


Jap
Cook

日本料理

By CÔTÉ  GOÛT



AU SERVICE DE LA RESTAURATION COMMERCIALE.

Après 15 années d'expertise dans la restauration commerciale, l'équipe Côte Goût saura vous accompagner dans vos démarches les plus particulières avec une recherche permanente de créativité et de combinaisons qui transmettront aux consommateurs une invitation au voyage à la découverte des saveurs.



SERVING THE COMMERCIAL CATERING.

With 15 years' experience in the catering industry, the Côte-Gôut team is perfectly placed to help you in your search for creativity and flavor combinations that will offer your customers' tastebuds a real taste of the exotic.



AL SERVICIO DE LA RESTAURACIÓN COMERCIAL.

Con 15 años de experiencia en la restauración comercial, el equipo Côte Goût le acompañará en sus procedimientos más específicos con una búsqueda constante de creatividad y combinaciones que transmitirán a los consumidores una invitación al viaje del descubrimiento de los sabores.



AL SERVIZIO DELLA RISTORAZIONE COMMERCIALE.

Con oltre 15 anni di esperienza nella ristorazione commerciale, l'équipe Côte Goût saprà accompagnarvi nei vostri progetti, anche quelli più particolari. Alla continua ricerca di creatività e di eccellenza, i nostri esperti sapranno attirare la vostra clientela verso un viaggio alla scoperta dei sapori.



Yaki	Yakitori Yaki Tsukune Yaki Gyu Chizu Yaki Sake New Yaki Gyu New Yaki Nasu Miso Yaki Vege	6-19
Niku	Bägä Wagyu Gyu Marui Foagura Amaï	20-25
Gyoza	Gyoza Tori Gyoza Yasai Gyoza Ebi	26-31
Souzai	Puchi Tori New Puchi Gyu New Puchi Sake Ooki Tori	32-39
Kara	Ebifry Karasake Katsu Tori Karaage Tori	40-47
Tataki	New Tataki Sake Tataki Sake Spicy New Tataki Maguro Tataki Gyu New Tataki Gyu Kosho New Tataki Gyu Shichimi	48-59

YAKITORI

Brochette de poulet mariné, cuite
Marinated chicken skewer, cooked
Brocheta de pollo marinada, cocida
Spiedino di pollo marinato, cotto



FR INGRÉDIENTS

Viande de cuisse de poulet 81%, sauce SOJA (sucre, eau, sirop de glucose-fructose, SOJA, BLE (GLUTEN), sel, amidon modifié de pomme de terre E1414, épaississant E415, acidifiant E270, conservateur E202), eau, fécula de pomme de terre, huile végétale (colza), maltodextrine, acidifiant E331, correcteur d'acidité E501, stabilisant E407.

UK INGREDIENTS

Chicken leg meat 81%, SOY sauce (sugar, water, glucosefructose syrup, SOY, WHEAT (GLUTEN), salt, modified potato starch E1414, thickener E415, acidifying agent E270, preservative E202), water, potato starch, vegetable oil (rapeseed), maltodextrin, acidifying agent E331, acidity regulator E501, stabiliser E407.

ES INGREDIENTES

carne de contramusculo 81%, salsa (sucre, agua, jarabe de glicosa-fructosa, SOJA, TRIGO (GLUTEN) sal, almidon modificado de patata E1414, espesante E415, acidificante E270, conservante E202) agua, fécula de patata, aceite vegetal (colza), maltodextrina, acidificante E 331, regulador de acidez E501, estabilizador E407

IT INGRÉDIENTS

Carne di coscia di pollo 81%, salsa di SOIA dolce (salsa SOIA (acqua, SOIA, farina di FRUMENTO (GLUTINE), sale), sciroppo di glucosio-fruttosio, zucchero, acqua, acidificante E270, conservante E202), acqua, fecola di patata, olio vegetale (colza), maltodestrina, acidificante E331, correttore d'acidità E501, stabilizzante E407.

FR CONSEILS DE RESTITUTION

Badigeonner les Yakitori avec une sauce de soja sucrée

Micro-ondes (Pour 2 brochettes)
Puissance : 900 W - Chauffer pendant 2 min 30

Four (Pour 5 brochettes)
Préchauffer le four à 180°C - Chauffer pendant 7 min

ES CONSEJOS DE RESTITUCION

Mojar el Yakitori con salsa de soja azucarada

Microonda (para 2 brochetas)
potencia 900W. Calentar 2 min 30

Horno (para 5 brochetas)
calentar durante 7 min, tras precalentar el horno a 180°C

UK COOKING INSTRUCTIONS

Brush the yakitori with a sweet soy sauce

Microwave (for 2 skewers)
Power: 900 W - Heat for 2 min 30 sec

Oven (for 5 skewers)
Preheat the oven to 180°C - Heat for 7 min

IT CONSEILS DE RESTITUTION

Spennellare gli Yakitori con una salsa di soia dolce

Microonde (per 2 spiedini)
riscaldare per 2 minuti a 900 W

Forno: (per 5 spiedini)
Preriscaldare il forno a 180°C poi riscaldare gli spiedini per 7 minuti.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Yakitori	100004	40g	40	1.6Kg	160	2	18

