APPENDIX 1_ BLUEVIDE Programs

RED MEAT: Beef (1–47), Veal (101–109), Pork (151–169), Lamb (201–208), Equines (231–232)

POULTRY AND GAME: White Meat (251–264), Poultry (301–306), Feathered Game (321–326), Fur Game (351–354)

EGGS: Eggs (371–374)

SEAFOOD PRODUCTS: Fish (401–416), Molluscs (501–513), Crustaceans (551–554)

VEGETABLES, LEGUMES AND FRUIT: Vegetables (601–630), Legumes (670–673), Fruit (701–713)

PASTRY: Pastry (821–824)

BROTHS: Broths (881–887)

FATS / INFUSIONS: Oils (801–805), Alcoh. Infusions (921–929), Non-Alcoh. Infusions (961–966)

NO.	PRODUCT	SPECIFICATIONS	TEMP. °C	hh.mm.ss
1	Flank Steak		60°C	0.30.00
2	Bone-in Short Rib		76°C	16.00.00
3	Burger	2 cm	58°C	0.30.00
4	Chuck Roast		76°C	14.00.00
5	Oxtail		86°C	16.00.00
6	Striploin - Extra Rare	2.5 cm	50°C	0.50.00
7	Striploin - Rare	2.5 cm	52°C	0.50.00
8	Striploin - Medium Rare	2.5 cm	54°C	0.50.00
9	Striploin - Medium	2.5 cm	56°C	0.50.00
10	Striploin - Medium Well	2.5 cm	62°C	0.50.00
11	Striploin - Well Done	2.5 cm	65°C	0.50.00
12	Rib Steak - Extra Rare	3 cm	50°C	2.00.00
13	Rib Steak - Rare	3 cm	52°C	2.00.00
14	Rib Steak - Medium Rare	3 cm	54°C	2.00.00
15	Rib Steak - Medium	3 cm	56°C	2.00.00
16	Rib Steak - Medium Well	3 cm	62°C	2.00.00
17	Rib Steak - Well Done	3 cm	65°C	2.00.00
18	Skirt Steak		56°C	0.30.00
19	Entrecôte		55°C	0.50.00
20	Tenderloin - Extra Rare	2.5 cm	50°C	0.50.00
21	Tenderloin - Rare	2.5 cm	52°C	0.50.00
22	Tenderloin - Medium	2.5 cm	54°C	0.50.00
23	Tenderloin - Medium Well	2.5 cm	59°C	0.50.00
24	Tenderloin - Well Done	2.5 cm	60°C	0.50.00
25	T-Bone Steak - Extra Rare	4 cm	50°C	1.55.00
26	T-Bone Steak - Rare	4 cm	52°C	1.50.00
27	T-Bone Steak - Medium Rare	4 cm	54°C	1.55.00
28	T-Bone Steak - Medium	4 cm	56°C	2.00.00
29	T-Bone Steak - Medium Well	4 cm	59°C	2.10.00
30	T-Bone Steak - Well Done	4 cm	65°C	2.30.00
31	Eye Round	Vitello Tonnato	58°C	4.00.00
32	Eye Round	Carpaccio	54°C	3.00.00
33	Beef Cheek		78°C	16.00.00
34	Tongue	Natural	66°C	24.00.00
35	Sirloin	Roast Beef	55°C	3.00.00

