

Calvetti Culinary Creations celebrates 50 years



Work underway at Calvetti Culinary Creations

[Calvetti Culinary Creations](#) is celebrating five decades of using sous vide technology to deliver its culinary protein products.

“From ease of use to flavor consistency, sous vide has revolutionized the way we think about protein preparation, offering unparalleled opportunities for B2B clients to elevate their culinary offerings and exceed customer expectations,” the company said in its April 15 press release.

The company’s sous vide approach is centered on ease of use and portion control, which is achieved through portioning proteins to serving sizes before vacuum sealing. Sous vide technology makes this an efficient solution that minimizes food waste and maximizes cost management while maintaining food quality.

“As we celebrate 50 years of tradition and excellence in the protein business, Calvetti Culinary Creations is proud to lead the charge in embracing the transformative power of sous vide technology,” said Jamie Calvetti, President and Founder of Calvetti Culinary Creations and James Calvetti Meats Inc., via LinkedIn.