



# Product Catalogue

# Your partner in gastronomy

Gastronomy constitutes an integral element of the cultural fabric of every nation. Within the realms of folk tradition, customs, and historical events, lie the most captivating narratives, which when seamlessly integrated into a portfolio of gastronomic products, become truly exceptional.

With over 30 years of relentless pursuit in the food sector, Provil takes immense pride in its leading position within gastronomy, contributing to the elevation of new flavors and fostering strong bonds of trust with customers and partners alike.

Placing professionals and the ever-increasing demands of modern cooking at the forefront, the company is constantly opening new horizons in taste, creativity, and convenience. Provil meticulously designs innovative and high-quality culinary products that cater to the evolving needs of the culinary world.

Join us on this fascinating taste journey!





# At Provil, you will find a reliable partner

In a very sensitive and demanding sector, as the Food Industry is, Provil constantly strives to ensure the best quality and the highest product specifications.

Therefore, Provil applies:

- Thorough controls in the selection of raw materials and all packaging materials
- State-of-the-art technology at every stage of the production process, based on the highest food safety standards
- GFSI-level quality assurance control systems



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## Sign Explanation



Grill



Pan



Casserole



Oven



Mixer



Ready to use



Vegan



Vegetarian



Spicy

# Inspiration and preparation

## **It all starts with proper preparation.**

Mise en place means “everything in place” and it is the process every professional follows in order to prepare the raw materials and their workplace before starting to cook.

















































































BROTHS | SOUPS | DRY SAUCES | MISE EN PLACE SAUCES

# Broths

Made with pure ingredients of unique quality, broths expand the limits of taste.  
Available in 4 different categories, they highlight the flavors of every dish.













## Broths / in granules





Article No	Product	Description	Usage rate in g/lt	Shelf life in months	Yield	Packaging	Applications
43951	<b>Chicken PREMIUM</b>	Broth with rich chicken flavor.	20g	18	50lt	1,0kg	   
43954	<b>Chicken Healthy</b>	Chicken broth with reduced salt (-70%). Free from glutamate.	20g	18	50lt	1,0kg	   
43941	<b>Chicken MSG Free</b>	Chicken broth for flavor enhancement. Free from glutamate.	20g	18	200lt	4,0kg	   
43940	<b>Chicken</b>	Chicken broth for flavor enhancement.	20g	18	50lt 200lt	1,0kg 4,0kg	   
43953	<b>Beef PREMIUM</b>	Broth with rich beef flavor.	20g	18	50lt	1,0kg	   
43956	<b>Beef Healthy</b>	Beef broth with reduced salt (-70%). Free from glutamate.	20g	18	50lt	1,0kg	   
43942	<b>Beef MSG Free</b>	Beef broth for flavor enhancement. Free from glutamate.	 20g	18	200lt	4,0kg	   
43945	<b>Beef</b>	Beef broth for flavor enhancement.	 20g	18	50lt 200lt	1,0kg 4,0kg	   
43952	<b>Vegetable PREMIUM</b>	Broth with rich vegetable flavor.	 20g	18	50lt	1,0kg	   
43955	<b>Vegetable Healthy</b>	Vegetable broth with reduced salt (-70%). Free from glutamate.	 20g	18	50lt	1,0kg	   
43943	<b>Vegetable</b>	Vegetable broth for flavor enhancement.	 20g	18	50lt	1,0kg	   
 43924	<b>Mushrooms</b>	Rich mushroom broth, infused with flavorful porcini mushroom bits and light seasoning.	 20g	18	25lt	0,5kg	   
41090	<b>Brigada Artima</b>	Broth with a mix of dehydrated vegetables for every use. Enriches bouillons, sauces, soups, potatoes, etc.	 20g	18	According to application	0,9kg	   
43922	<b>Saffron</b>	Broth with rich saffron flavor. Ideal for sauces, pasta, fish, and poultry.	20g	12	50lt	1,0kg	   
43910	<b>Fish &amp; Seafood</b>	Broth to enhance the flavor of fish and seafood dishes.	20g	12	50lt	1,0kg	   
43911	<b>Shellfish</b>	Broth for seafood sauces and dishes.	20g	12	50lt	1,0kg	   
43915	<b>Fish</b>	A savory and aromatic broth bursting with the delicate flavors of the sea.	20g	12	50lt	1,0kg	   



## Broths / in paste

Article No	Product	Description		Usage rate in g/lt	Shelf life in months	Yield	Packaging	Applications
43947	<b>Chicken</b>	Broth with rich chicken flavor.		20g	18	50lt 150lt 450lt	1,0kg 3,0kg 9,0kg	  
43946	<b>Beef</b>	Broth with rich beef flavor.		20g	18	50lt 150lt 450lt	1,0kg 3,0kg 9,0kg	  
43948	<b>Vegetables</b>	Broth with rich vegetable flavor.		20g	18	50lt 150lt	1,0kg 3,0kg	  

# Consommés

Article No	Product	Description	Usage rate in g/lt	Shelf life in months	Yield	Packaging	Applications
43998	<b>Chicken</b>	Consommé rich in chicken flavor and aroma.	26g	18	39lt	1,0kg	
43950	<b>Beef</b>	Consommé rich in beef flavor and aroma.	22g	18	46lt	1,0kg	
43980	<b>Vegetables</b>	Consommé rich in flavor and aroma of vegetables and herbs.	 18g	18	57lt	1,0kg	











# Soups
















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Velvety and clear dehydrated soups in a variety of flavors, suitable for every occasion and season. Their freshness guarantees taste superiority and tempting appearance. They are offered as a welcome dish or as a light main course.



Article No	Product	Description		Usage rate in g/lt	Shelf life in months	Yield	Packaging	Applications
43700	<b>Pumpkin Cream PREMIUM</b>	Creamy sweet pumpkin soup with delicate texture and pumpkin pieces.		100g	18	16lt	1,0kg	
43724	<b>Mushroom Cream PREMIUM</b>	Soup with rich texture that contains dehydrated mushrooms.		100g	18	16lt	1,0kg	
43722	<b>Tomato Cream PREMIUM</b>	Creamy tomato soup with rich flavor and silky texture.		120g	12	19.6lt	1,0kg	
43717	<b>Shrimp Cream PREMIUM</b>	Rich in taste soup with dehydrated shrimps.		80g	18	13lt	1,0kg	
43718	<b>Shellfish Bisque PREMIUM</b>	Soup with rich shellfish flavor and mild aroma. It is also used as a broth.		80g	12	According to application	1,0kg	

### Produced upon demand

Article No	Product	Description		Usage rate in g/lt	Shelf life in months	Yield	Packaging	Applications
43799	<b>Mushroom Cream</b>	Velouté soup with mushrooms.		80g	18	13lt	4,0kg	
43803	<b>Tomato Cream</b>	Creamy soup with rich tomato flavor and color.		120g	13	9lt	1,0kg	
43801	<b>Chicken</b>	Chicken soup, with herbs and mild seasoning.		80g	18	14,8lt	1,0kg	
43805	<b>Asparagus</b>	Velouté soup with white and green asparagus, rich in taste and flavor.		80g	18	13lt	1,0kg	
43806	<b>Vegetable Herb Cream</b>	Velouté soup with rich vegetable flavor. It can be used as a base for other soups.		80g	18	13lt	1,0kg	
43708	<b>Onion</b>	Onion soup based on the traditional French recipe.		100g	18	11,72lt	1,0kg	
43719	<b>Minestrone</b>	Vegetable soup with macaroni.		100g	12	10,65lt	1,0kg	
43721	<b>Celery</b>	Creamy soup with rich celery taste.		80g	18	13lt	1,0kg	











# Dry Sauces

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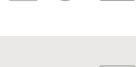

Sauces are the ideal accompaniment. Easy to use, they stand out for their texture and high yield. They are offered in a great variety of flavors and colors, allowing you to find the ones that fit perfectly with your menu.



