

# WTCE spotlight: Calvetti Meats



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[Jamie Calvetti Meats, Inc.](#) is a second-generation owned food processing business that specializes in providing meals and entrees in the premium travel catering sector. The company was started by Jamie Calvetti's father, Jim Calvetti in 1974 — nearly 50 years ago. Using only the finest raw materials, the company's top-notch butchers prepare a wide range of premium cuts of high-quality products for its airline customers. From hand-trimmed fillet mignon to custom pork loin chops, Calvetti Meats offers a wide range of products appropriate for many different menus.

The company specializes in sous vide cooking. The process, which means "under vacuum" in French, refers to the process of vacuum-sealing food in a bag, then cooking it to a very precise temperature in a water bath. This technique produces results that are impossible to achieve through any other cooking method.

Calvetti Meats promises consistent, delicious, ready-to-eat meat. By cooking meat in its juices at a precise length of time for a very even cook, that the food is moist, juicy and tender. Calvetti Meat products arrive fully cooked and fork-tender.

Calvetti Meats will be exhibiting in WTCE Hamburg this year from June 6 to 8.