



# SNACKS

Food flavouring additives

PURPOSE: giving a certain taste and flavouring to the final product.

DESCRIPTION: flavoring mixtures which may include natural spices, spicy plants and their extracts, flavors, seasonings, flavor enhancers and other ingredients approved for using in the manner prescribed in Ukraine.

DOSAGE AND USAGE: according to specification.

ASSORTMENT:

## SAUCES

1.	<b>Adjika</b>	Abkhazian spicy mixture with dominant flavors of pepper, tomato, spices and garlic.
2.	<b>Wasabii</b>	spicy Japanese seasoning with a rich green color.
3.	<b>Mustard</b>	rich spicy Russian seasoning.
4.	<b>Mustard with honey</b>	spicy-sweet mixture with mustard and honey flavour.
5.	<b>Mustard with honey and black pepper</b>	spicy-sweet mixture with black pepper flavour.
6.	<b>Spicy chili with dime</b>	spicy mixture with chili pepper and lime flavour.
7.	<b>Mushroom sauce</b>	classic mushroom sauce with cream.
8.	<b>Indian spices</b>	mixture of spices: turmeric, black pepper, chili, cinnamon, nutmeg, cloves.
9.	<b>Spanish sauce</b>	replica of French haute cuisine sauce.
10.	<b>Ketchup</b>	sweet and sour tomato sauce with spices; the content of natural tomato powder is 10%.
11.	<b>Spicy ketchup</b>	tomato sauce with a spicy flavour.
12.	<b>Mexican sauce</b>	spicy mixture with dominant tomato, spices and herbs flavour.
13.	<b>Bolognese ragout</b>	replica of the Italian branded meat-based sauce.
14.	<b>Salsa</b>	popular Mexican sauce with dominant tomato, paprika and spices flavour.
15.	<b>Latino sauce</b>	Latin American tomato sauce with spices.
16.	<b>Ranch sauce 140500</b>	mixture with the taste of mayonnaise sauce with dominant garlic, onion and parsley flavour.
17.	<b>Thai pepper</b>	sweet and sour Asian seasoning with hot pepper.
18.	<b>Tartar</b>	mixture with a pronounced taste of mayonnaise sauce with gherkins and green onions.
19.	<b>Horseradish</b>	Ukrainian spicy and fragrant seasoning.
20.	<b>Tzatziki</b>	Greek cold appetizer, sauce.



21.	<b>Garlic</b>	a mixture with a rich taste and aroma of roasted garlic (the content of natural crushed garlic is about 20%).
22.	<b>Chili</b>	spicy sweet mixture with chili pepper.
23.	<b>Chili with cheese sauce</b>	spicy sweet mixture with chili peppers and creamy cheese flavour.
24.	<b>Chicken masala</b>	Indian spicy sauce on chicken broth.
25.	<b>Chimichurri</b>	replica of Argentine spicy sauce with dominant herbs flavour

### Meat Flavourings

1.	<b>Bacon</b>	mixture with a rich taste and aroma of smoked bacon with a sour flavour. Dominant flavors of meat, smoke.
2.	<b>Bavarian sausages</b>	mixture with the taste and aroma of semi-smoked sausages.
3.	<b>Basturma</b>	replica of an oriental delicacy with a rich taste and aroma of meat and hot spices. Dominant flavors: cured meat, cayenne pepper, garlic, spices.
4.	<b>Bograch</b>	Hungarian spicy meat dish. Dominant flavors: meat, tomato, herbs, spices.
5.	<b>Dimdam</b>	replica of the Uzbek meat dish with lamb, vegetables and herbs. Dominant flavors: meat, lamb, barbecue.
6.	<b>Qazi</b>	taste and aroma of gourmet sausage with horse meat and spices.
7.	<b>Potato roll with meat</b>	mixture with the aroma and taste of fried potatoes and meat.
8.	<b>Peking duck</b>	traditional Chinese dish. Dominant flavors: baked duck meat, sauce, ginger.
9.	<b>Grilled sausages</b>	mixture with a spicy taste and aroma of grilled sausages.
10.	<b>Sausages with mustard</b>	grilled sausages with mustard flavour.
11.	<b>Buffalo wings</b>	a mixture with baked chicken wings flavour, seasoned with sweet and sour tomato and garlic sauce.
12.	<b>Chicken in garlic sauce</b>	Latin American dish with dominant flavors of fried chicken, garlic and spices.
13.	<b>Chicken curry</b>	fried chicken flavouring with Indian spices.
14.	<b>Thai chicken</b>	grilled chicken in sweet and sour marinade, seasoned with curry sauce.
15.	<b>Grilled chicken</b>	mixture with grilled chicken with spicy flavors and light spicy taste.
16.	<b>Tobacco chicken</b>	replica of chicken delicacy.
17.	<b>Lyulya-kebab</b>	minced meat from chopped lamb on a skewer. Dominant flavors: meat, lamb, barbecue.
18.	<b>Grilled meat</b>	juicy tender meat grilled with spices.
19.	<b>Meat with teriyaki sauce</b>	mixture with baked meat flavour with teriyaki sauce.
20.	<b>Meat with spices</b>	bright and rich profile of meat with spicy flavour.