36	Picanha		51°C	3.00.00
37	Porterhouse - Extra Rare	4 cm	50°C	1.50.00
38	Porterhouse - Rare	4 cm	52°C	1.50.00
39	Porterhouse - Medium Rare	4 cm	54°C	1.55.00
40	Porterhouse - Medium	4 cm	56°C	2.00.00
41	Porterhouse - Medium Well	4 cm	59°C	2.10.00
42	Porterhouse - Well Done	4 cm	65°C	2.30.00
43	Brisket	Pastrami	60°C	48.00.00
44	Chuck Short Rib		58°C	24.00.00
45	Rump	Tagliata	54°C	0.50.00
46	Boneless Shank		86°C	18.00.00
47	Head Meat		86°C	18.00.00
101	Sweetbreads		65°C	1.00.00
102	Veal Rack		60°C	1.00.00
103	Leg		64°C	6.00.00
104	Veal Liver		60°C	0.50.00
105	Tenderloin	Medallions	58°C	0.50.00
106	Cheek		68°C	14.00.00
107	Loin		58°C	2.00.00
108	Osso Buco		86°C	18.00.00
109	Belly		86°C	14.00.00
151	Pork Chop	2 cm	66°C	1.00.00
152	Coppa with Rind	Suckling Pig	74°C	14.00.00
153	Whole Coppa	Pulled Pork	74°C	14.00.00
154	Boneless Leg with Rind	Suckling Pig	68°C	14.00.00
155	Boneless Leg	Ham	74°C	15.00.00
156	Ribs	Grilled	74°C	12.00.00
157	Cotechino		86°C	8.00.00
158	Heart		60°C	0.50.00
159	Tenderloin	Whole	62°C	1.00.00
160	Whole Loin		66°C	2.00.00
161	Pork Belly with Rind		78°C	16.00.00
162	Pork Belly without Rind		78°C	14.00.00
163	Iberian Pork Pluma		66°C	2.00.00
164	Iberian Pork Presa		66°C	2.00.00
165	Fresh Sausages		66°C	1.30.00
166	Shanks with Rind		76°C	16.00.00
167	Shanks without Rind		76°C	16.00.00
168	Feet/Head	Head Cheese	80°C	14.00.00
169	Zampone		86°C	14.00.00
201	Rack	Portion	56°C	0.50.00
202	Striploin		58°C	1.00.00
203	Leg		62°C	4.00.00
204	Ribs		55°C	0.50.00
205	Belly		72°C	12.00.00
206	Rump		58°C	4.00.00

207	Rolled Boneless Shoulder		62°C	18.00.00
208	Shank		67°C	16.00.00
231	Donkey - Boneless Leg Meat		66°C	18.00.00
232	Horse - Whole Tenderloin		56°C	0.50.00
251	Chicken - Skinless Breast		74°C	0.40.00
252	Chicken - Skinless Thigh		74°C	2.00.00
253	Chicken - Thigh with Skin		74°C	2.00.00
254	Chicken - Legs with Skin		74°C	4.00.00
255	Chicken Wings		72°C	2.00.00
256	Cockerel - Whole Boneless		76°C	2.00.00
257	Turkey - Roasted Breast		76°C	2.00.00
258	Turkey - Boneless Upper Thighs		76°C	6.00.00
259	Guinea Fowl - Breast		66°C	0.30.00
260	Guinea Fowl - Leg		80°C	4.00.00
261	Whole Guinea Fowl		74°C	6.00.00
262	Stuffed Boneless Guinea Fowl		70°C	2.00.00
263	Rabbit - Whole Boneless	Rolled	68°C	1.00.00
264	Rabbit - Boneless Loins		60°C	1.00.00
301	Duck Confit Legs		68°C	18.00.00
302	Duck Breast with Skin		60°C	0.30.00
303	Goose Confit Leg		72°C	15.00.00
304	Boneless Skinless Goose Leg		72°C	18.00.00
305	Goose Foie Gras	Terrine diam. 3 cm	65°C	0.12.00
306	Goose Breast		60°C	1.45.00
321	Pigeon Legs with Bone		74°C	2.00.00
322	Pigeon Breast with Skin		60°C	0.12.00
323	Quail Legs		64°C	2.00.00
324	Quail Breasts		60°C	1.00.00
325	Pheasant Leg with Skin		68°C	12.00.00
326	Pheasant Breast		63°C	1.15.00
351	Roe Deer Tenderloin		52°C	1.00.00
352	Deer Tenderloin		51°C	0.50.00
353	Boneless Hare Saddle		55°C	0.14.00
354	Boneless Hare Legs		60°C	2.30.00
371	Whole Eggs - No Shell	Pasteurized	64°C	0.30.00
372	Egg Yolks	Pasteurized	57°C	2.00.00
373	Egg Whites	Pasteurized	57°C	1.30.00

