TRIPE SOUP

TRIPE SOUP SOLO  FVZA-02408

**Ingredients:** spice (sweet paprika, black pepper, marjoram), dextrose, glucose syrup, yeast extract, flavour enhancer E 621, E 635, spice extract/s

**Dosage [g/kg water]:** 30

**Benefits:**
- Can be used in gastronomy.
- Easy application.
- No added salt.
- Creates a characteristic flavour and taste of the final product.
- Significant technological flexibility.
- Contains a quality extract of natural spices.

**Flavour profile:**

- GARLIC
- SWEET PAPRIKA
- GINGER
- MEAT AROMA
- BLACK PEPPER
- MARJORAM

---

SOUP THICKENER  FVZA-06136

**Ingredients:** thickener E 466, E 412, E 415, E 407a, modified starch, starch

**Dosage [g/kg water]:** 8

**Benefits:**
- The blend has medium dosage at high functionality.
- Characterized by a neutral taste and flavour in the final product.
- Increases the cost effectiveness of the final product.
- Can be used in gastronomy.

**Flavour profile:** contains no spices, aroma nor flavouring substances

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**TRIPE SOUP EXAMPLE OF APPLICATION RECIPE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef tripes</td>
<td>25.0 kg</td>
</tr>
<tr>
<td>Pork skin, boiled</td>
<td>5.0 kg</td>
</tr>
<tr>
<td>Meat broth 60-70 °C</td>
<td>60.0 kg</td>
</tr>
<tr>
<td>Salt</td>
<td>1.0 kg</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>4.0 kg</td>
</tr>
<tr>
<td>Onion</td>
<td>3.0 kg</td>
</tr>
<tr>
<td>Tripe soup solo (FVZA-02408)</td>
<td>3.0 kg</td>
</tr>
<tr>
<td>Soup thickener (FVZA-06136)</td>
<td>1.5 kg</td>
</tr>
<tr>
<td>Garlic paste 50% salt</td>
<td>0.1 kg</td>
</tr>
<tr>
<td><strong>TOTAL:</strong></td>
<td><strong>102.6 kg</strong></td>
</tr>
</tbody>
</table>
GOULASH SOUP

Ingredients: starch, salt (max. 21 %), spice (sweet paprika, caraway, marjoram, black pepper), modified starch, maize flour, thickener E 412, E 415, dried vegetable (onion, garlic), rapeseed oil, flavour enhancer E 621, E 635, spice extract/s, yeast extract, flavour, colouring E 120

Dosage [g/kg matrix]: 92

Benefits:
- Creates a unique flavour and taste of the final product.
- Easy application.
- Can be used in gastronomy.
- Does not contain carageenan.
- Significant technological flexibility.
- Contains a quality extract of natural spices.

Flavour profile:

- SWEET PAPRIKA: ★★★★★
- BLACK PEPPER: ★★★★★
- GARLIC: ★★★★★
- CARAWAY: ★★★★
- BACON AROMA: ★★★

Example of application recipe:

Beef front-R3: 12,0 kg
Meat broth 60-70 °C: 65,0 kg
Vegetable oil: 5,0 kg
Goulash soup POLI (FVZA-05440): 4,6 kg
Onion: 3,0 kg
Peeled potato cubes: 10,0 kg
Garlic paste 50% salt: 0,2 kg

TOTAL: 99,8 kg
BEEF GOULASH

GOULASH SOUP  FVZA-05440

**Ingredients:** starch, salt (max. 21 %), spice (sweet paprika, caraway, marjoram, black pepper), modified starch, maize flour, thickener E 412, E 415, dried vegetable (onion, garlic), rapeseed oil, flavour enhancer E 621, E 635, spice extract/s, yeast extract, flavour, colouring E 120

**Dosage [g/kg matrix]:** 92

**Benefits:**
- Creates a unique flavour and taste of the final product.
- Easy application.
- Can be used in gastronomy.
- Does not contain carageenan.
- Significant technological flexibility.
- Contains a quality extract of natural spices.