21.	<b>Meat in Argentinian style</b>	fried meat with vegetables. Dominant flavors: meat, barbecue, spices (paprika, cumin, spicy herbs).
22.	<b>Meat in Mexican style</b>	replica of the Mexican meat dish. Dominant flavors: fried meat with spices, barbecue (garlic, smoked paprika and chili peppers).
23.	<b>Meat in Peruvian style</b>	spicy Peruvian meat. Dominant flavors: salt, meat, spices (onion, turmeric, herbs, paprika).
24.	<b>Meat in Jamaican style</b>	mixture developed on the basis of the traditional Jamaican dish. Dominant flavors: grill, barbecue, spices.
25.	<b>Mahan</b>	Central Asian dried sausage made of horse meat.
26.	<b>Hunter's sausage</b>	mixture with boiled-smoked sausage flavour.
27.	<b>Meat in curry sauce</b>	baked meat with curry sauce.
28.	<b>Meat with spices</b>	replica of a classic Hungarian goulash with meat flavor and spicy sauce.
29.	<b>Pizza</b>	mixture with a bright taste and aroma of pizza with pronounced flavors of cheese, meat and spices.
30.	<b>Spicy sausages</b>	mixture with spicy grilled sausage flavour.
31.	<b>Spicy shish kebab</b>	mixture with grilled meat and spicy flavour.
32.	<b>Puerto Rican meat</b>	replica of Puerto Rican meat delicacy. Dominant flavors: salt, meat, spices.
33.	<b>Ribs in sauce</b>	mixture with fried pork ribs flavour in a spicy sauce.
34.	<b>Salami</b>	replica of European sausage delicacy.
35.	<b>Samsa</b>	flour products of any shape stuffed with meat. Dominant flavors: meat, pastries.
36.	<b>Steak in Thai style</b>	juicy steak flavor, grilled with teriyaki sauce and spices.
37.	<b>Sujuk</b>	Central Asian spicy sausage made of horse meat. Dominant flavors: meat, horse meat, spices.
38.	<b>Veal with adjika</b>	mixture with juicy veal flavour, grilled.
39.	<b>Jamon</b>	replica of a Spanish delicacy with a pronounced dried meat flavouring and spices.
40.	<b>Chorizo</b>	replica of Spanish hot cured sausage.
41.	<b>Shish kebab</b>	traditional grilled dish. Dominant flavors: juicy meat, smoke, grilled.

### Cheese Flavourings

1.	<b>Spicy cheese</b>	mature Gouda cheese with chili flavour.
2.	<b>Cheese collection</b>	flavoring composition of blue cheese, Parmesan and Cheddar cheese.
3.	<b>Double cheese</b>	rich cheese with mild flavors with butter aftertaste.
4.	<b>Cheese</b>	composition of Dutch cheese flavour of rich orange-yellow color.
5.	<b>Grilled cheese</b>	cheese of Cheddar type with grilled flavor.
6.	<b>Cheese with Italian herbs</b>	mixture with cheese and flavours of basil, oregano, marjoram.

7.	<b>Cheese with pesto sauce</b>	mixture with mature cheese and the taste of spicy pesto sauce.
8.	<b>Cheese with garlic</b>	mixture with the dominant cheese and garlic flavour.
9.	<b>Cheese with masala spices</b>	cheese flavouring with masala spices. Dominant flavors: cinnamon, cloves, nutmeg and cardamom.
10.	<b>Parmesan cheese</b>	replica of Italian hard cheese with mature cheese and creamy flavour.
11.	<b>Cheddar cheese</b>	mixture with the classic Cheddar cheese flavour

### CREAMY FLAVOURINGS

1.	<b>Sour cream with onions</b>	mixture with sour cream, green onions flavour. The mixture includes natural chopped green onions.
2.	<b>Sour cream with herbs</b>	sour cream with green onions, dill flavour. The mixture consists of natural chopped leeks.