## Sauces / red



















Article No	Product	Description		Usage rate in g/lt	Shelf life in months	Yield	Packaging	Applications
43819	<b>Toscana</b>	Sauce with rich tomato flavor and herbs. Ideal as a base for pizza and pasta sauces.		150g	18	17,3lt	1,0kg	
43873	<b>Curry</b>	Sauce rich in curry, with a fruity taste. Ideal for poultry and risotto.		170g	18	6,66lt	1,0kg	
45900	<b>Minced Meat</b>	Ready mix with tomato and onion, with great taste and appearance. Used as a base for the preparation of Bolognese sauce.		200g	12	6lt	2,0kg	
43809	<b>Napolitana</b>	Tomato sauce with rich flavor and fine texture.		140g	18	7,88lt	1,0kg	
43900	<b>Saffron</b>	Sauce with smooth saffron flavor and aroma. Ideal for white meat, fish fillets, and seafood.		160g	18	7lt	1,0kg	

## Sauces / dark

Article No	Product	Description		Usage rate in g/lt	Shelf life in months	Yield	Packaging	Applications
43821	<b>Demi Glace PREMIUM</b>	Dark sauce with rich meat flavor and fine texture.		100g	12	10,65lt	1,0kg	
43802	<b>Demi Glace Gourmet</b>	Dark base sauce with meat aroma and excellent binding.		100g	12	10,65lt	1,0kg	
43841	<b>Pepper-Cream PREMIUM</b>	Pepper sauce with rich cream aroma and whole Madagascar green pepper.		180g	18	6,35lt	1,0kg	
43871	<b>Mushroom</b>	Sauce with rich mushroom flavor, silky texture, and pieces of dehydrated mushrooms.		100g	18	9lt	1,0kg	
43881	<b>Gravy</b>	Roasted meat sauce, with thin texture. Ideal for all types of meat.		100g	18	10,65lt	1,0kg	
43890	<b>Barbeque</b>	BBQ sauce with rich smokey taste and aroma.		180g	12	10,65lt	1,0kg	
43882	<b>Bratenjus</b>	Dark sauce with grilled meat flavor and aroma. Suitable for grilled meat.		75g	18	8,65lt	1,0kg	



## Sauces / white

Article No	Product	Description		Usage rate in g/lt	Shelf life in months	Yield	Packaging	Applications
43823	<b>Cheese PREMIUM</b>	Sauce with rich cheese flavor and creamy texture.		150g	12	7,98lt	0,8kg	
43824	<b>Blue Cheese PREMIUM</b>	Sauce with bold blue cheese flavor and velvety and indulgent texture.		150g	12	7,98lt	0,8kg	
43815	<b>Hollandaise</b>	Base for the preparation of the traditional Hollandaise sauce.		150g	18	7,88lt	0,8kg	
43896	<b>Béarnaise</b>	Béarnaise sauce, rich in tarragon taste and flavor.		160g/ 800ml water/ 200g butter	18	10,65lt	0,8kg	
43810	<b>A la Crème</b>	White sauce with milk cream taste.		120g	18	9lt	0,8kg	
43820	<b>Egg &amp; Lemon</b>	Sauce with egg and lemon (avgolemono sauce) for traditional Greek dishes.		120g	18	7,88lt	1,0kg	
43817	<b>Carbonara</b>	Cheese sauce with rich flavor of smoked bacon.		150g	18	6,35lt	0,8kg	
43855	<b>Béchamel Fix</b>	Premix for béchamel sauce. Just add cold water.		330g	12	5,42lt	1,0kg	
42708	<b>White Sauce &amp; Soup Binder</b>	Mixture with neutral flavor, suitable for binding soups and sauces.		30-50g	12	34lt	1,0kg	





# Mise en place Sauces

An innovative series of ready-to-use sauces, which are characterized by superior taste. They are ideal for both quick applications and recipes that require more cooking time. The texture, taste, and color remain unchanged even at high temperatures.























# Mise en place

Article No	Product	Description		Usage rate in g/lt	Shelf life in months	Packaging	Applications
55213	<b>Professional Tomato</b>	Rich tomato sauce, slightly seasoned.		As desired	12	1,5kg 3,0kg	  
55088	<b>Pizza</b>	Tomato sauce with oregano and basil.		As desired	12	1,3kg 3,0kg	  
55752	<b>Shrimp</b>	Sauce with tomato, mustard and herbs. Ideal for seafood dishes.		As desired	12	1,3kg	  
55761	<b>Santorinia Tomato</b>	Sauce with sun-dried tomatoes, raisin syrup, flavored with thyme, mint and basil.		As desired	12	1,3kg	  
55762	<b>Aegean Tomato</b>	Rich tomato sauce with caper and olives.		As desired	12	1,3kg	  
55736	<b>Arrabbiata</b>	Spicy tomato sauce with red pepper and distinctive basil aroma. Ideal for pasta and white meat dishes.		As desired	12	1,4kg	  
55740	<b>Meatball</b>	Tomato sauce with characteristic aroma of spices. Ideal for meatballs and "soutzoukaki".		As desired	12	1,4kg	  
55750	<b>Spicy Sausage</b>	Red sauce with green and red bell peppers for the preparation of the traditional Spetzofai recipe.		As desired	12	1,3kg	  
55743	<b>Forest</b>	Dark sauce with tomato and onion. Ideal for stew and game meat.		As desired	12	1,3kg	  
55756	<b>Roast Meat</b>	Dark sauce with silky texture and rich meat flavor.		As desired	15	1,3kg	  
55737	<b>Hunter</b>	Dark sauce with mushrooms and wine, based on a Greek recipe. Ideal for game meat.		As desired	15	1,3kg	  
55771	<b>Butter-Lemograss</b>	Aromatic butter sauce, with a variety of herbs and mild lemon aftertaste.		As desired	12	1,3kg	  
55781	<b>Hollandaise</b>	Traditional French sauce with creamy texture, lemony aroma, and buttery flavor. Perfectly complements meat, fish, charcuterie, and vegetables. Ideal for brunch.		As desired	12	0,9kg Squeeze	  
55735	<b>Cheese</b>	White sauce with rich cheese flavor and heavy cream.		As desired	12	1,3kg	  



## Mise en place

Article No	Product	Description		Usage rate in g/lt	Shelf life in months	Packaging	Applications
55747	<b>Mustard</b>	Sauce with flavor and aroma of mustard and herbs. Ideal for traditional "saganaki" and chicken dishes.		As desired	12	1,3kg	  
55749	<b>Lemon-Oregano</b>	Sauce with silky texture and strong oregano and olive oil flavor.		As desired	12	1,3kg	  
55753	<b>Salmon</b>	Traditional Greek sauce for fish and seafood.		As desired	12	1,3kg	  
55759	<b>Saffron</b>	Rich saffron sauce with fine texture. Ideal for dishes with chicken and fish.		As desired	12	1,3kg	  
55758	<b>Sweet Pepper</b>	Rich red bell pepper sauce with heavy cream. Ideal for poultry and fish recipes.		As desired	12	1,3kg	  



## Creation and flavor combination

**The taste creation has a multi-dimensional character,**  
and it is a process that is completed only when the dish is finished.  
Chefs can use techniques to develop a dish, impart flavor,  
and create it the way they have imagined it.





MARINADES | SEASONINGS | RUBS | SPICES AND HERBS















# Marinades

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The secret to bring out the taste of meat, poultry and seafood lies in the wide variety of Provil marinades. These products tenderize the meat and add thin layers of intense flavor for greater delight.



























# Marinades / brines




















Article No	Product	Description		Usage rate in g/lt	Shelf life in months	Packaging	Applications
51000	<b>Herb</b>	Dry marinade, rich in spices, sage, oregano, thyme, and wine.		25g + 40ml water + 40ml oil	12	0,7kg	
51001	<b>Poultry</b>	Dry marinade with wine, sweet paprika, and rosemary.		25g + 40ml water + 40ml oil	12	0,7kg	
51002	<b>Pork</b>	Dry marinade with wine, oregano, and paprika.		25g + 40ml water + 40ml oil	12	0,7kg	
51007	<b>Beef</b>	Dry marinade with wine, sweet paprika, and crushed pepper.		25g + 40ml water + 40ml oil	12	0,7kg	
51003	<b>Barbeque</b>	Dry marinade with wine, oregano, thyme, and crushed pepper.		25g + 40ml water + 40ml oil	12	0,7kg	
43919	<b>After Cooking Barbeque</b>	After cooking marinade with spices and herbs.		70g/lt cold water	18	1,0kg	
50613	<b>Jambo Roast</b>	Spice extracts in liquid form for preparing a marinade for large cuts of meat. This marinade enhances the juiciness and tenderness of the meat.		60g/lt water + 50-60g salt	12	1,0kg 5,0kg	



## Marinades / ethnic

Article No	Product	Description	Usage rate in g/lt	Shelf life in months	Packaging	Applications
50648	<b>BBQ Lovers</b>	Oil-based marinade with smokey flavor, and a blend of spices, for BBQ lovers. Ideal for grilled or oven-baked steaks and skewers (beef, pork, and chicken).	 60-80g	12	1,0kg	  
50647	<b>Tandoori</b>	Oil-based marinade with a blend of aromatic herbs and spices, ideal for creating traditional Indian tandoori dishes.	 50-60g	12	1,0kg	  
50640	<b>Tex-Mex</b>	Slightly spicy marinade, with tomato, sweet peppers, cumin, and chili.	 60g	12	1,0kg	  
50624	<b>Country Spare Ribs</b>	Marinade with tomato, honey, and curry. It adds sweet and spicy notes. Excellent for meat glazing.	 70-80g	12	1,0kg	  
50625	<b>Smokey BBQ</b>	Marinade with rich bacon and smoke aroma. Ideal for meat glazing.	 70g	12	1,1kg	  
50622	<b>Chimichurri</b>	Oil-based marinade with green color. Contains rosemary, parsley, thyme, and garlic. Ideal for pork and chicken.	 60g	12	1,0kg	  