MADE IN

Romania, Thailand

Surgelé **SANS MSG** **HALAL**

YAKITORI



YAKI TSUKUNE *

Brochette de boulettes de poulet, cuite
Chicken meatball skewer, cooked
Brocheta de albondigas de pollo, cocida
Spiedino di polpette di pollo, cotto



FR INGRÉDIENTS

Viande de cuisse de poulet 79%, sauce SOJA (sucre, eau, sirop de glucosefructose, SOJA, BLE (GLUTEN), sel, amidon modifié de pomme de terre E1414, épaississant E415, acidifiant E270, conservateur E202), poireau, OEUF, oignons, huile végétale (colza), sel, épices.

UK INGREDIENTS

Chicken leg meat 81%, SOY sauce (sugar, water, glucosefructose syrup, SOY, WHEAT (GLUTEN), salt, modified potato starch E1414, thickener E415, acidifying agent E270, preservative E202), water, potato starch, vegetable oil (rapeseed), maltodextrin, acidifying agent E331, acidity regulator E501, stabiliser E407.

ES INGREDIENTES

carne de contramusclo de pollo 79%, salsa de soja (azucar, agua, jarabe de glucosa-fructosa, SOJA (GLUTEN), sal almidon modificado de patata E1414, espesante E415, acidificante E270, conservador E202), puerro, huevo, cebollas, aceite vegetal (colza), sal especias.

IT INGRÉDIENTS

carne de contramusclo de pollo 79%, salsa de soja (azucar, agua, jarabe de glucosa-fructosa, soja (gluten), sal almidon modificado de patata E1414, espesante E415, acidificante E270, conservador E202), puerro, huevo, cebollas, aceite vegetal (colza), sal especias.

FR CONSEILS DE RESTITUTION

Badigeonner les Yaki Tsukune avec une sauce de soja sucrée

Micro-ondes (Pour 2 brochettes)
Puissance : 900 W - Chauffer pendant 2 min 30

Four (Pour 5 brochettes)
Préchauffer le four à 180°C - Chauffer pendant 7 min

ES CONSEJOS DE RESTITUCION

Mojar el Yakitori con salsa de soja azucarada

Microonda (para 2 brochetas)
potencia 900W. Calentar 2 min 30

Horno (para 5 brochetas)
calentar durante 7 min, tras precalentar el horno a 180°C

UK COOKING INSTRUCTIONS

Brush the yakitori with a sweet soy sauce

Microwave (for 2 skewers)
Power: 900 W - Heat for 2 min 30 sec

Oven (for 5 skewers)
Preheat the oven to 180°C - Heat for 7 min

IT CONSEILS DE RESTITUTION

Badigeonner les Yakitori avec une sauce de soja sucrée

Microonda : (para 2 brochetas) potencia 900W.
Calentar 2 min 30

Horno: (para 5 brochetas) calentar durante 7 min, tras precalentar el horno a 180°C

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Yaki Tsukune	100010	40g	40	1.6Kg	160	2	18

MADE IN

Romania, Thailand

Surgelé **SANS MSG** **HALAL**

* disponible en version épicée



YAKI TSUKUNE

YAKI GYU CHIZU

Brochette boeuf fromage, cuite
 Beef skewers with cheese, cooked
 Brocheta de buey con queso, cocida
 Spiedino di manzo con formaggio, cotto



FR INGREDIENTS

68% Gouda (LAIT pasteurisé (LACTOSE), sel, acide lactique, présure), 32% viande de boeuf.

UK INGREDIENTS

68% Gouda (LAIT pasteurisé (LACTOSE), sel, acide lactique, présure), 32% viande de boeuf.

ES INGREDIENTES

carne de buey 32%, leche pasteurizada (LACTOSA), sal acido lactico, cuajo

IT INGRÉDIENTS

68% Gouda (LAIT pasteurisé (LACTOSE), sel, acide lactique, présure), 32% viande de boeuf.

FR CONSEILS DE RESTITUTION

Mettre dans une enceinte réfrigérée entre 0 et 4° C pendant 4h
 Badigeonner les Yaki gyu chizu avec une sauce de soja sucrée

Micro-ondes (Pour 2 brochettes)
 Puissance : 900 W - Chauffer pendant 1 min

Four (Pour 5 brochettes)
 Préchauffer le four à 180°C - Chauffer pendant 6/7 min

UK COOKING INSTRUCTIONS

Brush the yakitori with a sweet soy sauce

Microwave (for 2 skewers)
 Power: 900 W - Heat for 2 min 30 sec

Oven (for 5 skewers)
 Preheat the oven to 180°C - Heat for 7 min

ES CONSEJOS DE RESTITUCION

Mojar el Yakitori con salsa de soja azucarada

Microonda (para 2 brochetas) potencia 900W.
 Calentar 1 min

Horno (para 5 brochetas)
 calentar durante 6/7 min, tras precalentar el horno a 180°C

