



MARINADES

MADE FROM THE FINEST RAPESEED OIL

A range of bold and impactful liquid marinades, with a wide selection of delicious flavour profiles which will resonate with your customers. AVO™Lafiness™Oil-based Butchers' Marinades are true marinades made from the finest Rapeseed Oil, guaranteed to be a focal point in your display.

Supplied in 4kg Tubs



Black Garlic Marinade
Rump Steaks



Alabama

CODE: 482050

A smoky hint of pepper, spiced with an underlying taste of roast flavours. Suitable for all meats but particularly good with beef, poultry, pork and venison.



Bangkok

CODE: 1072750

A combination of Thai style ingredients including lemongrass, Thai basil, coconut and chillies. Suitable for all meats. Superb with beef, pork and poultry.



BBQ Maple

CODE: 4138600

Perfectly balanced with sweet, smoky BBQ notes rounded off with hint of maple. This oil-based marinade is deep red in colour with visible flecks of paprika and onion granules.



Black Garlic (Original)

CODE: 1642800

An on trend flavour profile which encompasses a pungent but fine balance of ingredients. Black pepper, garlic, lovage, fenugreek seed, turmeric, chillies and fennel are combined in this attractive and glossy marinade. Excellent with poultry, lamb and beef.



Black Garlic

CODE: 3855300

Subtle changes to our original bestselling marinade to offer an alternative price point. Be assured there is no change to the impact and overall taste of this product. We guarantee this will still be the best seller in your customer's counter!



Bombay

CODE: 522950

A tasty Asian taste with a fruity sweetness and a touch of curry. Suitable for all meats but excellent with beef, poultry and lamb.



Buffalo

CODE: 1398600

A marinade with a generous kick of chilli. Complemented with coriander, paprika, black pepper, garlic and fennel. Suitable for all meats but superb with poultry, pork and on ribs.



Caribbean Jerk

CODE: 3873800

A distinctive flavour profile using spices synonymous with the Islands of the Caribbean. An aromatic and earthy marinade with a big punch of chilli! Great with a variety of meat and vegetables.



Chakalaka

CODE: 187750

A spicy and fruity flavour profile that has been inspired by South African cuisine. A versatile marinade which is excellent with all meats, poultry and fish.



Chimichurri

CODE: 871850

A hot and spicy profile, rounded off with garlic, onion, chilli, lemon and fine herbs. Suitable for all meats but particularly good with poultry.



Coffee & Black Pepper

CODE: 854550

An exotic and spicy blend with black pepper and paprika plus a bittersweet roasted coffee. Suitable for all meats but superb with beef and poultry.



Cowboy Butter

CODE: 4116000

Inspired by the online trend of using a spicy butter as a dip, this oil-based marinade brings rich flavours of butter complemented with herbs, garlic and mustard.



Fermented Chilli

CODE: 4572500

Delivers bold, tangy heat and deep savoury richness for an unmistakable punch of flavour. Slow-fermented chilli creates an intense, aromatic warmth with lively acidity that elevates any cut.



French Garden

CODE: 1099200

A perfectly balanced profile of herbs including garlic, chives, tarragon and thyme. Excellent with lamb, poultry and pork.



Greek Style

CODE: 818750

An aromatic infusion of herbs and spices, traditional with the Mediterranean Greek cuisine. The prominent flavours of oregano, rosemary, parsley and blue fenugreek make this a must have addition to your summer display.



Habañero Chilli

CODE: 1265600

One of the most famous named chillies! An interesting hot and spicy profile with habañoero chillies, jalapeños, garlic, coriander, cumin and ginger. Suitable for all meats but superb with beef.



Harissa (Tomato Salsa)

CODE: 508031

A sophisticated, spicy taste of tomato, chilli, paprika, cumin and fine herbs. Suitable for all meats but particularly good with poultry, beef and pork.



