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***Rastelli***  
**EUROPE**

**RETAIL PRODUCTS**

*for the love of great food*



for the love of great food

## SMOKED BEEF BACON SLICES

PREMIUM CHOICE  
★★★★★★★



Traditional  
American  
Recipe

ENERGY  
1019kJ  
246kcal

FAT  
19.9g

SATURATES  
7.6g

SUGARS  
0.8g

SALT  
2.42g

Nutritional  
information:  
100g portion  
provides

♥ If you love traditional bacon with its smoky flavor, you will love our Smoked Beef Bacon Slices, which is a healthier and tastier alternative.

🐮 Obtained from European Union Hereford Steer Cattle aged 18-30 months.

🔥 Smoked in the smoking chamber and pre-sliced to ensure that every bite is crisp and savory.

👨🍳 **Cooking Directions:**  
Pre-heat to 200°C. Place bacon slices in skillet and cook for approximately 5 minutes, turning frequently, to desired crispness. Place on paper towel to drain.

### PACKING:



336g



200g



100g

for the love of great food

## SMOKED TURKEY BACON SLICES

PREMIUM CHOICE  
★★★★★★★

Nutritional information: 100g portion provides

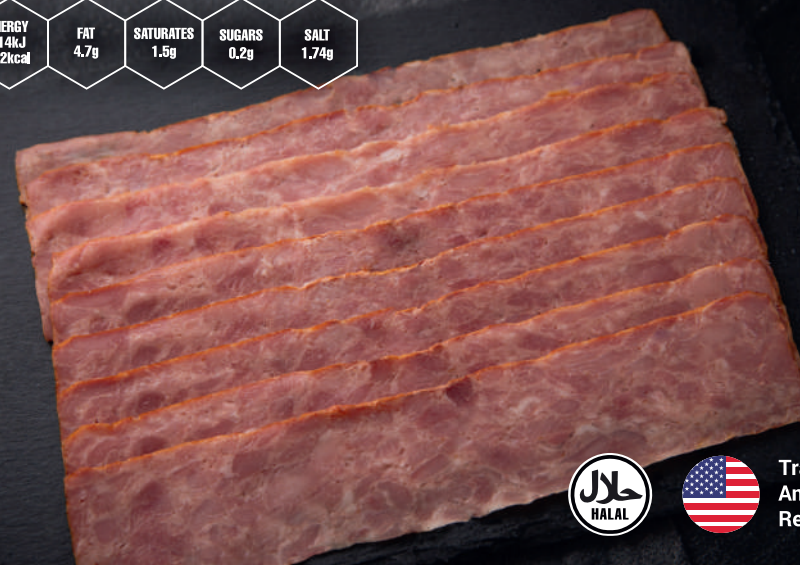
ENERGY  
514kJ  
122kcal

FAT  
4.7g

SATURATES  
1.5g

SUGARS  
0.2g

SALT  
1.74g



Traditional  
American  
Recipe

♥ Do you want to make your meal special, and still healthy? Add a couple slices of our delicious Smoked Turkey Bacon Slices.

🔥 Turkey bacon is made from chopped, cured, and smoked turkey meat. The low-fat alternative is a perfect complement to any meal if you want to treat yourself with bacon. Rastelli Turkey Bacon has a great smoky flavor.

👨🍳 **Cooking Directions:**  
**To Microwave:** Place slices on microwave safe dish and microwave on high for approximately 1 minute per slice. Drain thoroughly on an absorbent paper.  
**To Fry:** Fry slices at 170°C for approximately 3 minutes per side. Drain thoroughly on an absorbent paper.  
**To Bake:** Place slices on rack in shallow pan. Bake at 190°C approximately for 12 minutes or until lightly browned. Drain thoroughly on an absorbent paper.



336g

### PACKING:



200g



100g

Tastes great with any meal!

You will be delighted!



— for the love of great food —

## TEXAN PULLED BEEF

SLOW-COOKED, FOR FALL-APART TENDERNESS

**SLOW COOKED**

Nutritional information: 100g portion provides

ENERGY	FAT	SATURATES	SUGARS	SALT
657kJ 156kcal	5.8g	2.7g	0.2g	0.52g



Traditional  
American  
Recipe

♥ Made by traditional American recipe, our Texan Pulled Beef is slowly cooked in sous-vide to achieve maximum tenderness. Carefully picked spices make our pulled beef especially flavorful. You can use it in many ways, like making a pulled beef burger or sandwich, having it as a main course or adding it to your favorite soup. No wonder it's an American favorite.



Obtained from European Union Hereford Steer Cattle aged 18-30 months.



You will need just a minute to serve classic stewed beef, fully cooked until tender and succulent.

### PACKING:



200g



500g

— for the love of great food —

## BEEF RIBS FULLY COOKED

**SLOW COOKED**



Traditional  
American  
Recipe



Our Beef Short Ribs are slowly cooked to reach fall-off-the-bone deliciousness. This is a BBQ classic is full of flavor and will become you favorite easy-to-cook meal for any occasion.

The sealed cooking bag retains nutrients, moisture and fat content improving the taste, texture, aroma and appearance. The low temperature and long cooking times break down the tissue and fiber, making finished items extremely tender and flavourful.



All-natural ribs slowly cooked to perfection and ready to be served.



Obtained from European Union Hereford Steer Cattle aged 18-30 months.

### PACKING:

Rastelli Beef Short Ribs are available in different sizes and packaging. If you want to prepare a meal for yourself, 1 and 3 bone short ribs will be the optimal solution. When preparing a meal for a party of 2 and more, take 5 or 7 bone back ribs.

— Fully cooked, heat & eat —

— Slow-cooked, for fall-apart tenderness —



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## ONE BONE SHORT RIB

**SLOW COOKED**

Nutritional information: 100g portion provides

ENERGY	FAT	SATURATES	SUGARS	SALT
1005kJ 241kcal	15.9g	7.6g	0.2g	0.45g

**PACKING:**



400g



Traditional  
American  
Recipe

## 3 BONE SHORT RIBS

Nutritional information: 100g portion provides

ENERGY	FAT	SATURATES	SUGARS	SALT
877kJ 210kcal	12.5g	5.1g	0.2g	0.49g

**PACKING:**



650g



Traditional  
American  
Recipe

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## 5 BONE BACK RIBS

**SLOW COOKED**

Nutritional information: 100g portion provides

ENERGY	FAT	SATURATES	SUGARS	SALT
1252kJ 302kcal	24.5g	10.7g	0.2g	1.32g

**PACKING:**



800g



Traditional  
American  
Recipe

## 7 BONE BACK RIBS

Nutritional information: 100g portion provides

ENERGY	FAT	SATURATES	SUGARS	SALT
1252kJ 302kcal	24.5g	10.7g	0.2g	1.32g

**PACKING:**



1000g



Traditional  
American  
Recipe