IT CONSEILS DE RESTITUTION

Micro-ondes (Pour 2 brochettes)
 Puissance : 900 W - Chauffer pendant 2 min 30

Four (Pour 5 brochettes)
 Préchauffer le four à 180°C - Chauffer pendant 7 min

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Yaki Gyu Chizu	100016	31 g	50	1.55Kg	160	2	12

MADE IN

Romania

Surgelé **SANS MSG** **HALAL**



YAKI SAKE

Brochette de saumon avec peau, marinée, précuite
 Skin-on salmon skewer, marinated, precooked
 Brocheta de salmón con piel, marinada, precocida
 Spiedino di salmone con pelle, marinato, precotto



FR INGRÉDIENTS

SAUMON Atlantique avec peau [Salmo salar, élevé en Norvège], sauce SOJA sucrée (sauce SOJA 36% (eau, SOJA, farine de BLE (GLUTEN), sel), sirop de glucose-fructose, sucre 25%, eau, amidon modifié de pomme de terre E1440, acidifiant : acide lactique E270, épaississant : gomme xanthane E415).

UK INGREDIENTS

Atlantic SALMON skin on 90% (Salmo salar, farmed in Norway), sweet SOY sauce (SOY sauce 36% (water, SOY, WHEAT flour (GLUTEN), salt), glucose-fructose syrup, sugar 25%, water, modified potato starch E1440, acidity regulator: LACTIC ACID E270, thickener: xanthan gum E415).

ES INGREDIENTES

SALMON del Atlántico con piel (Salmon Salar, criado en Noruega), salsa de SOJA dulce (agua, SOJA, harina de TRIGO (GLUTEN), sal) jarabe de glucosa-fructosa, azúcar 25%, agua almidón modificado de patata E1440, acidificante : ácido láctico E270, espesente : goma xanta E415).

IT INGREDIENTI

SALMONE Atlantico con pelle (Salmo salar, allevato in Norvegia), salsa di SOIA dolce (salsa SOIA 36% (acqua, SOIA, farina di FRUMENTO (GLUTINE), sale), sciroppo di glucosio-fruttosio, zucchero 25%, acqua, amido di patata modificato E1440, acidificante: acido lattico E270, addensante : gomma xantano E415).

FR CONSEILS DE RESTITUTION

Décongélation préalable

Micro-ondes
 Pour 2 brochettes, chauffer pendant 2 min à 900 W.

Four
 À 180°C chauffer les brochettes pendant 4 minutes.

UK COOKING INSTRUCTIONS

Better defrost first.

Microwave
 For 2 skewers heat during 2 min at 900 W.

Oven
 To 180°C heat the skewers during 4 min.

ES CONSEJOS DE RESTITUCION

Descongelación Previa.

Microonda (para 2 brochetas)
 Potencia 900W. Calentar 2 min.

Horno (para 5 brochetas)
 Calentar durante 4 min, tras precalentar el horno a 180°C

IT CONSIGLI DI PREPARAZIONE

Scongelo preventivo

Microonde (Per 2 spiedini)
 Riscaldare per 2 minuti a 900W.

Forno (per 5 spiedini)
 Preriscaldare il forno a 180°C poi riscaldare i 2 spiedini per 4 minuti.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Yaki Sake	100020	35g	45	1.575Kg	160	2	12

MADE IN
 Lituania

Surgele **SANS MSG** **HALAL**



YAKI SAKE

YAKI GYU

Brochette de bœuf marinée, cuite
Marinated beef skewer, cooked
Brocheta de buey marinado, cocida
Spiedino di manzo marinato, cotto



New

FR INGRÉDIENTS

Bœuf, sauce SOJA sucrée (sauce SOJA (eau, SOJA, farine de BLE (GLUTEN), sel), sirop de glucose-fructose, sucre, eau, acidifiant : E270, conservateur : E202).

UK INGREDIENTS

Manzo, salsa di SOIA dolce (salsa SOIA, acqua, SOIA, farina di FRUMENTO (GLUTINE), sale), sciroppo di glucosio-fruttosio, zucchero, acqua, acidificante: E270, conservante: E202).

ES INGREDIENTES

Buey, salsa de SOJA dulce (salsa de SOJA, Harina de TRIGO (GLUTEN), sal), jarabe de glucosa-fructosa, azúcar, agua, acidificante: E270, conservante: E202).

IT INGRÉDIENTS

FR CONSEILS DE RESTITUTION

Décongélation préalable

Micro-ondes
Pour 2 brochettes, chauffer pendant 1 min, puissance 900W.

Four
à 180° rechauffer les brochettes pendant 6/7 Min.

UK COOKING INSTRUCTIONS

Better defrost first.

Microwave
For 2 skewers heat during 1 min at 900 W

Oven
to 180°C, heat the skewers during 6/7 min.

ES CONSEJOS DE RESTITUCION

Descongelación previa.

Microonda (para 2 brochetas)
calentar 1 minuto, potencia 900W.

Horno
calentar las brochetas 6/7 minutos a 180°C.

IT CONSIGLI DI PREPARAZIONE

Scongelo preventivo

Microonde (Per 2 spiedini)
riscaldare per 1 minuto, potenza 900W.

