CUSTOM CULINARY GOLD LABEL



FONDS & PASTES













24% VEAI



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





NO ADDED MSG



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.

Roasted beef bones













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.





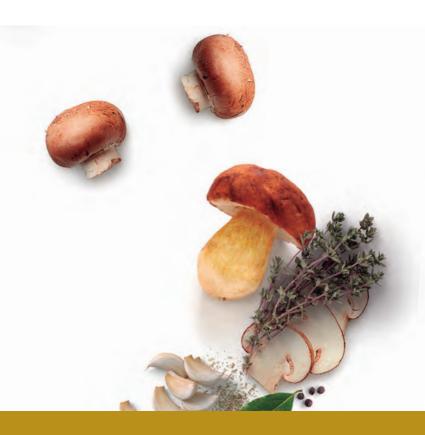
NO ADDED MSG GLUTEN FREE



SUITABLE



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.













45% HAKE





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





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.











ROAST CHICKEN



PRODUCT INFORMATION FONDS & PASTES

PRODUCT	NAME	EAN	WEIGHT	CASE CONFIGURATION
CASION CASIONI	VEAL	(01)08435129202387	480 g	6 x 480 g
CONTON S CANADA	ROAST BEEF	(01)08435129202448	480 g	6 x 480 g
CATION AND ADDRESS OF THE SECOND ASSESSMENT	ROAST CHICKEN	(01)08435129202325	480 g	6 x 480 g
COLOR AND	WHITE CHICKEN	(01)08435129202295	480 g	6 x 480 g
CARICAL AND	VEGETABLE	(01)08435129202479	480 g	6 x 480 g
CANTON CONTROL OF THE PROPERTY	MUSHROOM	(01)08435129202417	480 g	6 x 480 g
CANCE	GARLIC	(01)08435129202448	480 g	6 x 480 g
CARLOS CARLO PER ANEL	FISH	(01)08435129202264	480 g	6 x 480 g
ECATION - LANGE FOR FRANCE FOR FR	RED FISH	(01)08435129202202	480 g	6 x 480 g
CATON CA CATON CATON CATON CATON CATON CATON CATON CATON CATON CATON CAT	PRAWN	(01)08435129202233	480 g	6 x 480 g

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



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.

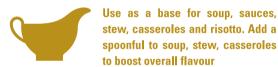


Use as a base for fish soup, bisque, paella and seafood casseroles. Great in rice and pasta dishes.











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



BE +RUE +O +HE FOOD.

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