### «VEGETABLES, SPICES, HERBS» FLAVOURINGS

1.	<b>Paprika</b>	sweet paprika flavour
2.	<b>Green onion</b>	mixture with green onion flavour.
3.	<b>Spanish mix</b>	mixture based on sea salt. Dominant flavours: paprika, smoked paprika, spicy herbs.
4.	<b>Italian herbs</b>	mixture of Italian herbs.
5.	<b>Curry classic</b>	replica of a spicy Indian mixture .
6.	<b>Curry Madras</b>	Indian spicy mixture.
7.	<b>Potato pancakes</b>	replica of the Belarusian potato dish.
8.	<b>Beans in tomato sauce</b>	complex of flavouring mixture.
9.	<b>Chinese mixture</b>	mixture based on sea salt flavour. Dominant flavours: paprika, spicy herbs. The mixture includes natural soy sauce.
10.	<b>Vegetable stew</b>	mixture with fried vegetables flavour.
11.	<b>Olives in tomato sauce</b>	olives and ripe tomatoes flavour.
12.	<b>Olive oil with basil</b>	mixture with olive oil and green basil flavour.
13.	<b>Provencal herbs</b>	mixture of spicy herbs (major, rosemary, basil, oregano). It contains natural ground herbs.
14.	<b>Tomatoes</b>	ripe tomatoes flavour.
15.	<b>Tomatoes with black pepper</b>	tomatoes with spicy black pepper flavour.
16.	<b>Tomatoes with basil</b>	fresh tomato flavour. The mixture contains natural basil.
17.	<b>Tomatoes with herbs</b>	tomatoes with spicy flavour.



## MUSHROOM FLAVOURINGS

1.	<b>Mushrooms</b>	bright fried mushrooms flavour
2.	<b>Mushrooms with cream</b>	cooked mushrooms with creamy flavour.
3.	<b>Mushrooms with sour cream</b>	mixture with fried forest mushrooms with sour cream flavour.
4.	<b>Mushrooms in creamy sauce</b>	cooked mushrooms with creamy flavour
5.	<b>Truffles</b>	delicious truffles flavour.

## FISH FLAVOURINGS

1.	<b>Cooked crayfish</b>	cooked crayfish with natural herbs flavour.
2.	<b>Caviar</b>	red caviar flavor with butter aftertaste.
3.	<b>Crab</b>	mixture with sweet crab meat flavour.
4.	<b>Crab Royal</b>	cooked crab meat.
5.	<b>Shrimp in creamy sauce</b>	shrimps in creamy sauce. Dominant flavours: shrimp, cream, cheese.
6.	<b>Shrimps</b>	cooked shrimps with herbs flavour.
7.	<b>Lobster</b>	mixture with lobster and spices flavour.
8.	<b>Mussels</b>	cooked mussels flavour.
9.	<b>Sea cocktail</b>	seafood flavour – mussels and crab in creamy sauce.

## ECO MIXTURES

1.	<b>Mushrooms</b>	dried mushrooms with fried onions flavour.
2.	<b>Italian herbs</b>	mixture based on natural spices and their extracts, without dyes, taste enhancers and flavors.
3.	<b>Pizza</b>	mixture of natural mushrooms, cheese and spices.
4.	<b>Provencal herbs</b>	mixture based on natural spices and their extracts, without dyes, taste enhancers and flavors.
5.	<b>Sour cream with herbs</b>	mixture of dry milk with natural herbs and natural spices extracts.
6.	<b>Cheese</b>	mixture of several kinds of cheese powders (> 50%), enhanced by natural cheese extract; contains salt or marine salt.
7.	<b>Tomatoes with basil</b>	mixture of tomato powder, dried herbs and extracts of natural spices.
8.	<b>Tomatoes with black pepper</b>	mixture of tomato powder, ground spices and extracts of natural spices.
9.	<b>Garlic</b>	mixture of ground garlic and natural extract.



10.	<b>Crazy tomatoes</b>	spicy mixture of tomato powder, natural spices and their extracts, without dyes, flavor enhancers and flavors.
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### SWEET FLAVOURINGS

1.	<b>Strawberries</b>	mixture with ripe strawberry flavour.
2.	<b>Pineapple</b>	mixture with a ripe tropical fruit flavour
3.	<b>Orange</b>	mixture with orange flavour.
4.	<b>Banana</b>	mixture with sweet banana flavour.
5.	<b>Condensed milk</b>	saturated milk taste vanilla flavour.
7.	<b>Cocoa vanilla</b>	mixture of brown color with cocoa, vanilla and chocolate flavour.
8.	<b>Caramel</b>	sweet cream caramel Iris type flavour
9.	<b>Coca Cola</b>	coca-cola flavour.
10.	<b>Dairy dessert</b>	milk-cream with vanilla flavour.
11.	<b>Strawberries</b>	mixture with ripe strawberry flavour.
12.	<b>Chocolate</b>	mixture of brown colour with dark chocolate flavour.
13.	<b>Apple</b>	mixture with green apple flavour.

### FLAVOURINGS FOR POPCORN IN CARAMEL ICING

1.	<b>Caramel</b>	mixture with cream and iris flavour.
2.	<b>Salty caramel</b>	sweet taste of caramel supplemented with salt flavour.
3.	<b>Chocolate</b>	dark chocolate with bitter flavour.
4.	<b>Belgian chocolate with hazelnut</b>	mixture with a dominant chocolate flavour and a walnut aftertaste.
5.	<b>Caramel with almonds</b>	caramel with almond aftertaste.
6.	<b>Gingerbread</b>	traditional Christmas gingerbread cookies with cardamom and allspice flavour.
7.	<b>Cheesecake</b>	famous European and American dessert. Dominant flavours: gentle cream cheese and light spicy caramel.

