



# 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.

## PRODUCT INFORMATION CONCENTRATES

PRODUCT	NAME	EAN	WEIGHT	CASE CONFIGURATION
	VEGETABLE	 8 435129 202042	1000 g	6 x 1 kg
	MUSHROOM	 8 435129 202011	1000 g	6 x 1 kg
	CHICKEN	 8 435129 202073	1000 g	6 x 1 kg
	BEEF	 8 435129 202103	1000 g	6 x 1 kg
	PORK	 8 435129 202165	1000 g	6 x 1 kg
	LAMB	 8 435129 202134	1000 g	6 x 1 kg
	FISH	 8 435129 203124	1000 g	6 x 1 kg
	SEAFOOD	 8 435129 203094	1000 g	6 x 1 kg

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





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CONCENTRATES



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## 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.



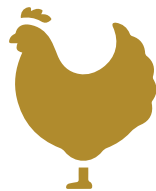
GLUTEN FREE



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

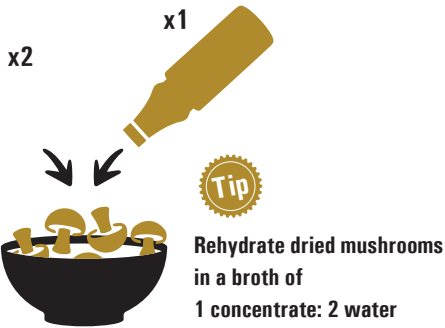


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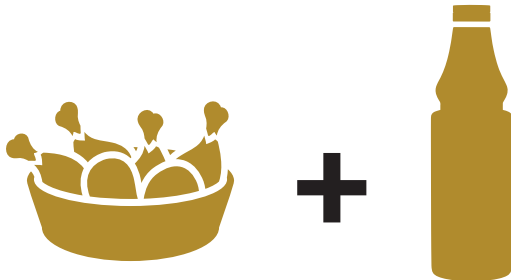
TRY THESE

# GREAT FLAVOUR

## BOOSTING TRICKS




Boost the flavour of any soup, gravy or sauces



**Tip**  
Generously baste meat cuts with concentrate before placing in the oven

- ★ Marinade 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.



*Chef's Own™*

Consistent convenience to simplify high volume cooking.



**MASTER'S TOUCH®**

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

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