Forno
a 180° riscaldare gli spiedini per 6/7 minuti.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Yaki Gyu	130016	35 g	45	1.750Kg	208	2	12

MADE IN
Romania

Surgelé **SANS MSG** **HALAL**



YAKI GYU

YAKI NASU MISO

Brochette de morceaux d'aubergine marinée à la sauce miso, cuite
 Eggplant skewer marinated in miso sauce, cooked
 Brocheta de trozos de berengina marinada, cocida
 Spiedino di tranci di melanzane marinate con salsa miso, cotto



New

FR INGRÉDIENTS

Aubergine, huile végétale, sauce miso (miso (eau, graines de SOJA, riz, sel, éthanol), mirin (saké (eau, riz, levure Koji), sirop de maïs, dextrose, eau), saké (eau, riz, levure Koji), sucre)

UK INGREDIENTS

Melanzana, olio vegetale, salsa miso (miso (acqua, granuli di SOIA, riso, sale, etanolo), mirin (saké (acqua, riso, lievito Koji) sciroppo di mais, destrosio, acqua), saké (acqua, riso, lievito Koji°, zucchero)

ES INGREDIENTES

Berenjena, aceite vegetal, salsa miso (miso (agua, semilla de SOJA, arroz, sal, etanol), mirin (agua, arroz, levadura KOJI), jarabe de maíz, dextrosa, agua), sake (agua, arroz, levadura Koji), azúcar

IT INGRÉDIENTS

Melanzana, olio vegetale, salsa miso (miso (acqua, granuli di SOIA, riso, sale, etanolo), mirin (saké (acqua, riso, lievito Koji) sciroppo di mais, destrosio, acqua), saké (acqua, riso, lievito Koji°, zucchero)

FR CONSEILS DE RESTITUTION

Décongélation préalable

Micro-ondes
 Pour 2 brochettes, chauffer pendant 1 min, puissance 900W.

Four
 à 180° réchauffer les brochettes pendant 6/7 Min.

UK COOKING INSTRUCTIONS

Better defrost first.

Microwave
 For 2 skewers heat during 1 min at 900 W

Oven
 to 180°C, heat the skewers during 6/7 min.

ES CONSEJOS DE RESTITUCION

Descongelación previa.

Microonda (para 2 brochetas)
 calentar 1 minuto, potencia 900W.

Horno
 calentar las brochetas 6/7 minutos a 180°C.

IT CONSIGLI DI PREPARAZIONE

Scongelo preventivo

Microonde (Per 2 spiedini)
 riscaldare per 1 minuto, potenza 900W.

Forno
 a 180° riscaldare gli spiedini per 6/7 minuti.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Yaki Nasu Miso	150006	40 g	40	1.6Kg	208	2	12

MADE IN

Romania

Surgele SANS MSG HALAL

YAKI NASU MISO



YAKI VEGE

Brochette de boulettes de légumes cuite
Vegetable balls skewer cooked
Brocheta de albondigas de vegetales, cocida
Speidino vegetariano, cotto



FR INGRÉDIENTS

Oignons 52%, pois chiches 26%, farine de BLE (GLUTEN), sauce SOJA sucrée (sauce SOJA (eau, SOJA, farine de BLE (GLUTEN), sel), sirop de glucose- fructose, sucre, eau, acidifiant E270, conservateur E202), eau, herbes et épices, huile végétale (colza), sel, ail, stabilisant E466.

UK INGREDIENTS

Onion 52%, chickpeas 26%, WHEAT flour (GLUTEN), sweet SOY sauce (SOY sauce (water, SOY, WHEAT (GLUTEN) flour, salt), glucose-fructose syrup, sugar, water, acidifying agent E270, preservative E202), water, herbs and spices, vegetable oil (rape), salt, garlic, stabiliser E466.

ES INGREDIENTES

Cebolla 52%, garbanzos 26%, harina de TRIGO (GLUTEN), salsa de SOJA dulce (salsa de SOJA (agua, SOJA, harina de TRIGO (GLUTEN), sal) jarabe de glucosa-fructosa, azúcar, agua, acidificante E270, conservante E202), agua, hierbas, aceite vegetal (colza), sal, ajo, estabilizante E466.


IT INGREDIENTI

Cipolle 47%, ceci 24%, olio vegetale (colza), farina di FRUMENTO, erbe e spezie, sale, aglio, acqua, zucchero, sciroppo di fruttosio di mais, SOIA, FRUMENTO, aglio, stabilizzante E466, conservante E202, acidificante E270.

FR CONSEILS DE RESTITUTION


Décongélation préalable

 **Micro-ondes**
Pour 2 brochettes, chauffer pendant 2 min à 900 W.

 **Four**
à 180°C chauffer les brochettes pendant 4 minutes

UK COOKING INSTRUCTIONS


Better defrost first.


 **Microwave**
For 2 skewers heat during 2 min at 900 W

 **Oven**
to 180°C heat the skewers during 4 min.

ES CONSEJOS DE RESTITUCION


Descongelación Previa.


