

Ready concept for customers to launch tasteful and delicious instant soup mixes. We can create all kind of flavor combinations that customers might desire. Soups are typically based on instant (cold-swelling) starches, milk powders, cream powders, vegetable powders, spices, flavours, msg/yeast/umami flavours, salt, sugar, maltodextrin etc.



Typical dosage: 20 g/2 dl hot water.
 Salt content in ready soup is 1,0 %.

BENEFITS TO THE PROCESS AND FINAL PRODUCT

HIGH QUALITY	Seasonings are made from best raw materials to maximize the intensity of the taste.
EASY MADE	You only need to add hot water.
NEW IDEAS	We offer new ideas for amazing tastes.
MSG FREE	Seasonings can be offered also MSG free.

Taste profiles-choose your favourites!

	Description
❖ CHEESE	Good combination of different types of cheese and other spices. Also available without sodium glutamate.
❖ CHICKEN	Chicken combined with hint of curry and onions. Also available without sodium glutamate.
❖ MUSHROOM	Mushroom flavour rounded up with cream and milky notes.
❖ SPINACH	Fresh and healthy spinach.
❖ TOMATO	Traditional tomato soup with warm spicy touch.
❖ VEGETABLE	Boiled vegetable tastes and fresh herby taste guarantee balanced taste experience.

REPARATION

Add powder mix to 2 dl of boiling water. Stir well and let settle for couple of minutes before eating.

Disclaimer

The information contained in this bulletin is, to the best of our knowledge, true and accurate. Any recommendations or suggestions are made without warranty or guarantee since the conditions of use are beyond our control. It is the user's responsibility to make sure that the use of our products is in accordance with existing legislation.