Herb Butter

CODE: 549350

A subtle taste of butter, savoury spices, garlic with a hint of lemon. Suitable for all meats but particularly good with poultry, pork and lamb.



Honey & Mustard

CODE: 1544401

A delicious, warming, attractive and flavourful combination of sweet and savoury. Suitable for all meats and vegetables but perfect with pork, poultry, lamb and fish.



Hot Chilli & Garlic NEW

CODE: 4407701

This marinade balances the rich, aromatic depth of garlic and bold, spicy heat of chilli, delivering a satisfying balance of heat and umami. Incredibly versatile, this marinade works beautifully with all types of proteins.



Japanese Style Red Miso

CODE: 3583803

A big, bold and punchy flavour for your customers to enjoy. A rich, russet red and glossy marinade created with red miso, leek, ginger, paprika, garlic, chilli and coriander. Perfect with pork chops, chicken breasts, wings, ribs and more!



Korean

CODE: 3607800

Inspired by Korean BBQ. An umami base of soy sauce, sesame oil and a kick of chilli and ginger, this rapeseed oil-based marinade certainly makes an impact!



Lemon, Chilli & Ginger

CODE: 1006901

A balanced combination of citrus elements and spices. Visually appealing with a pungent lemon aroma. Suitable for all meats but superb with poultry, lamb and pork.



Lime Butter

CODE: 3211700

An incredibly attractive marinade which will add a splash of colour to your chiller. A flavour profile which is bursting with zesty and fresh notes. Superb with poultry, pork, lamb and fish.



Mango Chilli

CODE: 588450

A fruity well balanced profile with pieces of mango and pineapple. Paprika, curry spices and chilli complement the sweetness. Suitable for all meats. Excellent with poultry, pork and lamb.



Mediterranean

CODE: 877250

A flavoursome combination of typical Mediterranean flavours including thyme, rosemary, basil, onion and paprika. Suitable for all meats but superb with lamb and poultry.



Piri Piri

CODE: 478850

A sweet and spicy flavour profile with chillies, paprika, garlic, grapefruit, passion fruit, papaya and mango! Suitable for all meats but particularly good with poultry, pork and beef.



Premium Truffle

CODE: 820150

Truffle with its heady scent and distinct flavour is one of the ultimate fine food indulgences and a prized ingredient in the culinary world. The perfect flavour to complement so many meats, particularly dark meats, poultry and game.



Red Chilli

CODE: 187650

A hot and flavoursome fruity combination including paprika and chillies. Not for the faint hearted! Suitable for all meats but particularly good with poultry, beef and lamb.



Red Wine & Shallots

CODE: 847950

A robust combination of traditional hearty flavours. Suitable for all meats but particularly good with beef, game and poultry.



Rhodos

CODE: 522750

A combination of typical Greek style herbs including; oregano, cumin and fennel. Suitable for all meats but particularly good with lamb, poultry, pork and beef.



Rosemary

CODE: 558350

A pleasant and well balanced flavour profile with pungent rosemary notes. Paprika, garlic, chilli, oregano, thyme and fenugreek provide a visually appealing and fresh flavour. Perfect with poultry, lamb and pork.



Sea Salt & Pepper

CODE: 880951

A pleasant well balanced flavour profile but not too salty. A blend of spices adds a complexity to the flavour profile. Excellent with poultry, pork and beef.



Spanish Herbal Garlic

CODE: 863600

A subtle balance of herbs including paprika, ginger, chillies and garlic. Excellent with poultry, lamb and pork.



Spicy Chinese * CONTAINS WHEAT (GLUTEN)

CODE: 3810800

Packed full of the flavours you'd expect, this sesame and rapeseed oil based Spicy marinade is filled with the classic Chinese spices of chilli, garlic, ginger, coriander, and sesame seeds.



Spicy Lemon

CODE: 187550

A fruity and sweet flavour with a citrus tang, rounded off with coriander notes. Suitable for all meats but particularly good with poultry, pork and lamb.