 **Microonda** (para 2 brochetas)
calentar 2 minutos a potencia 900W.

 **Horno** (para 2 brochetas)
para 5 brochetas calentar durante 4 minutos 180°C.

IT CONSIGLI DI PREPARAZIONE

Scongellamento preventivo.

 **Microonde** (per 2 spiedini)
riscaldare per 2 minuti a 900 W

 **Forno** (per 5 spiedini)
Preriscaldare il forno a 180°C poi riscaldare gli spiedini per 6/7 minuti.

PACKAGING

Contact us for more informations

 Surgele  

YAKI VEGE



BÄGÄ WAGYU

Haché de boeuf Wagyu
Wagyu minced beef meat
Picada de buey Wagyu
Hambruger Wagyu



FR INGREDIENTS

100% Viande bovine Wagyu (25% MG et 15% C/P).

UK INGREDIENTS

Wagyu beef 100% (25% MG and 15% C/P).

ES INGREDIENTES

Carne bovina Wagyu 100% (25% MG y 15% C/P).

IT INGREDIENTI

100 % Carne bovina Wagyu. Percentuale di materie grasse inferiore al 25%. Rapporto collagene su proteine della carne inferiore al 15%.

FR CONSEILS DE RESTITUTION

Sans décongélation préalable

- Sans ajout de matière grasse.
- Cuire à la poêle ou au grill.
- A consommer cuit à cœur.

UK COOKING INSTRUCTIONS

Sans décongélation préalable

- Without adding fat.
- Shallow fry or grill.

ES CONSEJOS DE RESTITUCION

Sin descongelación previa.

- Sin añadir materia grasa
- Cocer directamente a la sartén o asar a la parrilla.

IT CONSIGLI DI PREPARAZIONE

Senza scongelamento preventivo

- Senza aggiunta di grassi.
- cuocere direttamente in padella o alla griglia.
- Da consumare con cottura «al sangue».

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Bägä Wagyu	130002	150 g	20	3 kg	90		12

MADE IN
Chili

 Surgele SANS MSG HALAL



BÄGÄ WAGYU

GYU MARUI

Viande de bœuf moulée congelée
 Beef meat moulded and frozen
 Carne bovina moldeada, congelada
 Carne di manzo pressata e congelata



FR INGREDIENTS

Viande de bœuf 100%.

UK INGREDIENTS

Beef 100%

ES INGREDIENTES

Carne bovina 100%

IT INGREDIENTI

Carne bovina 100%

FR CONSEILS DE RESTITUTION

Décongélation préalable.

Découper le morceau de bœuf à l'aide d'un tranche jambon en tranches de 1 à 2 mm

UK COOKING INSTRUCTIONS

Better defrost first.

Use a ham slicer to cut the piece of beef into 1-2 mm slices.

ES CONSEJOS DE RESTITUCION

Media descongelacion previa.

Cortar lo en rodajas de 1 a 2 mm con una maquina a «jamon york».

IT CONSIGLI DI PREPARAZIONE

Senza congelamento preventivo.

Tagliare il pezzo di manzo con un'affettatrice in fette da 1 a 2 mm

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Gyu Marui	130001	Variable	Variable	Variable	24	2	24

MADE IN

Spain

Surgelé **SANS MSG** **HALAL**



GYU MARUI

FOAGURA AMAÏ

Foie gras de canard à la sauce soja sucrée
 Duck foie gras in sweet soy sauce
 Foie gras de pato con salsa de soja dulce
 Fois gras d'anatra con salsa di soia dolce



FR INGREDIENTS

Foie gras de canard 57%, sauce SOJA sucrée 43% (sauce SOJA (eau, SOJA, farine de BLE (GLUTEN), sel), sirop de glucose-fructose, sucre, épaississant E1414 et E415, acidifiant E270, conservateur E202).

UK INGREDIENTS

Duck foie gras 80%, SOY sauce (SOY sauce (water, SOY, WHEAT flour (GLUTEN), salt), glucose-fructose syrup, sugar 25%, water, acidifying agent: lactic acid E270, preservative: potassium sorbate E202).

ES INGREDIENTES

Hígado de pato 57%, salsa de SOJA dulce 43% (salsa de SOJA (agua, SOJA, harina de TRIGO (GLUTEN), sal, jarabe de glucosa-fructosa, azúcar, almidón modificado de patata, acidificante E270, estabilizante E415, conservante E202).

IT INGREDIENTI

Foie gras d'anatra 57%, salsa di SOIA dolce 43% (salsa di SOIA (acqua, SOIA, farina di grano (GLUTINE), sale), sciroppo di glucosio-fruttosio, zucchero, addensante E1414 e E415, acidificante E270, conservante E202).

FR CONSEILS DE RESTITUTION

Sans décongélation préalable.

Bain Marie (Pour 2 pièces)
 Chauffer pendant 5min.

UK COOKING INSTRUCTIONS

Without prior defrosting.

Bain Marie (For 2 pieces)
 Heat for 5 min.

ES CONSEJOS DE RESTITUCION

Sin descongelación previa.

Baño Maria (por 2 piezas)
 calentar 5 minutos.

