

55 DEGREES
Organic Sous-Vide Cuisine



Transforming kitchens everywhere



Creating first class experiences

At 55Degrees we are pioneers to combine organic food with the Sous-Vide technique. We understand the intricate details of a busy kitchen and the capability of Sous-Vide cooking to revolutionise it.

Whether you are a busy chef for a prestigious hotel, restaurant or yacht, a caterer or work in the kitchen of a big institution or company, our Sous-Vide products give you the power to deliver outstanding taste and restaurant quality food with more accuracy, tenderness and flavour than any other traditional cooking techniques.

The art of Sous-Vide organic cuisine

Sous-Vide is the art of preparing vacuum-packed food at a low and constant temperature (always lower than 100°C) in hermetically heat resistant containers. This ensures that the inside is perfect without overcooking the outside, retaining moisture and obtaining amazing results in flavour, texture and colour.

STEP 1 - our products get slightly seasoned with organic himalaya salt, bio extra virgin olive oil, fresh herbs and will be subsequently sealed under vacuum in bpa* free bags.

STEP 2 - cooked in a water bath at controlled and constant temperature (55° - 85°C) and time (45 minutes to 36 hours) according to the particular product.

STEP 3 - dishes can be served immediately or finished by you to create your own final plate. The vacuum-packed products can also be stored for a prolonged time.



Did you know that ...

- Because of the prolonged cooking time at low temperature and under vacuum, Sous-Vide products are never overcooked, but highly savoury and tender while becoming gently pasteurised.
- That's why you can store Sous-Vide products for a longer period of time in your fridge.

Our ingredients: fresh, organic and local

We only choose natural ingredients as organic vegetables, meat from grass fed cattles, free range poultry and carefully selected wild fish and seafood.

- Vegetables and fruits from local organic farmers and markets
- Meat and poultry from certified organic farms in Galicia
- Wild seafood from local fish markets
- Wild salmon from Scotland

All our products are seasoned with organic himalaya salt, bio extra virgin olive oil and fresh herbs.





Professionals: why you'll never want to be without Sous-Vide again

- **MAXIMUM QUALITY** - of texture and taste.
- **HEALTH PROPERTIES** - as vacuum sealed and cooked at low temperature, no minerals or vitamins get lost. The food is also easier to digest. No overcooking nor burning. Organic food cooked with the Sous-Vide technique is outstanding regarding health properties.
- **VERSATILITY** - ready cooked Sous-Vide products come either in convenient cooking bags or in vacuum sealed containers which is both easy for heating up. Dishes can be served immediately or finished by you.
- **HIGH HYGIENE** - the food can be heated up directly in the bag in which it comes in. It has already undergone pasteurisation through the prolonged Sous-Vide cooking time.
- **DURABILITY** - the freshly cooked, vacuum packed product has a long shelf life. The storage time in the fridge is even about 3 times longer.
- **SAVING** - our products do not require an expensive, specialised Chef to provide outstanding taste and quality.
- **ECOLOGICAL/ORGANIC PRODUCTS** - we are trying to establish the organic life style which has health advantages and is stepping out of animal cruelty.



*An ideal support for a
wide range of
gastronomy industries*

- Catering industry
- Restaurants
- Private jets, first and business class caterings
- Yachts and cruise ships
- Kitchens of corporate organisations and institutions (schools, hospitals, senior residences)

Catering industry – we deliver what you need!

Caterers have to be organized, consistent and creative and are working in an environment that is different every day. We help you to make your missions more predictable and projectable, to save money and time. So instead of spending time with lengthy preparations, you can use our products as a basis to create your own creative dishes and show your culinary talent. The quality and taste of our food will make every catering a success!

- With our Sous-Vide products you have the control: constant high quality and outstanding taste.
- We deliver what you need.
- Our food stores a long time with consistent freshness and quality.
- Food inventory is easy to control, because you know well in advance what you can get.
- Clean and easy use.
- Time saving.



The professional choice for private Chefs on yachts

To be able to cook successfully on a yacht, you have to overcome a number of challenges like limited space for preparation and cooking, for storing and refrigeration or few cooking equipment. Food needs to last. Weather conditions and difficult access to fresh food can make the preparation of sophisticated dishes demanding.

With our Sous-Vide products preparation and cooking on board can become an easy and pleasant experience.

Planning/Organisation

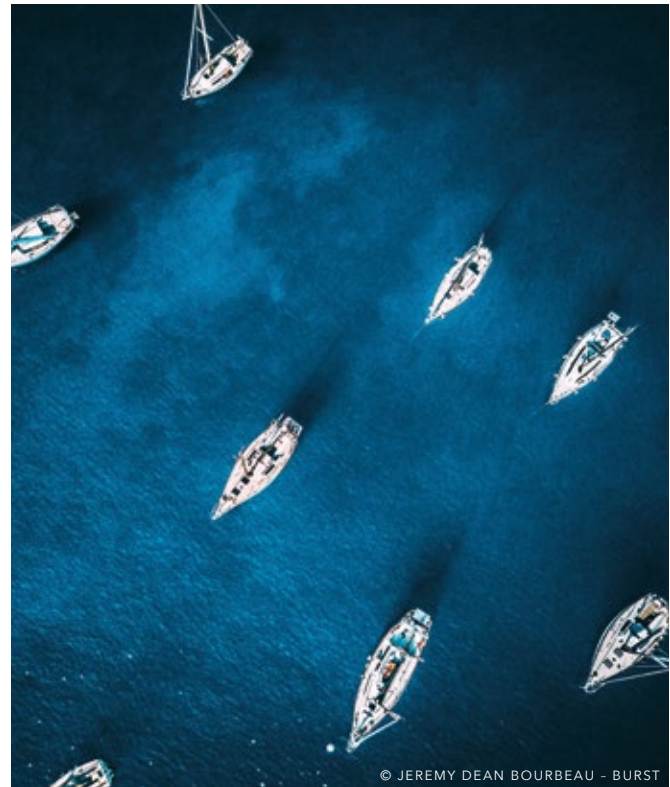
- More room, order and easier access for storage spaces.
- Maximum of expiration control (up to three times longer).
- Sous-Vide facilitates the “mise en place” and work at peak times.
- The planning with Sous-Vide provides a broader diversity when it comes to preparing menus.

Cooking

- Increased simplicity for preparations with homogeneous and constant results.
- Maximum rapidity with extraordinary results giving more time for the presentation of the plates.
- Possibility of creating different dishes at the same time without mixing flavours.
- Cleaning times are minimized.

Borderline situations

- In case of surprises and last-minute changes Sous-Vide can be an unbeatable tool for success.
- It offers greater effectiveness in borderline situations when there is no preparation time.
- Perfect for long trips when the sea conditions can limit you in your preparations.



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How to order

Please contact us if you would like to order or if you are interested in a degustation. We will be more than happy to provide you a tailored offer.

You can call or email us or come and visit our shop in the old town of Javea (Spain).

We take your orders 7 days a week.

All our products are vacuum packed in BPA* free bags and will be delivered in styrofoam boxes with a cooling pack.

BY PHONE (+34) 674238896

BY EMAIL info@55degrees.es

IN OUR SHOP 55Degrees
Calle Sant Bertomeu 13
03730 Javea (Alicante) - Spain

opening hours: wed-sat 10:00 AM-2:00 PM

Shipping will take in general 1 to 3 days. We also offer shipping in less than 24 hours delivery time as well for orders outside of Spain.



*BISPHENOL A

55 Degrees
Calle Sant Bertomeu 13
03730 Jávea - Spain

Tel. +34 67 42 38 896
info@55degrees.es
www.55degrees.es

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