## SEASONINGS





GLOBALLY INSPIRED FLAVOURS
WITH IMPRESSIVE CULINARY VERSATILITY



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

### 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.

AHI TUNA POKE BOWL FEATURING CUSTOM CULINARY\* TOGARASHI STYLE SEASONING

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**

ITEM CODE

18836750

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



Spicy Hot Cayenne 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.

**PACK SIZE** 

Ikg pail



CLET'S Own

HEF'S OWN™ SEASONINGS	
Gochujang Seasoning	l kg pail
Tuscan Herb Seasoning	l kg pail
Sriracha Lime Seasoning	l kg pail
Jalapeño Guacamole Style Seasoning	l kg pail
Kansas City Style BBQ Seasoning	l kg pail
Togarashi Style Seasoning	l kg pail
	Gochujang Seasoning Tuscan Herb Seasoning Sriracha Lime Seasoning Jalapeño Guacamole Style Seasoning Kansas City Style BBQ Seasoning

PRODUCT DESCRIPTION

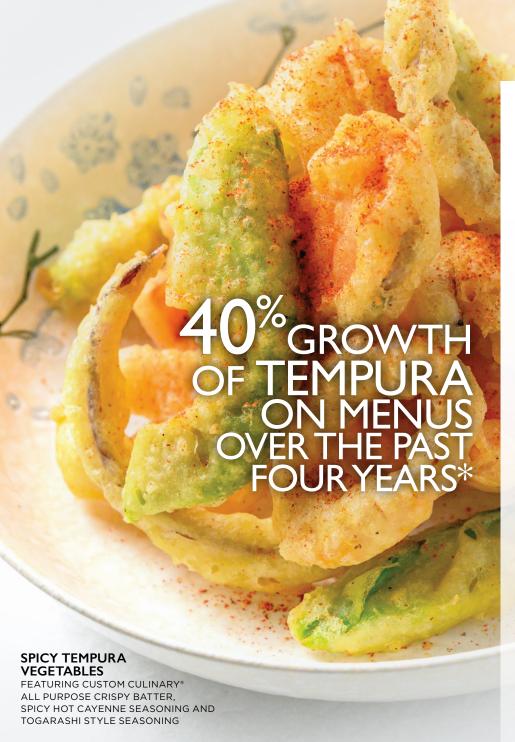


At Custom Culinary® we're dedicated to providing exceptional products to enhance any menu and every daypart. Our flavour-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centred on clean, simple and wholesome ingredients. We bring profitable 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.







Your customers love treating themselves to a bit of indulgence when dining out, and nothing beats the satisfying crunch of perfectly fried chicken, mozzarella sticks or breaded mushrooms. Custom Culinary® coating solutions help you achieve signature flavour and the ideal crispy texture for fried and oven-baked dishes across the menu.

Our breadcrumbs, flour and batter start with high-quality ingredients including bread baked in-house and select seasonings. We offer a range of versatile flavour profiles to help you create globally inspired dishes, from Italian parmigiana to Japanese tempura.

Custom Culinary® coating products can also be used alongside our other product lines, including Flavour Glazes and seasonings, for a complete backof-house solution.

TRIED AND TRUE COATINGS, FROM THE CATEGORY EXPERTS



# 23% GROWTH OF CRISPY MENU ITEMS OVER THE PAST FOUR YEARS\*

#### A COATING SYSTEM FOR EVERY MENU ITEM

Whether you're serving up mouthwatering chicken wings, shareable bar snacks or delectable fried fish, Custom Culinary® offers the right coating system for every menu application. From pre-seasoned breadcrumb blends to a rice flour-based no gluten added option, we have a product to meet your back-of-house needs.

Multipurpose solutions, using our batter instead of egg wash, as a dry dust for wings and more

Eliminate the need for messy flour at your breading station

No gluten added option available to meet dietary needs of your customers

PROPER PUB FISH & CHIPS

FEATURING CUSTOM CULINARY®

ALL PURPOSE CRISPY BATTER

#### **CHICKEN PARM ROLL**

FEATURING CUSTOM CULINARY® ITALIAN STYLE BREADCRUMBS AND TUSCAN HERB SEASONING

#### **HOMESTYLE BREADCRUMBS**

Traditional breadcrumbs; an all-purpose coater with golden highlights and a delicate, crispy texture.

