



MASTERS OF
SOUS-VIDE.
SINCE 1971.



WHAT IS SOUS- VIDE?



SOUS-VIDE IS

French For “under-vacuum”.
Food is vacuum-sealed in a
specially designed pouch and
slow-cooked in a water bath at
low temperatures.



WHY SOUS-VIDE?



IDEAL

- Perfect color
- Perfect texture
- Enhance the flavors

IMPROVED FOOD SAFETY + SHELF LIFE

- Fully pasteurized
- Reduce oxidation
- Ready to eat

NATURALLY NUTRITIOUS

- No additives
- Healthier food

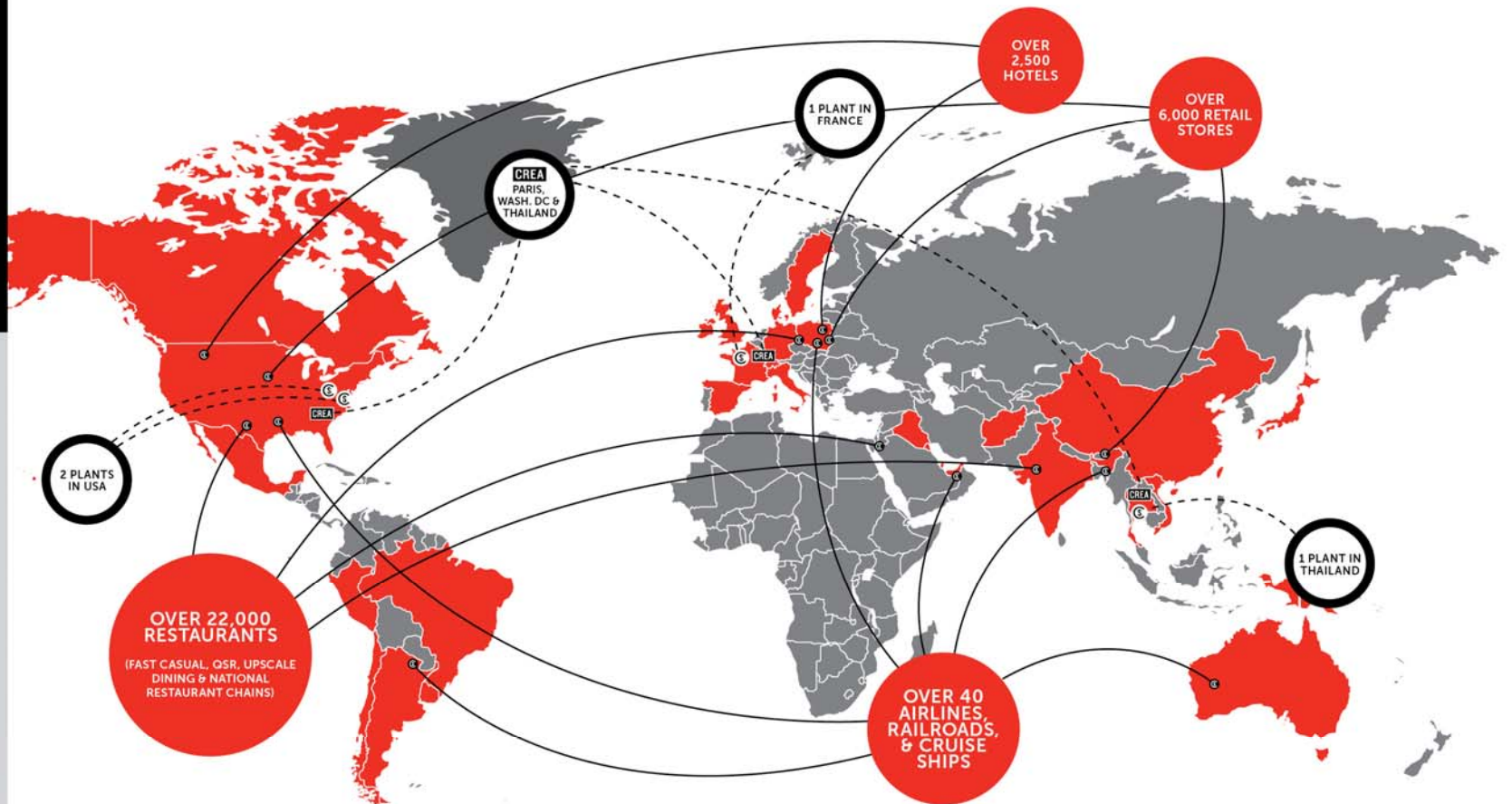


**Not just any meal. Every meal.
Because the demand for quality is constant.**



THE LARGEST SOUS-VIDE COMPANY IN THE WORLD

-  BUSINESS CHANNELS
-  PLANTS
-  CREA
-  CS TERRITORIES



Real World Tested



30 CUISINE SOLUTIONS SOUS-VIDE PRODUCTS



6 MONTHS OF TESTING AT 4 DIFFERENT HOTELS



ACROSS 4 DIFFERENT REGIONS IN THE US



*CUISINE SOLUTIONS' INGREDIENTS INCORPORATED A
MINIMUM OF 70% OF COVERS*

Where we currently are at:

Hotels

Food Cost:
Before SV: **20.4%**
After SV: **18.3%**

Kitchen Labor:
Before SV: **17.6%**
After SV: **15.6%**

National Parks

Food Cost:
Before SV: **17.7%**
After SV: **15.7%**

Kitchen Labor:
Before SV: **14.8%**
After SV: **12.0%**

Stadiums

Food Cost:
Before SV: **20.7%**
After SV: **19.8%**

Kitchen Labor:
Before SV: **19.4%**
After SV: **16.1%**

Convention Centers

Food Cost:
Before SV: **18.3%**
After SV: **16.9%**

Kitchen Labor:
Before SV: **7.70%**
After SV: **6.28%**

CONCLUSION:



- Labor Savings
- Food Cost and Waste Reduction
- Increase Consumer Satisfaction



REDUCING PRODUCTION

RETHERM À LA MINUTE

- Only needing to rethermalize to internal temp to 135°F when holding product for manufactured sous-vide products
- No minimum temperature to heat and serve.



REDUCING PRODUCTION & WASTE

- Only prep about 80% of confirmed covers
