

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.

COATING SOLUTIONS



**40% GROWTH
OF TEMPURA
ON MENUS
OVER THE PAST
FOUR YEARS***

SPICY TEMPURA VEGETABLES

FEATURING CUSTOM CULINARY®
ALL PURPOSE CRISPY BATTER,
SPICY HOT CAYENNE SEASONING AND
TOGARASHI STYLE SEASONING

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 back-of-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

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!

PROPER PUB FISH & CHIPS
FEATURING CUSTOM CULINARY® ALL PURPOSE CRISPY BATTER



PANKO-CRUSTED MENU ITEMS HAVE GROWN 8% OVER THE PAST FOUR YEARS*



ITEM CODE	PRODUCT DESCRIPTION	PACK SIZE
CUSTOM CULINARY® 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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GRAVIES



MENU MENTIONS
OF POUTINE
ARE UP **22%**
OVER THE PAST
FOUR YEARS*

RED-EYE GRAVY POUTINE
FEATURING CUSTOM CULINARY®
POUTINE SAUCE MIX

Today's customers crave classic comfort foods, along with new twists on their favourites. Custom Culinary® brings these trends to your menu with authentic, homestyle gravy mixes. Our clean label gravies are made with premium ingredients and select seasonings to 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!



**PULLED
JACKFRUIT
TACOS WITH
ADOBO GRAVY**

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

No artificial colours
or flavours

No modified
starches

Vegan option
now available



**STUFFED
YORKSHIRE
PUDDINGS WITH
STOUT CHICKEN GRAVY**
FEATURING CUSTOM CULINARY®
CHICKEN GRAVY

GRAVY HAS
GROWN 10%
ON MENUS
OVER THE PAST
FOUR YEARS*

VEGAN BROWN GRAVY



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



**31% GROWTH
OF FRIED CHICKEN
ON MENUS OVER
THE PAST FOUR YEARS***

LOUISIANA CRISPY CHICKEN SANDWICH

FEATURING CUSTOM CULINARY®
HOT LOUISIANA FLAVOUR GLAZE,
SRIRACHA LIME SEASONING AND
SEASONED FLOUR

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*

PARMESAN TRUFFLE POTATO WEDGES

FEATURING CUSTOM CULINARY® PARMESAN TRUFFLE FLAVOURED FLAVOUR GLAZE



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

Convenient pouch format is easy to handle

Suitable for both hot and cold applications



BUTTERY GARLIC TRIPLE GRILLED CHEESE

FEATURING CUSTOM CULINARY® BUTTERY GARLIC FLAVOUR GLAZE

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.



ITEM CODE	PRODUCT DESCRIPTION	CASE PACK
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



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