



Little bits offered in a huge variety

Pulled Meat “Next Level“ – transformed into unprecedented dining events

Gently cooked meat, pulled into little bits! That’s how Pulled Meat is about to win the food market as a culinary top trend. SALOMON FoodWorld® is taking up this trend – but, of course, with their characteristic pioneering spirit: three innovative newcomers will enthrall your guests with Pulled Meat as easy as never before for gastronomists. This is surely the “Next Level“ stage!

Grossostheim-Ringheim. Pulled Meat is meat which is cooked slowly and gently and then pulled into little pieces. This type of meat is a new trend that also incorporates other trends at the same time: “Slow Cooked“, “Homemade Style“, and the “BBQ” evergreen. Available in such a variety of styles, Pulled Meat is ranking at the top among trend-oriented guests. Sticking to its proven innovative and creative roots, **SALOMON FoodWorld®** has had a closer look at this trend! As the specialist in Foodservice, **SALOMON FoodWorld®** is lifting its range of Pulled-Meat products to the “Next Level“: What has usually been offered in one piece is now discreetly pre-seasoned, portioned and reshaped by **SALOMON FoodWorld®** – for new product experiences and new dining events. And - knowing the market leader – you may trust that the full package comes along with perfect recipes and eye-catching serving ideas. So there are multiple benefits for the customer: flexible product availability, easy food preparation, additional sales options and a higher average transaction make Pulled Meat à la **SALOMON FoodWorld®** a “must-have” for modern gastronomists.

A Burger you wouldn’t expect

With the PULLED CHIK’N® BURGER, **SALOMON FoodWorld®** is presenting an all-round talent which is particularly easy to handle and also offers perfect calculation safety: the manually shaped patty can be taken one-by-one from the package and can be served not only as a Pulled Burger ingredient but also as a one-course meal, as a salad topping, as Pulled Dog or even as the topping on a pizza. Speed factor included: Pre-seasoned with a slightly sweet BBQ note, the patty is ready to be served within two shakes of lamb’s tail. And if additional flavour variations are requested: just add your favourite sauce and go for it! A patty for all occasions: staging and individualization – there are no limits for the PULLED CHIK’N® BURGER!

Culture Clash at its best

According to the principle "Burger goes Asia", **SALOMON FoodWorld®** is inspiring the gastronomy to try out new cross-over recipes. As the meaty part in a steamed "Bao Style" Asia Burger Bun made of wheat and rice flour, every burger patty gets a particularly light character and thus will enthrall not only Asia lovers. Taking up such ideas will make gastronomists creatively stand out from competition.

The new Snack Stars: 3x Pulled Sliders

Three characters, one name: the little siblings of the burger are called PULLED CHIK'N® SLIDERS and are delivered in manually shaped, ready-to-serve mini buns.

Pulled and filled manually, they not only enthrall your guests due to their individual handmade appearance but also due to their three hip flavours: with BBQ sauce, honey-mustard sauce and Chipotle sauce these little individual yummy snacks hog the limelight on every buffet. Spotlights on!

A little Finger Food revolution

Most people would say: Pulled Meat and Finger Food don't match. But the third newcomers by **SALOMON FoodWorld®** make the impossible happen: With a crunchy breading and a tender heart, the PULLED PORK BITES are bound to receive laurels from the Finger Food fans. The manually pulled meat comes from a gently cooked pork shoulder and is refined with BBQ sauce, strips of white cabbage, Jalapeño cubes and onions. And all that is covered in a coarse crunchy breading. Pulled Pork has never been offered in such a way before – to snack and to dip from hand to mouth. Just revolutionary!

For more information on the new Pulled Meat assortment by **SALOMON FoodWorld®**, please refer to www.salomon-foodworld.com.