#### PANKO BREADCRUMBS

Premium splintered Japanese-style crumbs ideal for an outside coating to provide a light, crispy texture.

#### **NO GLUTEN ADDED BREADCRUMBS\*\***

No Gluten Added (NGA) wheat alternative crumb made from rice flour, with the same functionality and versatility as wheat-based crumbs.

#### ITALIAN STYLE BREADCRUMBS

Toasted breadcrumbs with Italian seasonings and real Romano cheese.

#### **SEASONED FLOUR**

Seasoned all-purpose flour that adds texture and flavour to any of your favourite products.

#### **ALL PURPOSE CRISPY BATTER**

An all-purpose batter to enhance crispiness and adhere breading to any meat, including chicken, pork, fish, shrimp and vegetables. Use as a final coating to deliver a clean, persistent crunchy bite followed by a soft, quick meltaway. Or, add your favourite beer to the batter—perfect for fish and chips!



MENU ITEMS



PANKO-

CRUSTED

ITEM CODE	PRODUCT DESCRIPTION	PACK SIZE
CUSTOM CULINARY	<sup>®</sup> CHEF'S OWN™ COATING SOLUTIONS	
18854150	Homestyle Breadcrumbs	10kg kraft bag
18854350	Panko Breadcrumbs	10kg kraft bag
18854550	No Gluten Added Breadcrumbs**	10kg kraft bag
50714550	Italian Style Breadcrumbs	10kg kraft bag
12896950	Seasoned Flour	10kg kraft bag
44218950	All Purpose Crispy Batter	10kg kraft bag



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VER THE PAST FOUR YEARS

**RED-EYE GRAVY POUTINE**FEATURING CUSTOM CULINARY\*

POUTINE SAUCE MIX

deliver made-from-scratch flavour in every spoonful, with a non-clumping texture and appealing consistency your customers will love.

Custom Culinary® gravies are easy to prepare and demonstrate unique versatility across the menu. Serve them on their own, or mix in one or two additional ingredients to create your

own signature recipes with our gravies as the foundation. Perfect for appetizers, side dishes, breakfast entrées and more.

THE IDEAL FOUNDATION FOR CRAFTING SIGNATURE FLAVOUR

### VEGAN MENU ITEMS HAVE GROWN **278**% OVER THE PAST FOUR YEARS\*

### HOMESTYLE FLAVOUR TO ENHANCE YOUR MENU

Custom Culinary® gravy is known for delivering best-in-class flavour while saving time and labour in the kitchen. It's easy to prepare authentic, savoury gravies thanks to our premium dry mix format—simply add one pouch to four litres of water, whisk, boil and serve!

FEATURING CUSTOM CULINARY®
VEGAN BROWN GRAVY AND JALAPEÑO
GUACAMOLE STYLE SEASONING



No modified starches

Vegan option now available



The rich, roasted flavour profile of traditional brown gravy, without any meat or dairy ingredients.

#### **CHICKEN GRAVY**

A golden chicken gravy with authentic flavour, perfect for poultry-based dishes.

#### **POUTINE SAUCE MIX**

Savoury vegetable-based flavour; a traditional Québécois poutine mix.

#### **BEEF GRAVY**

Hearty pan-roasted beef flavour with a smooth, natural mouthfeel.