Soy & Sesame NEW

CODE: 4524700

A savoury pairing of soy & sesame, bursting with umami. Sesame, soy & ginger have become staple ingredients in the UK which contribute to the deeply satisfying umami taste that Korean cuisine is known for.



Texas

CODE: 584550

A typical Southern barbecue style with pepper and paprika. Suitable for all meats but particularly good with beef and poultry.



Thai Coconut

CODE: 3809501

A zesty and fresh rapeseed oil marinade with notes of coconut, lemongrass and a subtle hint of chilli inspired by the flavours of Thailand. Great with chicken, pork, fish and vegetables.



Wiesn Hendl (Rotisserie Style) NEW

CODE: 258501

A rich, red oil-based marinade crafted to complement all cuts of meat, especially chicken. Its bold, savoury flavour combines aromatic paprika and warming curry, balanced with a gentle hint of chilli heat.



Whiskey & Black Pepper

CODE: 849153

A robust and sophisticated flavour combination which combines two hearty ingredients. The unique balance of flavours provides a wholesome yet contemporary twist. Suitable for all meats but perfect with beef, venison, poultry and pork.



Wild Garlic

CODE: 564050

A robust flavour profile with pungent garlic notes. Superb visual appeal too! Excellent with poultry, pork and lamb.



SAUCES

WATER-BASED, CREATED WITH UK CUSTOMERS IN MIND

Our AVO™ water-based Butchers' Sauces are perfect for all seasons and occasions. Specifically created for butchers, we guarantee that they are amongst the best you can buy and will be a focal point in your display.

Supplied in 4kg Tubs

Italian Style Tomato Meatballs



Barbecue

CODE: 893450

Everything that you would expect from a BBQ sauce and more! Suitable for all meats but particularly good with poultry, pork, beef and game.



Bolognese

CODE: 835050

An Italian Classic and an ideal midweek meal solution for your counter or multi deck! Aromatic tomato flavour, rounded off with oregano. Bellissimo!



Bourguignon NEW

CODE: 3884350

Our rich, hearty, ready-to-eat Bourguignon sauce is crafted with red wine and herbs. Simply add mushrooms and carrots to this warming, winter dish.



Brazil Pepper

CODE: 881750

A rich and balanced barbecue tomato based sauce which is complemented with milled pepper, tomatoes and onions. Suitable for all meats but particularly good with poultry, pork, meatballs and beef.



Chilli Cheese

CODE: 3913801

Vibrant, spicy with a great visual appearance, this sauce will make a statement in your counters! Creamy and cheesy with flecks of Chilli, the perfect addition to Tex Mex dishes.



Chilli Con Carne

CODE: 4369200

A popular Mexican classic! Our hot and spicy ready to eat Chilli Con Carne is visually packed with kidney beans, flecks of paprika and rounded off with cumin. It's sure to get your customers taste buds tingling!



Creamy Peppercorn

CODE: 3922200

A delightful balance of richness and creaminess with a spicy kick from the whole peppercorns. A classic sauce with a velvety and smooth texture packed with delicious flavour.



Creamy Tuscan Style Sauce NEW

CODE: 4558301

A rich, Italian-inspired flavour with a luxuriously smooth finish. Savoury parmesan, balanced with sweet sun-dried tomatoes and fragrant basil and oregano. Indulgent, comforting and full of warmth.



Currywurst

CODE: 540850

A rich, red, light viscous texture with a bold curry flavour, balanced by the sweetness of tomato, apple, and sugar. Perfect for serving over sausages in hot counters or as a tasty addition to ready meal solutions.



Gratin

CODE: 1040800

A superb rich and smooth sauce that is great by itself or as a base to which other ingredients can be added. It's versatile and has many uses and applications for meats, vegetables and pasta. **PACK SIZE: 5 X 800G CHUBS**



Honey Barbecue CONCENTRATED, LOWER USAGE

CODE: 462250

An attractive, moreish and flavoursome sauce. Bursting with smoky, sweet honey and spicy notes. Rounded off with blossom honey, brandy vinegar and mustard.



