

# CUSTOM<sup>®</sup> CULINARY GOLD LABEL

CONCENTRATES



[www.customculinary.global](http://www.customculinary.global)



# CUSTOM CULINARY GOLD LABEL

## CONCENTRATES

Experience the goodness inside Custom Culinary® Gold Label™ concentrates. Made from real food ingredients with no added nasties, and no allergens, they immediately add flavour, without changing your culinary signature. Adding flavour has never been so easy. You'll love every flavourful drop.

### FLAVOUR FIRST

High impact concentrates that delivers real flavour on demand.

### GOODNESS INSIDE

With over 10% of the named ingredients concentrated inside.

### VERSATILE APPLICATIONS

Suitable for hot or cold recipes.

### ALLERGEN FREE

No allergens hiding in our recipes.

### CREATIVE INSPIRATION

Suitable for almost every savoury dish you can think off.





## VEGETABLE

CONCENTRATE

A classic aromatic vegetable concentrate prepared from a Mirepoix of carrot, leek, and onion, enhanced with bay and lovage, suitable for vegan dishes.



GLUTEN  
FREE



SUITABLE FOR  
VEGANS



23% VEGETABLE  
PUREE



## MUSHROOM

CONCENTRATE

A robust selection of ceps, porcini and button mushrooms to boost vegan dishes. Contains no added MSG, yeast or artificial flavours & colours.



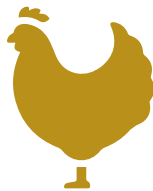
GLUTEN  
FREE



SUITABLE FOR  
VEGANS



18% MUSHROOM  
CONCENTRATE



## CHICKEN

CONCENTRATE

A classic chicken fond concentrate with roasted and fatty notes. Contains 10% chicken meat and no artificial colours, flavours or flavour enhancers. Allergen free.



GLUTEN  
FREE



NO ADDED  
MSG



10%  
CHICKEN



## BEEF

CONCENTRATE

A balanced roast beef concentrate with roasted and fatty notes. Contains 8% beef and no artificial colours, flavours or flavour enhancers. Allergen free.



GLUTEN  
FREE



NO ADDED  
MSG



8%  
BEEF



## PORK

CONCENTRATE

An impactful roast pork concentrate with hints of crackling and roast fat. Made with 16% pork and no artificial ingredients. Allergen free.



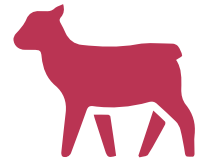
GLUTEN  
FREE



NO ADDED  
MSG



16%  
PORK



## LAMB

CONCENTRATE

A rounded non-animalic lamb profile with slight herbal hints. Made with 14% lamb and no artificial ingredients. Allergen free.



GLUTEN  
FREE



NO ADDED  
MSG



14%  
LAMB



## FISH

CONCENTRATE

A classic white fish fumet containing 16% Hake. MSG free and no artificial flavours or colours added.



GLUTEN  
FREE



NO ADDED  
MSG



16%  
HAKE



## SEAFOOD

CONCENTRATE

A robust seafood concentrate containing 17% seafood and red Fish. No added MSG, artificial flavours or colours.



GLUTEN  
FREE



NO ADDED  
MSG

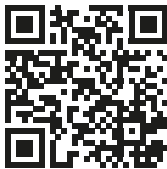


17%  
SEAFOOD

# PRODUCT INFORMATION CONCENTRATES

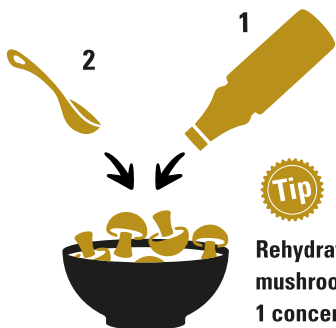
PRODUCT	NAME	EAN	WEIGHT	CASE CONFIGURATION
	VEGETABLE	 (01)08435129202042	1000 g	6 x 1 kg
	MUSHROOM	 (01)08435129202011	1000 g	6 x 1 kg
	CHICKEN	 (01)08435129202073	1000 g	6 x 1 kg
	BEEF	 (01)08435129202103	1000 g	6 x 1 kg
	PORK	 (01)08435129202165	1000 g	6 x 1 kg
	LAMB	 (01)08435129202134	1000 g	6 x 1 kg
	FISH	 (01)08435129203124	1000 g	6 x 1 kg
	SEAFOOD	 (01)08435129203094	1000 g	6 x 1 kg

FOR MORE INFORMATION,  
**SCAN QR CODE**  
[www.customculinary.global](http://www.customculinary.global)





Made from real food ingredients with no added nasties, and no allergens, they immediately add flavour, without changing your culinary signature.



