

FOOD SERVICE PRODUCT CATALOG





FOOD SERVICE

Our food service products make restaurant and fast-casual dining operations smooth. From fine dining to fast food, and even CPG, our products are designed to make daily service easier and tastier, to save you time, money, and labor.

Our **organic bone broth** is simmered for at least 18 hours, so that you don't have to. Our **sous vide products** come to you perfectly cooked, meaning less prep work and increased food safety. Sourcing from us means never compromising on quality.



ORGANIC CHICKEN BONE BROTH







Our Chicken Bone Broth lets the ingredients' true flavors shine through. Simply made from 3 ingredients with no salt or seasonings added, and simmered for 18 hours. It is an easy-to-cook-with premium cooking ingredient that is nutrient dense and adds a layer of depth to any recipe.

Ingredients: Filtered Water, Organic Chicken and Organic Carrots.

Variations: Product is also available in ABF Format. Custom Broths available for volumes that meet MOQ's.

Shelf-Life: Product can be Frozen to extend Shelf Life to 365 days If Frozen use before use by/freeze by date. Use product within 5 days of slacking.

Perfect for soups, sauces, gravy, braising, cooking grains, stuffing and more!

UNIT SIZE: 4 LBS Pouch **CASE WEIGHT:** 40 LBS



ORGANIC BEEF BONE BROTH







Our Beef Bone Broth is made from organic beef bones. Simply made from 3 ingredients with no salt or seasonings added, and simmered for up to 48 hours. It is an easy-to-cook-with premium cooking ingredient that is nutrient dense and adds a layer of depth to any recipe.

Ingredients: Filtered Water, Organic Beef and Organic Carrots.

Variations: Product is also available in ABF Format. Custom Broths available for volumes that meet MOQ's.

Shelf-Life: Product can be Frozen to extend Shelf Life to 365 days If Frozen use before use by/freeze by date. Use product within 5 days of slacking.

Perfect for soups, sauces, gravy, braising, cooking grains, stuffing and more!

UNIT SIZE: 4 LBS Pouch CASE WEIGHT: 40 LBS



ORGANIC TURKEY BONE BROTH







Our Turkey Bone Broth is made from organic turkey bones, simmered overnight. This ready to eat turkey broth is simply made with 3 ingredients with no salt or seasonings added. It is an easy-to-cook-with premium cooking ingredient that adds a delicious turkey taste to any of your favorite recipes.

Ingredients: Filtered Water, Organic Turkey, and Organic Carrots.

Variations: Product is also available in ABF Format. Custom Broths available for volumes that meet MOQ's.

Shelf-Life: Product can be Frozen to extend Shelf Life to 365 days If Frozen use before use by/freeze by date. Use product within 5 days of slacking.

Perfect for soups, sauces, gravy, braising, cooking grains, stuffing and more!

UNIT SIZE: 4 LBS Pouch CASE WEIGHT: 40 LBS



TRUE SOUS VIDE

The following food service products have been **sous vide**in patented tanks of precise temperature controlled
water in food-safe premium vacuum-sealed bags.

While other companies attempt to mimic sous vide results with steam, there is no replacement for true sous vide products that have been submerged in heated water and carefully cooked for hours.

WE NEVER TAKE SHORTCUTS, EVER.

Unless otherwise noted, all products are sous vide simply in salt and pepper to let your own ingredients shine.



SOUS VIDE CHICKEN BREAST 1% SALT





A fully cooked whole chicken breast makes prep for service a breeze. It is an easy and delicious option for any ready-to-eat hot food bar options. Deliciously moist and succulent, this chicken breast can also be served in a cold bar like a salad station or it can be easily fried.

Ingredients: Chicken (No Added Antibiotics), Salt

Variations: Custom Spice available for volumes that meet MOQ's.

Perfect for entrées, salads, sandwiches and more!

ITEM CODE: 21121 CASE: 6 Bags Ti x Hi: 6 x 6

UNIT SIZE: ~6 LBS CASE WEIGHT: ~40 LBS



SOUS VIDE CHICKEN BREAST PIECES





Our chicken pieces are perfect for the restaurant environment. Sized conveniently for most entrées, our sous vide chicken removes any worry of introducing raw meat into pre-service preparations. The sous vide cooking give you a perfectly cooked meat and ensures you never serve dry or over cooked chicken breast to your customers. Easily chop or shred!

Ingredients: ABF Chicken, 1% Salt.

Variations: Custom Spice available for volumes that meet MOQ's.

Perfect for soups, salads, sandwiches, pastas, bowls and more!

UNIT SIZE: ~6 LBS CASE WEIGHT: ~40 LBS



SOUS VIDE PORK CARNITAS





Carnitas is a ready-to-heat-and-eat pork carnitas made with traditional carnitas ingredients of pork shoulder, orange juice and zest, and bay leaf. Normally taking hours to make, our sous vide carnitas offers a super easy addition to your menu as an entrée or ingredient.

Ingredients: Pork, Orange Peel, Salt and Bay Leaf.

Perfect for tacos, burritos, salads, tortas, picadillos, nachos and more!

UNIT SIZE: ~6 LBS CASE WEIGHT: ~40 LBS



SOUS VIDE KALUA PORK





Inspired by the Aloha Spirit, this pork shoulder is seasoned with sea salt and smoke flavor, placed on a banana leaf and cooked sous-vide style. This RTE product will take you back to a tropical getaway.

Ingredients: Pork, Sea Salt and Smoke Flavor.

Perfect on rice, Hawaiian sweet roles, entrées and more!

ITEM CODE: 21218 CASE: 6 Bags Ti x Hi: 6 x 6

UNIT SIZE: ~6 LBS CASE WEIGHT: ~40 LBS



SOUS VIDE HEIRLOOM POTATOES





The food service version of our retail Heirloom Potatoes provides your establishment with pre-cooked potatoes that toothsome bite, ready for your own seasonings or sauces. Drenched in chicken fat, our potatoes are crispy and flavor packed. Perfect for a hot bar, deli, or ready-to-heat-and-eat side dish for daily service. Our potatoes are poised to help any kitchen save time and labor.

Ingredients: SV Potatoes: Potatoes, Chicken Fat, Organic Chicken Bone Broth (Filtered Water, Organic Chicken, Organic Carrots), Spices, Salt and Garlic

Rosemary Sea Salt: Sea Salt and Rosemary.

Great for hot bars, perfect side for any entrée!

UNIT SIZE: ~5 LBS CASE WEIGHT: ~40 LBS



OUR STORY

Roli Roti began in 2002 in Oakland, CA as an award-winning rotisserie food truck, founded by third-generation Swiss butcher, Thomas Odermatt.

In 2015, in an effort to nourish people beyond the Bay, Thomas created the Roli Roti retail products line that aims to empower home cooks to cook healthier and tastier meals at home with no extra time or effort.





BONE BROTH | SOUS VIDE | FOOD TRUCK

ESTABLISHED 2002