IT CONSIGLI DI PREPARAZIONE

Senza congelamento preventivo.

Bagno-Maria (per 2 pezzi)
 riscaldare per 5 minuti.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Foagura Amaï	130003	35 g	36	1.26 kg	160	0	12

MADE IN

France

Surélé **SANS MSG** **HALA L**



FOAGURA AMAÏ

GYOZA TORI

Raviolis japonais grillés, au poulet
Grilled Japanese dumplings with chicken
Ravioles japonés tostados de pollo
Ravioli giapponesi grigliati, al pollo



FR INGRÉDIENTS

Garniture 60% (chou blanc, viande de poulet 20%, oignon, ciboulette, huile de SOJA, farine de BLE (GLUTEN), sucre, sauce SOJA (eau, germes de SOJA, BLE (GLUTEN), sel, alcool), extraits de végétaux (oignon, sel, chou, oignon nouveau, maltodextrine, carotte), ail frit, sel, poivre blanc.), Pâte Gyoza 40% (farine de BLE (GLUTEN), eau, amidon modifié E1440, GLUTEN de BLE, sel).

UK INGREDIENTS

Filling 60% (White cabbage, chicken 20%, onion, chive, SOYBEAN oil, WHEAT (GLUTEN) flour, sugar, SOY sauce (water, SOYBEAN sprouts, WHEAT (GLUTEN), salt, alcohol), vegetable extract (onion, salt, cabbage, spring onion, maltodextrin, carrot), fried garlic, salt, white pepper), Gyoza batter 40% (WHEAT (GLUTEN) flour, water, modified starch E1440, WHEAT GLUTEN, salt.)

ES INGREDIENTES

Ripieno 60% (cavolo bianco, carne di pollo 20%, cipolla, erba cipollina, FARINA (GLUTINE), zucchero, olio di SOIA (acqua, germogli di SOIA, FARINA (GLUTINE), sale, alcol), estratti di verdure (cipolla, sale, cavolo, cipollotto, maltodestrina, carota), aglio fritto, sale, pepe bianco, pasta Gyoza 40% (FARINA di grano (GLUTINE), acqua, amido modificato E1440, FRUMENTO, sale).

IT INGREDIENTI

Ripieno 60% (cavolo bianco, carne di pollo 20%, cipolla, erba cipollina, FARINA (GLUTINE), zucchero, olio di SOIA (acqua, germogli di SOIA, FARINA (GLUTINE), sale, alcol), estratti di verdure (cipolla, sale, cavolo, cipollotto, maltodestrina, carota), aglio fritto, sale, pepe bianco, pasta Gyoza 40% (FARINA di grano (GLUTINE), acqua, amido modificato E1440, FRUMENTO, sale).

FR CONSEILS DE RESTITUTION

Décongélation préalable

Poêle (5 gyoza)
Sans ajout de matières grasses, griller quelques instants puis ajouter une cuillère d'eau par gyoza, couvrir et cuire jusqu'à évaporation.

Panier vapeur (5 gyoza)
Cuire pendant 8 min.

Friteuse (5 gyoza)
Faire chauffer l'huile à 180°C - Frire pendant 2/3 min.

UK COOKING INSTRUCTIONS

Better defrost first

Frying pan (5 gyoza)
Without adding fat, cook for a few moments, then add a tablespoon of water per gyoza, cover and cook until dry.

Steamer (5 gyoza)
Cook for 8 min.

Deep fat fryer (5 gyoza)
To 180°C, Fry for 2/3 min.

ES CONSEJOS DE RESTITUCION

Descongelación previa.

Sartén (5 gyoza)
Sin añadir materia grasa, asar unos instantes, añadir una cuchara de agua por gyoza, tapar, y cocer hasta evaporación. Cocer durante 4/5 minutos.

Vaporera (5 gyoza)
Cocer durante 8 minutos.

Freidora (5 gyoza)
Freír durante 2/3 minutos a 180°C.

IT CONSIGLI DI PREPARAZIONE

Scongelamento preventivo.

Padella (5 gyoza)
Senza aggiunta di materie grasse, grigliare qualche istante poi aggiungere un cucchiaino d'acqua per gyoza, coprire e cuocere fino ad evaporazione.

Cestello a vapore (5 gyoza)
Cuocere per 8 minuti.

Friggitrice (5 gyoza)
A 180°C, friggere per 2/3 minuti.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Gyoza Tori	170001	1000 g	10	10 Kg	30	0	24

MADE IN
Thailand

Surgelé **SANS MSG** **HALAL**



GYOZA YASAI

Raviolis japonais grillés, aux légumes sautés
Grilled Japanese dumplings with vegetables
Ravioles japonés tostado, de verduras salteadas
Ravioli giapponesi grigliati, con verdure saltate



FR INGREDIENTS

Garniture 60% (chou blanc, radis, carotte, ciboulette, oignon nouveau, champignon, sauce SOJA (eau, germes de SOJA, BLE (GLUTEN), sel, alcool), farine de BLE (GLUTEN), amidon modifié de tapioca E1442, huile de SOJA, farine de maïs, sucre, gingembre, huile de SESAME, oignon blanc, sel, ail frit, poivre blanc), Pâte Gyoza 40% (farine de BLE (GLUTEN), eau, amidon modifié E1440, GLUTEN de BLE, sel).