Italian Style Tomato

CODE: 855351

A rounded rich tomato and herb sauce with excellent visual appeal. Suitable for all meats but particularly good with poultry, pork, meatballs and beef.



Mississippi BBQ Apple Mud

CODE: 9082400

Combines the rich, smoky notes of traditional Mississippi barbecue with the sweet and tangy essence of ripe apples. A harmonious blend of tomato, apples, garlic and onion that is rounded off with a smoke finish.



Port Wine

CODE: 3779200

A delicious silky sauce comprising of Port wine and beef stock. An indulgent, rich sauce that pairs perfectly with beef, lamb, poultry and game. An enriching, all-round, winter warmer!



South West

CODE: 1882900

The clue is in the name! A well-known profile brimming with flavour. Tomatoes, brandy vinegar, jalapeños, smoke flavour, finished with lemon. Suitable with all meats but perfect with poultry, fish, and vegetables.



Spanish Chorizo Style

CODE: 3810501

A well rounded, smoky and rich tomato-based sauce is made with a mix of herbs and spices to replicate the authentic Spanish flavour of Chorizo, making it a great base for a variety of meal solutions.



Spicy Mango

CODE: 810250

A rich, fruity sauce with chunks of mango and pineapple, rounded off with paprika, curry spices, and a hint of chilli. Suitable for all meats, especially poultry, pork, gammon, and beef.



Sweet & Sour

CODE: 591550

Authentic with a slight spicy kick! Bamboo shoots, mung beans, pineapple, grapefruit, papaya, mango and passionfruit, balanced with brandy vinegar, herbs and spices. Especially good with poultry and pork.



Teriyaki * CONTAINS WHEAT (GLUTEN)

CODE: 9005409

A sweet and tangy soy-based sauce with a glossy and rich appearance. Making it an excellent representation of the Japanese classic. Superb with chicken, beef, pork and fish.



STIR FRY SAUCES

GOURMET READY MEAL SOLUTIONS

AVO™ MariTop® Stir Fry Sauces offer quick, gourmet ready meals for your counter. A tasty meal solution that guarantees consistency time after time.

Ready to fry in a wok or pan, they are also excellent as a pour over casserole sauce. These are complete sauces which contains crispy vegetables.

Just add meat!

Pack Size: 5 x 800g



Balti Curry Stir Fry Sauce



Balti

CODE: 4003202

A carefully crafted blend of traditional Balti spices, fragrant herbs, and a dash of innovation. It's a symphony of flavours that will enhance any substrate like never before.



Butter Curry

CODE: 2855201

An authentic, rich and buttery tomato based and mildly spiced curry. With a blend of garlic, coriander, turmeric, cinnamon, cumin seed, chillies and fennel. Suitable for all meats but superb with poultry, lamb, fish and vegetables.



Katsu

CODE: 3435400

A cross between chip shop curry sauce and Tikka Masala, this sauce is packed with flavours that your customers will love. Perfect with chicken or pork. Pair with our crispy AVO Curry Crumb for an iconic combination.



Korma

CODE: 1311102

An authentic, attractive and mild curry sauce which offers the perfect blend of spices and herbs. Suitable for all meats but particularly good with poultry and white meaty fish.



Madras

CODE: 4003001

A bold fusion of rich spices, aromatic herbs, and a dash of tradition. It's a flavour explosion that complements all substrates with an authentic, fiery kick.



Mexican Style

CODE: 5170011

A tasty and spicy blend of the finest ingredients with sweetcorn and kidney beans all of which are complemented by paprika, cumin and chilli. Excellent with beef but suitable for all meats.



Pepper

CODE: 832601

A delicious, rich and creamy blend of quality green peppercorns, brandy, herbs and spices. Suitable for all meats but particularly good with beef, pork and poultry.



