and simple without too much fuss, we have you covered..the classic Chicken Plain Sausage has that comfort food feel and perfect for that lazy weekend breakfast together or a quick bite inbetween meals. Enjoy lightly pan fried or placed between rolls, use in spaghetti sauces or with healthy polenta; add to salads, pastas, pies or bakes. Go on, make it an anytime meal!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 3-5 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 5-7 minutes, turning until golden brown.. juicy inside yet crispy outside.

BBQ:

Cook for 6-8 minutes, turning regularly to avoid charring.



CHICKEN BRATWURST

DESCRIPTION:

Germany is the land of the 'Wurst'! Relish authentic Old-World flavours with our Chicken Bratwurst Sausages. Bratwurst varieties are determined by different German regions. Germans are thoroughbred 'brats' with Bratwurst flavours distinguishable by myriad meats and spices. Enjoy grilled splashed with sweet German mustard paired by a toasted bun or hard roll, or pan-fried with sauerkraut and potatoes, or add to casseroles and pastas.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 3-5 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 5-7 minutes, turning until golden brown.. juicy inside yet crispy outside.

BBQ:

Cook for 6-8 minutes, turning regularly to avoid charring.



CHICKEN COCKTAIL SAUSAGE

DESCRIPTION:

A hands-down favourite of kids and the ideal party-pleaser, Chicken Cocktail Sausages are mildly flavoured mini mouthfuls! Surprise kids with these delish bite-sized nibbles for finger foods – perfectly matched to their taste. Rustle up an anytime meal or simply unwind with delectable party canapés paired with pineapple, feta, peppers and olives.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 3-5 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 5-7 minutes, turning until golden brown.. juicy inside yet crispy outside.



CHICKEN CHEESE COCKTAIL

DESCRIPTION:

Another undoubtedly beloved quick-bite for kids and the perfect all-time crowd pleaser, Chicken Cheese Cocktail Sausages are cheesy mini-mouthfuls guaranteed to delight! Kids will devour these delish miniature Chicken Cheese Cocktail Sausage finger foods before you can bat-an-eye! Experiment with different combination party canapés or whip up as-is to quell those hunger pangs!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 3-5 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 5-7 minutes turning until golden brown.. juicy inside yet crispy outside.



CHICKEN CHEESE & ONION

DESCRIPTION:

Do you crave chicken, cheese, onions or sausages? Well, without too much fuss, we have you covered..we have put them all together for you as yummy Chicken Cheese & Onion Sausages. Whip up for those lazy stay-in weekend breakfasts or quick any-time bites. Devour with ketchup, mustard, mayonnaise or salsa..take your pick. Create an anytime meal.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 3-5 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 5-7 minutes, turning until golden brown in colour..juicy inside yet crispy outside.



CHICKEN SAGE & ONION

DESCRIPTION:

If you love Cheese, desire Sausages and your palate yearns for that sweet yet somewhat bitter pine-like taste profile, then voilà..we have created this Mediterranean flavour even before you're salivating! Our Chicken Sage & Onion Sausages are flavourful and ideal for those weekend breakfasts or quick any-time bites. Pair with mash potatoes or fries, add to casseroles, quiches or tortes, dip into ketchup, mustard, mayonnaise or salsa.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 3-5 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 5-7 minutes, turning until golden brown in colour..juicy inside yet crispy outside.



CHICKEN HOTDOG SMOKED

DESCRIPTION:

The modest Hot Dog, also known as the Frankfurter, is made in many variations of meats either cooked or smoked and can be found in many sizes ranging from a meek 2 inches to 6 inches. Our classic Chicken Hot Dog Smoked is a super-popular party and café hearty snack favoured by both kids and adults the world over. Best eaten in a long bread roll slathered with mustard, topped with Sauerkraut or coleslaw.

COOKING INSTRUCTIONS:

Poaching:

Traditionally Frankfurters are poached in simmering water for about 7-8 minutes, giving it texture and juiciness.

Grill:

Preheat grill/oven to medium, lightly oil the sausages. Cook for about 4-5 minutes turning until lightly golden in colour. juicy inside yet lightly done outside.



CHICKEN NUREMBERGER

DESCRIPTION:

A speciality originating from the charming Bavarian city of Nuremberg, the legendary Nürnberger here our Chicken Nuremberger Sausages, are small finger-like (3 to 4 inches) sausages. You will find them as 'Drei im Weggla'..meaning you get them 3-in-a-bun at once! Savour the taste of our Chicken Nuremberger and you will understand the Germans' love of sausages. No less than 6-8 Nurembers would satify hunger pangs!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 3-5 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat grill/oven to medium, lightly oil the sausages. Cook for about 7-8 minutes, turning until golden brown.. juicy inside yet crispy outside. Or enjoy Flame Grilled.



CHICKEN GARLIC KRAKAUER

DESCRIPTION:

Although classified as a German sausage, the 'Krakauer' takes its origins from Krakow city, Poland..known there as 'Kielbasa Krakowska'. The crispy, tasteful Chicken Krakauer Smoked Sausage can be eaten as a cold cut or fried and used in a variety of dishes. The Krakauer Sausage is distinctive of its wonderful smokiness and garlic flavour. Whip up any dish and give your palate a burst of flavour.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 5-7 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat grill/oven to medium, lightly oil the sausages. Cook for about 7-8 minutes, turning until golden brown in colour. juicy inside yet crispy outside.



CHICKEN FRANKFURTER

DESCRIPTION:

What is known as the 'Frankfurter' in America or popularly called 'franks', goes by many different names in Germany... although inspired by the city of Frankfurt, Germany, from where it gets its name. Locally referred to as 'Frankfurter Würstchen', these sausages have become synonymous with the term 'Hot Dog' (thick) and 'wiener' (long and thin) worldwide. Chicken Frankfurters are a nutritional anytime snack and ideal for kids to satiate their constant hunger pangs!

COOKING INSTRUCTIONS:

Poaching:

Traditionally Frankfurters are poached in simmering water for about 7-8 minutes, giving it texture and juiciness.

Grill:

Preheat grill/oven to medium, lightly oil the sausages. Cook for about 4-5 minutes turning until lightly golden in colour..juicy inside yet lightly done outside.



CHICKEN SAUSAGE WITH CHIVES

DESCRIPTION:

If its Continental flavours you crave, then a must try is our Chicken Sausage with Chives. Chives exude an aromatic delicate onion flavour profile, and belong to the onion, leek and garlic family. Our German developed classic Chicken Sausage with Chives are packed with flavour and best enjoyed with spicy mustard sauce or tangy ketchup. Pair with rolls or add to any meal.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 3-5 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat grill/oven to medium, lightly oil the sausages. Cook for about 7-8 minutes, turning until golden brown.. juicy inside yet crispy outside.



CHICKEN TIKKA SAUSAGE

DESCRIPTION:

As the name suggests, the Chicken Tikka Sausage is a 'desi twist' on a western classic sausage and is truly scrumptious. Our take on this tweaked chicken sausage goes that extra flavourful mile..to bring an Indian taste experience not only to India but to grab headlines globally too. Enjoy with evening drinks..squeeze lemon for that zesty flavour and pair with Indian Coriander Chutney and an onion salad...Fusion-food redefined!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 4-5 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat grill/oven to medium, lightly oil the sausages. Cook for about 7-8 minutes, turning until golden brown.. juicy inside yet crispy outside.

