

“Flavours of the World” Pastes

These products have been developed to give a taste of around the world flavours to meat, poultry, vegetables, noodles, ready meals..... the list is endless.

The pastes are typically a heat treated mixture of herbs and spices, vegetable oil or water and buffering aids.

We are able to offer numerous “Flavours of the World” pastes - please ask to see our comprehensive information sheet/s detailing other products that are available in this range.

America

- BBQ
- Cajun
- Jambalaya

South America

- Argentinean Orange & Chilli Churrasco
- Brazilian Moqueca Curry
- Chilean Tomato, Chilli & Lime Escabeche

China

- Chinese Five Spice
- Chinese Sweet Chilli
- Chow Mein
- Sweet and Sour

Cuba

- Havana Mango, Chilli and Green Peppercorn

France

- Provençal

India

- Balti
- Bhuna
- Biryani

- Curry, Mild, Hot, Vindaloo
- Garam Masala
- Jalfrezi
- Kashmiri
- Korma
- Rogan Josh
- Tandoori
- Tikka

Indonesia

- Hot Malay Labu
- Nasi Goreng
- Satay
- Spicy Gulai Labu

Italy

- Green Pesto
- Sundried Tomato

Jamaica

- Jamaican Curry
- Jamaican Jerk
- Jamaican Five Spice

Japan

- Teriyaki



Mediterranean

- Mediterranean Paste with Roasted Vegetables
- Black Olive Tapenade

Mexico

- Ancho Chilli
- Pasilla Chilli
- Chipotle Chilli

North Africa

- Fiery Moroccan
- Harissa
- Lemon Tagine
- Tunisian Five Spice

South Africa

- Cape Malay
- Fruity Franshoek
- Kwazulu
- Spicy Durban

South Korea

- Sayunjun

Spain/Portugal

- Paella
- Piri Piri

Thailand

- Chang Mai Curry
- Thai Green or Red Curry
- Jungle Curry