**Flavour profile:**

- SWEET PAPRIKA
- BLACK PEPPER
- GARLIC
- CARAWAY
- BACON AROMA

---

BEEF GOULASH

**EXAMPLE OF APPLICATION RECIPE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef front-R3</td>
<td>20,0 kg</td>
</tr>
<tr>
<td>Meat broth 60-70 °C</td>
<td>40,0 kg</td>
</tr>
<tr>
<td>Goulash spices (FVZA-00099)</td>
<td>1.0 kg</td>
</tr>
<tr>
<td>Goulash soup POLI (FVZA-05440)</td>
<td>3.0 kg</td>
</tr>
<tr>
<td>Onion</td>
<td>5.0 kg</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>3.0 kg</td>
</tr>
<tr>
<td>Garlic paste 50% salt</td>
<td>0.1 kg</td>
</tr>
<tr>
<td><strong>TOTAL:</strong></td>
<td><strong>72.1 kg</strong></td>
</tr>
</tbody>
</table>

---

GOULASH SPICES  FVZA-00099

**Ingredients:** spice (sweet paprika, caraway, marjoram, hot paprika, black pepper), salt (max. 20 %), dextrose, glucose syrup, flavour enhancer E 621, E 635, spice extract/s

**Dosage [g/kg meat]:** 14

**Benefits:**
- The blend is characterized by a strong characteristic taste.
- Can be used in gastronomy.
- Significant technological flexibility.
- Easy application.
- Colorants free.

**Flavour profile:**

- SWEET PAPRIKA
- BLACK PEPPER
- GARLIC
- MARJORAM
- CARAWAY
**EQUINE GOULASH**

**EQUINE GOULASH SOLO**  
FVZA-09274

**Ingredients:**  
spice (sweet paprika, caraway, marjoram), dried vegetable (garlic), flavour, spice extract/s (paprika, black pepper, chilli, rosemary, garlic), anticaking agent E 551

**Dosage [g/kg matrix]:** 10.5

**Benefits:**
- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices and spice extracts.

**Flavour profile:**

- CHILLI
- GARLIC
- SWEET PAPRIKA
- MEAT AROMA

---

**EQUINE GOULASH**

**EXAMPLE OF APPLICATION RECIPE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Horse lean meat 1-st category</td>
<td>30.0</td>
</tr>
<tr>
<td>Salt</td>
<td>1.1</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>2.5</td>
</tr>
<tr>
<td>Water</td>
<td>48.2</td>
</tr>
<tr>
<td>Equine goulash solo</td>
<td>1.05</td>
</tr>
<tr>
<td>Onion</td>
<td>14.0</td>
</tr>
<tr>
<td>Tomato puree</td>
<td>1.2</td>
</tr>
<tr>
<td>Wheat fine flour</td>
<td>3.0</td>
</tr>
<tr>
<td>Wheat starch (FVZA-09274)</td>
<td>1.0</td>
</tr>
<tr>
<td><strong>TOTAL:</strong></td>
<td><strong>102.05</strong></td>
</tr>
</tbody>
</table>
MEXICAN GOUgLASH

MEXICAN GOUgLASH SOLO

FVZA-11482

Ingredients: spice (sweet paprika, oregano, caraway, marjoram), dried vegetable (paprika flakes, garlic), flavour, yeast extract, spice extract/s, anticaking agent E 551

Dosage [g/kg matrix]: 18.5

Benefits:
- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices and spice extracts.

Flavour profile:

<table>
<thead>
<tr>
<th>Component</th>
<th>Strength</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEAT AROMA</td>
<td>5</td>
</tr>
<tr>
<td>SWEET PAPRIKA</td>
<td>5</td>
</tr>
<tr>
<td>CHILLI</td>
<td>4</td>
</tr>
<tr>
<td>GARLIC</td>
<td>4</td>
</tr>
<tr>
<td>OREGANO</td>
<td>4</td>
</tr>
<tr>
<td>MARJORAM</td>
<td>4</td>
</tr>
<tr>
<td>CARAWAY</td>
<td>2</td>
</tr>
</tbody>
</table>

Example of application recipe:

Pork shoulder boneless, fabricated 20.0 kg
Smoked bacon 4.0 kg
Onion 12.0 kg
Red beans 12.0 kg
Sterilized corn 6.1 kg
Vegetable oil 2.5 kg
Salt 1.1 kg
Water 27.0 kg
Mexican goulash solo (FVZA-11482) 1.85 kg
Wheat fine flour 2.5 kg
Potato starch (Native) 1.0 kg
Tomatoes crushed sterilized 10.0 kg
Tomato puree 2.0 kg
TOTAL: 102.05 kg
TEXAS GOULASH

TEXAS GOULASH SOLO

FVZA-11392

Ingredients: spice (sweet paprika, caraway, marjoram), dried vegetable (garlic), flavour, spice extract/s (paprika, black pepper, chilli, rosemary, garlic), anticaking agent E 551

Dosage [g/kg matrix]: 9.5

Benefits:
- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices and spice extracts.