UK INGREDIENTS

Filling 60% (White cabbage, radish, carrot, chive, spring onion, mushroom, SOY sauce (water, SOYBEAN sprouts, WHEAT (GLUTEN), salt, alcohol), WHEAT (GLUTEN) flour, modified tapioca starch E1442, SOYBEAN oil, corn flour, sugar, ginger, SESAME oil, white onion, salt, fried garlic, white pepper), Gyoza batter 40% (WHEAT (GLUTEN) flour, water, modified starch E1440, WHEAT GLUTEN, salt).

ES INGREDIENTES

Guarnición 60% (col blanca, rábano, zanahoria, cebolleta, cebolla de primavera, champiñón, salsa de SOJA (agua, haba de SOJA, TRIGO (GLUTEN), sal, alcohol), harina de TRIGO (GLUTEN), almidón modificado de tapioca E1442, aceite de SOJA, harina de maíz, azúcar, jengibre, aceite de SESAMO, cebolla blanca, sal, ajo frito, pimienta blanca), Pasta de gyoza 40% (harina de TRIGO (GLUTEN), agua, almidón modificado E1440, GLUTEN de TRIGO, sal).

IT INGREDIENTI

Ripieno 60% (cavolo bianco, ravanella, carota, erba cipollina, cipollotto novello, fungo, salsa di SOIA (acqua, germi di SOIA, FRUMENTO (GLUTINE), sale, alcool), farina di FRUMENTO (GLUTINE), amido modificato di tapioca E1442, olio di SOIA, farina di maïs, zucchero, zenzero, olio di SESAMO, cipolla bianca, sale, aglio fritto, pepe bianco). Pasta Gyoza 40% (farina di grano (GLUTINE), acqua, amido modificato E1440, GLUTINE di GRANO, sale).

FR CONSEILS DE RESTITUTION

Décongélation préalable

Poêle (5 gyoza)
Sans ajout de matières grasses, griller quelques instants puis ajouter une cuillère d'eau par gyoza, couvrir et cuire jusqu'à évaporation.

Panier vapeur (5 gyoza)
Cuire pendant 8 min

Friteuse (5 gyoza)
Faire chauffer l'huile à 180°C - Frire pendant 2/3 min

UK COOKING INSTRUCTIONS

Better defrost first

Frying pan (5 gyoza)
Without adding fat, cook for a few moments, then add a tablespoon of water per gyoza, cover and cook until dry

Steamer (5 gyoza)
Cook for 8 min

Deep fat fryer (5 gyoza)
To 180°C, Fry for 2/3 min.

ES CONSEJOS DE RESTITUCION

Descongelación previa.

Sartén (5 gyoza)
Sin añadir materia grasa, asar unos instantes, añadir una cuchara de agua por gyoza, tapar, y cocer hasta evaporación. Cocer durante 4/5 minutos.

Vaporera (5 gyoza)
Cocer durante 8 minutos.

Freidora (5 gyoza)
Freír durante 2/3 minutos a 180°C.

IT CONSIGLI DI PREPARAZIONE

Scongelamento preventivo.

Padella (5 gyoza)
Senza aggiunta di materie grasse, grigliare qualche istante poi aggiungere un cucchiaio d'acqua per gyoza, coprire e cuocere fino ad evaporazione.

Cestello a vapore (5 gyoza)
Cuocere per 8 minuti.

Friggitrice (5 gyoza)
A 180°C, friggere per 2/3 minuti.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Gyoza Yasai	170002	1000 g	10	10 Kg	30	0	24

MADE IN
Thailand

Surgelé **SANS MSG** **HALAL**



GYOZA YASAI

GYOZA EBI

Raviolis japonais grillés, aux crevettes
Grilled Japanese dumplings with prawns
Ravioles japonés tostados, de langostino
Ravioli giapponesi grigliati, ai gamberi



FR INGREDIENTS


Garniture 60% (chou blanc, 20% CREVETTES *Litopenaeus vannamei* (sel, E331, E500), ciboulette, oignon nouveau, gingembre, sucre, huile de SESAME, oignon blanc, amidon modifié de BLE (amidon modifié de tapioca E1401, amidon de BLE (GLUTEN)), farine de BLE (GLUTEN), sel, huile de SOJA, extraits de végétaux (oignon, sel, chou, oignon nouveau, maltodextrine, carotte), ail frit, poivre blanc), pâte gyoza 40% (farine de BLE (GLUTEN), eau, amidon modifié E1440, GLUTEN de BLE, sel).


