



□ *culinary aids – sprinkle flavor seasonings*

□ *Our standards*

MIXTURES

Asparagus

Bacon

Balsamic

Balsamic and red fruits

Basil

BBQ

beef

beef stew

Bolognaise

Cheese

Cheese blue and honey

Cheese IGP

Chicken

Chicken and thyme

chicken meat

Chili

Chorizo

Curry (different types)

Fajitas

Goat cheese

Grilled chicken

Indian

Italian cheese

Italian cheese Parmesan

Italian cheese Pecorino

Lobster

mussels cooked

Mustard

Mustard with dill

Mustard with honey

Onion / cream

Onion and honey

Paprika

Pepper green

Pepper Madagascar

Pepper red

Pesto

pickles

Smoked ham

spicy

tagine

tandoor

tapenade

Thai spicy

Tomato

Truffle

wasabi



❑ *culinary aids – recipe improvers*

Converting traditional recipes to an industrial concept

based on:

- ❑ *simplify the recipe*
- ❑ *less number of raw materials required*
- ❑ *less stock*
- ❑ *available production lines*
- ❑ *legislation*
- ❑ *pricing*
- ❑ *delivered just in time*



❑ *Culinary aids – productlines*

- ❑ *sauces*
- ❑ *fillings*
- ❑ *desserts*
- ❑ *ice cream*
- ❑ *potato recipes*
- ❑ *cheese spreads*
- ❑ *meat preparation*
- ❑ *vegan preparation*