ITEM CODE	PRODUCT DESCRIPTION	CASE PACK	YIELD/POUCH
CUSTOM CULINARY	® CHEF'S OWN™ GRAVIES		
18720750	Vegan Brown Gravy	6/460g pouches	4L
18720950	Chicken Gravy	6/394g pouches	4L
18721150	Poutine Sauce Mix	6/380g pouches	4L
18721350	Beef Gravy	6/450g pouches	4L

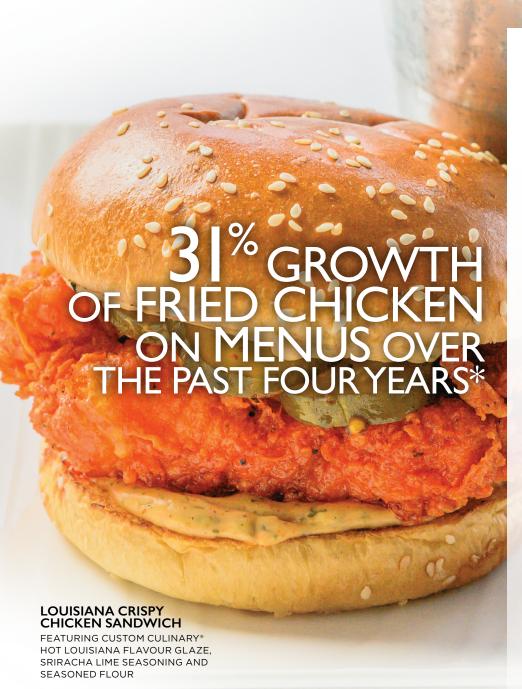


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## FLAVOUR GLAZES





Maintaining the crisp texture and mouthwatering flavour of chicken wings, breaded appetizers and fried foods has never been easier, thanks to Custom Culinary® Flavour Glazes. These unique oil-based liquid seasonings have been specially created to impart bold flavour, appealing colour and sheen to a wide range of food items across your menu.

Custom Culinary® Flavour Glazes deliver superior performance in a wide variety of applications—whether you're looking to enhance the juiciness of a rotisserie chicken entrée, spice up fried vegetables or bring signature flair to pretzels and burger buns. Custom Culinary® Flavour Glazes keep fried foods crispy for a longer period of time—perfect for satisfying customer needs for take-out and delivery service.

MAINTAIN CRISPY TEXTURE AND PREMIUM APPEARANCE OF POPULAR MENU ITEMS

# LOUISIANA-STYLE HOT SAUCE IS UP 100% ON MENUS OVER THE PAST FOUR YEARS\*

### CRISPY FOOD STAYS CRISPY, WITH THE ADDITION OF BOLD FLAVOUR

Custom Culinary® Flavour Glazes elevate and enhance dishes across your menu, including bar snacks, fries, pizza, chicken nuggets, seafood, flatbreads and more. Our glazes were developed to impart bold flavour and evenly coat your favourite foods, with better yield than traditional sauces.

Maintains a crispier texture

More intense flavour profile

Adds a premium glossy sheen to foods

Easier to use, more consistent uniform coverage than dry seasonings

Can be used before or after cooking to customize the flavour experience

FEATURING CUSTOM CULINARY® PARMESAN TRUFFLE FLAVOURED LAVOUR GLAZE

> Convenient pouch format is easy to handle

Suitable for both hot and cold applications



#### **BUTTERY GARLIC FLAVOUR GLAZE**

A classic garlic butter flavour, with parsley and a hint of lemon.

#### HOT LOUISIANA FLAVOUR GLAZE

A Louisiana-style blend of garlic, chili and black pepper.

#### **SWEET & SMOKY BBQ FLAVOUR GLAZE**

A BBQ glaze accented with paprika and smoky wood notes.

#### PARMESAN TRUFFLE FLAVOURED FLAVOUR GLAZE

Decadent notes of truffle and Parmesan flavours, finished with herbs and garlic.

CUSTOM' Chef's Own

#### CUSTOM CULINARY® CHEF'S OWN™ FLAVOUR GLAZES

16671850 Buttery Garlic Flavour Glaze 10/500g pouches 16672050 Hot Louisiana Flavour Glaze 10/500g pouches 16671650 Sweet & Smoky BBQ Flavour Glaze 10/500g pouches 16764550 Parmesan Truffle Flavoured Flavour Glaze 10/500g pouches

PRODUCT DESCRIPTION



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**CASE PACK**