

HERB & SPICE BLENDS



Our single herb purees are very fine purees made of the fresh leafy greens and stems of the plants. They contain more than 50% of high quality by-product. The spices are acquired from the other parts of the plant – the roots, stems, bark, and seeds. We are also very proud of our herb & spice mixes. In a small dose, you can bring a world of different flavours to your dishes.

FORGET ABOUT POWDER

Made from fresh ingredients the spice & curry blends give you great flavours for any Asian & Mediterranean flavour.

BYE BYE BAGS

You prefer using fresh curry in sticky bags? You're right, iqf drops are so much handier, lower in salt and can be used in the daily amount desired.



THE IDIOT PROOF SOLUTION

4gr drops makes it portion & cost control so easy just count your drops for each recipe and adapt & control your ever changing menus.

MAIN ADVANTAGES

- ✓ Made from fresh & low in salt
- ✓ Portion & cost control, use what you need!
- ✓ Complexity made easy

HERB & SPICE BLENDS

A SELECTION FROM OUR RANGE

	<p>YELLOW CURRY PUREE 8 gram pellets in 10 kg bag-in-box SKU 0906-20</p>
	<p>GREEN CURRY PASTE 8 gram pellets in 10 kg bag-in-box SKU 0905-20</p>
	<p>RED CURRY PASTE 8 gram pellets in 10 kg bag-in-box SKU 0904-20</p>
	<p>MADRAS CURRY PUREE 4 gram pellets in 10 kg bag-in-box SKU 2349-18</p>
	<p>MEXICAN SPICE PUREE 4 gram pellets in 10 kg bag-in-box SKU 2468-18</p>
	<p>MEDITERRANEAN PUREE 4 gram pellets in 10 kg bag-in-box SKU 2469-18</p>

REAL WORLD EXAMPLES

1. **Thai coconut chicken stir fry.** Long ingredient lists and long preparation times for this delicious recipe are reduced significantly with our red curry pellets.
2. **Spicy Cauliflower rice.** Pack your frozen cauliflower rice with 5-10%
3. **Thai chicken soup.** heat your coconut milk or bouillon with our yellow curry and top it up with some lemongrass & chicken. Ready to serve !
4. **Hummus dip.** Spice your hummus with 5 to 10gr of Mexican blend. Serve it with tortilla's!

It doesn't get easier than this

Just fry some onions & garlic, and add the right amount of pellets. They melt into a delicious curry in a minute.