BBQ:

Cook 8-10 minutes, turning regularly to avoid charring.



CHICKEN SAUSAGE WITH CHILLI

DESCRIPTION:

Craving Hot or Sweet, our Chicken Sausage with Red Chilli are sure to fire up the taste buds and convert even the most die-hard non-spicy palates. Inspired by a flavour profile synonymous with the famous Goan Sausage/Goan Chorizo, our Chicken Sausage with Red Chilli is a littlest version of the Goan type, reflecting a global twist on a mix of Indian and Portuguese cuisine. Add a bit of heat to meals with the zing and zest our product delivers!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 4-5 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 7-8 minutes, turning until golden brown.. juicy inside yet crispy outside.



CHICKEN CHEESE & CHILLI

DESCRIPTION:

If Cheese is your thing, and Chilli is what you crave, then our Chicken Cheese and Chilli Sausage is the need-of-the-hour! Cheese paired with the perfect hit of Chilli, pack quite a punch and our very own delicately flavoured Chicken Cheese and Chilli Sausages are a must-have for any occasion. Pair with rolls and a tangy ketchup or add to any meal.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 4-5 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 7-8 minutes, turning until golden brown.. juicy inside yet crispy outside.



CHICKEN JALAPENO & CHEESE

DESCRIPTION:

Sausages make the ideal anytime anywhere meal. If you're looking for that extra tangy-heat kick coupled with enough cheese to get your tastebuds drooling, then Meisterwurst has you covered...our mut-have Chicken Jalapeno & Cheese Sausage is the ultimate flavour profile food. Enjoy in lazy weekend breakfasts or a quick bite or on-the-go between buns! Best lightly pan fried or oven grilled betwixt bread rolls, pastas or polenta; add to salads, pizzas, pies or bakes. Go on, make it an anytime meal!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower/canola oil for 3-5 minutes until brown in colour, turning periodically.

Grill:

Preheat griller/oven to medium, lightly oil the usages. Cook for about 5-7 minutes, turning often until browned outside & juicy inside.

BBQ:

Cook for about 5-7 minutes, turning frequently to avoid charring outside yet juicy inside.



CHICKEN KNACKWURST

DESCRIPTION:

Classified as a German sausage, the 'Knackwurst' is synonymous with the famous 'Krakauer', which takes its origins from Krakow city, Poland. The crispy, tasteful Chicken Knackwurst weighs 100 grams each and is distinctive of its hint of garlic flavour. It can be eaten as a cold cut or fried and used in a variety of dishes. Rustle up any dish to wow your family and friends.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 4-5 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 4-5 minutes turning until golden brown.. juicy inside yet crispy outside.



CHICKEN KRAINER

DESCRIPTION:

Characterized by their juiciness, fine texture, smoky flavour and distinguishable of a combination of meat and cheese, Meisterwurst's Chicken Krainer Sausages are all that and more! At 100 grams each, our Chicken Krainers are made from the finest ground chicken blended with aromatic herbs and spices; smoked in traditional style with Beechwood chips, and flavoured with Cheese and a perfect hit of Chilli heat.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower oil for 5-7 minutes on each side until evenly golden brown with tender meat inside and crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 7-8 minutes, turning until golden brown.. juicy inside yet crispy outside.



CHICKEN MEATLOAF

DESCRIPTION:

Traditionally, the Bavarian Meatloaf or Leberkäs, is a specialty of Austria, South Germany and Switzerland. Leberkäs or Meatloaf, literally translates to 'liver-cheese', due its texture..oddly enough it contains neither. However here, the Chicken Meatloaf is formed by packing ground chicken into a loaf shape, adding herbs and breadcrumbs and then baking. A tummy filler, enjoy meatloaf hot for breakfast or as a meal with potato salad, or wash down with a chilled beer!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Lightly heat/saute slices on a medium flame drizzled with a little olive/sunflower oil in the centre of the griddle/pan on both sides for about 2-3 minutes..Do Not Fry or Overcook as precooked already.

Grill:

Preheat griller/oven to medium. Grill for about 4-5 minutes, till it turns a rosé colour within and a dark crust appears outside.



CHICKEN COLD CUT LYONER

DESCRIPTION:

Our Chicken Cold Cut Chilli is made of 100% breast meat, and delivers delicately balanced flavours in each mouthful. Precooked and fresh, it can be enjoyed finely sliced and served cold or hot. Perfect as Deli meats, the Chicken Cold Cut Plain is ideal when served in a roll, bun, croissant, muffin or simply between sliced bread with sauces or pickles. Versatile as it is, grill or toast and satiate those midnight binges. Add to pastas, crepes, quiches, bakes, salads and party canapes!

COOKING INSTRUCTIONS:

Usage:

After opening, they are best used within the use-by date even if refrigerated.

Serving:

Chicken Coldcut Plain is fresh and precooked (Not Cured) and can be served either cold or warm.



CHICKEN COLD CUT RED PAPRIKA

DESCRIPTION:

Chicken Cold Cut with Red Paprika is made of 100% breast meat, and delivers delicately balanced flavours with every bite. Precooked and fresh, it can be enjoyed finely sliced and served cold or hot. Perfect as Deli meats, the Chicken Cold Cut with Paprika is ideal when served in a roll, bun, croissant, muffin or simply between sliced bread with sauces or pickles. They're great in pastas, crepes, quiche, salads, and perfect on party trays.

COOKING INSTRUCTIONS:

Usage:

After opening, they are best used within the use-by date even if refrigerated.

Serving:

Chicken Coldcut with Red Paprika is fresh and precooked (Not Cured) and can be served either cold or warm.



CHICKEN COLD CUT WITH CHILLI

DESCRIPTION:

Chicken Cold Cut with Red Paprika is made of 100% breast meat, and delivers delicately balanced flavours with every bite. Precooked and fresh, it can be enjoyed finely sliced and served cold or hot. Perfect as Deli meats, the Chicken Cold Cut with Paprika is ideal when served in a roll, bun, croissant, muffin or simply between sliced bread with sauces or pickles. They're great in pastas, crepes, quiche, salads, and perfect on party trays.

COOKING INSTRUCTIONS:

Usage:

After slicing, can be pan-fried on low/medium heat with a little olive/sunflower/canola oil/butter for abt 3-5 mins on each side until golden brown in colour with tender meat inside .

Serving:

Chicken Coldcut with Red Paprika is fresh and precooked (Not Cured) and can be served either cold or warm.



CHICKEN COLD CUT MEDITERRANEAN SPICE

DESCRIPTION:

Our Chicken Cold Cut Mediterranean Spice is made of 100% breast meat, and delivers on a wealth of blended seasoned and spice flavours in each bite. Precooked and fresh, it can be enjoyed finely sliced and served cold or hot. Perfect as Deli meats, the Chicken Cold Cut Mediterranean Spice is a wonderful spiced addition served in a roll, bun, croissant, muffin or simply between sliced bread. Versatile as-is, grill or toast and satiate those midnight binges.