- Keep remaining products refrigerated
- Last-hour adjust

REDUCE PREP TIME

- Drastically reduced or eliminate the day before prep & execute day of event

RESULTS:



- Consistently great food
- Drastically reduced waste
- More focused labor
- Less time in the hot box
- Better inventory control
- Safer food
- Less equipment & clean-up
- Easy to scale down
- Reduced prep time
- Reduced overtime costs
- Faster rethermalization
- Give Chefs more time to be creative

CHEFS' BENEFITS



- Use labor where it is most important
 - Drive flavor, quality, and consistency
 - Balance labor and food costs
 - Creativity for menu developments, special presentations, seasonal offerings, etc.
 - Ability to react
 - On last minute demands
 - Ability to plan production



KEYS FOR SUCCESS:

- Cross Utilization
- Simplify Process
- Avoid Repetition





CREA

CULINARY

RESEARCH & EDUCATION

ACADEMY



COURSES

WWW.LECREA.COM

ON-SITE COURSES

BRING CREA INTO YOUR KITCHEN FOR CUSTOMIZED INSTRUCTION.

OFF-SITE COURSES

ATTEND A MULTI-DAY SOUS-VIDE SEMINAR IN LOCATIONS THROUGHOUT THE WORLD.

"I have always wanted to take a stand for liberty and culinary creativity. By working with Bruno Goussault, I have discovered ways to break the rules and create modern cuisine."

YANNICK ALLÉNO

*Chef-Proprietor,
Group Yannick Alléno*

SOUS-VIDE FUNDAMENTALS

IN THIS ONLINE COOKING CLASS, BRUNO GOUSSAULT COVERS:

- Sous-Vide Scientific Theory
- How to Find the Right Equipment
- Preparation, Vacuum Sealing, Storage, Searing and Chilling
- Proper Cooking Temperatures for Different Types of Food

EXTRACTION & CRYOCONCENTRATION

ATTEND A MULTI-DAY SOUS-VIDE SEMINAR IN LOCATIONS THROUGHOUT THE WORLD.




















ONLINE CULINARY COURSES

A complete list of available courses can be found online at www.lecrea.com.