Flavour profile:
- SWEET PAPRIKA: ★★★★★
- GARLIC: ★★★★★
- CHILLI: ★★★★
- MEAT AROMA: ★★★★ ○ ○
- CARAWAY: ★★ ○ ○ ○

TEXAS GOULASH

EXAMPLE OF APPLICATION RECIPE

Horse lean meat 1-st category 22.5 kg
Smoked bacon 2.5 kg
Salt 1.1 kg
Vegetable oil 2.5 kg
Water 22.1 kg
Texas goulash solo 0.95 kg
Onion 12.0 kg
Red beans 10.0 kg
Sterilized corn 5.0 kg
Fresh potato 5.0 kg
Wheat fine flour 2.5 kg
Tomatoes crushed sterilized 15.0 kg
Wheat starch 1.0 kg

TOTAL: 102.15 kg
CHILLI CON CARNE

CHILLI CON CARNE  FVZA-11479

Ingredients: spice (sweet paprika, black pepper, marjoram), sugar, dried vegetable (garlic), spice extract/s, anticaking agent E 551
Dosage [g/kg matrix]: 20
Benefits:
• Can be used in gastronomy.
• Easy application.
• Creates a unique flavour and taste of the final product.
• Contains quality natural spices and spice extracts.

Flavour profile:

CHILLI
SWEET PAPRIKA
SUGAR
GARLIC

CHILLI CON CARNE
EXAMPLE OF APPLICATION RECIPE

Beef lean-R1 18,0 kg
Vegetable oil 2,5 kg
Salt 1,1 kg
Water 15,0 kg
Chilli con carne solo (FVZA-11479) 2,0 kg
Onion 9,0 kg
Red beans 29,0 kg
Tomatoes crushed sterilized 10,0 kg
Tomato puree 1,2 kg
Sterilized corn 5,0 kg
Frozen red paprika 7,0 kg
Potato starch (Native) 0,8 kg
Wheat fine flour 1,5 kg
TOTAL: 102,1 kg
BEEF IN DARK BEER SAUCE

Ingredients: sugar, dried vegetable (paprika flakes, garlic), spice (black pepper, thyme, rosemary), flavour, yeast extract
Dosage [g/kg matrix]: 23
Benefits:
- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices.

Flavour profile:

MEAT AROMA

SUGAR

GARLIC

HOT PAPRIKA

BLACK PEPPER

THYME

ROSEMARY

BEEF IN DARK BEER SAUCE WITH DRIED HOP

Example of Application Recipe

Beef lean-R1 34,0 kg
Vegetable oil 1,0 kg
Smoked bacon 10,0 kg
Onion 14,0 kg
Salt 1,1 kg
Wheat fine flour 1,4 kg
Potato starch (Native) 0,7 kg
Dark beer 24,5 kg
Water 24,5 kg
Spices for meat in beer sauce (FVZA-11461) 2,3 kg
TOTAL: 102,0 kg

Example of Application Recipe

Beef lean-R1 34,0 kg
Vegetable oil 1,0 kg
Smoked bacon 10,0 kg
Onion 14,0 kg
Salt 1,1 kg
Wheat fine flour 1,4 kg
Potato starch (Native) 0,7 kg
Dark beer 24,5 kg
Water 34,5 kg
Spices for meat in beer sauce (FVZA-11461) 2,3 kg
Dried hop 0,02 kg
TOTAL: 102,02 kg
**BEEF BOURGUIGNON**

