

DRIED VEGETABLES

and spice extracts

Description:



Obtained from natural extracts, powdered dried products (with the addition of maltodextrin as a necessary carrier) are widely used in the food industry as strong, natural taste and aromatic components.

Main advantages:



▪ intense aroma ▪ high performance ▪ heat-resistant ▪ microbiologically pure, microencapsulated

Use:

Ideal for:



- additives for meat
- bakery products
- delicatessen goods
- dressings
- fish products
- instant products
- instant sauces
- pâtés
- ready meals

Products offer:



Black pepper	Celery	Parsley
Capsicum	Leek	Pepper mint



■ Available fractions:



POWDER



GRANULATE

Technology: spray drying

Expiry date: 24 months; water content: max. 4%



DO YOU WANT TO KNOW THE DETAILS?

Get in touch with our team!



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