

For Immediate Release
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Kayem Food Service Introduces New Line of Slow Cooked Meats

Ready to heat and serve meats save time and money

(Chelsea, MA) - Kayem Food Service Team today announced the release of a new line of slow cooked meats for those who seek to serve high quality meat entrees with little preparation at a reasonable cost. Fully-cooked for hours, these tender meats need only be heated and served, with total preparation taking 30 minutes or less. Flavors include Kayem Slow-Cooked Pot Roast, Kayem Smoky Chipotle Beef, and Kayem BBQ Seasoned Pork Loin.

Kayem's slow-cooking process is designed to tenderize the meat, making for easy slicing and shredding. Kayem's slow-cooked meats, Chipotle Beef, Slow-Cooked Pot Roast, and BBQ Seasoned Pork Loin, are ideal for entrees, pulled sandwiches, wraps and any barbecuing specialties.

Kayem's Smoky Chipotle Beef is spicier, with a taste suitable for chili, burritos, tacos, or to be paired with rice and beans. Kayem Slow-Cooked Pot Roast is classic and can be made into a great stew, or can be served au jus with gravy to make a meal. Kayem BBQ Seasoned Pork Loin shreds easily for a pulled pork sandwich or wrap, and can also be sliced and served as an entrée.

Kayem's slow cooked meats embody the same high quality preparation and taste found in all Kayem products. Kayem's slow cooked meats are gluten-free and do not contain MSG. Recipes and menu ideas available on www.Kayem.com

About Kayem Foods

Kayem Foods, Inc. is the largest meat processor in the New England, with over 500 products under eight brand names for both food service and retail customers nationwide. Owned by the same family since 1909, Kayem Foods offers the best of both worlds – “Old World” butcher shop quality and flavor and “New World” quality and freshness.

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