



Chef's Own™

SEASONINGS





Chef's Own™

**SIMPLE COOKING,
GREAT FLAVOUR**



GREAT TASTING



AUTHENTIC FLAVOUR



NO ADDED MSG



NO ARTIFICIAL
COLOURS OR FLAVOURS





SPICY KOREAN

A medium hot soy based seasoning with hints of ginger, paprika and chilli suitable to poultry, fish and vegetable dishes. No artificial colours, flavours or added MSG.



NO ADDED MSG



THAI

A gluten free blend of paprika, coriander, ginger, chilli and aniseed with a touch of lime suitable to poultry, fish and vegetable dishes. No artificial colours, flavours or added MSG and suitable for Vegans.



NO ADDED MSG



GLUTEN FREE



SUITABLE FOR VEGANS



LEMON PEPPER

A fresh lemon and black pepper based seasoning with a hint of acidity and red bell pepper suitable to meat, poultry, fish and vegetable dishes. No artificial colours, flavours or added MSG and suitable for Vegans.



NO ADDED MSG



GLUTEN FREE



SUITABLE FOR VEGANS



PIRI PIRI

A hot & spicy blend of African Birds eye chilli, paprika, and other spices suitable to poultry, fish and vegetable dishes. No artificial colours, flavours or added MSG and suitable for Vegans.



NO ADDED MSG



GLUTEN FREE



SUITABLE FOR VEGANS



APPLEWOOD SMOKE

A rounded sweet and smokey blend of honey, herbs and spices with applewood smoked salt. Gluten free and suitable to meat, poultry, fish and vegetable based dishes. No artificial colours, flavours or added MSG and suitable for Vegetarians.



NO ADDED MSG



GLUTEN FREE



SUITABLE FOR VEGETARIANS



CAJUN

A medium hot blend of garlic, onion, paprika, pepper and cayenne pepper suitable to meat, poultry, fish and vegetable dishes. No artificial colours, flavours or added MSG and suitable for Vegans.



NO ADDED MSG



GLUTEN FREE



SUITABLE FOR VEGANS



STIR FRY

A rounded soy-based seasoning blend of paprika, ginger and honey suitable to meat poultry, fish and vegetable dishes. No artificial colours, flavours or added MSG and suitable for Vegetarians.



NO ADDED MSG



SUITABLE FOR VEGETARIANS



SPICY ORANGE

A medium hot citrus based seasoning with paprika, ginger and chilli suitable to poultry, fish and vegetable dishes. No artificial colours, flavours or added MSG and suitable for Vegans.



NO ADDED MSG



SUITABLE FOR VEGANS



CHIP

A delicious seasoning blends of onion, garlic, paprika, oregano and cumin to spice up French fries or popcorn. Also delicious on poultry, fish and vegetable dishes. No artificial colours, flavours or added MSG and suitable for Vegans.



NO ADDED MSG



GLUTEN FREE



SUITABLE FOR VEGANS



RIB RUB

A balanced blend of garlic, onion and paprika seasoned with oregano, parsley and black pepper to add flavour to meat, poultry, fish and vegetable dishes. Gluten Free. No artificial colours, flavours or added MSG and suitable for Vegans.



NO ADDED MSG



GLUTEN FREE



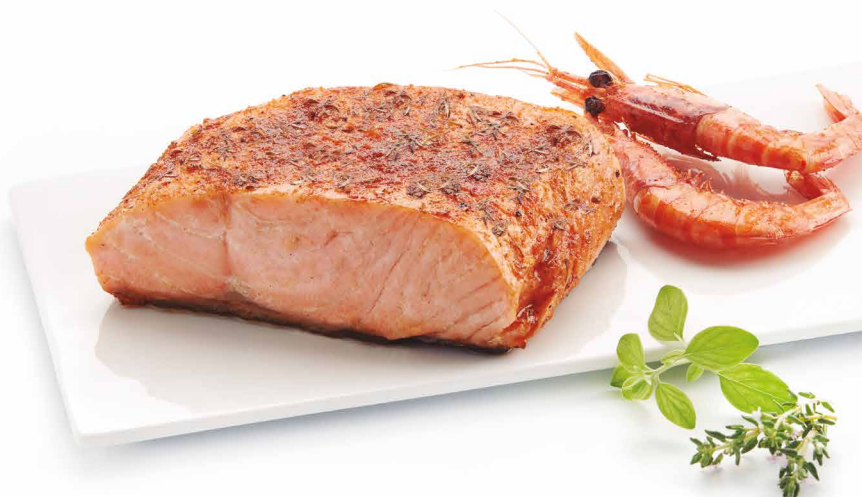
SUITABLE FOR VEGANS



Chef's Own™ SEASONINGS

The quickest way to get a broad range of flavour.

Experience intense authentic flavour in every sprinkle of Custom Culinary® Chef's Own™ seasoning. Inspired by recipes from around the world, carefully blended from only natural ingredients, to spice up your dishes perfectly... Every time.





THAI NOODLES WITH VEGETABLES

With Custom Culinary® Chef's Own™ THAI SEASONING



4PAX	200g	1 Hour
500g		Noodles
1 unit		Pak choi
10g		Fresh ginger
10g		Fresh garlic
20 units		Green pea sprouts
2 units		Fresh red chili
q.e		Sesame oil
100ml		Soy sauce
10g		Custom Culinary® Chef's Own™ Thai seasoning

→ PROCEDURES

1. Peel garlic and ginger, and grind to a smooth paste.
2. Roughly chop the pak choi and red chili into chunks.
3. Heat sesame oil in wok, add garlic and ginger paste. Fry for 1min and then add the cooked noodles.
4. Add the soy sauce and wok with energy to mix everything properly.
5. Sprinkle with the Custom Culinary® Chef's Own™ Thai seasoning and continue wokking.
6. Add the fresh vegetables, pak choi and red chili, wok for few seconds, remove from heating and serve.
7. Enjoy the fresh and spicy experience.



BE TRUE TO THE FOOD.®

DISCOVER OUR BRANDS

Custom Culinary® is a One Stop Culinary Solution shop for all your culinary ingredients.

Applying consumer insight and market dynamic analysis, we spot trends before anyone else and convert these into consumer preferred products. Using world-class sensory science and innovative manufacturing technology with the culinary expertise of our global team of chefs.



Versatile Creativity to create your culinary signatures.



Consistent convenience to simplify high volume cooking.























Ready to serve flavour solutions to add flavour to any meal.

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PRODUCT INFORMATION SEASONINGS

PRODUCT	NAME	EAN	WEIGHT	CASE CONFIGURATION
	SPICY KOREAN	 (01)08435129202561	545 g	6 x 545 g
	THAI	 (01)08435129202776	590 g	6 x 590 g
	LEMON PEPPER	 (01)08435129202653	795 g	6 x 795 g
	PIRI PIRI	 (01)08435129202684	595 g	6 x 595 g
	APPLEWOOD SMOKE	 (01)08435129202745	625 g	6 x 625 g
	CAJUN	 (01)08435129202622	595 g	6 x 595 g
	STIR FRY	 (01)08435129202509	575 g	6 x 575 g
	SPICY ORANGE	 (01)08435129202592	535 g	6 x 535 g
	CHIP	 (01)08435129202714	520 g	6 x 520 g
	RIB RUB	 (01)08435129202530	645 g	6 x 645 g

FOR MORE INFORMATION,
SCAN QR CODE
www.customculinary.global