374	Medium Eggs - Shell On	Soft Cooking	62°C	0.45.00
401	Anchovies	Whole	65°C	0.20.00
402	Salt Cod	Fillet	46°C	0.20.00
403	Sea Bass	150 g Fillet	60°C	0.18.00
404	Cod	Steak	60°C	0.18.00
405	Gilthead Sea Bream	Fillet	60°C	0.18.00
406	Swordfish	Roasted Fillet	54°C	0.30.00
407	Monkfish	Fillet Medallions	60°C	0.35.00
408	Amberjack	Fillet	52°C	0.20.00
409	Turbot	Fillet with Skin	60°C	0.12.00
410	Salmon	3 cm Fillet with Skin	60°C	0.18.00
411	Mackerel	Fillet	65°C	0.15.00
412	European Sea Bass	Fillet	60°C	0.15.00
413	Tuna	Fillet	45°C	0.25.00
414	Tuna Belly	Ventresca	60°C	0.30.00
415	Red Mullet	Fillet	60°C	0.06.00
416	Trout	Fillet	60°C	0.12.00
501	Squid for Slicing	250 g	65°C	0.15.00
502	Whole Squid for Preserves	200–300 g	65°C	0.15.00
503	Whole Tender Squid	150–300 g	65°C	0.50.00
504	Squid for Warm Salad	150 g	60°C	1.00.00
505	Whole Scallops - Portion		60°C	0.15.00
506	Scallop Corals		60°C	0.15.00
507	Closed Mussels		90°C	0.15.00
508	Baby Octopus	150 g	70°C	2.00.00
509	Octopus for Portioning and Searing	1 kg	85°C	3.00.00
510	Whole Cuttlefish for Grilling	300 g	65°C	1.45.00
511	Sliced Cuttlefish	For salads 250–350 g	65°C	2.00.00
512	Closed Clams		85°C	0.20.00
513	Closed Lupin Clams		82°C	0.20.00
551	Lobster	Meat	75°C	0.15.00
552	Spiny Lobster	Meat	75°C	0.15.00
553	Pink Shrimp	Peeled Tails	75°C	0.15.00
554	King Prawns	Whole Peeled	75°C	0.10.00
601	Garlic	Purée	86°C	1.30.00
602	Green Asparagus	Whole	95°C	0.20.00
603	Beetroot	Whole	86°C	1.30.00
604	Artichokes	Whole	95°C	0.30.00
605	Carrots	Whole	95°C	0.30.00
606	Cauliflower	Florets	90°C	0.25.00
607	White Cabbage	Sliced	90°C	0.30.00
608	Onions	Brunoise	88°C	2.00.00
609	Borettane Onions		88°C	3.00.00
610	Spring Onions		88°C	1.00.00
611	Fennel		90°C	0.15.00
612	Chanterelle		95°C	0.15.00