Rogan Josh

CODE: 1311001

Rogan Josh Style Curry - A mild to medium spiced tomato based Kashmiri inspired curry. Suitable for all meats but superb with lamb, poultry and beef.



Stroganoff Style

CODE: 807501

A robust and tasty classic - gherkins, onions, button mushrooms are enhanced by a blend of spices including mustard. Perfect with beef.



BREADERS & CRUMBS

FULL OF FLAVOUR, PERFECTLY CRISPY

Free from MSG and HVP

Taco Crumb



GLUTEN FREE
WHERE INDICATED



HALAL SUITABLE
WHERE INDICATED



Firecracker Crumb

CODE: 3214100

A crunchy, attractive crumb with a chilli kick! Turmeric provides a superb colour and the paprika, chilli, onion and garlic gives the firecracker its name! Suitable for all meats.

PACK SIZE: 1KG



Garlic Butter Breader

CODE: 1153105

An attractive and crunchy breader with garlic, butter and specks of parsley and dill. Suitable for all meats but excellent with poultry, pork and lamb.

PACK SIZE: 1KG



Herb Butter Breader

CODE: 893800

A crispy breader which is complemented with onion, garlic and a selection of herbs. Suitable for chicken, pork and venison.

PACK SIZE: 1KG



Italian Style Crumb

CODE: 2914400

An attractive and crunchy crumb which is enhanced with flavour notes of cheese, tomatoes, garlic and basil. All synonymous with Italian cuisine. Suitable for all meats.

PACK SIZE: 1KG



Jamaican Jerk Style Crumb

CODE: 3944803

Spicy with subtle pineapple notes, this crunchy crumb has an outstanding visual appearance and is sure to get your customers' taste buds tingling! Suitable for all meats.

PACK SIZE: 1KG



Mint & Rosemary Crumb

CODE: 3213700

An incredibly attractive crumb with a well balanced and tasty flavour. Suitable for all meats but perfect with lamb and chicken.

PACK SIZE: 1KG



Paprika Cornflake Crumb

CODE: 59300

A crunchy and attractive crumb with paprika, pepper and onion. Suitable for lamb, chicken, beef and pork.

PACK SIZE: 1KG



Schnitzel Breader

CODE: 501800

An attractive breader which has robust notes of paprika, pepper, onion and bouillon. Suitable for all meats.

PACK SIZE: 1KG



IFI Southern Fried Coater

CODE: D7021A

An impactful blend of herbs and spices mixed with flour to create classic Southern Fried dishes. The perfect coater for chicken!

PACK SIZE: 1KG



Taco Crumb

CODE: 521301

The perfect crispy crumb to coat all meats but classically applied to poultry, pork and fish. An on trend concept and flavour layering ensures the perfect taco!

PACK SIZE: 1KG



GLUTEN FREE Alabama Crumb

CODE: 2038100

Inspired by one of our bestselling flavour profiles! Attractive, delicious and very moreish. Suitable for all meats, particularly poultry, beef and pork.

PACK SIZE: 1KG



GLUTEN FREE Crumb

CODE: 484700

A superb catch all crumb that enhances all substrates and applications.

PACK SIZE: 1KG



GLUTEN FREE Curry Crumb

CODE: 2038000

A crispy, punchy and flavoursome crumb with a distinct curry taste. Suitable for all meats.

PACK SIZE: 1KG



GLUTEN FREE Tomato & Herb Crumb

CODE: 2038200

A vibrant, colourful and very flavoursome addition to the range. Suitable for all meats but particularly good with poultry and lamb.

PACK SIZE: 1KG

DECO CRUMBS *For visual appeal*



French Deco Crumb

CODE: 1542200

An attractive, flavoursome and crispy spice blend which adds superb visual appeal to all meats.

PACK SIZE: 2KG



Jalapeño Mix

CODE: 552300

A colourful, punchy and attractive blend of jalapeños and herbs. It enhances visual appeal, texture and flavour. Suitable for all meats.