COURSES

WWW.LECREA.COM

<div>YANNICK ALLÉNO</div> <div>Chef-Proprietor</div> <div></div>	<div>ANNE-SOPHIE PIC</div> <div>Chef-Proprietor</div> <div></div>	<div>Google</div>	<div>FOUR SEASONS</div> <div>Hotels and Resorts</div> <div></div>	<div>DAN BARBER</div> <div>Chef-Proprietor</div> <div>BLUE HILL</div>	<div>KYLE CONNAUGHTON</div> <div>Chef-Owner</div> <div></div> <div>SINGLETHREAD</div> <div>FARM • RESTAURANT • INN</div>	<div>WYLIE DUFRESNE</div> <div>Chef-Proprietor</div> <div>wd~50</div>	<div>X</div> <div>Celebrity Cruises®</div>
<div>DAVID BOULEY</div> <div>Chef-Proprietor</div> <div></div>	<div>NEW ENGLAND CULINARY INSTITUTE®</div>	<div>DANIEL BOULUD</div> <div>Chef-Proprietor</div> <div></div> <div>DANIEL</div> <div>WWW.DANIELNY.COM</div>	<div>JEAN JOHO</div> <div>Chef-Proprietor</div> <div>Everest</div>	<div>MARK MILLER</div> <div>Chef, Author</div> <div></div> <div>Coyote Cafe</div>	<div>GABRIEL BALDERAS</div> <div>Chef</div> <div></div> <div>EL CABO Verde</div> <div>COASTAL MEXICANA</div>	<div>CROWNE PLAZA®</div> <div>HOTELS-RESORTS</div>	<div>NICO ROMO</div> <div>Culinary Executive Director</div> <div></div> <div>fish</div> <div>innovative cuisine</div>
<div>ST REGIS</div> <div>NEW YORK</div>	<div>ANTOINE WESTERMANN</div> <div>Chef-Proprietor</div> <div>Le Coo Rico</div> <div>LE CULINARIUM • FARM • RESTAURANT • INN</div>	<div>THOMAS KELLER</div> <div>Chef-Proprietor</div> <div>THE FRENCH LAUNDRY</div>	<div>SEBASTIEN ARCHAMBAULT</div> <div>Executive Chef</div> <div></div> <div>BLUE DUCK TAVERN</div>	<div>STEVE PETERSON</div> <div>Director of Culinary</div> <div>MORGANS HOTEL GROUP</div>	<div>JONATHAN BENNO</div> <div>Executive Chef</div> <div>LINCOLN</div> <div>RISTORANTE</div>	<div>AIRFRANCE</div> <div></div>	
<div>HESTON BLUMENTHAL</div> <div>Chef-Proprietor</div> <div></div> <div>The Fat Duck</div> <div>Heston Blumenthal</div>	<div>MICHEL RICHARD</div> <div>Chef-Proprietor</div> <div></div> <div>CENTRAL</div>	<div>Wegmans</div>	<div>JEAN-LOUIS GERIN</div> <div>Chef-Proprietor</div> <div></div>	<div>THE RITZ-CARLTON®</div> <div>HOTEL COMPANY, LLC.</div> <div></div>	<div>g.</div> <div>GREGORY COURANCEAU</div>	<div>GILLES BLASCO</div> <div>Executive Chef</div>	<div></div> <div>COMPASS GROUP</div>
<div>JOEL ROBUCHON</div> <div>Chef-Proprietor</div> <div>L'ATELIER</div> <div>de Joel Robuchon</div>	<div>LETTUCE ENTERTAIN YOU</div> <div>RESTAURANTS</div> <div></div>	<div>ANTOINE CAMIN</div> <div>Executive Chef</div> <div>orsay</div>	<div>OCEANIA CRUISES®</div>	<div>MATTHIAS MERGES</div> <div>Chef-Proprietor</div> <div>yusho</div>	<div>R</div>		
<div>MANDARIN ORIENTAL</div> <div>NEW YORK</div> <div></div>	<div>GUY SAVOY</div> <div>Executive Chef</div> <div></div> <div>RESTAURANT GUY SAVOY</div> <div>CANTINA • PALACE</div>	<div>OLIVIER DUBREUIL</div> <div>Executive Chef</div> <div>THE VENETIAN® THE PALAZZO®</div>					

THE MASTER *of* SOUS-VIDE

Dr. Bruno Goussault,
Chief Scientist at Cuisine Solutions and
Founder of CREA, is recognized in both the
culinary and scientific world as the “father
of sous-vide” for his work pioneering and
innovating the cooking technique in 1971.

In 2017, Dr. Goussault was been named
one of the 100 greatest visionaries by the
Einstein Legacy Project.





The world's leading manufacturer and distributor of sous-vide foods, Cuisine Solutions is recognized by top chefs as the authority on sous-vide—the innovative slow-cooking technique that the company pioneered, perfected and popularized decades ago.



www.cuisinesolutions.com