



caterers

cooked meats

PTY.LTD



product list



COOKED MEATS

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# Our History

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Our name says it all. We have been manufacturing specialised cooked meat products to the catering industry for decades. Our products are particularly suited to caterers, industrial kitchens, al la carte restaurants, transportation meals, health-care facilities and sandwich bars etc. We specialise in the supply of products to typically high-risk food services such as hospitals and aged care facilities. These are the sorts of clients that have come to realise that our products save time, costs and create repeat custom.

Caterers' Cooked Meats Pty. Ltd was founded by Robert Hannan in 1978. The company remains family-owned. It is Australian-owned and all of our primal meat products are sourced within Australia. The business continues to lead the field of pre-cooked meats with its unique methods and product adaptability.

We use a unique slow-cooking method inside vacuum-sealed packaging to ensure that our products remain sterile and tender to eat. Our cooking/cooling methods allow beef and lamb products to be ordered between medium-rare and well-done and result in refrigerated shelf-lives between 4 & 6 weeks on most products.

With our products at your disposal now every member of your staff can produce top quality meals each time and every time with little fuss. Best of all, they will now be served in less than half the time.

Our products are supplied throughout most Australian States outside Victoria through our distributors. Victorian customers are supplied direct from CCM. Explore this product list and discover how your food-service business can benefit from the supply of cooked meat items made by Caterers' Cooked Meats.



# Beef

## Porterhouse Beef/Peppered Porterhouse



Our porterhouse beef is cooked to your liking, from medium-rare through to well-done. A favourite is the peppered porterhouse with black peppers infusing the meat.

**Item # 010**

## Denuded Sirloin Beef



For the most pristine of cuts try the extra lean and completely denuded sirloin of tender beef, cooked to your liking. Great for cold platters, roasts or sandwiches.

**Item # 020**

## Roasting Beef



For that traditional roast meal try our bolar blade and silverside cuts of beef. Trim tender and tasty.

**Item # 030**

## Peppered Roasting Beef



Have your Roasting Beef peppered and/or medium-rare. Great for roasts, cold platters or sandwiches.

**Item # 040**

## Corned Silverside/Beef



Cornbeef cured with unique flavours making a delightful tender and traditional corned beef.

**Item # 050**

## Beef Pastrami



Beef pastrami cured with garlic, pepper and external mild peppers infusing the cut with flavour. Choose from silverside or sirloin cut. Ideal for sandwiches or platters.

**Item # 060**

## Beef Ribs



Tender large-serve beef ribs have been slow-cooked for hours taking out all the hard work. Just re-heat or grill to perfection, portion and serve. Natural or BBQ marinade.

**Item # 070**

## Serving Suggestions



# Lamb

## Roasting Lamb Leg (boneless)



Leg only, boneless and netted to maintain shape on slicing. This moist and tasty roast can be seasoned internally or externally with rosemary, mint etc. Serve as a hot roast or cold slices.

**Item # 080**

## Pickled Lamb Leg (boneless)



Pickled lamb is a traditional favourite and this boneless leg is delicious served piping hot or with salads and sandwiches.

**Item # 090**

## Lamb Shanks



Tender full lamb shanks slow-cooked for hours. This means you re-heat for minutes before serving. Natural flavour, BBQ or light paprika rub. Packaged in lots of 4,8 or 12. Refrigerated shelf-life of 28 days.

**Item # 100**

## Lamb Rack



Cooked to medium-rare for rapid re-heat. Just 10-12 minutes by convection to final-roast and brown. Rosemary coating available. Trim, tender and tasty.

**Item # 110**

## Serving Suggestions



# Pork

## Pork Loin



Our pork loin will impress with its tender and lean cut. It is flavoured and seasoned externally to enhance its natural taste.

**Item # 120**

## Roasting Pork Leg/Shoulder



CCM boast the ability to cook the most tender and moist roast pork legs or shoulder. Both the leg or shoulder can be cooked on or off the bone. Great for roasts.

**Item # 130**

## Pickled Pork



A traditional pickled pork whole boneless shoulder. Use in place of corn beef as a hearty meal or slice and serve cold.

**Item # 140**

## Smoked Natural Ham



For decades our customers have been eating the tastiest smoked ham in the country. No binding products and no manufactured-look. All natural, all good. Leg (bone in or boneless), and soccer-ball.