	Mushrooms			
613	Cardoncelli Mushrooms		95°C	0.15.00
614	Button Mushrooms		95°C	0.15.00
615	Porcini Mushrooms		95°C	0.10.00
616	Belgian Endive		90°C	0.20.00
617	Potatoes	Diced	90°C	0.10.00
618	Potatoes	1 cm slices	90°C	0.20.00
619	Bell Peppers		95°C	0.10.00
620	Cherry Tomatoes	Confit	85°C	0.45.00
621	Leeks	Whole	92°C	0.40.00
622	Late Radicchio		92°C	0.25.00
623	Shallots	Wedges	85°C	2.00.00
624	Celery	Sticks	85°C	1.00.00
625	Celeriac	Sticks	95°C	1.00.00
626	Celeriac	Purée	90°C	0.40.00
627	Jerusalem Artichokes	Whole	90°C	2.00.00
628	Savoy Cabbage	Hearts	90°C	1.30.00
629	Pumpkin	Diced	90°C	0.45.00
630	Green Zucchini	Diced	85°C	0.35.00
670	Chickpeas	Soaked	88°C	3.00.00
671	Butter Beans	Soaked	88°C	4.00.00
672	Lentils	Whole	90°C	1.00.00
673	Peas		84°C	0.20.00
701	Apricots	Halved	84°C	0.20.00
702	Pineapple	Cubes	85°C	0.45.00
703	Chestnuts	Whole	88°C	1.00.00
704	Cherries	Whole Pitted	84°C	0.20.00
705	Figs		83°C	0.20.00
706	Strawberries	Whole	83°C	0.15.00
707	Mango	Slices	83°C	0.30.00
708	Apples	Wedges	85°C	0.45.00
709	Blueberries		84°C	0.15.00
710	Natural Pears	Halved	88°C	0.30.00
711	Peaches	Halved	83°C	0.30.00
712	Rhubarb	Sticks	85°C	0.30.00
713	Plums	Halved	83°C	0.30.00
801	Oil	Aromatic Herbs 10%	65°C	2.00.00
802	Oil	Dried Spices	86°C	2.00.00
803	Oil	Fresh Garlic and Chili Pepper	88°C	2.00.00
804	Oil	Citrus Zest 10%	65°C	2.00.00
805	Oil	Vanilla	55°C	1.00.00
821	Ice Cream and Sorbet Bases	For all ice creams and sorbets	76°C	0.40.00
822	Chocolate Ganache	All Chocolate Types	66°C	1.00.00
823	Condensed Milk	Caramelized	86°C	8.00.00
824	Pasteurization	Creams	84°C	0.40.00
881	Vegetable Broth	Vegetable scraps + water	86°C	4.00.00
882	Meat and Vegetable Broth	Meat + bones + mirepoix, clear, aromatic	95°C	10.00.00
883	Concentrated Chicken		95°C	12.00.00

	Broth			
884	Mushroom Broth	Dried shiitake, champignon, onion	85°C	12.00.00
885	Shellfish Broth	Shells + vacuum roasted aromatics	90°C	5.00.00
886	Smoked Broth	Pre-smoked ingredients, delicate profile	85°C	3.00.00
887	Fish Broth	High yield, use in drops or gel	80°C	2.30.00
921	Quick Limoncello	40% alcohol, lemons	54.4°C	2.00.00
922	Herbal Liqueur	40% alcohol, fresh aromatic herbs	54.4°C	2.00.00
923	Coffee Liqueur	40% alcohol, whole roasted beans	54.4°C	2.30.00
924	Bacon Bourbon (Fat Washing)	Bourbon, crispy bacon + maple syrup	54.4°C	2.00.00
925	Chili Liqueur	40% liqueur, 1 sliced fresh chili pepper	54.4°C	1.00.00
926	Hazelnut Liqueur	40% liqueur, crushed toasted hazelnuts	54.4°C	2.30.00
927	Lavender or Hibiscus Liqueur	40% liqueur, dried lavender or hibiscus flowers	54.4°C	1.00.00
928	Fresh Ginger Liqueur	40% liqueur, sliced fresh ginger	54.4°C	2.00.00
929	Strawberry Liqueur	40% liqueur, fresh strawberries in pieces	54.4°C	2.00.00
961	Rosemary Aromatic Vinegar	Vinegar, rosemary or thyme sprigs, lemon zest	65.5°C	3.00.00
962	Concentrated Iced Tea	Water, loose black or green tea	80°C	1.00.00
963	Ginger and Citrus Infusion	Water, fresh ginger, orange and lemon zest	65°C	1.30.00
964	Spiced Syrup for Iced Tea	Water, sugar, cinnamon, cloves, ginger	65.5°C	2.00.00
965	Orange and Lavender Honey	Honey, orange zest, dried lavender flowers	50°C	1.30.00
966	Spiced Milk (Golden Milk)	Plant milk, turmeric, ginger powder, cinnamon, black pepper	60°C	1.00.00