



## NEW-MEAT™\* COOKING GUIDE

# REDEFINE SAUSAGE

## PLANT BASED BEEF STYLE BURGER



### MAIN INGREDIENTS<sup>1</sup>

- Protein: Soy Protein
- Fat: Coconut Fat & Rapeseed Oil

### ALLERGENS<sup>2</sup>

**Soy and Mustard.** May also contain Cereals containing Gluten, Nuts, Peanuts, Sesame, Lupin, Celery, Eggs, Milk.

### GENERAL GUIDELINES

#### Handling:

- This product is only suitable for consumption after cooking. Follow the suggested preparation method.
- Do not eat raw.

#### Freezing/Defrosting:

- This product is to be prepared directly from the freezer. There is no need to defrost.
- After removing from the freezer for preparation, use immediately, DO NOT REFREEZE!

#### Shelf life/Storage:

- Keep frozen at or below (-18°C) (-65°F) for up to 9 months, before use.

#### Serve

- For best results serve hot.

### PREPARATION

Remove the product from the freezer.

#### IN A SAUTÉ OR FRYING PAN:

1. Heat a few tablespoons of oil in a sauté/frying pan over medium heat (170°C) (340°F).
2. Place the Redefine sausages in the heated pan and cook for about 8 minutes on a side, turning to ensure that the sausages brown and are cooked through.
3. When cooked the measured internal temperature at the center of a sausage should read 72°C (162°F).

#### GRILLING:

1. Heat a grill to high (220°-250°C) (430°-480°F).
2. Place the sausages on the heated grill and cook for about 8 minutes, making sure to flip the sausages several times.
3. When ready, the sausages will be nicely browned and the measured internal temperature at the center of each sausage should read 72°C (162°F).

**Plate, serve, and, enjoy!**



\* All Redefine Meat Ltd. products are based on non-GMO, plant-based ingredients, are antibiotic and cholesterol-free, and do not contain any animal-based ingredients or by-products.

<sup>1</sup> Please refer to the printed material on our packaging for the most up to date product information.

<sup>2</sup> Although our product line is manufactured in a vegetarian facility on a vegan production line, we like to err on the side of caution. Therefore, we include any allergen, like eggs and dairy products that might be present in other sections of the manufacturing facility. None of our products contain eggs or dairy products!





Piquant Green Shakshuka with Redefine Sausages



Piquant Green Shakshuka with Redefine Sausages



Redefine Sausages Wrapped in Puff Pastry

## SERVING RECOMMENDATIONS

Visit our [recipe page](#) for inspiration and share your creations with us on Social Media [@redefinemeat](#)

## TIPS

- You may cover the sausages while preparing them in a pan or on a grill, to reduce splatter.
- Continuously flipping the sausages while cooking will achieve an evenly cooked, juicy result, every time.
- Remember success in the kitchen, to paraphrase Thomas Edison, is “%1 inspiration and %99 perspiration”. Be creative!

## FIND INSPIRATION FROM OUR PARTNERS



Redefine Sausage Hawaiian Style



Redefine Sausage Gnocchi

For more information, contact your REDEFINE MEAT Sales rep or drop us a line at [partners@redefinemeat.com](mailto:partners@redefinemeat.com)



Watch Video:  
HOW TO COOK?  
[www.redefinemeat.com](http://www.redefinemeat.com)