COOKING INSTRUCTIONS:

Usage:

After opening, they are best used within the use-by date even if refrigerated.

Serving:

Chicken Coldcut with Red Paprika is fresh and precooked (Not Cured) and can be served either cold or warm.



CHICKEN RASHER SMOKED

DESCRIPTION:

Chicken Bacon is a strip of pure chicken meat and differs from traditional bacon made with pork meat. Containing less fat and fewer calories, Chicken Bacon hugely contrasts with classic pork bacon with a larger fat content. Substitute traditional pork bacon with Chicken bacon in myriad recipes. Enjoy as a stand-alone dish, for breakfast, or add in soups, sandwiches, salads, bakes and more!

COOKING INSTRUCTIONS:

Pan Fry:

Place strips in pan without overlapping, drizzle with a little olive/sunflower oil and fry evenly over medium heat for about 8-10 minutes, turning occasionally. Crip to desired preference.

Grill:

Place chicken bacon slices in a bake tray lined with baking paper, grill on top rack for about 12-17 minutes or until desired crispness is attained.



CHICKEN MEATBALL

DESCRIPTION:

There's nothing better than good old-fashioned, year-round Chicken Meatballs..warm and inviting, filled with flavour, texture and a feel-good factor all rolled into these small, bite-sized moist delights! Our Chicken Meatballs have old-school flavours yet new-age flair..tasty, healthy, quick and infallible. Moist, tasty enough to enjoy all on their own, Chicken Meatballs are the kind of thing everyone craves, especially kids..even without ketchup! Baked or fried, add to Spagetti, Pizza, Pasta or Polenta.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Can be pan-fried/sautéed on low/medium heat with a little olive/sunflower/canola oil/butter for abt 5-7 mins turning evenly till it gets a nice crisp brown exterior yet tender & moist interior.

Grill:

Preheat griller/oven to low/medium heat, lightly oil/butter.. Cook for abt 7-8 mins, turning till it gets a nice crisp brown exterior yet tender & moist interior.

BBQ:

Can be BBQD for abt 5-7 mins, turning regularly to avoid charring.



CHICKEN SEEKH KABAB

DESCRIPTION:

A favourite in Middle Eastern countries and South Asia, 'Seekh Kebabs' are prepared with differently spiced minced/ground meats (or vegetables); threaded cylindrically into skewers, then flame-grilled/barbequed/pan-fried. Meisterwurst's Chicken Seekh Kebabs are best with evening sundowners steaming hot with fresh coriander chutney/ yoghurt raita, onion slices, Indian naans/parathas.. squeeze lime to finish off!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower/canola oil for 6-8 minutes until brown in colour, turning periodically.

Grill:

Preheat griller/oven to medium, lightly oil the Pork Seekh Kebabs. Cook for about 7-9 minutes, turning often until browned outside & juicy inside.



CHICKEN BURGER PATTY

DESCRIPTION:

Chicken burger is simply a hamburger made with ground Chicken instead of ground beef. Just like a hamburger, a chicken burger can be topped with a variety of different toppings. The ground chicken is formed into burger patties. Seasoning can be mixed throughout the meat ahead of time or sprinkled on after the patty is formed.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower/canola oil for 6-8 minutes until brown in colour, turning periodically.

Grill:

Preheat griller/oven to medium, lightly oil the Pork Seekh Kebabs. Cook for about 7-9 minutes, turning often until browned outside & juicy inside.



CHICKEN SMOKED BREAST

DESCRIPTION:

Meisterwurst's Smoked Chicken Breast is marvelously succulent, packed with smoky flavour, quick and perfect for every occasion. Whether you want a healthy or simple or yet indulgent meal, the Smoked Chicken Breast (skinless) is ideal and pairs with just about anything. Slather with BBQ/Teriyaki/Garlic sauces, served with sides of potato salad, sauteed beans, grilled hearts of Romaine, risotto, herb rice, creamy mash potatoes, tacos, wraps and more.

COOKING INSTRUCTIONS:

Usage:

After opening, they are best used within the use-by date even if refrigerated.

Grill/Oven Re-Heat:

Preheat griller/oven at 85°C for 15 minutes, thereafter keep at 75°C for 8-10 minutes under supervision so that it does not over heat & get rubbery.



CHICKEN HAM

DESCRIPTION:

One of the most versatile and popular meats is Ham and with our take on it – Chicken Ham...you won't need a special occasion to savour it. Perfect as Deli meats, Chicken Ham Cold Cut is an all-rounder, but goes best piled on a roll, bun, croissant, muffin or sliced bread. Grill or toast, toss into salads, sprinkle over a soup, layer in sandwiches, add to quiches, tortes and much more!

COOKING INSTRUCTIONS:

Usage:

After opening, they are best used within the use-by date even if refrigerated.

Grill:

Chicken Ham Cold Cut is fresh and precooked (Not Cured) and can be served either cold or warm.



CHICKEN CHILLI BREAST

DESCRIPTION:

Our Chicken Chilli Ham is made of 100% breast meat and delivers on a wealth of delicately spiced flavours in each mouthful. Precooked and fresh, it can be enjoyed finely sliced and served cold or hot. Perfect as Deli meats, the Chicken Chilli Ham is a wonderful spiced addition served in a roll, bun, croissant, muffin or simply between sliced bread. Versatile as it is, grill or toast and get those taste-buds drooling. Add to pastas, crepes, quiches, bakes, salads, and appetizers!

COOKING INSTRUCTIONS:

Usage:

After opening, they are best used within the use-by date even if refrigerated.

Grill:

Chicken Ham Cold Cut is fresh and precooked (Not Cured) and can be served either cold or warm.



CHICKEN COOKED PIZZA SALAMI

DESCRIPTION:

Whether its sandwiches for the kid's school lunch or a filling meal treat for friends, or just for that quick bite between meals..Salami never fails to come through. Though Salami is atypically Northern Italian, found largely as pork salami, a popular variety is that of Chicken too. Derived from the Italian word 'sale' meaning salt, salami is found in varieites of meats, sizes and shapes, based on seasoning and curing processes.

COOKING INSTRUCTIONS:

Freshly:

Sliced cooked salami can be stored in the fridge for a week.

Serving:

Salami is best served at room temperature and does not require any cooking.



CHICKEN CURED PEPPERONI

DESCRIPTION:

Though Cured Pepperoni is atypically Northern Italian, found largely as pork cured salami, a popular variety is that of Chicken too. Derived from the Italian word 'sale' meaning salt, salami is found in varieties of meats, sizes and shapes, based on seasoning and curing processes. The perfect match 'made in heaven' is that of a hearty pizza generously topped with gooey cheese and loaded with our Chicken Cured & Smoked Pepperoni Salami slices to round off that sensational lip-smacking experience!

COOKING INSTRUCTIONS:

Freshly:

Sliced cured salami can be stored in the fridge for a week.

Serving:

Cured Salami is best served at room temperature and does not require any cooking.