## Marinades / oven

Article No	Product	Description	Usage rate in g/lt	Shelf life in months	Packaging	Applications
50634	<b>Orange Mustard</b>	Marinade with mustard and orange. Ideal for all types of meat.	 100g	12	2,0kg	  
50635	<b>Meat Skewer</b>	Marinade with garlic, onion, and a variety of Mediterranean aromatic herbs. Ideal for roasted and oven-baked meat.	 120g	9	2,0kg	   
50632	<b>Beer</b>	Marinade with dark beer flavor and aroma. Ideal for pork.	 100g	12	2,0kg	   
50642	<b>Honey-Dijon</b>	Marinade with sweet mustard and honey. With visible pieces of red paprika. For various specialties.	 150g	12	2,0kg	   

# Marinades / grill

Article No	Product	Description		Usage rate in g/lt	Shelf life in months	Packaging	Applications
50649	<b>Pepper Mix</b>	Oil-based marinade with a blend of peppers, garlic, and spices. Adds a rich and slightly spicy flavor to grilled or roasted chicken and pork dishes.		60-80g	12	1,0kg	  
50627	<b>Lemon-Pepper</b>	Oil-based marinade with lemon and mild spicy flavor. Ideal for fish and chicken fillets.		70-80g	12	1,0kg	  
50644	<b>Grilled Chicken</b>	Oil-based marinade with rich flavor of sweet paprika, pepper, and spices. For all specialties.		50-60g	12	2,0kg	  
50623	<b>Gold</b>	Oil-based marinade with curry and distinctive smokey notes. Ideal for poultry.		60g	12	1,0kg	  
50621	<b>Mustard</b>	Oil-based marinade with vivid yellow color. It contains mustard, black sesame, flaxseed, and garlic. Ideal for chicken and pork meat.		60g	12	1,0kg	  
50606	<b>Grecia</b>	Oil-based marinade with thyme, oregano, and savory. Ideal for chicken, lamb and fish fillets.		60g	12	1,0kg	  
50605	<b>Grill®</b>	Oil-based marinade with paprika, lemon, and thyme. Ideal for grilled and oven-baked meat.		60g	12	1,0kg	  
50645	<b>Grilled Pork</b>	Oil-based marinade for souvlaki (pork and chicken), pancetta, and game meat. Rich in flavor and aroma of rosemary and thyme.		40-60g	13	2,0kg	  
50614	<b>Herb</b>	Oil-based marinade with oregano, thyme, and rosemary. Ideal for red and white meat.		60g	12	1,0kg	  
50604	<b>Souvlaki</b>	Oil-based marinade ideal for red and white meat skewers.		60g	12	1,0kg	  
50639	<b>Onion</b>	Oil-based marinade infused with the rich essence of onions, Greek herbs, and spices. Its subtly sweet flavor renders it the perfect complement for steaks.		100g	12	2,0kg	  
50643	<b>Grill - Butter Style</b>	Oil-based marinade for beef specialties such as milk-fed veal chops, T-Bone steak, and grilled beef. It has a rich flavor of red pepper, onion, and a subtle taste of fresh butter.		70-90g	12	2,0kg	  

# Seasonings

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Create tasty explosions to every dish through a wide range of seasonings.  
The ideal composition of the mixture, in the right proportions,  
allows chefs to create new culinary experiences.
















# Seasonings

Article No	Product	Description	Usage rate in g/lt	Shelf life in months	Packaging	Applications
42704	<b>Mount Athos</b>	Seasoning rich in herbs of the Greek countryside. Ideal for lamb.	 20g	18	Box 0,8kg	   
37010	<b>Metsovo</b>	Mixture of herbs and spices for the traditional Metsovo sausage and other minced meat products.	 10-12g	18	2,0kg	   
42210	<b>Epirus</b>	Mixture of herbs and spices. Ideal for pork meat seasoning.	 15-20g	18	1,0k Box 0,8kg	   
48186	<b>Greek Herbs</b>	Seasoning with pepper, thyme, garlic, and rosemary. Ideal for lamb meat.	 20g	18	Box 0,8kg	   
42290	<b>Potato</b>	Seasoning mix that enhances the taste of potato. Ideal for fried or baked potatoes.	 15-20g	18	1,0kg	   
40056	<b>Grill</b>	Mixture of spices for grilled meat.	 20-25g	18	1,0kg Box 0,8kg	   
42220	<b>Gyros</b>	Seasoning with tomato, onion, and thyme. Ideal for pork or chicken gyros.	 20g	18	1,0kg	   
40606	<b>Olympos</b>	Seasoning rich in thyme, oregano, and garlic. Ideal for all types of meat.	 20g	18	1,0kg	   
40053	<b>Souvlaki</b>	Mixture of spices rich in oregano. Ideal for meat skewers.	 20-25g	18	1,0kg	   
42271	<b>Skewered Meat</b>	Seasoning with paprika, onion, and distinctive notes of chili cayenne.	 15-20g	18	1,0kg	   
42284	<b>Corfu</b>	Seasoning with paprika, garlic and herbs. Ideal for lamb, stir-fry and meat skewers.	 15-20g	18	1,0kg	   
42882	<b>Acropolis</b>	Seasoning with mustard and curry. Ideal for gyros and other chicken dishes.	 15-20g	18	1,0kg	   
42056	<b>Poultry</b>	Seasoning with Mediterranean herbs and sweet paprika.	 15-20g	18	2,0kg	   
40022	<b>Gallina</b>	Seasoning for chicken preparations. With smoked paprika and curry.	 15 - 20g	18	1,0kg	   
40115	<b>Chicken Roll II</b>	Seasoning with smoked paprika and curry for chicken dishes.	 15 - 20g	18	1,0kg	   

# Seasonings

Article No	Product	Description		Usage rate in g/lit	Shelf life in months	Packaging	Applications
41200	<b>Rotisserie Chicken</b>	Mixture of herbs and spices for roasted chicken.		15-20g	18	1,0kg	
42240	<b>Chicken Gyros</b>	Seasoning mix for chicken gyros and other meat creations.		15-20g	18	1,0kg	
40027	<b>Grecia</b>	Mixture of spices, herbs, thyme, oregano, and summer savory.		40g	18	2,0kg	
42002	<b>Kofta</b>	Seasoning for minced meat applications. With oriental spices, cayenne pepper, chili, coriander, allspice, and cinnamon.	 	20g	18	1,0kg	
42702	<b>Seftalia</b>	Seasoning with cinnamon and parsley.		15-20g	18	2,0kg	
42701	<b>Burger</b>	Mixture of spices and herbs with cumin, paprika, and pepper. Ideal for patties.		15-20g	18	1,0kg	
42052	<b>Kebab</b>	Slightly spicy seasoning for preparing kebabs.		15-20g	18	1,0kg	
45702	<b>Politiko</b>	Seasoning with oriental flavor.		5g	18	1,0kg	
45700	<b>Soutzoukaki</b>	Seasoning with cumin, garlic and onion. Ideal for "soutzoukaki".		15-20g	18	1,0kg	
40603	<b>Thalassa</b>	Mixture of herbs and spices for fish and seafood seasoning.		15-20g	18	1,0kg	
40605	<b>Grilled Fish</b>	Seasoning with anise, coriander, basil and a mild lemon aroma. Ideal for grilled and oven-baked fish.		15-20g	18	1,0kg	
42890	<b>Moussaka</b>	The ideal seasoning for dishes with minced meat, eggplants and potatoes.		20g	18	0,8kg	
42891	<b>Traditional Greek Tzatziki</b>	Ready mix of spices and herbs for tzatziki seasoning.		20-25g	18	0,8kg	
42893	<b>Greek Salad Dressing</b>	A seasoning with peppers, Greek herbs, onion and garlic. Add olive oil to create a greek salad dressing.		As desired	18	0,6kg	
42892	<b>Greek Lemon Dressing</b>	Mixture of spices and herbs for lemon-oil dressing.		50g + 700ml oil + 300ml lemon juice	18	0,8kg	

# Seasonings

Article No	Product	Description		Usage rate in g/ltr	Shelf life in months	Packaging	Applications
40069	<b>Argentina</b>	Seasoning for steaks with crushed black and pink pepper, onion, coriander, and mustard seeds. Ideal for large pieces of meat & grilled applications.		15-20g	18	1,0kg	
41422	<b>Five Spice</b>	Exotic Asian 5-spice seasoning.		As desired	18	1,0kg	
42897	<b>Cajun Spice</b>	A blend of aromatic herbs and spices of the American cuisine, suited for Creole type dishes.	 	As desired	18	1,0kg	
42192	<b>Fajitas</b>	Seasoning with garlic, pepper, oregano, and onion. Ideal for beef and chicken.		As desired	18	1,0kg	
35252	<b>Tacos</b>	Mexican seasoning with cumin, paprika, onion, garlic, and lemon. Ideal for tacos.		40g + 500g minced meat + 200ml water	18	1,0kg	
40025	<b>Southern Salt</b>	Seasoning with salt and a distinctive smokey aroma. For all types of meat.		As desired	18	0,75kg	















# Rubs

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Rubs represent a new generation of spices with rich aromas, exotic tastes, and vibrant colors. They are low in salt and in combination with brown sugar they can be blended with oil, a liquid marinade, or a sauce, offering unparalleled versatility.