PACK SIZE: 1KG

OIL & BATTER *For application*



Gourmet Liquid Marina Oil

CODE: 514316

An adhesion oil which is applied to the surface of the meat, fish or vegetables prior to application of the crumb or breader, which also provides anti-oxidant properties.

PACK SIZE: 2KG



Liquid Batter Mix

CODE: 1010103

A pre-mixed batter offering better ease of use than a "batter & shake" mix. No need for mixing, no more lumpy batter Simply pop the cap and use what you need when you need it!

PACK SIZE: 1.7KG



MEAT RUBS & SEASONINGS

Our AVO® range of signature Meat Rubs & Seasonings is designed to do more than taste great, they make your counter stand out. Each dry blend is carefully balanced to enhance flavour, bring irresistible depth, and add vibrant colour.

From rich, savoury notes to bright, spiced highlights, our AVO® signature rubs and seasonings transform everyday cuts into eye-catching, flavour-packed centrepieces

Pack Size: 1kg

TALK TO US ABOUT FLAVOUR LAYERING AND SOUS VIDE

Sweet Mexican Spice Rub

PART OF THE FLAVOUR ATLAS



BBQ Rub

CODE:1127200

A medium-fine, brown dry marinade that combines a sweet, smoky flavour with a distinctive onion and pepper note, complemented by the earthy warmth of oregano and mustard seed. Ideal for prepping meat before the sous vide process.



Rustic Tuscan Style Rub NEW

CODE: 4799700

This Rub delivers bold, aromatic Italian flavour with real depth. Punchy garlic, ripe tomato and fragrant basil and oregano combine to create a fresh yet savoury seasoning that brings warmth and character to a wide range of dishes.



Steakhouse Pepper Mix Rub NEW

CODE: 869401

A punchy blend of cracked pepper and sea salt, balanced with smoky paprika and subtle coriander for warmth and depth. Inspired by classic American steakhouse seasoning, it delivers a bold pepper hit, great colour and an even, visually appealing finish.



Sweet Mexican Spice Rub NEW

CODE:2880201

Bring bold street-food flavour to your counter with our Sweet Mexican Spice Rub – a balanced blend of sweetness, gentle heat and savoury depth, with smoky spices and bright citrus notes for a vibrant, moreish finish.



Szechuan Street Spice NEW

CODE: 1865104

This rub delivers bold, sweet smoky warmth with garlic, chilli and fragrant star anise, creating layered spice and a balanced, savoury profile. Versatile and flavour-led, it's ideal for meats, stir-fries and street-food style dishes.



Tikka Rub

CODE: 4545800

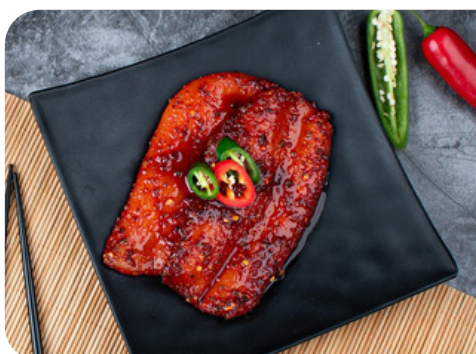
A warm, spiced rub with vibrant character, built on cumin, coriander, turmeric and black pepper, lifted with garlic, ginger and chilli. Balanced and aromatic, it's ideal for layering flavour and creating an authentic Tikka finish.



Winter Rub

CODE: 1453710

Built on the bold spice of black pepper, aromatic cardamom and earthy cumin, this blend is lifted with garlic, onion, parsley, and the natural sweetness of visible carrot pieces. Perfect for layering flavour and enhancing proteins with a hearty, authentic finish.



Szechuan Street Spice NEW

CODE: 1865104

Inspired by Szechuan street food, this rub delivers bold flavour with sweet, smoky warmth and an aromatic edge. Built on garlic, chilli and star anise, it creates layered spice depth with a balanced, savoury finish.

