



greencook
INTERNATIONAL LLC

INNOVATIVE SOLUTIONS FOR CHEFS !

www.greencook-intl.com



SIRHA INNOVATION AWARDS 2017



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Greenncook International LLC

Created in 2012, Greenncook International LLC is the only representative of COOKAL SAS in the united states. We offer innovative products for Chefs wishing to add a touch of Theatrical innovation in their kitchen. Greenncook will provide a full range of culinary help that combine french know-how and the art of the American show, Cookal products will delight your customers in a unique experience.

Cookal

Since its creation in 2005, COOKAL® has been developing new culinary concepts to make cooking work easier and bring the theater back to the stage.

Cookal® has become well known through its innovative cooking and flavoring method, based on culinary elixirs, which cooks smokeless and odor-free foods while providing spectacular performance. These innovative cooking tools (Cooketier® and Cookgreen®) to design innovative recipes which cooking and finishing is done by aromatic buckling. Innovation is not only process oriented, but more particularly its implementation. Its cooking is done on table, in front of the guests, which is absolutely playful and bluffing. Moreover, COOKAL® has received many distinctions:



Grand innovation Award 2017 SIRHA

Grand Innovation Award 2013 SIRHA

Grand Prize for Innovation at SIAL 2012

Grand Innovation Award 2012 Inoval

International Trade Awards 2007

Innovation Grand Prix 2007 SIRHA

2005 Grand Prix of the Agropôle Competition





The Caramelization Show

SPECTACULAR WITHOUT TORCH FLAVORED CARAMELIZATION READY IN 60 SECONDS

Stand out by adopting an original and spectacular caramelization with the COOKAL® kits.

In 60 seconds and without specific hardware, you can realize a caramelization flavored, hot and crisp on a crème brulee always cold. You can perform caramelizations on sweetened crèmes brûlées but also on pannacottas, cheesecakes, tatins ... and on top of all type of supports, even with glass.

For this, 3 simple steps: sprinkle your caramel shards on top of your dessert, spray alcohol, light with a flame. Et voilà!!!

Adaptable to many

recipes: you can use

COOKAL® caramelization on top of your crème brûlée but also on top of entremets, pannacotas, cheesecakes, tarts, tatins and salted dishes

More reliable: without a blow torch or salamander, the COOKAL® caramelization process reduces the risks of burning and get rid of toxicity related to butane.

Easy to set up: the process does not require any special skill and can be done in room

Fast: you save precious time because the kitchen does not have to prepare the device in advance. During the service in room, servers and waitresses can take care of the caramelization in few seconds before making the presentation in front of the customer.

Perfect finish: after flambé, the caramelization is crisp and flavored with the chosen perfume, the cream underneath remains cold.



The Buckling secret

SIRHA 2017

NO ALCOHOL RESIDUES AFTER COOKING

FAST AND SECURE USE

SWEET AND SAVORY FLAVORS



Cookal has developed and patented the Secret de Flambage, a high-viscosity, highly alcoholic food elixir that involves significant changes in the design of cooking and buckling theatricalization.

This gel of vegetable origin is placed on a product, a meat, a dessert and allows the buckling.

Using the Cookal distillate and a simple flame you realize in a few seconds all your buckling, without preheating and directly into the plate.

The Cookal distillate doesn't leave a residue of alcohol, you only keep the aroma.

It can be used on any type of food: meat, fish, dessert, fruit, etc. and the range of perfumes offered allows to adapt to all your dishes.

Fast: you do not need to preheat the distillate before use. In a few seconds you directly flambé the food on the plate.

Adaptable to all your recipes: you can use COOKAL® buckling on top of any type of food: meat, fish, dessert, fruit, etc. Our wide range of available flavors are adapted to all your salty and sweet dishes

No residue: After the buckling there is no residue of alcohol, you only keep the aroma.