## Seasonings / Rubs\*

Article No	Product	Description		Usage rate in g/lt	Shelf life in months	Packaging	Applications
51013	<b>Coffee</b>	Combination of espresso coffee, cocoa and smoked paprika. Ideal for beef.		20g	18	0,5kg	
51009	<b>Sweet &amp; Smokey</b>	Mixture of spices with paprika, garlic, and smokey notes. Ideal for all types of meat.		20g	18	0,6kg	
51010	<b>Mexico</b>	Mixture of spices with garlic, tomato, chili, and cumin. Ideal for fajitas and tacos.		20g	18	0,6kg	
51011	<b>Chimichurri</b>	Mixture of spices with garlic and parsley. Ideal for all types of meat and fish. With intense green color.		20g	18	0,4kg	
51012	<b>Golden</b>	Mixture of hot spices with garlic and curry. Ideal for all types of meat and fish.		20g	18	0,6kg	
51014	<b>Citrus</b>	Mixture of spices with citrus aroma and lemon taste. Ideal for chicken and fish.		20g	18	0,5kg	





































































\* Mix the rubs with oil to make a paste and marinate big or small pieces of meat.

























# Combi Systems

An innovative series of products which combine spices, herbs and breadcrumbs.  
These products offer taste, convenience and high performance.  
Ideal for dishes with minced meat.



Article No	Product	Description		Usage Rate g/kg minced meat	Shelf life in months	Packaging	Applications
45601	<b>NEW</b> <b>Extra Fluffy</b>	Ready mix for grilled patties with notes of spices and herbs.		110g product + 160ml water + 20-40g olive oil	12	1,0kg	  
45510	<b>New</b>	Ready mix for traditional homemade patties.		125g product + 250ml water + 25ml olive oil	12	1,0kg	  
45501	<b>Classic</b>	Ready mix for homemade patties with cumin. Slightly spicy.		125g product + 250ml water + 25ml olive oil	12	1,0kg	  
45554	<b>Greco</b>	Ready mix for preparing greek style meat patties. For all kinds of meat.		125g product + 200ml water + 20ml olive oil	12	1,0kg	  
45562	<b>Beef Burger</b>	Ready mix with crushed pepper for the preparation of american style burgers.		40g product + 80ml water	12	1,0kg	  
45563	<b>Beef Burger Mild</b>	A mixture with ground pepper and mild taste for traditional American burgers.		40g product + 80ml water	12	1,0kg	  
42731	<b>Falafel Oriental</b>	Ready mix with intense flavor for falafel preparation.		1kg product + 2lt water	12	1,0kg	  
45535	<b>Mexico</b>	Ready mix for the preparation of Mexican burgers.		125g product + 250ml water	12	1,0kg	  
45518	<b>Soutzoukaki</b>	Ready mix for preparing traditional "soutzoukaki".		125g product + 250ml water + 25ml olive oil	12	1,0kg	  
45512	<b>Meatballs</b>	Ready mix with rich mint flavor and aroma for traditional homemade meatballs.		125g product + 250ml water + 25ml sunflower oil	12	1,0kg	  
45505	<b>Kebab</b>	A mixture of spices, herbs, and breadcrumbs for traditional kebabs. Ideal for beef or lamb mince.		125g product + 250ml water + 25ml olive oil	12	1,0kg	  
45530	<b>Seftalia</b>	Ready mix for the preparation of traditional "seftalia".		125g product + 250ml water	12	1,0kg	  
45515	<b>Politiko</b>	Ready mix with garlic, cinammon, cumin, and chili, for the preparation of the traditional "soutzoukaki".		125g product + 250ml water + 25ml olive oil	12	1,0kg	  
45523	<b>Light</b>	Ready mix with mild seasoning for traditional homemade burgers.		90g product + 200ml water	12	1,0kg	  
45600	<b>NEW</b> <b>Chicken Burger with Bell Peppers</b>	Ready mix with herbs, bell peppers, and onion for chicken burgers.		110g product + 160ml water + 20-40g olive oil	12	1,0kg	  
45577	<b>Chicken Burger</b>	Ready mix with mild seasoning for chicken mince.		140g product + 180ml water + 30-40g olive oil	12	1,0kg	  
45545	<b>Poultry</b>	Ready mix for minced poultry recipes.		140g product + 180ml water + 30-40g olive oil	12	1,0kg	  



Article No	Product	Description		Usage Rate g/kg minced meat	Shelf life in months	Packaging	Applications
45559	<b>Fitness</b>	A mixture of spices and herbs with oat flakes. Ideal for chicken patties.		125g product + 250ml water + 25ml olive oil	12	1,0kg	  
45567	<b>Base</b>	Ready mix base for the preparation of minced meat dishes.		100g product + 225 ml water	12	5,0kg	  
45519	<b>Burger Without Added Salt</b>	Dry mix base of herbs, spices, and breadcrumbs, without salt.		110g product + 225ml water + 40-50ml olive oil	12	1,0kg	  
40021	<b>Vegetable Base</b>	A base mixture for preparing croquettes and vegetable patties.		150 -250g product + 1,0kg vegetables	12	1,0kg	  
45564	<b>Veggie Burger</b>	Ready mix for the preparation of vegetable patties. Add fresh vegetables for a richer flavor.		1,0kg product + 1,5lt water	18	1,0kg	  
45540	<b>Yuvarlakia</b>	Ready mix ideal for preparing the traditional Greek dish "yuvarlakia".		65g + 50ml water + 130g rice	12	1,0kg	



# Select Line

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The premium range Select Line comprises carefully selected herbs and spices of the highest quality. These undergo a meticulous process in a liquid nitrogen atmosphere, ensuring the preservation of their precious essential oils and flavor profiles.



## Select line

Article No	Product	Usage Rate	Shelf line in months	Packaging
42917	<b>Citrus Ginger</b>	As desired	18	0,25kg
42918	<b>Lemon Garlic</b>	As desired	18	0,25kg
46812	<b>Porcini Mushroom, powder</b>	As desired	18	0,20kg
46816	<b>Szechuan Pepper, whole</b>	As desired	18	0,09kg
46814	<b>Ceylon Cinnamon, ground</b>	As desired	18	0,12kg



## Creativity and final composition

### **Gastronomy is a creative process.**

Imagination, experience, creativity, and techniques are notions that characterize the final result of every culinary attempt.





READY SAUCES | DRESSINGS | SANDWICH CREAMS | CHUTNEYS | SOUS VIDE | DELICATESSEN


# Ready Sauces

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Authenticity and quality are characteristics that ethnic-cuisine lovers are looking for in a restaurant. With a wide range of products inspired by world cuisine, you will certainly find the ones that fit your menu.



















# Sauces / asian



















































Article No	Product	Description	Usage Rate in g/Lt	Shelf life in months	Packaging	Applications
55405	<b>Teriyaki</b>	Dark Asian sauce with dense texture. With aromatic spices and garlic flavor.	 As desired	18	1,0kg Squeeze 2,4kg	  
55744 55732	<b>Soy</b>	Naturally matured soy sauce.	 As desired	18	0,87kg 5,0kg	  
55731	<b>Soy (less salt)</b>	Naturally matured soy sauce with 40% less salt.	 As desired	9	0,84kg	  
55730	<b>Sweet Soy</b>	Dark sweet and salty sauce for all types of Asian dishes, from meat and vegetables to soups and salads. Perfectly complements rice.	 As desired	12	1,15kg Squeeze	  
55424	<b>Black Pepper</b>	Dark sauce with a thick texture and black pepper grains. Ideal as a condiment for meat and ethnic applications.	 As desired	18	1,0kg	  
55011	<b>Chili</b>	Hot Chili sauce.	 As desired	12	1,0kg Squeeze 2,25kg	  
55425	<b>Chili Mango</b>	Sauce with intense fruity flavor and a dense texture. Ideal for use in Asian and ethnic applications.	 As desired	18	1,0kg Squeeze	  
55080	<b>Sweet Chili Thai</b>	Sauce with red chili, sweet and fruity taste and mild garlic aroma.	 As desired	12	1,0kg Squeeze 2,3kg	  
55069	<b>Sweet &amp; Sour</b>	Ideal for ethnic applications. Perfect for beef, pork, chicken, and vegetables.	 As desired	12	2,55kg	  
55054	<b>Sweet &amp; Sour Vegetables</b>	Sauce rich in vegetables. Ideal for ethnic dishes cooked in wok or pan. Perfect for beef, pork, and chicken.	 As desired	9	2,25kg	  
55042	<b>Curry Sweet &amp; Sour</b>	Sweet and sour sauce with curry, ginger, lemon, and a fruity aftertaste.	 As desired	12	2,5kg	  
55412	<b>Curry</b>	A sweet sauce with an intense curry flavor, smooth texture, and deep red color. Ideal for sausages and chicken.	 As desired	12	2,3kg	  
55413	<b>Curry Spicy</b>	Spicy sauce with notes of spices. Ideal for sausages and chicken.	 As desired	12	2,3kg	  