CHICKEN JERKY STICKS

DESCRIPTION:

Chicken Jerky or Knaxx is a savory light snack to have on hand all winter long. Meisterwurst's Chicken Jerky, is kind of 'Landjaeger', ruminant of a traditionally unique type of German high protein-sausage snack, but much lower in fat than pork, making it a healthier alternative. Derived from the German word 'Jäger' meaning 'country hunter', and a German expression 'lang tige' meaning smoked and air-cured for long, it could easily be taken on long trips sans the need for refrigeration.

COOKING INSTRUCTIONS:

Usage:

After opening, they are best used within the use-by date or within 3 weeks even if refrigerated - Consume as-is - No cooking required.



CHICKEN CHORIZO

DESCRIPTION:

A Spanish staple, Chorizo is a dry-cured signature sausage found in different shapes and sizes. This traditional Chorizo or 'chouriço' is a popular worldwide with every sausage connoisseur. Meisterwurst's Chicken Chorizo is a dried and cured type of chicken sausage with bold flavours. Dry-cured, it's perfect with drinks as-is or sliced with other meats complimented with cheeses and dried fruits. Savour with some sweet Spanish Rioja or Montsant or a Moscatel.. spice always calls for that added sweetness!

COOKING INSTRUCTIONS:

Usage:

After opening, they are best used within the use-by date even if refrigerated - Consume as-is - No Cooking required.



ROASTED & STUFFED WHOLE CHICKEN

DESCRIPTION:

Nothing beats an iconic, old-fashioned comfort food of a juicy, tender Roasted & Stuffed Whole Chicken. with Mesiterwurst's scrumptious take on this classic. It's the perfect wholesome, nourishing and satisfying meal, stuffed with the delicious goodness of our 'Nuremberger Sausage' Chicken Minced Meat.. loaded with delicious flavours and textures. Add sides of creamy sauces and roasted veggies to complete your lunch/dinner. Shred and add to salads, soups or sandwiches.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Can be pan-fried on medium heat with little olive/sunflower/canola oil/butter for abt 7-10 mins..turning all over until golden brown in colour, with tender meat inside & slightly crispy skin outside

Grill/Oven:

Preheat grill/oven to low/medium heat, lightly brush with butter/oil. Cook for abt 10 mins..turning occassionally or until lightly golden brown in colour, juicy inside yet slightly crispy outside.

PORK

PRODUCTS



PORK BRATWURST

DESCRIPTION:

To enjoy some authentic Old World flavours, dig into the famed German Pork Bratwurst Sausages. Germany is a 'brat' heaven with varieties of Bratwurst flavours uniquely determined by different spice components in varied proportions. Enjoy delish dishes like casseroles and pastas, or savour grilled, pan-fried with sauerkraut.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

It can be pan-fried on medium heat with a little olive/sunflower/canola oil for 5-7 minutes on each side until evenly golden brown in colour with tender meat inside and just crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 7-8 minutes, turning them until golden brown in colour..juicy inside yet crispy on the outside.

BBQ:

Cook for about 8-10 minutes, turning regularly to avoid charring.



PORK GARLIC KRAKAUER

DESCRIPTION:

Classified as a German sausage, the 'Krakauer' takes its origins from Krakow city, Poland, known as Kielbasa Krakowska in Poland. The crispy, tasteful Pork Garlic Krakauer can be eaten as a cold cut or fried and used in a variety of dishes. The Krakauer Sausage is distinctive of its wonderful garlic flavour. Ingeniously whip up any speciality dish to wow your family and friends with garlic as the 'hero'!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

It can be pan-fried on medium heat with a little olive/sunflower/canola oil for 4-5 minutes on each side until evenly golden brown in colour with tender meat inside and crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 4-5 minutes turning them until golden brown in colour.. juicy inside yet crispy on the outside.



PORK BOCKWURST

DESCRIPTION:

Pork Bockwurst Sausage is perhaps one of the most iconic varieties of German Sausages having originated in Frankfurt; hence, also known as the 'Frankfurter'.. It is mild and flavourful, lightly smoked and best enjoyed with potatoes and gravy, or on a roll with spicy mustard.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

It can be pan-fried with a little olive/sunflower oil for 4-5 minutes on each side until evenly light brown in colour with tender meat inside and a hint of crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 4-5 minutes turning until golden brown in colour..juicy inside yet lightly crispy on the outside.



PORK NUREMBERGER

DESCRIPTION:

Originating from the charming Bavarian city of Nuremberg, the legendary Pork Nuremberger Sausage is small (3 to 4 inches) and can be enjoyed for Breakfast, Lunch, Dinner or as an All-day munchie. No less than 6-8 would sufficiently satiate hunger pangs!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

It can be pan-fried on medium heat with a little olive/sunflower oil for 3-4 minutes on each side until evenly golden brown in colour with tender meat inside and crispy skin outside.

Grill:

Preheat grill/oven to medium, lightly oil the sausages. Cook for about 4-5 minutes turning them until golden brown in colour. juicy inside yet crispy on the outside.



PORK FRANKFURTER

DESCRIPTION:

Frankfurters or 'franks' as they are popularly called, originated from Frankfurt, Germany, where Pork Frankfurter Sausages were inspired. Locally referred to as Frankfurter Würstchen, these sausages have become synonymous with the term 'Hot Dogs' and 'wiener' worldwide and are a perfect anytime snack and ideal for kids to satiate their constant hunger pangs!

COOKING INSTRUCTIONS:

Poaching:

Traditionally Frankfurters are poached in simmering water for about 7-8 minutes, giving it texture and juiciness.

Grill:

Preheat grill/oven to medium, lightly oil the sausages. Cook for about 4-5 minutes turning until lightly golden in colour. juicy inside yet lightly done on the outside.



PORK CHEESE SAUSAGE

DESCRIPTION:

What better way to enjoy sausages than those filled with Cheese? Our German developed classic Pork Cheese Sausages are packed with flavour and best enjoyed with spicy mustard sauce or tangy ketchup. Served on a roll, added to pasta or just by itself, you can't go wrong with cheese!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

It can be pan-fried on medium heat with a little olive/sunflower/canola oil for 5-7 minutes on each side until evenly golden brown in colour with tender meat inside and just crispy skin outside.

Grill:

Preheat grill/oven to medium, lightly oil the sausages. Cook for about 4-5 minutes, turning them until golden brown in colour. juicy inside yet crispy on the outside.



PORK COCKTAIL SAUSAGE

DESCRIPTION:

These classic German style plain Pork Cocktail sausages are mini mouthfuls oozing with flavour! Surprise kids with these delish miniature sausage finger foods - perfectly matched to their needs and tastes, rustle up an anytime meal or simply unwind with delectable canapés. Enjoy!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Can be pan-fried/sautéed on low/medium heat with a little olive/sunflower/canola oil/butter for abt 4-5 mins turning evenly on each side till nicely browned in colour & tender meat inside.

Grill:

Preheat grill/oven to medium, lightly oil the sausages. Cook for about 4-5 minutes turning them until golden brown in colour..juicy inside yet crispy on the outside.



