

# MAGIC FOOD™



MAGIC FOOD™ - Kiev manufacturer and supplier of finished meat products.

LIMITED LIABILITY COMPANY "MEAT COMPANY" ©  
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# Offer

LLC MEAT COMPANY offers favorable conditions and long-term cooperation, which is based on responsibility, respect and precise execution of all the agreements.

We produce 10 names of ready-to-eat meat dishes.

In addition to selling our line of products, we also specifically produce unique dishes for café and restaurant menus.

Contact us for additional information and terms of cooperation.

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# About company

MEAT COMPANY LLC has been processing meat and producing meat products since 2017.

Drawing attention to the modern rhythm of life, our team decided to focus its efforts on creating ready-to-eat high-quality meat semi-finished products. To the basis technology sous-vide was taken, which allows during the production to preserve the taste, color, richness and structure of meat dishes.

During the year, the company's technologists developed a whole line of ready-made semi-finished products from pork, chicken, turkey and duck meat. The development of each position took from 3 to 6 months, since the output should have been a fast food meat product (5-20 min), which is not differs in taste from meat dishes prepared in the usual way.

As a result, we received a high-quality semi-finished meat product with a long shelf life, to promote which we developed and patented the "MagicFood" trademark.



# About production

On the production with modern equipment we use fresh raw materials and natural spices of European manufacturers, the quality of which is confirmed by certificates. Preparation of spices and materials is carried out strictly in accordance with the recommendations of manufacturers and technological instructions for the production of sous-vide products.

After receiving and preparing the necessary raw materials and ingredients, the product passes the stages of salting, vacuuming and heat treatment. Subsequently, chilled products are packaged, labeled and sent for sale.

In 2019 we have started the introduction into production the high quality standard ISO 22000 and production safety in accordance with HACCP.



# About sous-vide products and technology

Sous-vide is translated from French as “under vacuum”. For the first time this technology was used by the French chef Georges Pralus to prepare foie gras in 1974. He got into history as the first master of molecular cooking, who used vacuum technology in his kitchen, which allowed him to preserve the texture of the product and its juiciness. Subsequently, another cook, Bruno Gousseault, after numerous studies, together with J. Robusho, created a new menu for the National Campaign of French Railways, which was completely based on cooking in vacuum.

This method was quickly gaining popularity in first-class restaurants, and since 2000 almost all restaurants with Michelin star have already used Sous-Vide technology.

The essence of the technology lies in the fact that meat is placed in a vacuum, and then in water heated to a certain constant temperature, well below the boiling point. Preparation lasts from 6 hours to 1 day, depending on the product. The dish is prepared in its own juice, retaining all its useful substances.