## Sauces / mediterranean

Article No	Product	Description	Usage Rate in g/lt	Shelf life in months	Packaging	Applications
55653	<b>Basil Pesto</b>	Basil sauce (45%), with olive oil, parmesan cheese and nuts.	 As desired	9	0,9kg	  
55654	<b>Sundried Tomato Pesto</b>	Sundried tomato sauce, with olive oil and basil. Ideal for pasta and oven-baked meat.	 As desired	12	1,0kg	  
55053	<b>Balsamic</b>	Ideally balanced sweet and sour dark sauce with fruity aftertaste.	 As desired	18	2,4kg	  
55052	<b>Mustard &amp; Honey</b>	Sweet mustard sauce, with thyme, honey, and aromatic herbs. Ideal for white meat and green salads.	 As desired	12	2,2kg	  

## Sauces / world cuisine

Article No	Product	Description	Usage Rate in g/lt	Shelf life in months	Packaging	Applications
55027	<b>Mexico</b>	Mexican sauce for meat or vegetables. Ideal for burritos, quesadillas, and tacos.	 As desired	12	2,2kg	  
55409	<b>NEW BBQ Smoky</b>	BBQ sauce with smokey flavor, perfect appearance and taste. Ideal for all types of meat.	 As desired	12	2,3kg	  
55409	<b>NEW BBQ America</b>	BBQ sauce with seasonings.	 As desired	12	2,3kg	  
55416	<b>NEW BBQ Chipotle</b>	Spicy BBQ sauce with notes of smoke and orange.	 As desired	12	2,4kg	  
50607	<b>BBQ Classic</b>	Classic BBQ sauce, with a spicy and intense taste. Distinctive aroma of smoke and pineapple.	 As desired	12	2,55kg	   
50636	<b>BBQ Special</b>	BBQ sauce with garlic, tomato sauce, and a variety of spices.	 As desired	12	1,05kg Squeeze 2,45kg	  
50608	<b>BBQ Kentucky Bourbon</b>	BBQ sauce with Kentucky Bourbon whiskey.	 As desired	12	2,4kg	  
50667	<b>BBQ Missouri</b>	BBQ sauce with a light fruity aftertaste and a mild smokey taste.	 As desired	12	2,5kg	  
50611	<b>BBQ Gold</b>	BBQ sauce with honey, mustard and smokey flavor. Ideal for all types of meat.	 As desired	12	2,4kg	  
55105	<b>Salsa Dip</b>	Tomato sauce with green and red peppers, garlic, and jalapenos. Ideal as a dip or tortillas spread.	 As desired	9	2,2kg	   
55135	<b>Red Hot</b>	Red hot sauce from chili peppers. Ideal for enhancing the taste of any dish.	 As desired	12	0,49kg	  
55745	<b>Worcestershire</b>	Traditional English sauce.	 As desired	18	740ml	  

# Dressings

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In a variety of flavors and with a rich texture, these dressings will transform your salads into a delicious main course or will complement dishes with meat and fish in a unique way. They add freshness and vibrant color for a refined finish to any creation.



# Dressings

Article No	Product	Description		Usage Rate in g/lt	Shelf life in months	Packaging
55311	<b>Lemon &amp; Lime Twist</b>	Dressing base with natural lemon juice, lime, and pieces of crushed pink peppercorns.		As desired	18	0,95kg Squeeze
55308	<b>Red Twist</b>	Dressing base with red fruits and cherry pieces.		As desired	18	0,95kg Squeeze
55307	<b>Orange Twist</b>	Dressing base with citrus taste and aroma.		As desired	18	0,95kg Squeeze
55057	<b>Caesar's</b>	Dressing with a distinctive aroma of anchovies and parmesan.		As desired	12	2,0kg
55138	<b>Caesar's Cream</b>	Dressing with a smooth, creamy texture and subtle notes of smoked bacon and cheese.		As desired	12	1.9kg
55055	<b>French</b>	Flavorful dressing, rich in mustard, tomato and herbs.		As desired	12	2,0kg
55056	<b>Sunrise</b>	Mustard dressing with curry, and lemon. Ideal for a variety of meat dishes and salads.		As desired	12	2,0kg
55059	<b>Mustard</b>	Mustard dressing that elevates any meat or salad dish. Ideal also as a dip.		As desired	12	2,0kg
55058	<b>1000 Islands</b>	One of the most famous dressings worldwide. Ideal also as a dip.		As desired	12	2,0kg
55053	<b>Balsamic</b>	Ideally balanced sweet and sour dark sauce with fruity aftertaste.		As desired	18	2,4kg
55130	<b>Crema Balsamico</b>	Dark balsamic cream with fruity flavor and excellent balance of sweetness and acidity. Ideal for green salads, grilled vegetables, and plate decoration.		As desired	12	0,5 kg
55052	<b>Mustard &amp; Honey</b>	Sweet mustard sauce with thyme, honey, and aromatic herbs. Ideal for white meat and green salads.		As desired	12	2,2kg
55028	<b>Vinaigrette</b>	A classic vinaigrette recipe with selected herbs.		As desired	12	2,0kg
55303	<b>Greek Salad</b>	Greek salad dressing with herbs and olive oil.		As desired	12	1,9kg

# Sandwich Creams

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Sandwich Creams is a series of sauces with a creamy and rich texture, ideal for street food creations, fish or meat dishes, tapas and much more. They offer a delicious result, vibrant color and wonderful taste in every recipe.



# Sandwich Creams






















Article No	Product	Description		Usage Rate in g/lt	Shelf life in months	Packaging
55419	<b>Avocado</b>	Avocado cream with peppers, onion, and subtle seasoning. Ideal for your favorite sandwiches, as a dip for nachos and tortilla chips, or as a side for Tex-Mex dishes.		As desired	12	1,0kg
55085	<b>Mayonnaise Classic</b>	Mayonnaise with a silky texture, for a variety of recipes and applications.		As desired	12	5,0lt
55139	<b>Cheddar</b>	Sauce with rich cheddar cheese flavor and buttery notes, creamy texture, and vibrant orange color. Ideal for burgers, fries, nachos, sandwiches, and tacos.		As desired	12	1,0kg Squeeze 2,0kg
55110	<b>Wasabi</b>	Thick texture and slightly spicy sandwich cream with wasabi flavor.		As desired	12	0,85kg Squeeze
55108	<b>Smokey</b>	Sandwich cream with discrete notes of smoke and carrot pieces.		As desired	12	0,9kg Squeeze
55109	<b>SunTo</b>	Sandwich cream with sundried tomatoes and Mediterranean herbs.		As desired	12	0,9kg Squeeze
55402	<b>Tartar</b>	Sandwich cream with pickled cucumber and capers.		As desired	12	0,9kg Squeeze
55113	<b>Sweet &amp; Spicy Mustard</b>	Mustard with a sweet and spicy taste. Ideal for meat or sausages.		As desired	24	0,9kg Squeeze
55131	<b>Oriental</b>	Sandwich cream with curry, paprika and light garlic aftertaste.		As desired	12	0,85kg Squeeze 2,0kg
55130	<b>Tahini</b>	Sandwich cream with lemon, tahini, and garlic.		As desired	12	0,9kg Squeeze 2,0kg
55134	<b>Basil</b>	Sandwich cream with rich basil taste and aroma.		As desired	12	0,9kg Squeeze
55132	<b>Aioli</b>	Sandwich cream with garlic, oil, and creamy texture.		As desired	12	0,85kg Squeeze

# Chutneys & Relishes

Rich sauces with a fruity and spicy flavor, ideal for salty or sweet creations. They add a special touch and vibrant color to every dish. Combine them with red and white meat, a variety of appetizers, green salads, or burgers.