PORK CURLIES SAUSAGE

DESCRIPTION:

Strickingly different visually and unusual in shape, our Pork Curlies or 'Snail Sausages' as they are lovingly dubbed, are one of our many juiciest sausages and simply perfect for that leisurely barbeque. Notably, the name is owed to its shape and definitely inspires curiosity from sausage connoisseurs and is 'rib-tickling' to kids to enjoy!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

It can be pan-fried on medium heat with a little olive/sunflower/canola oil for 5-7 minutes on each side until evenly golden brown in colour with tender meat inside and just crispy skin outside.

Grill:

Preheat grill/oven to medium, lightly oil the sausages. Cook for about 4-5 minutes turning them until golden brown in colour..juicy inside yet crispy on the outside.



PORK SPICY SAUSAGE

DESCRIPTION:

Whether you crave Hot or Sweet, our Pork Spicy Sausages are sure to delight the taste buds and convert even the most die-hard non-spicy palates. Similar to the famous Goan Sausage or Goan Chorizo, our Pork Spicy Sausage is a minimalistic version of the Goan type, reflecting a global twist on a mix of Indian and Portuguese cuisine. Entertain friends and family with the zing and zest our product delivers..They will be back for more!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

It can be pan-fried on medium heat with a little olive/sunflower/canola oil for 4-5 minutes on each side until evenly golden brown in colour with tender meat inside and crispy skin outside.

Grill:

Preheat grill/oven to low/medium..lightly oil & cook for about 15-18 mins depending on the size of the leg, turning regularly until golden brown in colour..juicy inside yet crispy skin outside .



PORK WEISSWURST

DESCRIPTION:

Weisswurst - meaning white sausage - is a traditional Bavarian sausage created in Munich. Legend has it the Weisswurst was invented accidentally by an Innkeeper in 1857. Oftentimes called the 'morning sausage', the Pork Weisswurst sausage is always freshly made and not smoked. Best enjoyed as a snack between breakfast and lunch.

COOKING INSTRUCTIONS:

Poaching:

Best poached in simmering water for about 10 -15 minutes, just short of boiling.

Note::

Cooked Weisswurst pork meat is always scooped out or even sucked without eating the casing.



PORK BRATWURST WITH BACON

DESCRIPTION:

This one's especially for all the Bacon lover's out there. Take a big bite into the famed German Pork Bratwurst Sausages with Bacon bits. Germans love their 'brats' in varieties of flavours and styles, and are very ingenious with their preparation. Enjoy mouth-watering Bacon filled Bratwursts grilled to perfection served on a crusty hoagie roll, splashed generously with mustard...don't forget the amazing sauerkraut..Heavenly!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

It can be pan-fried on medium heat with a little olive/sunflower/canola oil for 5-7 minutes on each side until evenly golden brown in colour with tender meat inside and just crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 7-8 minutes, turning them until golden brown in colour..juicy inside yet crispy on the outside.

BBQ:

Cook for about 8-10 minutes, turning regularly to avoid charring.



PORK CURRYWURST

DESCRIPTION:

The Pork Currywurst Sausage is a fast food having German flavours but inspired by the British during WWII. This spiced saucy version of the much loved Bratwurst, is eaten just about anytime, enjoyed by all age groups and tingles the taste buds!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

It can be pan-fried on medium heat with a little olive/sunflower/canola oil for 4-5 minutes on each side until evenly golden brown in colour with tender meat inside and crispy skin outside.

Grill:

Preheat griller/oven to medium, lightly oil the sausages. Cook for about 4-5 minutes turning them until golden brown in colour..juicy inside yet crispy on the outside.



BACON WRAPPED PORK SAUSAGE

DESCRIPTION:

Pork Sausages are known for their versatility and popularity no matter the occasion. Ever heard of 'piggies in a blanket'? 'Piggies' as in sausages, and 'bacon' for blankets! Here, Meisterwurst has added its twist to the classic and voila.. you have Bacon Wrapped Pork Sausages with oodles of flavour! Excellent as a quick family meal, perfect for ever hungry children or scrumptious party food!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Can be pan-fried/sautéed on low/medium heat with a little olive/sunflower/canola oil/butter for abt 4-5 mins turning evenly on each side till nicely golden in colour, tender inside yet slightly crispy outside

Grill:

Preheat griller/oven to low/medium heat, lightly oil/butter.. Cook for abt 5-7 mins, turning evenly on each side until lightly golden in colour..juicy inside.

BBQ:

Can be BBQD for abt 7-8 mins, turning regularly to avoid charring.



PORK BACON SAUSAGE

DESCRIPTION:

Sausages are a quintessential crowd puller, party pleaser and a hit with the kids. Simple, understated yet full of flavour, a twist on the classic German plain Pork sausage is Meisterwurst's Bacon Pork Sausage. Packed with smoked minced 'Streaky Bacon', they ooze flavour! Surprise kids with these delish sausages, rustle up with creamy mash potatoes or simply unwind with delectable Bacon Pork Sausage canapés. Droolworthy!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

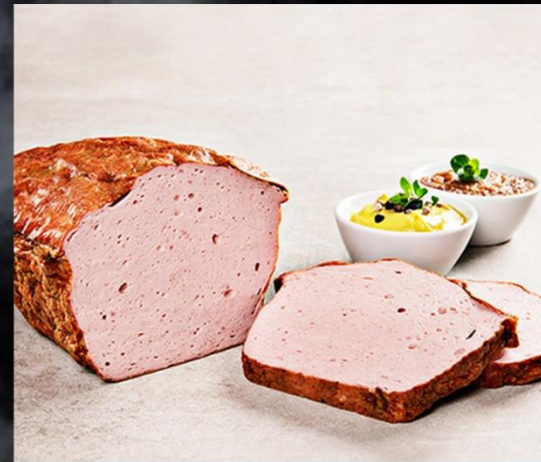
Can be pan-fried/sautéed on low/medium heat with a little olive/sunflower/canola oil/butter for abt 4-5 mins turning evenly on each side till nicely golden in colour, tender inside yet slightly crispy outside

Grill:

Preheat griller/oven to low/medium heat, lightly oil/butter.. Cook for abt 5-7 mins, turning evenly on each side until lightly golden in colour..juicy inside.

BBQ:

Can be BBQD for abt 7-8 mins, turning regularly to avoid charring.



PORK BAVARIAN MEATLOAF

DESCRIPTION:

Pork Bavarian Meatloaf or Leberkäs is a specialty of Austria, South Germany and areas of Switzerland. Leberkäs or Meatloaf popular in Bavaria, literally translates to 'liver-cheese', although oddly enough contains neither liver nor cheese. Older recipes did include liver and due to the cheese-like texture of the meatloaf, it derived its curious name. Best enjoy this hearty meatloaf hot for breakfast or as a meal with potato salad or wash down with a chilled beer!

COOKING INSTRUCTIONS:

Pan/Griddle:

Lightly heat/saute slices on a medium flame in the centre of the griddle/pan on both sides for about 2-3 minutes.. Do Not Fry or Overcook as precooked already.

Grill:

Preheat griller/oven to medium. Grill for about 4-5 minutes, till a rosé colour within and a dark crust appear outside.