**BEEF IN BURGUND SAUCE**

**FVZA-11456**

**Ingredients:** spice (black pepper, thyme, rosemary, bay leaf), dried vegetable (garlic), flavour, yeast extract

**Dosage [g/kg matrix]:** 5

**Benefits:**
- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices.

**Flavour profile:**

- MEAT AROMA
- BLACK PEPPER
- GARLIC
- THYME
- ROSEMARY
- BAY LEAF

**Example of application recipe**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity (g)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef lean-R1</td>
<td>33.0 kg</td>
</tr>
<tr>
<td>Salt</td>
<td>1.1 kg</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>2.0 kg</td>
</tr>
<tr>
<td>Water</td>
<td>22.1 kg</td>
</tr>
<tr>
<td>Smoked bacon</td>
<td>2.0 kg</td>
</tr>
<tr>
<td>Beef in Burgund sauce (FVZA-11456)</td>
<td>0.5 kg</td>
</tr>
<tr>
<td>Carrot slices fresh</td>
<td>7.5 kg</td>
</tr>
<tr>
<td>Frozen chopped celery</td>
<td>7.5 kg</td>
</tr>
<tr>
<td>Onion</td>
<td>8.0 kg</td>
</tr>
<tr>
<td>Tomato puree</td>
<td>1.2 kg</td>
</tr>
<tr>
<td>Wheat fine flour</td>
<td>1.4 kg</td>
</tr>
<tr>
<td>Potato starch (Native)</td>
<td>0.7 kg</td>
</tr>
<tr>
<td>Red wine</td>
<td>15.0 kg</td>
</tr>
<tr>
<td><strong>TOTAL:</strong></td>
<td><strong>102.0 kg</strong></td>
</tr>
</tbody>
</table>
CHICKEN WITH PAPRIKA SAUCE

Ingredients: modified starch, maize flour, salt (max. 13 %), oil (rapeseed), spice (sweet paprika, black pepper, allspice, nutmeg), dried vegetable (onion), sugar, thickener E 415, flavour, hydrolyzate (vegetable), flavour enhancer E 621, anticaking agent E 551, acid (E 330), fully hydrogenated fat rapeseed, spice extract/s

Dosage [g/l water]: 80

Benefits:
- Improves the organoleptic characteristics of the finished products.
- Can be used in gastronomy.
- Easy application.
- Creates a characteristic flavour and taste of the final product.
- Contains a quality extract of natural spices.

Flavour profile:

- SWEET PAPRIKA: ● ● ● ● ●
- ONION: ● ● ● ● ●
- MEAT AROMA: ● ● ● ○ ○
- SUGAR: ● ● ○ ○
- SOUR TASTE: ● ● ○ ○

CHICKEN WITH PAPRIKA SAUCE

EXAMPLE OF APPLICATION RECIPE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken breasts</td>
<td>100,0 kg</td>
</tr>
<tr>
<td>Water</td>
<td>80,0 kg</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>2,0 kg</td>
</tr>
<tr>
<td>Chicken with paprika sauce (FVZA-09993)</td>
<td>12,0 kg</td>
</tr>
<tr>
<td>Whipping cream, 30% fat</td>
<td>20,0 kg</td>
</tr>
<tr>
<td>TOTAL</td>
<td>214,0 kg</td>
</tr>
</tbody>
</table>
FILLET SAUCE

FILLET SAUCE GIUSEPPE  
FVZA-03478

Ingredients: dried vegetable (parsnip, celery, carrot), yeast extract, salt (max. 14 %), glucose syrup, dextrose, flavour enhancer E 621, E 635, spice (allspice), flavour, acid (E 330), spice extract/s, extracts (lemon)
Dosage [g/kg matrix]: 15
Benefits:
- Can be used in gastronomy.
- Easy application.
- Creates a characteristic flavour and taste of the final product.
- Contains a quality extract of natural spices.

Flavour profile:

<table>
<thead>
<tr>
<th></th>
<th>● ● ● ● ●</th>
<th>● ● ● ● ●</th>
<th>● ● ● ●</th>
<th>● ● ● ●</th>
<th>● ● ● ●</th>
</tr>
</thead>
<tbody>
<tr>
<td>VEGETABLE</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>GLUTAMATE</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ONION</td>
<td></td>
<td></td>
<td>●</td>
<td></td>
<td></td>
</tr>
<tr>
<td>AROMA OF MILK</td>
<td></td>
<td></td>
<td>● ● ●</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BAY LEAF</td>
<td></td>
<td></td>
<td>● ● ●</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

EXEMPLARY OF APPLICATION RECIPE

Beef hinder - R2  
Water  
Fillet sauce Giuseppe (FVZA-03478)  
Frozen root vegetables  
Whipping cream, 30% fat  
TOTAL:

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity (kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef hinder - R2</td>
<td>100.0</td>
</tr>
<tr>
<td>Water</td>
<td>30.0</td>
</tr>
<tr>
<td>Fillet sauce Giuseppe</td>
<td>2.4</td>
</tr>
<tr>
<td>Frozen root vegetables</td>
<td>35.0</td>
</tr>
<tr>
<td>Whipping cream, 30% fat</td>
<td>19.0</td>
</tr>
<tr>
<td>TOTAL</td>
<td>186.4</td>
</tr>
</tbody>
</table>
CHICKEN CURRY

