

DRY POWDERED MARINADES & GLAZES



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Code:	Product:	Crimson Leaf	Canister	A10 Tin	Pail 10Ltr
6280	Apricot Marinade		500g	2.5kg	8kg
7710	Apricot Marinade (no added msg/reduced salt)			2.5kg	8kg
6295	BBQ Marinade			2.5kg	10kg
6955	BBQ Marinade "Smokey" (no added msg)			2.5kg	10kg
9095	Double Smoke Glaze			2kg	8kg
9100	Honey, Chilli & Garlic Marinade			2kg	8kg
9105	Honey Sesame Glaze			2kg	8kg
5730	Honey Soy Marinade		500g	2.5kg	10kg
8740	Italian Oil Marinade			2kg	8kg
7125	Peking Style Marinade		500g	2kg	8kg
7365	Rich BBQ Marinade			2.5kg	8kg
5480	Satay Marinade	550g	500g	2kg	8kg
6180	Sweet Chilli & Plum Marinade		600g	2.5kg	8kg
8155	Sweet Chilli Mango Marinade			2.5kg	8kg
6950	Sweet & Sour Marinade			2.5kg	8kg
6770	Tandoori Marinade		500g	2kg	8kg
6555	Tandoori Red Marinade			2kg	8kg
5915	Teryaki Marinade (no added msg)		500g	2.5kg	8kg

Pallet Configuration

Packaging Type	Carton Quantity	Pallet Layer	Pallet Height
Crimson Leaf	10	16	8
Canister	12	8	5
A10 Tin	6	8	5
10Ltr Pail	0	16	4

Dry Powdered Marinades & Glazes

Description

Marinades and Glazes serve two functions; as tenderiser and flavour enhancer. They can be used as a dry seasoning or added to water, to create a wet marinade. Use on all red and white meats.

Directions and Recommended Usage

Dry - sprinkle over product as required and allow to stand for 30 minutes, before barbecuing, grilling or baking.
Wet - mix a per usage instructions on label.

we give you the flavour
you be the creator™

