

## GARSTUFEN / DEGREES OF STEAK DONENESS

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**CA. 46°C BLAU - BLUE RARE - VERY RARE (115°F)**

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AUSSEN ANGEBRATEN. INNEN KOMPLETT ROT.  
SEARED ON THE OUTSIDE. COMPLETELY RED THROUGHOUT.



**CA. 49°C BLUTIG - RARE (120°F)**

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AUSSEN ANGEBRATEN. INNEN CA. 75% ROT.  
SEARED AND STILL RED 75% THROUGH THE CENTRE.



**CA. 52°C ENGLISCH - MEDIUM RARE (126°F)**

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AUSSEN ANGEBRATEN. INNEN CA. 50% ROT.  
SEARED WITH 50% RED CENTER.



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**CA. 57°C ROSA - MEDIUM (134°F)**

HALB DURCHGEBRATEN. INNEN CA. 25% ROSA.  
SEARED OUTSIDE. 25% PINK SHOWING INSIDE.



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**CA. 66°C HALBROSA - MEDIUM WELL (150°F)**

FAST DURCHGEBRATEN. INNEN EIN HAUCH VON ROSA.  
DONE THROUGHOUT WITH A SLIGHT HINT OF PINK.



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**CA. 71°C DURCH(GEBRATEN) - WELL DONE (160°F)**

DURCHGEBRATEN. 100% BRAUN.  
WELL-DONE. 100% BROWN.

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DIE FLEISCHMOTIVE SIND GRAFISCHE ABBILDUNGEN UND KÖNNEN IN FORM UND FARBE VOM NATURPRODUKT ABWEICHEN.

THE MEAT MOTIVES ARE GRAPHIC ILLUSTRATIONS AND CAN DIFFER IN SHAPE AND COLOR FROM NATURAL PRODUCT.