# Chutneys & Relishes

Article No	Product	Description	Usage Rate in g/lt	Shelf life in months	Packaging	Applications
55404	<b>NEW</b> <b>Tomato</b>	Tomato chutney with a sweet tomato flavor and hints of spices.	 As desired	18	1,1kg	 
55071	<b>Rose</b>	Rose chutney with spices and slightly spicy taste.	 As desired	18	1,15kg	 
55072	<b>Mango</b>	Mango chutney with red pepper flakes.	 As desired	18	1,15kg	 
55079	<b>Peach</b>	Peach chutney with red pepper flakes.	 As desired	18	1,15kg	 
55403	<b>Olive</b>	Chutney with green olives, mild sweet flavor and slightly spicy.	 As desired	18	1,15kg	 
55129	<b>Caramelised Onion</b>	Ideal for topping burgers and grilled meat. Ready to use or cook.	 As desired	12	2,0kg	 
55070	<b>Sweet Pickle Relish</b>	Finely chopped pickled cucumber with herbs and mild sweet taste. Perfect for burgers, hot dogs, sandwiches, and potato salads.	 As desired	18	1,05kg	 












# Sous Vide

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A range of products specially designed to maintain freshness, aroma, flavor, and texture unchanged during cooking time. Sous vide products offer excellent aesthetics and delicious flavor in every application.



## Sous Vide / Sauces

Article No	Product	Description	Usage Rate in g/lt	Shelf life in months	Packaging	Applications
55766	<b>Wine</b>	Sauce with red wine, mushrooms, and red peppers. Ideal for beef and pork stir-fry.	300g	9	1,3kg	  
55765	<b>Mustard</b>	Sauce with white wine, mustard, herbs, and peppers. Ideal for pork and chicken.	250g	9	1,3kg	  
55764	<b>Lemon Oregano</b>	Aromatic sauce with lemon, oregano, and white wine. Ideal for pork and chicken.	300g	9	1,3kg	  

## Sous Vide / Seasonings

Article No	Product	Description		Usage Rate in g/lt	Shelf life in months	Packaging	Applications
51013	<b>Meat Rub Coffee</b>	Combination of espresso coffee, cocoa, and smoked paprika. Ideal for beef.		20g	18	0,5kg	   
51009	<b>Meat Rub Sweet &amp; Smokey</b>	Mixture of spices with paprika, garlic, and smokey notes. Ideal for all types of meat.		20g	18	0,6kg	   
51010	<b>Meat Rub Mexico</b>	Mixture of spices with garlic, tomato, chili, and cumin. Ideal for fajitas and tacos.		20g	18	0,6kg	   
51011	<b>Meat Rub Chimichurri</b>	Mixture of spices with garlic and parsley. Ideal for all types of meat and fish. With intense green color.		20g	18	0,4kg	   
51012	<b>Meat Rub Golden</b>	Mixture of hot spices with garlic and curry. Ideal for all types of meat and fish.		20g	18	0,6kg	   
51014	<b>Meat Rub Citrus</b>	Mixture of spices with citrus aroma and lemon taste. Ideal for chicken and fish.		20g	18	0,5kg	   

## Productivity and efficiency

**The professional kitchen is a demanding place  
that requires efficiency without compromising**

on the taste and quality, while maintaining the company's  
competitiveness in terms of operating and material costs.

































COMBI SYSTEMS | CONVENIENCE PRODUCTS | BREADCRUMB MIXES | HEALTHY LINE | DESSERTS

# Convenience Products

Convenience products are characterized by their easiness. They require minimal preparation and effort to provide high efficiency in a professional kitchen.







Through a wide range of products you will find those ones that will become essential in your kitchen.



Article No	Product	Description		Usage Rate g/kg or lt	Shelf life in months	Packaging	Applications
55942	<b>Natural Lemon Juice</b>	100% natural lemon juice. Ideal for every use.		As desired	9	1,0lt	
55190	<b>Onion Confit</b>	Pre-cooked onions, lightly seasoned, enhancing a variety of dishes with rich flavor and convenience. Perfect for saving time in the kitchen. Ideal for a wide range of applications.		As desired	12	2,0kg	
50039	<b>Sundried Tomatoes</b>	Dried tomatoes in oil, flavored with herbs and spices.		As desired	24	1,85kg	
1101867	<b>Potato Flakes</b>	Potato flakes for the preparation of purée and croquettes.		50-70g + 0,5lt milk	12	3,5kg	
21803	<b>Baking Soda</b>	Bicarbonate of soda (E500).		As desired	18	1,0kg	
46126	<b>Vanillin</b>	Aroma of crystalline vanilla (vanillin).		As desired	18	0,5kg	
46393	<b>Lemon Aroma</b>	Dry lemon extract. Provides a fresh lemon flavor and aroma in baked goods and dishes.		As desired	18	0,5kg	
55046	<b>Smoke Flavour in Paste</b>	Smoke aroma in paste form. Adds smokey notes to a variety of applications.		10-20g/kg food	12	1,0kg	
55014	<b>Garlic Paste</b>	A smooth garlic paste for hot and cold dishes.		As desired	6	1,0kg	
47725	<b>Fresh White</b>	A mixture of ascorbic acid (vitamin C), retains the natural color and flavor of fruits and vegetables, protecting them from turning brown.		10g/lt brine	12	1,0kg	
42720	<b>Crepe Fix</b>	Ready crepe mix with vanilla aroma and heavy cream. Excellent binding and cooking result.		1 kg + 1,2lt water	9	1,0kg	
42725	<b>Pancake Mix</b>	Ready pancake mix with great appearance and taste.		1,0kg product + 0,8lt water	12	1,0kg	
42729	<b>Waffle Mix</b>	Ready dry mix for waffles with excellent binding and crispy result.		0,9kg product + 1lt water	12	1,0kg	
45934	<b>Mixture for Croquettes</b>	Ready to use mix for croquettes. Just add the ingredients of your choice.		1kg product + 1,4lt water	12	1,0kg	



# Croutons

Article No	Product	Description		Usage Rate g/kg or lt	Shelf life in months	Packaging
36301	<b>Classic</b>	Croutons, unseasoned.		As desired	12	5 x 0,5kg
50278	<b>Classic</b>	Croutons, unseasoned.		As desired	12	1 x 11kg
38305	<b>Aromatic Herbs</b>	Croutons with herb seasoning.		As desired	12	5 x 0,5kg
37308	<b>Cheese</b>	Croutons with cheese seasoning.		As desired	12	6 x 0,5kg
39302	<b>Onion-Garlic</b>	Croutons with onion and garlic seasoning.		As desired	12	5 x 0,5kg
40100	<b>Tomato</b>	Croutons with tomato seasoning.		As desired	12	6 x 0,5kg



















# Breadcrumb & Batter Mixes

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Crispy and stable flavor result for applications in fish, seafood, meat, or vegetables. Discover a wide range of breadcrumb mixes to give different tasty touches and variety to your menu.



# Breadcrumb & Batter Mixes

Article No	Product	Description		Usage Rate g/kg or lt	Shelf life in months	Packaging	Applications
40801	<b>Nachos Crust</b>	Spicy and crispy breadcrumb mix with corn tortillas and cheese. Ideal for chicken and ethnic dishes.		As desired	18	1,0kg	
40800	<b>Lemon-Thyme</b>	Breadcrumb mix with thyme, lemon, spices, and herbs. Ideal for chicken breast fillets, strips, and nuggets, as well as crispy fried wings.		As desired	18	1,0kg	
40070	<b>Gold Fix</b>	A mixture of breadcrumbs and spices, used for breading. No need for eggs or batter use.		As desired	18	1,0kg 2,0kg	
40071	<b>Cheese Fix</b>	Breadcrumb mix with gouda, parmesan cheese, and thyme. Ideal for all kinds of meat. No need for eggs or batter use.		As desired	18	1,0kg	
40072	<b>Sesame</b>	Breadcrumb mix with sesame and poppy seeds. No need for eggs or batter use.		As desired	18	1,0kg	
290041	<b>Cereal</b>	A mixture of breadcrumbs and cornflakes for a crispy crust.		As desired	12	1,5kg	
40076	<b>Colour</b>	A breading with colourful grains and mild seasoning. Ideal for all kinds of meat. No need for eggs or batter use.		As desired	18	1,0kg	
40095	<b>Zesty Batter Mix</b>	Batter mix with mild spicy taste. For delicate and crispy crust.		As desired	12	0,5kg	
40096	<b>Hot &amp; Spicy Batter Mix</b>	Batter mix with hot and spicy taste. For delicate and crispy crust.		As desired	12	0,5kg	
40091	<b>Batter Mix Orange</b>	Slightly spicy batter mix. For delicate and crispy crust.		1kg product + 3lt water	12	2,0kg	
037483	<b>Panko</b>	Japanese style breadcrumbs for all kinds of meat and fish.		As desired	9	1,0kg	
40073	<b>Batter</b>	Batter mix. Just add water.		1kg product + 2lt water	12	1,0kg	
40074	<b>Tempura Fix</b>	Tempura batter ready mix. Just add water.		1kg product + 1,3lt water	9	1,0kg	
20607	<b>Fix economy</b>	A mixture of breadcrumbs and spices for breading. No need for egg or batter use.		As desired	12	2,5kg	
14804	<b>Rusk Classic</b>	All-purpose use.		As desired	15	10,0kg	
16907	<b>Breadcrumbs Extra Gold</b>	All-purpose use.		As desired	12	5,0kg 25,0kg	
503094	<b>Yellow rusk</b>	All-purpose use.		As desired	12	25,0kg	




# Healthy Line

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Healthy Line products prove that delicious and imaginative dishes can be healthy at the same time. With 70% less salt, MSG-free, and without added coloring or preservatives. Create without restrictions.