ORIGINAL

COOKING IN FRONT OF THE CUSTOMER

READY IN 4 MIN 30

STOPS AUTOMATICALLY AFTER COOKING



COOKAL® offers a new concept of cooking egg casserole and soufflés, where cooking takes place in front of the diners. Guests assist and marvel at cooking. Cooking is managed by the dose of COOKAL® elixir (8ml) poured on the bottom of the device and will stop automatically as soon as the egg is ready after 4 minutes and 30 seconds. The final product can be eaten directly from the device with a spoon and bread sticks.

Spectacular: Cooking your eggs and soufflés is done in front of your guests in 4 minutes and 30 seconds: Their experience in your establishment will be unforgettable.

Adaptable to your recipes: you can use the recipes available in the recipes blog of our internet site or create your own recipes by adding vegetables, fruits, mushrooms, seafood, etc.

Perfect cooking: the distillate dose on the bottom of the Cooketier will set the cooking time, the flame will turn off by itself at the end of cooking. All your cooking will be identical.

Saving time in the kitchen: you can have the Cooketier ready in advance with your own recipes and just have to add it on a plate if you wish. The ignition of the Cooketier with a lighter and the cooking can be done at table in front of your guests.



ORGANICAL PROCESS

STOPS AUTOMATICALLY AFTER COOKING

NO SMOKE OR SMELL FLAVORING FOODS

Thanks to the Cookgreen, your skewers will be cooked in 4 minutes, in front of your guests, dramatically.

The food is covered with a concentrated aromatic alcohol of vegetal origin, then inflamed, eliminating the fat contained in the food as well as any trace

alcohol.

Greencook guarantees perfect cooking, without pre-cooking, does no smoke, no smell even for fish.

The wide range of flavors will adapt to all your dishes.



Spectacular: All your skewers are done in front of your guests in 4 minutes. Their experience in your establishment will remain unforgettable.

Smokeless and odor-free cooking: Cookgreen ensures perfect cooking without smoke or odor even for fish.

Perfect cooking: the dose (20ml) of flavored distillate at the bottom of each skewer of the Cookgreen will set the cooking time.

The flame will be turned off by itself at the end of cooking. All your cooking will be perfect, without residue of alcohol and the food remains tender to heart.

Flavor foods: You can choose from a wide range of flavors available to aromatize your food when cooking.

Fat-free cooking: the food is covered with a concentrated aromatic distillate of vegetable origin and then ignited, thus eliminating the fat contained in the food.





The Gourmet Pens

CREATIVITY SWEET AND SAVORY RANGE GREAT TASTE ASSORTED COLORS

Let your creativity speak through this range of flavored gourmet pencils, specially studied to facilitate the implementation of decorations of all your dishes.

Sublimate your dishes, entremets and other desserts with a palette of several aromas and colors: chocolate range, caramel range, balsamic range.



No preparation: the pencils are ready to use, no preparation to use them and no need of utensil.

Fine line: the fine tip of the pencils makes it possible to draw very easily and precisely on the plates.

Numerous perfumes available: the sweet and salty range will adapt to all your dishes.

Quality products: COOKAL® has developed recipes to offer you superior quality. Your designs will be as beautiful as good.

Gastronomic Pearls

LIQUID CORE SUBLIME THE DISHES EXPLOSION OF FLAVORS ORIGINAL SEASONING

Our gastronomic pearls Perlanova allow you to season and decorate your dishes with taste. The thin envelope of plant origin leaves room for an explosion of flavors in mouth. They will be able to original value your verrines, toast and oysters or even salads.

Original decoration: Perlanova pearls allow you to decorate your dishes with taste. They will showcase in an original way all your dishes.

Quality seasoning: Perlanova pearls won the SIAL Innovation 2012 contest. Our manufacturing process keeps the flavors of the products.

Explosion of flavors: the thin membrane and the liquid core of the pearls allow an explosion of flavors in the mouth.

Innovative: COOKAL® continues innovation by developing new fragrances to suit all your dishes.





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