**Item # 150**

## Kassler



Light smokey-flavour trim pork loin. Try this as an exquisite alternative to bacon or try roasted and glazed. A perfect cut for portion control catering.

**Item # 160**

## Serving Suggestions



# Chicken

## Chicken Breast



Perfect for sandwiches and platters with only the purest white whole breasts. Cooked to remain extra tender and moist. Flavours include natural, tandoori, BBQ and cajun.

**Item # 170**

*Item #170 Natural    Item #172 Tandoori    Item #174 BBQ    Item #176 Cajun*

## Chicken Drumsticks



Tender meaty drumsticks cooked to perfection. A delight for caterers. Flavours include natural, tandoori, BBQ and cajun.

**Item # 180**

*Item #180 Natural    Item #182 Tandoori    Item #184 BBQ    Item #186 Cajun*

## Serving Suggestions



# Others

## Cooked Beef Rissoles



Premium beef mince lightly seasoned and with a hint of garlic make these rissoles perfect for that wintery meal with gravy and mash or part of a gourmet roll/sandwich.

**Item # 190**

## Vegetable Meat Loaf



Quality home-style meat loaf with peas, carrots and onions infusing the all-beef mince with flavour. A hint of garlic and pepper sets this meat loaf apart.

**Item # 200**

## Turkey Breast



Boneless cooked turkey breast. Extremely tender and true natural turkey flavour. Very lean and juicy. Perfect for re-heated meals or cold for sandwiches.

**Item # 210**

## Serving Suggestions



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# Benefits of Using CCM Products

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Being supplied through CCM means that catering institutions have on-hand plentiful supply of nutritious, high quality, and flavoursome meat cuts that simply require plating for cold-cuts or re-heating before service. The specific advantages over cook-to-serve methods are summarised below:

## Labour Saving

The labour savings are obvious. With our products there is no time wasted in actually having to cook whole-muscle meat cuts for hours. The skills required to re-heat the products are substantially reduced from the skills required to cook properly from a raw product. Daily meals can be assembled in short times resulting in reduced labour, improved workflow and maximised equipment usage. The other benefit is that no matter who is working a particular shift the meals will be of the same consistent quality.

## Cost Savings

Along with efficiencies in labour, food costs are lowered due to a reduction of waste and a greater utilisation of food re-heating. Re-heating takes only a matter of 10-20 minutes in most kitchens saving energy and further labour.

Typical cook-to-serve methods mean that whole-muscle meat products weigh 20-30% less after cooking due to shrinkage and loss of natural juice. Not only does that mean a loss of flavour and nutrients, but 20-30% has to be added onto the purchase price of the raw product. CCM's products have already been cooked so that any purge loss is kept to a minimum. You know that what you re-heat will be what you serve.

Furthermore, because some institutions choose to portion before re-heating there is no wastage. You only need to re-heat what you require which is accurately determined rather than having to estimate how many portions can be extracted from raw product before cooking.

## Higher Quality Meals

Quick chilling and gentle re-heating ensure optimal flavour, texture and nutritional value. Our method reduces the oxidation of the meat and prevents re-contamination and loss of food components – water, vitamin, flavour and odour volatiles normally lost in open cooking.

CCM's products are not smallgoods. Our products are whole-muscle cuts with minimal ingredient intervention. All products are designed so as to keep the natural meat texture and taste upon re-heating unlike smallgoods that contain non-meat extenders and preservatives etc. The last thing that diners want to taste is something they would recognise as "yesterday's roast" or a "hot smallgood product". The quality of our products has been tested over decades and can only be realised by sampling the product.

## Improved Food Safety

Strict compliance with all relevant Acts, Regulations, Codes and Standards is achieved in the preparation of our cooked meats by advanced technical equipment and skilled personnel. This all ensures that our customers are supplied with sterile products that have had no opportunity of contamination within the packaging in which they were cooked. Furthermore, because cooking to safe temperatures and cooling rapidly is a critical point of control of our operation, our customers are able to have electronic (email) access to our data logger information on particular batches of cooked product for verification.

Our staff at CCM are all trained in food and hygiene skills and carry appropriate certification. CCM is independently audited by contracted third-party auditors in compliance with the Food Act 1984 and is regularly audited by large corporate and government customers. CCM also employs a RABSQA certified Quality Assurance Manager. All of the above ensures our customers have the utmost confidence in the products supplied.



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