## Healthy / Sauces





Article No	Product	Description	Usage rate in g/lt	Shelf life in months	Packaging	Applications
55767	<b>Gravy</b>	Dark meat sauce with a smooth texture, no MSG, no colorings and no preservatives.	250g product/ 1kg meat	15	1,3kg	  

## Healthy / Broths
















Article No	Product	Description	Usage rate in g/lt	Shelf life in months	Yield	Packaging	Applications
43954*	<b>Chicken</b>	Chicken broth with reduced salt (-70%). Free from glutamate.	20g	18	50lt	1,0kg	   
43956*	<b>Beef</b>	Beef broth with reduced salt (-70%), Free from glutamate.	20g	18	50lt	1,0kg	   
43955*	<b>Vegetable</b>	Vegetable broth with reduced salt (-70%). Free from glutamate.	 20g	18	50lt	1,0kg	   

\* All broths can be produced either with palm oil or olive oil

## Healthy / Combi Systems

Article No	Product	Description	Usage Rate in months	Shelf life	Packaging	Applications
45576	<b>Healthy</b>	Ready mix for minced meat with low salt. MSG-free, no preservatives, no artificial colors. Contains oat flakes, oregano, and thyme.	 125g product + 250ml water + 25g olive oil	12	1,0kg	  

## Healthy / Seasonings

Article No	Product	Description	Usage Rate	Shelf life in months	Packaging	Applications
46900	<b>Herbes de Provence</b>	A herb mix with oregano, rosemary, thyme, and lavender notes. No salt added.	 As desired	18	0,2kg	   
46901	<b>Politiko</b>	Traditional recipe rich in spices. Ideal for preparations with red meat such as sausages, meatballs, and kebabs.	 As desired	18	0,5kg	   
46903	<b>Mediterranée</b>	Mediterranean seasoning mix with tomato, basil, oregano, and garlic. No salt added.	 As desired	18	0,35kg	   

# Desserts

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The dessert series consists of creams and mousses in a variety of flavors that offer convenience, as they require minimal preparation. They are ideal either as ready-made suggestions for desserts or as a basis for pastry recipes.



## Desserts / Sauces

Article No	Product	Description	Usage Rate	Shelf life in months	Packaging	Applications
43870	<b>Chios Mastiha</b>	Chios mastic aroma velouté sauce. Just add cold water.	 250g product + 1lt water	12	1,0kg	
43869	<b>Vanilla Bourbon</b>	Sauce with vanilla bourbon aroma. Ideal for savory and sweet preparations.	 250g product + 1lt water	12	1,0kg	 

## Desserts / Mousses

Article No	Product	Description	Usage Rate	Shelf life in months	Packaging	Applications
49001	<b>Chocolate</b>	Mousse mix with a creamy texture and rich chocolate flavor.	 1kg product + 2,5lt water	18	1,0kg	
49002	<b>Vanilla Bourbon</b>	Mousse mix with a natural vanilla bourbon extract.	 1kg product + 2,5lt water	18	1,0kg	
49004	<b>Chios Mastiha</b>	Mousse mix with Chios mastic aroma. Ideal for fruit salads, ice creams and baked sweets.	 1kg product + 2,5lt water	18	1,0kg	








# Spices & Herbs




















































































Spices are essential in gastronomy, adding that little something every dish needs. They give an irresistible aroma and a wide range of spicy, sweet, or exotic flavors.



# Spices and herbs Box

Article No	Product		Usage rate	Packaging Box	Applications
46847	<b>All Spice, ground</b>		As desired	0,5kg	   
46846	<b>All Spice, whole</b>		As desired	0,3kg	   
46800	<b>Anise Star</b>		As desired	0,2kg	   
46819	<b>Anise, ground</b>		As desired	0,5kg	   
46910	<b>Anise, whole</b>		As desired	0,3kg	   
46870	<b>Basil, fine-cut</b>		As desired	0,15kg	   
46802	<b>Bay Leaves, whole</b>		As desired	0,05kg	   
46815	<b>Black Pepper, crushed</b>		As desired	0,45kg	   
46842	<b>Black Pepper, ground</b>		As desired	0,5kg	   
46841	<b>Black Pepper, whole</b>		As desired	0,5kg	   
46821	<b>Cardamom, ground</b>		As desired	0,5kg	   
46820	<b>Chili Cayenne Pepper, ground</b>		As desired	0,5kg	   
46896	<b>Chive Rings</b>		As desired	0,6kg	   
46855	<b>Cinammon, sticks</b>		As desired	0,3kg	   
46856	<b>Cinnamon, ground</b>		As desired	0,4kg	   
46834	<b>Cloves, ground</b>		As desired	0,4kg	   
46833	<b>Cloves, whole</b>		As desired	0,3kg	   
46823	<b>Coriander, ground</b>		As desired	0,35kg	   
46822	<b>Coriander, whole</b>		As desired	0,35kg	   
46889	<b>Cumin, ground</b>		As desired	0,35kg	   
46885	<b>Curry Indian, ground</b>		As desired	0,5kg	   
46805	<b>Dill, grated</b>		As desired	0,15kg	   
46817	<b>Fennel Seeds</b>		As desired	0,3kg	   
46866	<b>Garlic in 1mm granules</b>		As desired	0,6kg	   
46825	<b>Garlic, powder</b>		As desired	0,5kg	   
46824	<b>Ginger, ground</b>		As desired	0,45kg	   
46811	<b>Green Pepper, whole</b>		As desired	0,2kg	   

# Spices and herbs Box

Article No	Product		Usage rate	Packaging Box	Applications
51500	<b>Herb Vinaigrette</b>		As desired	0,75kg	   
46830	<b>Marjoram, grated</b>		As desired	0,09kg	   
46891	<b>Spearmint, grated</b>		As desired	0,15kg	   
46850	<b>Mustard Seeds</b>		As desired	0,75kg	   
46832	<b>Nutmeg, ground</b>		As desired	0,45kg	   
46831	<b>Nutmeg, whole</b>		As desired	0,3kg	   
46867	<b>Onion in 2-3cm flakes</b>		As desired	0,4kg	   
46890	<b>Oregano grated</b>		As desired	0,15kg	   
46835	<b>Paprika, spicy red</b>		As desired	0,5kg	   
46836	<b>Paprika, sweet red</b>		As desired	0,55kg	   
46840	<b>Parsley, leaves</b>		As desired	0,1kg	   
46898	<b>Pepper Mix, four colours, crushed</b>		As desired	0,5kg	   
46899	<b>Pepper Mix, four colours, whole</b>		As desired	0,4kg	   
46813	<b>Pepper Pink, whole</b>		As desired	0,3kg	   
46894	<b>Pine Nut, whole</b>		As desired	0,5kg	   
46909	<b>Poppy Seeds</b>		As desired	0,5kg	   
46872	<b>Rosemary, chopped</b>		As desired	0,25kg	   
46876	<b>Savory, grated</b>		As desired	0,15kg	   
46914	<b>Sesame, black</b>		As desired	0,5kg	   
46801	<b>Sesame, white</b>		As desired	0,5kg	   
46837	<b>Smoked Paprika, ground</b>		As desired	0,5kg	   
46849	<b>Sumac, ground</b>		As desired	0,5kg	   
46892	<b>Tarragon, leaves</b>		As desired	0,09kg	   
46851	<b>Thyme, grated</b>		As desired	0,2kg	   
46860	<b>Turmeric, ground</b>		As desired	0,45kg	   
46869	<b>White Pepper, fine-cut</b>		As desired	0,45kg	   
46844	<b>White Pepper, ground</b>		As desired	0,5kg	   
46843	<b>White Pepper, whole</b>		As desired	0,5kg	   