Versatile and on-trend, it works across meats and street-food style dishes, helping create standout products with strong visual appeal.



GOURMET FILLINGS

GREAT FOR ADDING FLAVOUR AND TEXTURE

Pack Size: 8 x 500g



Mushroom Chicken Kiev



GLUTEN FREE



MSG & HVP FREE



Gourmet Chilli Filling

CODE: 478401

This delicious flavour combination certainly packs a chilli punch! Cream cheese is blended with chilli, paprika, jalapeños, turmeric and bay leaf. Suitable for all meats and vegetables but excellent with pork, poultry, beef and lamb.



Gourmet Mushroom Filling

CODE: 172301

A delicate cream cheese with mushrooms, onion and herbs. Suitable with most meats but excellent with beef olives, chicken breasts, beef steaks and pork joints.



Gourmet Herb Filling

CODE: 197205

An attractive, delicate and fresh flavour profile. Cream cheese, leek, herbs and spices ensure that this delivers a tasty but subtle taste. Suitable for all meats but excellent with chicken, lamb and pork.



Gourmet Paprika Filling

CODE: 172401

An attractive and tasty blend of quality ingredients including; cream cheese, spices and tomato puree. Suitable for all meats but particularly good with pork steaks and chicken breasts.



MEATLOAF MIXES

ALSO PERFECT FOR MEATBALLS & FORCEMEAT

Pack Size: 1kg



Mediterranean Meatballs



HALAL SUITABLE



French Onion Style Meatloaf Mix

CODE: 2711000

Tasty flavours include Thyme, Parsley and Black Pepper all provide a delicious flavour profile. The appearance and texture is superb. Perfect made with minced pork and chicken.



Mediterranean Style Meatloaf Mix

CODE: 2710800

Tasty flavours including Paprika, Garlic, Oregano, Thyme and Black Pepper impart superb flavour and visuals. Perfect made with minced lamb.



SOUS VIDE INGREDIENTS

TENDER, FLAVOURFUL, PERFECTLY COOKED RESULTS

Our AVO® product range is designed to support butchers in delivering consistent, high-quality results through the sous vide process. These solutions enhance your offerings by ensuring tender, flavourful, and perfectly cooked results every time.

Tailored to meet the needs of your butchery, our products simplify the process, allowing you to create premium ready-to-heat options that stand out and keep your customers coming back.

BBQ Pork Ribs



Sous Vide Binder

CODE: 2899600

Achieve the perfect finish every time with our Sous Vide Binder. Ensuring full incorporation of liquid into sauce, guaranteeing no splitting with consistent results week in, week out.

PACK SIZE: 1KG



BBQ Dip

CODE: 1001050

Ready-to-eat and fully seasoned with a built-in sauce thickener, our BBQ Dip is the perfect accompaniment for BBQ sous vide products. Rich, flavourful, and easy to use, it adds the finishing touch to elevate the end dish.

PACK SIZE: 4KG



Building a Sous Vide range? Start with flavour. Build your base layer flavours with our Meat Rubs & Seasonings range.



FUNCTIONAL & OTHER

PANTRY ESSENTIALS

A range of pantry essentials that is constantly evolving as customers advise us of their requirements.

FUNCTIONAL INGREDIENTS

	PACK SIZE	CODE
200 Bloom Gelatine	1kg	069101
	25kg	069100
Crispy Onions	1kg	739542
ERPU Gold Shelf-Life Extender	1kg	601221
Liquid Kulinavo Spice Extract Shelf-Life Extender	6kg	755904
Potato Powder	5kg	074700

PEPPER

	PACK SIZE	CODE
Cracked Black Pepper 18mesh	1kg	BLPCS6KG
Ground Black Pepper	1kg	BLPE6KG
White Pepper	1kg	WHPE1KG
White Pepper	25kg	GWP25