

SEASONINGS



MENU MENTIONS
OF GOCHUJANG
ARE UP 50%
OVER THE PAST
FOUR YEARS*

**GOCHUJANG
CHICKEN WINGS**
FEATURING
CUSTOM CULINARY®
GOCHUJANG SEASONING

Menu items inspired by authentic global cuisine can easily find a home on your menu with Custom Culinary® seasonings. These on-trend seasoning blends can be leveraged in a variety of dishes across dayparts, perfect for creating unique signature offerings.

Not only are Custom Culinary® seasonings ideal for topical applications, they demonstrate exceptional product versatility. Simply add to mayonnaise, oil, yogurt and more to create flavourful marinades, dressings and dips. Or, use as a rub or glaze for red meat, poultry and seafood.

GLOBALLY INSPIRED FLAVOURS
WITH IMPRESSIVE CULINARY VERSATILITY

SRIRACHA IS UP **98%**
ON MENUS OVER THE PAST FOUR YEARS*



AHI TUNA POKE BOWL
FEATURING CUSTOM
CULINARY® TOGARASHI
STYLE SEASONING

MEET CUSTOMER DEMAND FOR AUTHENTIC FLAVOUR PROFILES

Custom Culinary® seasonings add a touch of international flair to dishes across your menu. Whether your customers love spicy or savoury foods, our unique seasoning blends deliver the flavours they crave. Differentiate your offerings with signature creations made possible by Custom Culinary® seasonings—from shareable appetizers to appealing entrées, and every menu part in between.

Culinary-inspired
seasonings made with
high-quality ingredients

Clean label formulas,
containing no artificial
colours, artificial flavours
or preservatives

Versatile usage
across menu
applications

ELOTES CORN SALAD
FEATURING CUSTOM
CULINARY® JALAPEÑO
GUACAMOLE STYLE
SEASONING AND
BUTTERY GARLIC
FLAVOUR GLAZE



GOCHUJANG SEASONING

A sweet and tangy Korean-inspired seasoning with a blend of chili peppers and fermented notes.

TUSCAN HERB SEASONING

An Italian-inspired seasoning featuring the flavours of basil, oregano and fennel with rich tomato and garlic notes.

SRIRACHA LIME SEASONING

This hot and citrusy combination of chili peppers and lime delivers a unique flavour profile to Asian-inspired dishes.

JALAPEÑO GUACAMOLE STYLE SEASONING

A zesty blend of green bell pepper, garlic, jalapeño and lime flavours, perfect for Latin-inspired menu items.

KANSAS CITY STYLE BBQ SEASONING

Sweet, spicy and tangy all at once, with notes of molasses, tomato, Worcestershire sauce and smoke flavour.

TOGARASHI STYLE SEASONING

Our umami-rich blend combines chili, orange, seaweed and soy flavours with sesame seeds for additional texture.

SPICY HOT CAYENNE SEASONING

This kicked-up seasoning features the flavours of cayenne pepper, black pepper and garlic.



ITEM CODE	PRODUCT DESCRIPTION	PACK SIZE
CUSTOM CULINARY® CHEF'S OWN™ SEASONINGS		
18835350	Gochujang Seasoning	1 kg pail
18835550	Tuscan Herb Seasoning	1 kg pail
18835750	Sriracha Lime Seasoning	1 kg pail
18835950	Jalapeño Guacamole Style Seasoning	1 kg pail
18836350	Kansas City Style BBQ Seasoning	1 kg pail
18836550	Togarashi Style Seasoning	1 kg pail
18836750	Spicy Hot Cayenne Seasoning	1 kg pail



At Custom Culinary® we're dedicated to providing exceptional products to enhance any menu and every daypart. Our flavour-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centred on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you **Be True To The Food®**
by contacting your Custom Culinary® representative.