



# SAUCES, GARNISHES, BUTTERS AND SEASONINGS, LIQUID



## DESCRIPTION

- Sauces, marinades, garnishes and liquid butters
- Pumpable preparations
- With or without particulates

## PACKAGING

- 25 G TO 1 KG SACHET  
(FLAT OR STANDING SACHET)
- 5 TO 10 KG BAG
- 1 T CONTAINER

## APPLICATIONS

- Garnishes for meat, seafood products, vegetables, pastries
- Ready meals
- Stuffing of pies, breaded products ...
- Coating of vegetables, seafood products



## SHELF LIFE

- Chilled bags and sachets: from 21 to 180 days at 0 +4°C.
- Frozen bags and sachets: 12 to 18 months at -18°C.
- Chilled containers: shelf life depending on recipe.