THAI CURRY SOLO  FVZA-11476

**Ingredients:** sugar, spice (ginger, coriander, curcuma), dried vegetable (garlic), flavour enhancer E 621, hydrolyzate (vegetable), spice extract/s, flavour

**Dosage [g/kg matrix]:** 15

**Benefits:**
- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains quality natural spices and spice extracts.

**Flavour profile:**

<p>| | | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>CHILLI</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>GARLIC</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CORIANDER</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>GINGER</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### CHICKEN CURRY WITH COCONUT MILK

**Example of Application Recipe**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken leg boneless skinless</td>
<td>25.0 kg</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>2.5 kg</td>
</tr>
<tr>
<td>Salt</td>
<td>1.1 kg</td>
</tr>
<tr>
<td>Water</td>
<td>15.8 kg</td>
</tr>
<tr>
<td>Thai curry solo (FVZA-11476)</td>
<td>1.8 kg</td>
</tr>
<tr>
<td>Onion</td>
<td>7.0 kg</td>
</tr>
<tr>
<td>Frozen cauliflower</td>
<td>1.5 kg</td>
</tr>
<tr>
<td>Bamboo shoots</td>
<td>4.5 kg</td>
</tr>
<tr>
<td>Sterilized champignons</td>
<td>1.5 kg</td>
</tr>
<tr>
<td>Dried chopped leeks</td>
<td>4.5 kg</td>
</tr>
<tr>
<td>Frozen green string beans</td>
<td>4.5 kg</td>
</tr>
<tr>
<td>Carrot cubes frozen</td>
<td>6.0 kg</td>
</tr>
<tr>
<td>Frozen red paprika</td>
<td>7.5 kg</td>
</tr>
<tr>
<td>Wheat fine flour</td>
<td>1.5 kg</td>
</tr>
<tr>
<td>Wheat starch</td>
<td>1.0 kg</td>
</tr>
<tr>
<td>Coconut milk</td>
<td>15.0 kg</td>
</tr>
<tr>
<td>Tomato puree</td>
<td>1.5 kg</td>
</tr>
</tbody>
</table>

**TOTAL:** 102.1 kg

### CHICKEN CURRY WITH SWEET CREAM

**Example of Application Recipe**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken leg boneless skinless</td>
<td>25.0 kg</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>2.5 kg</td>
</tr>
<tr>
<td>Salt</td>
<td>1.1 kg</td>
</tr>
<tr>
<td>Water</td>
<td>15.8 kg</td>
</tr>
<tr>
<td>Thai curry solo (FVZA-11476)</td>
<td>1.8 kg</td>
</tr>
<tr>
<td>Onion</td>
<td>7.0 kg</td>
</tr>
<tr>
<td>Frozen cauliflower</td>
<td>1.5 kg</td>
</tr>
<tr>
<td>Bamboo shoots</td>
<td>4.5 kg</td>
</tr>
<tr>
<td>Sterilized champignons</td>
<td>1.5 kg</td>
</tr>
<tr>
<td>Dried chopped leeks</td>
<td>4.5 kg</td>
</tr>
<tr>
<td>Frozen green string beans</td>
<td>4.5 kg</td>
</tr>
<tr>
<td>Carrot cubes frozen</td>
<td>6.0 kg</td>
</tr>
<tr>
<td>Frozen red paprika</td>
<td>7.5 kg</td>
</tr>
<tr>
<td>Wheat fine flour</td>
<td>1.0 kg</td>
</tr>
<tr>
<td>Wheat starch</td>
<td>1.0 kg</td>
</tr>
<tr>
<td>Sweet cream 12% fat</td>
<td>15.0 kg</td>
</tr>
<tr>
<td>Tomato puree</td>
<td>1.85 kg</td>
</tr>
</tbody>
</table>

**TOTAL:** 102.05 kg
PORK CUBES OF FIVE FLAVOURS

SEASONINGS FOR PORK CUBES  FVZA-09478

**Ingredients:** sugar, dried vegetable (tomato powder), flavour enhancer E 621, spice (anise, star anise, fennel seed, cinnamon, clove), spice extract/s

**Dosage [g/kg matrix]:** 40

**Benefits:**
- Can be used in gastronomy.
- Creates a unique flavour and taste of the final product.
- Easy application.
- Significant technological flexibility.
- Contains a quality extract of natural spices.

