



Feel
(Good)
Food



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#HAPPYVORE

“ What if food was one of the last bastions of well-being, a haven of pleasure and comfort in an unpredictable environment? ”

We at Colin-Diafood believe in a resolutely optimistic approach to our business: that a range of ingredients and new products created in a spirit of conviviality, shared meals and gourmet flavours that tantalise the taste buds and awaken the senses can help to make our days brighter and more comforting.

Here are recipes that combine traditions and childhood memories, as well as a touch of the unexpected!

THE NEW

Feel (Good) Food

PRODUCTS SIGNED BY COLIN-DIAFOOD



Bretzel Forever

PRETZEL PIECES, SAUTEED TOMATOES, GREEN OLIVES, APPLES, TOASTED PUMPKIN SEEDS
PIECES

A generous combination that's as crunchy as it is delicious, and adds irresistible personality to a wide range of dishes.

HOW TO USE

- As «breadcrumbs» on mozzarella sticks
- On vegetable gratins
- In breaded poultry
- As a coating for fromage frais and goat's cheese
- As a topping for salads
- On white meat

Ref 142BV2303



Sweet Dream

SUMAC, CORIANDER SEEDS, ORANGE AND LEMON ZEST, ELDERFLOWER, MINT, GINGER
CRUSHED

An invitation to immerse yourself in a gentle, floral world thanks to the sweet and delicate essence of elderflower enlivened by mint and citrus.

HOW TO USE

- As a marinade for fish
- As a sauce for poultry
- To flavour in mustard chutney
- As a coating for fromage frais
- As an infusion
- In cooked dishes
- In vegetable preparations
- In cereal mixes, rice

Ref 139U2302



French touch

ONIONS, PEPPER, TARRAGON, SHALLOTS, PARSLEY
CRUSHED

It's impossible to resist the characteristic flavours of the French terroir: this blend adds a mild, gourmet flavour to your recipes similar to a delicious Béarnaise sauce.

HOW TO USE

- As a coating or topping for fromage frais
- In sauces
- In vinaigrettes
- On pasta
- In soups
- On meat and fish

Ref 137K23012



Roasted chestnut FLAVOURING

POWDER

As comforting as a childhood memory, the warm notes of roasted chestnuts lend their characteristic flavour to a wide range of sweet and savoury culinary creations.

HOW TO USE

- In ice cream
- Biscuits
- Cream desserts
- Pastries
- Cereal products
- Sauces & stuffings
- Purées
- Cheeses

Ref 245U2202

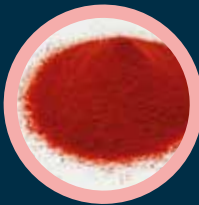


A FEW

Feel (Good) Food

INGREDIENTS

A selection of ingredients with warm, gourmet flavours for comforting recipes:



ORGANIC TOMATOES



European origin • powder

Ref 0220203



CORIANDER SEEDS



French origin • powder

Ref 8090193



GARLIC



French origin • powder

Ref 1310302



CORIANDER SEEDS



French origin • whole

Ref 8093802



GARLIC



French origin • flakes

Ref 1314401



ORGANIC GINGER



powder

Ref 8210004



Colin ingrédients
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