PORK MEATLOAF WITH RED CHILLI

DESCRIPTION:

A quintessential comfort food, Meatloaf derives its name from the German term.. 'False Hare or Falcher Hase'. While some believe the meatloaf was born during the Depression, others claim its prominence after WW II..to stretch small amounts of meat - ground and mixed tightly with breadcrumbs. German cuisine can be ingenious and this simple 'Special Meatloaf' is pressed into containers to get its distinct shapes. Our moist Pork Meatloaf with Chilli is tasty and nutritional.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Cut into 1/2 - 1" steak slices & lightly pan-fry or saute on low/medium heat with little olive/sunflower/canola oil/butter for 3-5 mins on each side until warm, golden brown in colour, leaving the meat soft & moist inside. Add to different dishes .

Grill:

Lightly grill oil-brushed on low/medium heat for abt 3-5 mins, turning occasionally until warm, golden brown in colour.



PORK MEATLOAF WITH BLACK PEPPER

DESCRIPTION:

Ever had a colourfully named dish.. 'False Hare or Falcher Hase'? The term became prominent after WW II when meat was scarce. German cuisine can be far more inventive than people realize, and this is nothing more than a 'Special Meatloaf'! The ultimate in comfort food, our Pork Meatloaf with Black Pepper is wholesome, tasty and versatile..with just the right hit of heat from the Black Pepper. Enjoy steamed/ fried hot slices topped off with eggs or creamy sauces and roasted vegetables.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Cut into 1/2 - 1" steak slices & lightly pan-fry or saute on low/medium heat with little olive/sunflower/canola oil/butter for 3-5 mins on each side until warm, golden brown in colour, leaving the meat soft & moist inside. Add to different dishes .

Grill:

Lightly grill oil-brushed on low/medium heat for abt 3-5 mins, turning occasionally until warm, golden brown in colour.



PORK MEATLOAF WITH ROSEMARY THYME

DESCRIPTION:

The humble Meatloaf is a staple, hearty comfort food for many and a family favourite. Meatloaf comes from the odd German term.. 'False Hare or Falcher Hase', appearing post WW II when meat was scarce and ingenious cooks packed tightly ground meats and breadcrumbs. Known for its versatility, the humble Meatloaf can be flavoured to include various spices, seasonings and herbs. Our moist Pork Meatloaf with Rosemary & Thyme amps up this enduring classic.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

After slicing, can be pan-fried on low/medium heat with a little olive/sunflower/canola oil/butter for abt 3-5 mins on each side until golden brown in colour with tender meat inside .

Grill:

Preheat griller/oven to low/medium..lightly oil & cook for about 15-18 mins depending on the size of the leg, turning regularly until golden brown in colour..juicy inside yet crispy skin outside .



PORK COLD CUT LYONER

DESCRIPTION:

Pork Cold Cut Plain is a 'precooked' lunch meat synonymous with 'cold pork salami' omnipresent throughout Europe - thinly sliced and served cold or hot. Perfect as Deli meats, Pork cold cuts are very versatile, but go best piled on a roll, bun, croissant, muffin or simply sliced bread.

They can then be grilled or toasted to perfection and enjoyed as an anytime snack or for those midnight meal cravings. They're great in pastas, crepes, quiche, salads and perfect on party trays.

COOKING INSTRUCTIONS:

Usage:

Pork Coldcut Plain is fresh and precooked (Not Cured) and can be served either cold or warm...grilled between varieties of breads, as fillers in bakes or simply added to a multiple of dishes to make hearty meals.



PORK COLD CUT WITH RED CHILLI

DESCRIPTION:

Pork Cold Cut with Red Chilli is a spicy 'precooked' lunch meat synonymous with 'cold pork salami' omnipresent throughout Europe - finely sliced and served cold or hot.

Perfect as Deli meats, the Pork Coldcut with Red Chilli makes a wonderful spiced addition when served in a roll, bun, croissant, muffin or simply between sliced bread.

Versatile as they are, you can grill or toast as desired and enjoy as an anytime snack or for those midnight meal binges.

COOKING INSTRUCTIONS:

Usage:

Pork Coldcut with Red Chilli is fresh and precooked (Not Cured) and can be served either cold or warm...grilled between varieties of breads, as fillers in bakes or simply added to a multiple of dishes to make hearty meals.



PORK COLD CUT WITH RED PAPRIKA

DESCRIPTION:

Pork Cold Cut with Red Paprika is a 'precooked' lunch meat synonymous with 'cold pork salami' omnipresent throughout Europe - sliced finely and served cold or hot. Perfect as Deli meats, Pork cold cuts are very versatile, but go best piled on a roll, bun, croissant, muffin or simply sliced bread. They can then be grilled or toasted to perfection and enjoyed as an anytime snack or for those midnight meal cravings.

They're great in pastas, crepes, quiche, salads, and perfect on party trays.

COOKING INSTRUCTIONS:

Usage:

Pork Coldcut with Red Paprika is fresh and precooked (Not Cured) and can be served either cold or warm...grilled between varieties of breads, as fillers in bakes or simply added to a multiple of dishes to make hearty meals.



PORK BIERSCHINKEN

DESCRIPTION:

Literally translated, Bierschinken means 'beer ham sausage', but it does not contain any beer! It's made up of finely ground cooked pork sausage meat (Brühwurst) with noticeably visible chunks of show-meat or cured pieces of red meat having a texture that resembles 'mortadella'. The name got coined thus because Bierschinken was traditionally eaten as an afternoon snack with beer.

COOKING INSTRUCTIONS:

Usage:

Pork Bierschinken Cold Cut is fresh and precooked (Not Cured) and can be served either cold or warm.



PORK PEPPERY MEATBALL

DESCRIPTION:

For generations, home cooks have relied on the classic Pork Meatballs for a delicious midweek supper, quick and infallible. Our Peppery Pork meatballs are incredibly flavourful and as if they aren't delicious enough on their own, the meatballs are so easy to use in any recipe. Kids love meatballs and sauce. Serve as an appetizer garnished with scallions/cilantro with a twist of lemon or with a marinara dip, toss into a hoagie bun or top off your pasta. Serve at a tailgate or in front of a game.

COOKING INSTRUCTIONS:

Pan Fry/Sauté::

Can be pan-fried/sautéed on low/medium heat with a little olive/sunflower/canola oil/butter for abt 5-7 mins turning evenly till it gets a nice crisp brown exterior yet tender & moist interior.

Grill:

Preheat griller/oven to low/medium heat, lightly oil/butter. Cook for abt 7-8 mins, turning till it gets a nice crisp brown exterior yet tender & moist interior.

BBQ:

Can be BBQD for abt 5-7 mins, turning regularly to avoid charring.



PORK BURGER PATTY

DESCRIPTION:

A pork burger is simply a hamburger made with ground pork instead of ground beef. Just like a hamburger, a pork burger can be topped with a variety of different toppings. The ground pork is formed into burger patties. Seasoning can be mixed throughout the meat ahead of time or sprinkled on after the patty is formed.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

After slicing, can be pan-fried on low/medium heat with a little olive/sunflower/canola oil/butter for abt 3-5 mins on each side until golden brown in colour with tender meat inside.

Grill:

Preheat griller/oven to low/medium, lightly oil & cook for about 15-18 mins depending on the size of the leg, turning regularly until golden brown in colour, juicy inside yet crispy skin outside.