# Spices and herbs

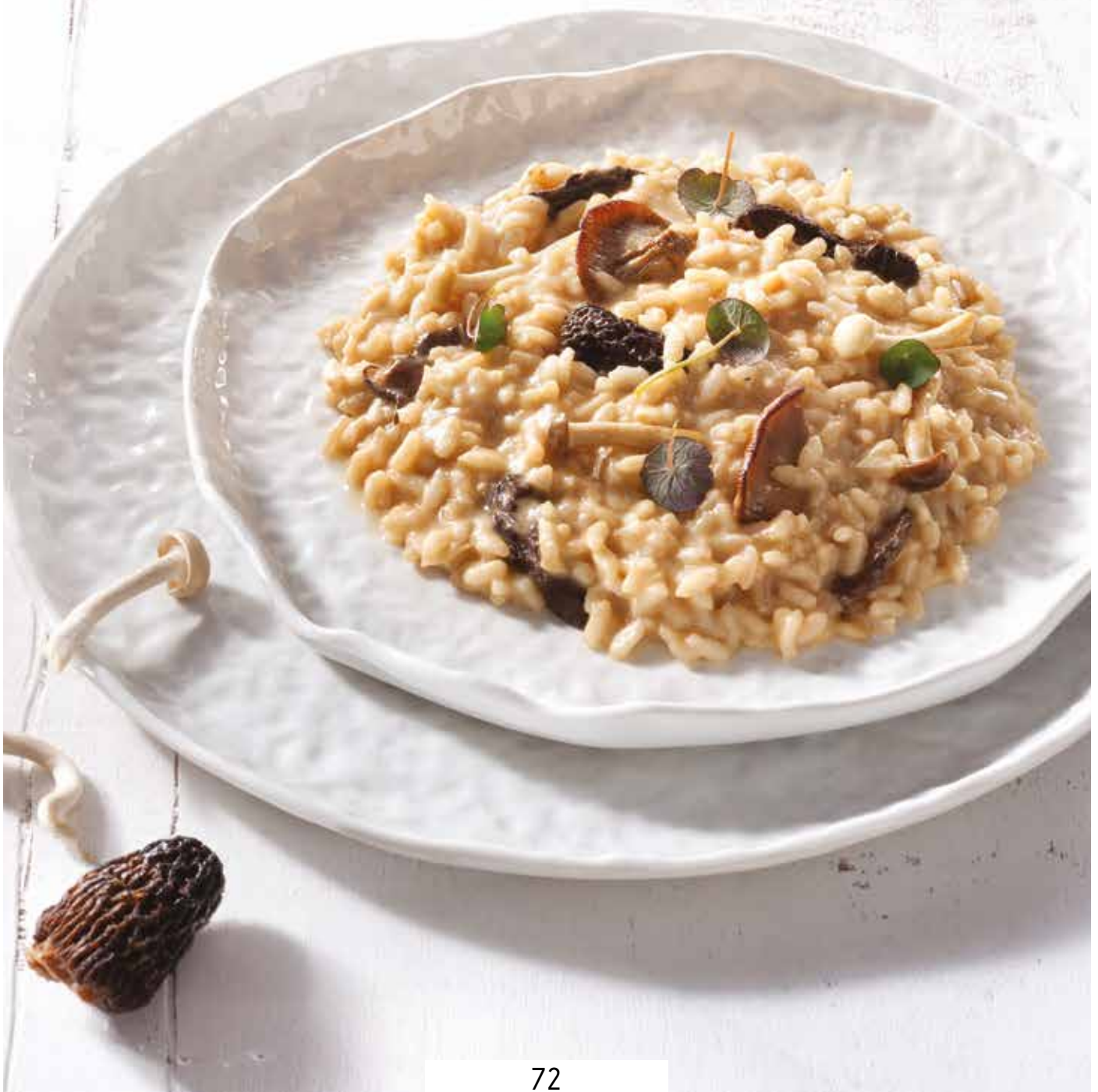
Article No	Product		Usage rate	Packaging	Applications
46877	<b>Vanilla sticks 115mm</b>		As Desired	5 pieces	   
21802	<b>Bay Leaves, whole</b>		As Desired	0,5kg	   
21891	<b>Spearmint, grated</b>		As Desired	0,5kg	   
21851	<b>Thyme, grated</b>		As Desired	0,5kg	   
21894	<b>Pine Nut, whole</b>		As Desired	1,0kg	   
22800	<b>Lavender Flower</b>		As Desired	0,5kg	   
21912	<b>Luisa Herb</b>		As Desired	0,25kg	   
21907	<b>Sweet Chili, flakes</b>		As Desired	1,0kg	   
21908	<b>Hot Chili, flakes</b>		As Desired	1,0kg	   
21839	<b>Paprika, mixed, flakes 1-3mm</b>		As Desired	0,5kg	   
13802	<b>Red Sweet Paprika, powder</b>		As Desired	1,0kg	   
21890	<b>Oregano, grated, A' Quality</b>		As Desired	0,4kg	   
22801	<b>Sesame, white</b>		As Desired	1,0kg	   
21895	<b>Fenugreek</b>		As Desired	1,0kg	   











































# Delicatessen

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Details make the difference. Through a wide range of products with premium taste, you will add the finishing touch on your dishes and offer the ultimate culinary experience to your customers.



## Delicatessen / dehydrated mushrooms

Article No	Product		Usage rate	Packaging	Applications
20005	<b>Dried Morels, Special (without stems)</b>		As desired	0,5kg	  
20002	<b>Morels Morchella Conica Extra with Stems</b>		As desired	0,5kg	  
20001	<b>Cepe Porcini Extra</b>		As desired	0,5kg	  
20200	<b>Trompettes de la Mort</b>		As desired	0,5kg	  
20059	<b>Black fungus</b>		As desired	0,5kg	  
20058	<b>Girolles-Chanterelles</b>		As desired	0,5kg	  
20004	<b>Shitake</b>		As desired	0,5kg	  
20009	<b>Bolets Dried</b>		As desired	0,5kg	  
20080	<b>Pleurotus</b>		As desired	0,5kg	  
20057	<b>Mix Forest (Porcini, Bolets, Pleurotus, Black Fungus)</b>		As desired	0,5kg	  






## Delicatessen / Truffles

Article No	Product	Description	Usage Rate g/kg or lt	Shelf life in months	Packaging	Applications
20081	<b>Black Premium Quality</b>		 As desired		0,05kg	  
20078	<b>Summer Fresh</b>		 Upon order request			  
20100	<b>Black Truffle Paste</b>		 As desired		0,12kg	  
55127	<b>Truffle Paste</b>	Mushroom paste with black truffle. Ideal for giving intense and rich flavor in cold or hot preparations.	 As desired	12	0,5kg	  













## Delicatessen / Salts

Article No	Product		Usage rate	Packaging
1692784	<b>Saffron</b>		As desired	0,50kg
40026	<b>Fleur de Sel</b>		As desired	1,0kg
40036	<b>Himalayan</b>		As desired	1,0kg




## Delicatessen / Aromatic oils

Article No	Product		Usage rate	Packaging
20050	<b>Olive Oil with black truffle aroma</b>		As desired	100ml
20051	<b>Olive Oil with white truffle aroma</b>		As desired	100ml
20007	<b>Sunflower Oil with black winter truffle aroma</b>		As desired	250ml
20008	<b>Sunflower Oil with white truffle aroma</b>		As desired	250ml
20010	<b>Sunflower Oil with porcini flavor</b>		As desired	250ml
39083	<b>Basil Oil</b>		As desired	900ml
39084	<b>Oregano Oil</b>		As desired	900ml
39085	<b>Rosemary Oil</b>		As desired	900ml

## Delicatessen / Mustards

Article No	Product	Description	Usage rate	Packaging	Applications
55119	<b>Sweet Mustard Bavarian Style</b>	Sweet mustard with crushed mustard seeds. Ideal for sausages.	 As desired	2,0kg	  
55426	<b>Dijon Mustard</b>	All-purpose use.	 As desired	1,0kg	  
55113	<b>Sweet &amp; Spicy Mustard</b>	Mustard with a sweet and spicy taste. Ideal for meat and sausages.	 As desired	2,0kg 0,90kg	  

## Delicatessen / Dècor

Article No	Product	Description		Usage rate	Packaging
42732	<b>Dècor Seasoning for Meat</b>	Mixture of spices and herbs with carrot, pink pepper, and onion.		As desired	1,0kg
40023	<b>Roza Almyra</b>	Seasoning with coarse salt, rosemary, pink pepper, and other herbs. Ideal for pepper mills.		As desired	0,75kg
40024	<b>Akti Salt</b>	Seasoning with coarse salt and a variety of herbs, lemon, and thyme. Ideal for pepper mills.		As desired	0,75kg
40025	<b>Southern Salt</b>	Seasoning with salt and a distinctive smokey aroma. For steaks and fillets.		As desired	0,75kg



# Packaging index



## Broths / in granules

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0,5kg



1,0kg



4,0kg

## Broths / in paste

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1,0kg



3,0kg



9,0kg

## Soups

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1,0kg



Premium 1,0kg



1,0kg

## Dry Sauces

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1,0kg



Premium 1,0kg

## Mise en Place Sauces

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1,5kg



3,0kg

## Ready Sauces

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0,84kg



0,87kg



1,0kg



2,4kg

## Sandwich Creams

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1,0kg



2,0kg



5,0kg

## Dressings

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1,0kg



2,2kg

## Marinades

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1,0kg



1,0kg



1,1kg



2,0kg

## Seasonings / Rubs

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0,60kg



0,80kg



1,0kg

## Combi Systems

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1,0kg

## Breadcrumb Mixes

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1,0kg

## Chutneys & Relishes

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1,0kg



2,0kg

## Convenience Products

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0,5kg



1,0kg



2,0kg



1,0kg

## Spices & Herbs

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1,0kg



1,0kg

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