Rehydrate dried mushrooms in a broth of 1 concentrate: 2 water



Boost the flavour of any soup, gravy or sauces



Generously baste meat cuts with concentrate before placing in the oven

TRY THESE

# GREAT FLAVOUR

## BOOSTING TRICKS

- ★ Marinate vegetables in vegetable concentrate.
- ★ Add a squeeze of vegetable concentrate to the boiling water for rice and pasta.
- ★ Baste over vegetables while grilling / roasting.
- ★ A great flavour boost for Tofu or Paneer.
- ★ Add to olive oil drizzle to finish dishes.
- ★ Brush a stroke of flavour and colour over the plate before plating vegetable dishes.
- ★ Suitable for use in raw meat dishes like Tartares and Carpaccio.
- ★ Add Fish concentrate to Ceviche just before serving.
- ★ Can be added to any marinade to enhance flavour impact.



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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# CUSTOM<sup>®</sup> CULINARY GOLD LABEL

NEW &  
IMPROVED  
RECIPE

FONDS & PASTES



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# CUSTOM CULINARY GOLD LABEL

## FONDS & PASTES

Custom Culinary® fonds, fumets and pastes  
are quality products for the chef  
who demands only the best ingredients

High percentage of  
of Roast Beef

Authentic flavour

Only the highest quality  
ingredients used

No artificial colours,  
flavours or flavour enhancers







A classic concentrated veal fond made of veal bones and vegetables to be used as a base for soup, sauces, stew and casseroles.



Roasted beef bones concentrated to a hearty jus that can be used as a stock base for soup, sauces, stew and casseroles or as a base for sauces, demi-glace and gravy.



A concentrated classic vegetable fond made of carrot, leek, onion and turnip to use in vegan soups, stews, casseroles, risotto and pasta dishes to boost overall flavour.



A culinary paste of porcini, boletus and champignons to boost umami in soup, stew, casseroles. Also great as a base for risotto, vegan dishes, sauces and to flavour butters.



A concentrated vegan sautéed garlic paste to add flavour and culinary roundness to soups, stews, casseroles, dressings, sauces, aioli and garlic butter.





A classic prawn fond made from cooked shrimp to be used in soup, bisque, casseroles, paella, risotto, rice and pasta dishes.



NO ADDED MSG



44% SHRIMP



A classic white fish fumet made from hake and selected herbs and spices to be used in soups, chowders, stew and casseroles.



A mediterranean red fish fumet made from streaked gurnard and prawns. Excellent as a base for fish soup, bisque, seafood casserole, paella, rice and pasta dishes.



NO ADDED MSG



GLUTEN FREE



45% HAKE



NO ADDED MSG



GLUTEN FREE



36% RED FISH



A boiled chicken fond made of chicken white meat and aromatic vegetables to be used in soups, casseroles, stews, risotto and pasta dishes. Perfect in asian dishes.



A classic roast chicken fond to be used in soups, sauces, stew, casseroles and risotto.



NO ADDED MSG



GLUTEN FREE



40% WHITE CHICKEN



CONTAINS NATURALLY OCCURRING SUGAR



NO ADDED MSG



21% ROAST CHICKEN

PRODUCT INFORMATION FONDS & PASTES

PRODUCT	NAME	EAN	WEIGHT	CASE CONFIGURATION
	VEAL	 (01)08435129202387	480 g	6 x 480 g
	ROAST BEEF	 (01)08435129202448	480 g	6 x 480 g
	ROAST CHICKEN	 (01)08435129202325	480 g	6 x 480 g
	WHITE CHICKEN	 (01)08435129202295	480 g	6 x 480 g
	VEGETABLE	 (01)08435129202479	480 g	6 x 480 g
	MUSHROOM	 (01)08435129202417	480 g	6 x 480 g
	GARLIC	 (01)08435129202448	480 g	6 x 480 g
	FISH	 (01)08435129202264	480 g	6 x 480 g
	RED FISH	 (01)08435129202202	480 g	6 x 480 g
	PRAWN	 (01)08435129202233	480 g	6 x 480 g

FOR MORE INFORMATION,  
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TRY THESE

# GREAT FLAVOUR

## SUGGESTIONS & TIPS

Made from real food ingredients with no added nasties, and no allergens, they immediately add flavour, without changing your culinary signature.



**VEAL**  
FONDS



Use as a base for soup, sauces, stew, casseroles and risotto. Add a spoonful to soup, stew, casseroles to boost overall flavour



1

**Tip**



**MUSHROOM**  
FONDS

A spoonful will boost umami flavour in soup, stew, casseroles. Also great as a base for risotto, vegan dishes, sauces and to flavour butters.

**PRAWN**  
FUMET



Use as a base for fish soup, bisque, paella and seafood casseroles. Great in rice and pasta dishes.



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CULINARY**

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