PORK SEEKH KABAB

DESCRIPTION:

A popular appetizer in Middle Eastern countries and South Asia, 'Seekh Kebabs' are made using a variety of minced or ground meats (even vegetables) well marinated in aromatic spices, made into cylinders and threaded into skewers, then flame-grilled/barbequed/pan fried. Devour Meisterwurst's Pork Seekh Kebabs piping hot straight off the grill as a delectable appetizer accompanied by fresh coriander chutney/yoghurt raita, onion slices, Indian naans/parathas..finished off with a squeeze of lime!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Pan-fry on medium heat with a little olive/sunflower/canola oil for 6-8 minutes until brown in colour, turning periodically.

Grill:

Preheat griller/oven to medium, lightly oil the Pork Seekh Kebabs. Cook for about 7-9 minutes, turning often until browned outside & juicy inside.



PORK RASHERS BACON

DESCRIPTION:

Breakfast is considered the most important meal of the day as it fuels you and gets you in high gear for the rest of the day. For this reason, our own creation of the popular Pork Rashers Breakfast Bacon is ideal to get you started. Thinly sliced and smoked, Bacon is a fatty cut taken from the pork belly or back, near the spare ribs, due to the high fat content. Best eaten for breakfast worldwide, but can also be used in soups, sandwiches, salads, bakes and more...so get creative!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Place strips in pan (no oil required as the bacon oozes its own grease) without overlapping and fry evenly over medium heat for about 8-10 minutes, turning occasionally. Crip to desired preference.

Grill:

Place bacon slices in a bake tray lined with baking paper, grill on top rack for about 12-17 minutes or until desired crispness is attained.



PORK STREAKY BACON

DESCRIPTION:

Bacon lovers worldwide can never get enough of this heavenly meat in any way they can. The popular Pork Streaky Bacon is ideal to get your juices flowing. Beechwood smoked and thinly sliced, Streaky Bacon is the side bacon that comes from the pork belly and has a higher fat content. It is distinctive of its long, thin look with fatty 'streaky' parallel lines adjacent to the rind. A breakfast staple - fried, grilled or microwaved to a lovely delish desired crisp.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Place strips in pan (no oil required as the bacon oozes its own grease) without overlapping and fry evenly over medium heat for about 8-10 minutes, turning occasionally. Crip to desired preference.

Grill:

Place bacon slices in a bake tray lined with baking paper, grill on top rack for about 12-17 minutes or until desired crispness is attained.



PORK SMOKED HAM

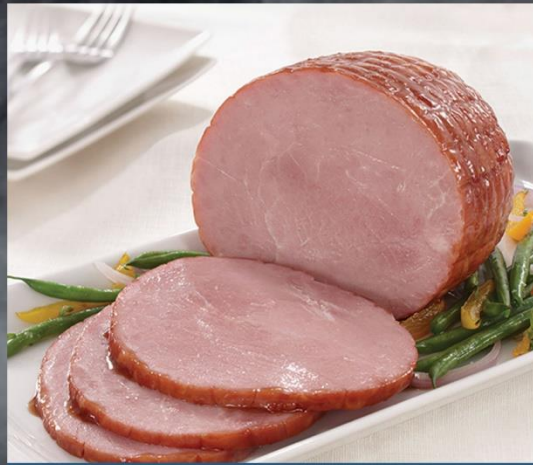
DESCRIPTION:

One of the most versatile and popular meats is Ham and you don't need any special occasion to savour the varieties of ham available worldwide. The Pork Smoked Ham is a cooked and smoked meat that lends flavour and depth to all foods. Toss into salads, sprinkle over a soup, layer in sandwiches, add to quiches, tortes and much more!

COOKING INSTRUCTIONS:

Usage:

After opening, they are best used within the use-by date even if refrigerated.



PORK HONEY ROASTED HAM

DESCRIPTION:

Ham is one of the most versatile of meats, and you don't need any special occasion to savour the varieties of ham available worldwide. One such is the scrumptious Pork Honey Roasted Ham, and as the name suggests, this ham is prepared using honey, is wet-cured and roasted to perfection...such a delicious holiday treat! Add to salads, sandwiches, pastas, quiches, tortes and much more.

COOKING INSTRUCTIONS:

Usage:

After opening, they are best used within the use-by date even if refrigerated.



PORK BLACK FOREST HAM

DESCRIPTION:

German Pork Black Forest Ham or 'Schwarzwälder Schinken' derives its name from the European Black Forest region of Germany, where it was first produced. However, in the U.S. the name is suggestive of the ham's outer color and preparation style, selling their own version of this German delight. A similar variety is the Italian Prosciutto di Parma from the Parma region of Italy. Enjoy as-is or add to soups, sandwiches and more...the world in a bite!

COOKING INSTRUCTIONS:

Usage:

After opening, they are best used within the use-by date even if refrigerated.



PORK COOKED PIZZA SALAMI

DESCRIPTION:

Cooked Salami is typically a Northern Italian cold cut - a type of cured sausage comprising fermented air-dried meat, largely pork. The word 'salami' is derived from the Italian word 'sale' meaning salt. Salami can be found in varieties of size and shape, with different seasonings and curing processes. Dive into a match made in heaven of a wholesome pizza topped with generous cheese and Pork Cooked Pizza Salami!

COOKING INSTRUCTIONS:

Usage:

Consume the salami within the 'the use by date', or two to three days after opening the packaging. Serving - Salami is best served at room temperature and does not require any cooking.



PORK PEPPERONI SALAMI

DESCRIPTION:

Pork Pepperoni Salami is a popular American variety of the more spicy version salami, made from cured pork added boldly with pepper and spices. Ideally pepperoni salami needs to be hung to cure for at least six weeks. Pork Pepperoni Salami is characterised by its soft, slightly smoky, and bright dark pinkish-red color. If you love pizza, you'll love it with pepperoni!

COOKING INSTRUCTIONS:

Usage:

Consume the pepperoni salami within the 'the use by date'.



PORK JERKY STICKS

DESCRIPTION:

Pork Knaxx or Pork Jerky, is kind of Landjäger, reflective of a traditional unique type of German sausage protein snack traditionally made with pork - a predecessor to the more modern 'Slim Jim'. Derived from the German word 'Jäger' meaning 'country hunter', and a German expression 'lang tige' meaning smoked and air-cured for long, it could be easily carried without refrigeration and eaten on long trips. Enjoy it dried in stick form with your evening sundowners or boiled accompanied with potatoes.

COOKING INSTRUCTIONS:

Usage:

After opening, they must be used within 3 weeks even if refrigerated.



PORK MILANO SALAMI

DESCRIPTION:

Salami is a rather versatile meat, and the Pork Edel Salami or Milano Salami is a type of cured sausage consisting of fermented and air-dried pork meat. Ideally reflective of a unique type of German sausage meat, the Pork Edel Salami - translated simply as 'Noble Salami' - makes a healthy protein snack. Enjoy along with your evening drinks, cut into slices on a pretty charcuterie board paired well with cheese, olives and grapes.

