

FOOD STORIES

NUMBER 11

APRIL-JUNE 2024



Feel
(Good)
Food

* FEEL GOOD FOOD... NEXT AND LAST.



For this second instalment of Food Stories in 2024, Colin Ingrédients presents new gourmet seasonal creations to celebrate the arrival of the fine weather! These spice blends have been created in a spirit of conviviality and well-being: real «Feel Good Food» moments, each flavour an invitation to shared happiness! A natural way to add a touch of freshness, flavour and colour to your summer recipes.



Read more in our «Feel Good Food» trends section on www.colin-ingredients.com



NEW CREATIONS



TZATZIKI BLEND SPRINKLES

Ref 058V2401

A staple of Greek cuisine, this famous blend of aromatic plants will add a touch of authenticity to your mezze, guaranteeing an explosion of fresh, herbaceous flavours for gourmet, convivial moments!

Use in: dips, marinades for fish, tabbouleh, cold starters.



RESTING ON THE SAND POWDER

Ref 142F2302

Made with onion, lemon zest, combava leaves, ginger and mint, this versatile blend, inspired by Mojito, will add fresh, gourmet notes to a variety of recipes.

Use in: dips, vinaigrettes, grilled meat and fish, vegetable mixes, puff pastry aperitifs, bread products.



GRILLED BEEF FLAVOUR

POWDER
Ref 269U1801
Declaration: natural flavour
Dosage: 0.6 %

This grilled beef flavour will add meaty, grilled, smoked and cooked notes to a wide variety of food preparations.

Use in: sauces, stocks, broths, snacks, sautéed vegetables, purées, cooked dishes, meat products.



ITALIAN-STYLE CHEESE FLAVOUR LIQUID

Ref 279U23021
Declaration: natural flavour
Dosage: 0.2 %

A concentrated flavour that adds an intense, natural and irresistible cheese flavour to a wide range of recipes.

The advantage? It's allergen-free, and vegan, halal and kosher compatible.

Use in: savoury biscuits, sauces, delicatessen products, snacks, vegan cheese, bread products, savoury loafs, risottos.



Find more information about these products on www.colin-ingredients.com



OREGANO FLAKES

Ref 2591792



Oregano is aromatic and delicately scented, and particularly popular in Mediterranean cuisine for its herbaceous, woody and slightly lemony flavours.

Use in: pizzas, sauces and tomato-based sauces, salads, soups, marinades, and vegetable, meat or fish-based dishes.



CHIPOTLE PEPPER POWDER

Ref 8170602T



Chipotle pepper has an intense, smoky flavour that is irresistibly reminiscent of barbecue sauce. This classic of Tex-Mex cuisine will enhance a multitude of dishes thanks to its sweet flavours of walnuts, hazelnuts and cocoa.

Use in: sauces, oils, vinegars and vinaigrettes, white-fleshed fish, poultry, grilled meat, bread products, cheese.



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www.colin-ingredients.com

www.diafood.de

Permanent Member
esa
EUROPEAN
SPICE
ASSOCIATION

COLIN INGRÉDIENTS
67170 Mittelhausen – France
Tel : +33 (0)3 88 51 22 22
info@colin-ingredients.com

DIAFOOD
69126 Heidelberg – Germany
Tel. : +49 (0)6221 64 210
info@diafood.de

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