

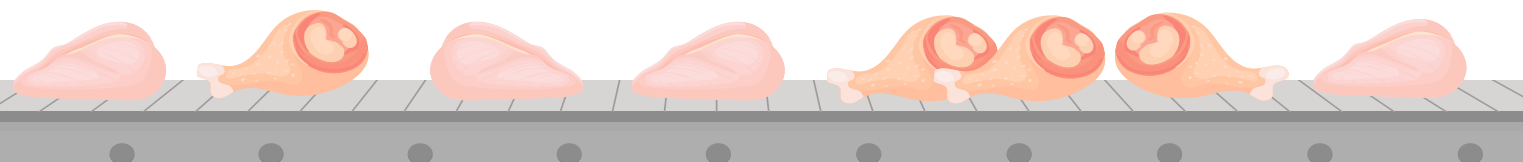
Maximising flavour distribution: The story behind Garos

Unlocking the flavour potential of poultry



The foundation of flavour

At the heart of Garos lies the selection of **premium poultry cuts**. Only the finest, freshest pieces are used, ensuring **optimal flavour absorption and texture**.



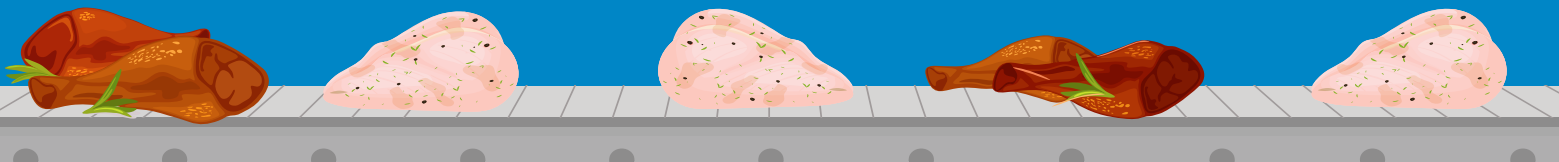
Infusing to the core

In this crucial stage, a coating **bursting with flavour** is injected into the poultry. This process permeates the meat, **infusing it with rich, savoury notes from every angle**.

Dry rubs, marinades, or whatever experimental flavour you want to try – Garos can handle it all.

It's not just about coating – it's about ensuring that each bite is a **culinary masterpiece**.

After injection/tumbling, the poultry is allowed to rest before packaging, allowing the **flavours to meld and settle within the meat**.



From farm to table

It's time to feast! Our meat stays **fresh and flavourful** throughout packaging, shipping, and while it's sitting on the supermarket shelf, ready to be enjoyed by your customers.

So grab a plate, dig in, and prepare for a flavour that'll have you **coming back for seconds (and thirds)**!

[Discover Garos](#)