COOKING INSTRUCTIONS:

Usage:

After opening, they are best used within the use-by date even if refrigerated.



PORK CHORIZO

DESCRIPTION:

No matter where you live, if you are a sausage connoisseur you can savour Spain's signature sausage - the traditional Pork Cured Chorizo. Chorizo or 'chourico' is a dried and cured type of pork sausage having bold flavours. A Spanish staple, it can be found in varied shapes and sizes. Dry cured, it makes a perfect accompaniment to drinks as-is or sliced with other sliced meats complimented with a selection of cheeses.

COOKING INSTRUCTIONS:

Usage:

For pre-packaged chorizo follow the use-by date.

SPECIALITY PRODUCTS

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ROASTED PORK KNUCKLES

DESCRIPTION:

'Schweinshaxe' or German Pork Hock is a Roasted Ham Hock..juicy, tender, flavourful 'Roasted Pork Knuckle' meat wrapped in a salty, super crispy pork rind/roasted-crisp skin. Schweinshaxe is a traditional Bavarian dish that's quintessentially an Oktoberfest staple feast, popular year round too. Schweinshaxe or Roasted Pork Knuckle is especially popular in Bavaria - home of Oktoberfest. This combination of tender, juicy pork knuckle with crispy, salty skin, pairs perfectly with a stein of your favourite beer.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Can be pan-fried on low/medium heat with little olive/sunflower/canola oil/butter for abt 12-15 mins on each side, turning until warm, golden brown in colour with moist meat inside and crispy skin outside..Being a dense and large knuckle, care needs to be taken to ensure the inside is well heated & tender..yet no charring on the outside.

Grill:

Preheat griller/oven to low/medium heat, lightly oil/baste the outside..Cook for abt 12-15 mins, turning regularly until golden brown in colour..juicy inside yet with super crispy rind outside.



PORK PICNIC HAM

DESCRIPTION:

'Ham' refers to a specific cut of pork..in this case the Pork Leg - a prime cut of the hindquarter with lean meat - perfect for smoking. Meisterwurst's succulent Smoked Pork Leg or Picnic Ham (bone-in) is just that! The pork leg with bone-in is most popular as it doesn't dry up as quickly as other pieces. The smoking process allows for the collagen to break down resulting in tender, moist, sweet meat.

COOKING INSTRUCTIONS:

Grill:

Preheat griller/oven at 85°C for 15 minutes, thereafter keep at 75°C for 8-10 minutes under supervision so that it does not over heat & get rubbery.



ROASTED & STUFFED PORK BELLY

DESCRIPTION:

If your looking for an alternative to the traditional Sunday roast dinner or a different 'something else' at Easter, then our Roasted & Stuffed Whole Pork Belly (without skin) is just that! Fatty but incredibly tender, the pork belly is delicious when roasted. Scrumptious, juicy and meltingly soft meat is enhanced to a different level by stuffing it with our Bratwurst Sausage meat as well as yummy Bacon bits. Superb with Roasted Potatoes & Mustard Sauce. Kick off a festive party with family and friends!

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

In order to pan-fry/sauté, it needs to be first sliced with a sharp-edged carving knife..Then can be pan-fried on low/medium heat with a little olive/sunflower/canola oil/butter for abt 5-7 mins on each side of slice till you get juicy, tender meat inside.

Grill:

Preheat griller/oven to low/medium..lightly oil & cook for about 15-18 mins depending on the size of the leg, turning regularly until golden brown in colour..juicy inside yet crispy skin outside .



BACON WRAPPED PORK TENDERLOIN

DESCRIPTION:

Bacon Wrapped Roasted Pork Tenderloin is one of those incredible miracles and so easy to prepare! Aka Pork Fillet or Gentleman's Cut, the Pork Tenderloin is a long, thin cut of meat taken from the pigs loin, running from hip to shoulder. Divine bacon helps keep the pork really juicy and protected when roasting, adding to its tenderness and bursting with flavour. Meisterwurst's Bacon Wrapped Roasted Pork Tenderloin is a lean and flavourful protein, smothered in bacon juices while roasting.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

Can be pan-fried/sautéed on low/medium heat with a little olive/sunflower/canola oil/butter for abt 5-7 mins turning evenly on each side till nicely browned in colour & tender meat inside.

Grill:

Preheat griller/oven to low/medium heat, lightly oil/butter the outside..Cook for abt 7-10 mins, turning evenly on each side until deep brown in colour..juicy inside.

BBQ:

Can be done on very low heat for abt 15-20 mins only, turning regularly to avoid charring



HONEY GLAZED ROASTED PORK BELLY

DESCRIPTION:

The Pork Belly is an extraordinary tender cut of pork meat and as the name suggests, the Pork Belly is prepared using honey, which when roasted is incredibly delicious and melt-in-your-mouth meat. If you are looking for a traditional roast meal, or for that special occasion, look no farther... Meisterwurst's Honey Glazed Roast Pork Belly (with skin) is just perfect! Scrumptious and juicy on the inside, golden brown and mildly crispy yummy skin on the outside while the meat is succulently fall-apart tender.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

In order to pan-fry/sauté, it needs to be first sliced or pieced with a sharp-edged carving knife..Then can be pan-fried on low/medium heat with a little olive/sunflower/canola oil/ butter for abt 5-7 mins on each side of slice till you get juicy, tender meat inside & crispy skin outside.

Grill:

Preheat griller/oven to low/medium heat, lightly oil/butter the outside..Cook for abt 12-15 mins, turning regularly until warm, golden brown in colour..juicy inside & crispy outside.



ROASTED PORK LEG

DESCRIPTION:

Pork lovers will know their meat, so when it comes to Pork, the Roasted Pork Legs are the most favourable and popular for roasting. A great weekend treat for family and friends, Meisterwurst's Roasted Pork Leg (bone-in) is tender and juicy on the inside, golden brown and mildly crispy on the outside while the meat is fall-apart tender. Their lean texture is perfect to give uniformly shaped slices, making them super easy when serving family or friends.

COOKING INSTRUCTIONS:

Pan Fry/Sauté:

After slicing, can be pan-fried on low/medium heat with a little olive/sunflower/canola oil/butter for abt 3-5 mins on each side until golden brown in colour with tender meat inside .

Grill:

Preheat griller/oven to low/medium..lightly oil & cook for about 15-18 mins depending on the size of the leg, turning regularly until golden brown in colour..juicy inside yet crispy skin outside .



IMPORTED PEKING DUCK

RAW AND ROASTED & STUFFED IMPORTED PEKING DUCK AVAILABLE HERE

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RAW MEAT

PRODUCTS



PORK CHOPS RACK



PORK RIBS



PORK SHOULDER



PORK TENDERLOIN



PORK BELLY



PORK BOSTON BUTT

SPREAD

PRODUCTS



**GERMAN
CHICKEN SPREAD**



**EGG CHICKEN
SPREAD**



**EGG, HAM AND BACON
SPREAD**



**HAM AND BACON
SPREAD**



PATE DE PORC



**PATE DE PORC
WITH TRUFFLES**



RILLETTES DE PORC



**RILLETTES DE PORC
WITH TRUFFLES**

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THANK YOU

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