



[www.easyfood.com.tr](http://www.easyfood.com.tr)

**LYRA** that provides service to the food sector for long years has tested the difficulties that are lived in kitchen, the critical points by living these for long period by itself. The solutions that make life easier have emerged as a result of this process.

The greatest problem for those make production of food and in the enterprises that have kitchens is the being high of the personnel expenditures and the difficulties that are lived in the employment of qualified personnel.

**LYRA** with her new brand name **Easyfood** presents a service and product that will terminate such problems.

The production method of **Easyfood** in Turkey and even in the world, avoids the being delicious concern. **Easyfood** frees the owner of the company and / or the administrator for the sustaining of standard and quality even if the personnel changes.

The equipment need decreases with the production period that falls to one-third, while the capacity increases along with the earnings that are benefited in the expenditures like the time, energy and the personnel.

We are presenting this new and different product for which foreign demand emerges to your use in priority. We are proposing to produce the most correct and most delicious meals in your facilities with least cost and labor by commencing the cooperation right away. We wish 'to feed the world' within short period with the increased capacity and product variety.

Please call, let us to be a partner in your solutions.

***Guliz Kanuni Tuncay***

***General Manager***

## Benefits of Easyfood

### LEGUMES



The deciding and planning are needed 8 to 10 hours beforehand for cooking any meal of legumes with the conventional method. The wetting and waiting (approximately 8 hours) of the product, then boiling (approximately 1 hour) and then cooking (approximately 1 hour) by preparing its sauce is needed before cooking a meal of legumes with the conventional method. At least 2 personnel are needed for all these processes and procedures. The preparing of the meal with the **Easyfood Legumes** by only one personnel will only last 35 minutes.

A saving of 35 % from personnel, 2 hours from wetting and 1 hour from cooking is achieved by using **Easyfood Legumes** and **Easyfood Meal Cooking Sauces**. The taste standard is also protected at the same time by providing savings from time and energy.

### RICE DISHES (PILAFS)

**Easyfood Rice and Easyfood Bulgur** (cracked wheat) pilafs are immediately ready for use. These may be serviced only by heating them up on steam (bain-marie).

### MEAL COOKING SAUCES

The most important process of cooking meals is the making up of the “meal bottom “that is named as the meal sauce. The roasting process with the conventional method means approximately 3 personnel and a work of 2 hours altogether and a gas consumption of 20 m<sup>3</sup> per hour. This preparation that is carried out by the washing of the materials, the slicing of tomatoes and onions after their skins are peeled, the shredding of peppers and with spices is a rather tedious process that consumes time, energy and that causes tremendous personnel cost.



The heating up and / or boiling periods of the **Easyfood** products are very short for the reason of the fact that these can be stored at room temperature (not frozen). The vegetable and the meat meals may also be prepared on optional basis with **Easyfood Meal Cooking Sauces** at the same period.

## CALF MEAT CUBES

The meat cubes that are purchased in uncooked state will be taken into production in frozen or at a temperature of zero degrees. Under such circumstances it will be boiled with water for 1 hour for cooking, the frozen meat cubes or at a temperature of zero degrees will be added inside this water and water will be awaited for boiling again for another 1 or 2 hours and then the cooking time will be necessary. All these will mean 1 personnel, 2.5 hours and an energy loss of 20 m<sup>3</sup> per hour. Majority of taste will also remain in the water.



**Easyfood Calf Meat Cubes** keep the taste inside, since they are cooked with a different method by making use of advanced technology. **Easyfood Calf Meat Cubes** are ready to share their taste with the meal at the moment when it is added to the pot.

The meal becomes to serve within 10 – 15 minutes with **Easyfood Calf Meat Cubes** and **Easyfood Meal Cooking Sauces**.

## Easyfood Ready Meals

### CALF MEAT CUBES

**The new way to reach the real taste!**



The taste of meat which is cooked with the conventional method remains in water. The meat in the **Easyfood Calf Meat Cubes** never loses its taste due to its special cooking method. Thus cooking of meals having high nutritional value with lower cost and within short times by using **Easyfood Calf Meat Cubes** and to preserve the standard tastes is possible.

The production time of the meals with meat gets shortened and the saving of labor force, energy and time is provided.

### CHICKEN PEAS

**Farewell to preliminary preparations that last hours!**



**Easyfood Chicken Peas** do not lose their tastes since their skins have been removed and they are easily squeezed.

**Easyfood Chicken Peas** are comfortably used in hot and cold meals, soups, salads and rice pilafs.

### DRY BEANS

**Cooking dry beans is very easy from now on!**



The vitamins and the taste of **Easyfood Dry Beans** remain inside, since their skins have been removed.

**Easyfood Dry Beans** are used with ease in hot and cold meals, salads, dry bean salads (piyaz) and in Noah`s pudding (aşure) /special Turkish sweets with 10 constituents.

## Meal Cooking Sauces

### TOMATO SAUCES

**No need to wash and to shred from now on!**



You may salvage you from the preliminary preparation of cooking meals by using **Easyfood Tomato Sauces**.

Sustaining the standard taste by providing savings from time, effort and energy is easy from now on.

**Easyfood Tomato Sauces** may be used in all kinds of hot and cold meals and meals with olive oil together with pilafs, macaronis and soups.

### ONION SAUCES

**Solution that saves time!**



You may salvage you from the preliminary preparation of cooking meals by using **Easyfood Onion Sauces**.

Sustaining the standard taste by providing savings from time, effort and energy is easy from now on.

**Easyfood Onion Sauces** may be used in all kinds of hot and cold meals and meals with olive oil together with pilafs, macaronis and soups.