**Flavour profile:**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Example of Application Recipe</th>
</tr>
</thead>
<tbody>
<tr>
<td>VEGETABLE</td>
<td>56,0 kg</td>
</tr>
<tr>
<td>CHILLI</td>
<td>24,0 kg</td>
</tr>
<tr>
<td>SUGAR</td>
<td>1,3 kg</td>
</tr>
<tr>
<td>SWEET PAPRIKA</td>
<td>5,0 kg</td>
</tr>
<tr>
<td>MEAT AROMA</td>
<td>4,0 kg</td>
</tr>
<tr>
<td>BLACK PEPPER</td>
<td>10,0 kg</td>
</tr>
</tbody>
</table>

**TOTAL:** 100,3 kg
KUNG PAO

KUNG PAO CHICKEN  FVZA-09807

**Ingredients:** sugar, dried vegetable (paprika flakes, garlic), stabilizer E 262, spice, spice extract/s

**Dosage (g/kg matrix):** 40

**Benefits:**
- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.
- Contains a quality extract of natural spices.

**Flavour profile:**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOT PAPRIKA</td>
<td>● ● ● ○ ○</td>
</tr>
<tr>
<td>SUGAR</td>
<td>● ● ● ● ●</td>
</tr>
<tr>
<td>CHILLI</td>
<td>● ● ○ ○ ○</td>
</tr>
<tr>
<td>GARLIC</td>
<td>● ● ● ● ○</td>
</tr>
<tr>
<td>GINGER</td>
<td>● ● ● ○ ○</td>
</tr>
</tbody>
</table>

SOY SAUCE

**TRUMF OP**  FVZA-06099

**Ingredients:** hydrolyzate (soy bean), water, white wine, sugar, salt (max. 8 %), flavour enhancer E 621, vinegar distilled, colouring (E 150c), plum jam), dried vegetable (garlic), spice, tomato puree, flavour

**Dosage (g/kg matrix):** 100

**Benefits:**
- Can be used in gastronomy.
- Easy application.
- Creates a unique flavour and taste of the final product.

**Flavour profile:**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Level</th>
</tr>
</thead>
<tbody>
<tr>
<td>GLUTAMATE</td>
<td>● ● ● ● ●</td>
</tr>
</tbody>
</table>

**EXAMPLE OF APPLICATION RECIPE**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken breasts</td>
<td>100,0 kg</td>
</tr>
<tr>
<td>Soy sauce TRUMF OP (FVZA-06099)</td>
<td>20,0 kg</td>
</tr>
<tr>
<td>Kung Pao chicken (FVZA-09807)</td>
<td>6,4 kg</td>
</tr>
<tr>
<td>Potato starch (Native)</td>
<td>3,0 kg</td>
</tr>
<tr>
<td>Vegetable oil</td>
<td>8,0 kg</td>
</tr>
<tr>
<td>Spring onion</td>
<td>10,0 kg</td>
</tr>
<tr>
<td>Shelled peanut nuts</td>
<td>15,0 kg</td>
</tr>
<tr>
<td><strong>TOTAL:</strong></td>
<td><strong>162.4 kg</strong></td>
</tr>
</tbody>
</table>
CHICKEN WITH TARRAGON

CHICKEN WITH TARRAGON SOLO

FVZA-11475

Ingredients: dried vegetable (onion, celery, parsnip, parsley leaves, garlic), yeast extract, sugar, spice extract/s (tarragon), spice (white pepper), flavour
Dosage [g/kg matrix]: 10
Benefits:
- Can be used in gastronomy.
- Creates a unique flavour and taste of the final product.
- Easy application.
- Significant technological flexibility.
- Contains a quality extract of natural spices.

Flavour profile:
- TARRAGON
- ONION
- GARLIC
- CELERY

EXAMPLE OF APPLICATION RECIPE

Chicken leg boneless skinless 40,0 kg
Salt 1,1 kg
Water 26,6 kg
Vegetable oil 2,5 kg
Chicken with tarragon solo (FVZA-11475) 0,85 kg
Onion 12,0 kg
Wheat starch 1,0 kg
Wheat fine flour 2,0 kg
White wine 6,0 kg
Sweet cream 12% fat 10,0 kg
TOTAL: 102,05 kg
SYMBOLS

**GF**  PRODUCT DOES NOT CONTAIN GLUTAMATE

**EF**  PRODUCT DOES NOT CONTAIN SUBSTANCES REGISTERED AS E CODES

**NaCl**  PRODUCT CONTAINS SALT