ES INGREDIENTES


Guarnición 60% (col blanca, 20% CAMARON (*Litopenaeus vannamei*, sal, E331, E500), cebolleta, cebolla de primavera, jengibre, azúcar, aceite de SESAMO, cebolla blanca, almidón modificado de TRIGO (GLUTEN) (almidón modificado de tapioca E1401, almidón de TRIGO (GLUTEN)), harina de TRIGO (GLUTEN), sal, aceite de SOJA, extractos vegetales (cebolla, sal, col, cebolla de primavera, malto dextrina, zanahoria), ajo frito, pimienta blanca), Pasta de gyoza 40% (harina de TRIGO (GLUTEN), agua, almidón modificado E1440, GLUTEN de TRIGO, sal).

FR CONSEILS DE RESTITUTION

Décongélation préalable


 **Poêle** (5 gyoza)
Sans ajout de matières grasses, griller quelques instants puis ajouter une cuillère d'eau par gyoza, couvrir et cuire jusqu'à évaporation.


 **Panier vapeur** (5 gyoza)
Cuire pendant 8 min


 **Friteuse** (5 gyoza)
Faire chauffer l'huile à 180°C - Frire pendant 2/3 min

ES CONSEJOS DE RESTITUCION

Descongelación previa.

 **Sartén** (5 gyoza)
Sin añadir materia grasa, asar unos instantes, añadir una cuchara de agua por gyoza, tapar, y cocer hasta evaporación. Cocer durante 4/5 minutos.

 **Vaporera** (5 gyoza)
Cocer durante 8 minutos.

 **Freidora** (5 gyoza)
Freír durante 2/3 minutos a 180°C.

UK INGREDIENTS


Filling 60% (White cabbage, PRAWN 20% (*Litopenaeus vannamei*, salt, E331, E500), chive, spring onion, ginger, sugar, SESAME oil, white onion, modified WHEAT (GLUTEN) starch (modified tapioca starch E1401, WHEAT (GLUTEN) starch, WHEAT (GLUTEN) flour, salt, SOYBEAN oil, vegetable extract (onion, salt, cabbage, spring onion, maltodextrin, carrot), fried garlic, white pepper), Gyoza batter 40% (WHEAT (GLUTEN) flour, water, modified starch E1440, WHEAT GLUTEN, salt).


IT INGREDIENTI

Ripieno 60% (cavolo bianco, 20% GAMBERI *Litopenaeus vannamei* (sale, E331, E500), erba cipollina, cipolla fresca, zenzero, zucchero, olio di SESAMO, cipolla bianca, amido modificato di FRUMENTO (amido modificato di tapioca E1401, amido di grano (GLUTINE)), farina di grano (GLUTINE), sale, olio di SOIA, estratti di vegetali (cipolla, sale, cavolo, cipolla fresca, maltodestrine, carotte), aglio fritto, pepe bianco), pasta gyoza 40% (farina di grano (GLUTINE), acqua, amido modificato E1440, GLUTINE di GRANO, sale).

UK COOKING INSTRUCTIONS

Better defrost first


 **Frying pan** (5 gyoza)
Without adding fat, cook for a few moments, then add a tablespoon of water per gyoza, cover and cook until dry


 **Steamer** (5 gyoza)
Cook for 8 min


 **Deep fat fryer** (5 gyoza)
To 180°C, Fry for 2/3 min.

IT CONSIGLI DI PREPARAZIONE

Scongelo preventivo.

 **Padella** (5 gyoza)
Senza aggiunta di materie grasse, grigliare qualche istante poi aggiungere un cucchiaino d'acqua per gyoza, coprire e cuocere fino ad evaporazione.

 **Cestello a vapore** (5 gyoza)
Cuocere per 8 minuti.

 **Friggitrice** (5 gyoza)
A 180°C, friggere per 2/3 minuti.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Gyoza Ebi	170003	1000 g	10	10 Kg	30	0	24

MADE IN
Thailand

 Surgelé SANS MSG HALAL



GYOZA EBI

PUCHI TORI

Morceaux de cuisse de poulet cuits à la sauce de soja sucrée
 Chicken leg pieces, cooked in sweet soy sauce
 Trozos de muslo de pollo cocidos con salsa de soja dulce
 Straccetti di coscia di pollo cotti con salsa di soia dolce



FR INGREDIENTS

Viande de cuisse de poulet traité ne salaison cuite (80%) (viande de poulet 81%, eau, sauce SOJA sucrée (eau, SOJA, farine de BLE (GLUTEN), sel, sirop de glucose-fructose, sucre, amidon modifié de pomme de terre, acidifiant E270, épaississant E415, conservateur E202), fécula de pomme de terre, dextrose de BLE (GLUTEN), gélifiant E407a), sauce SOJA 20% (eau, SOJA, farine de BLE (GLUTEN), sel sirop de glucose-fructose, sucre, amidon de pomme de terre, acidifiant E270, épaississant E415, conservateur E202).

UK INGREDIENTS

Chicken thigh meat treated terracotta salting (80%) (chicken 81%, water, sweet SOY sauce (water, SOYBEAN, flour WHEAT (GLUTEN), salt, glucose-fructose syrup, sugar, potato starch modified, acid E270, thickener E415, preservative E202), potato starch, dextrose WHEAT (GLUTEN), gelling agent E407a), SOY sauce 20% (water, SOY, WHEAT flour (GLUTEN), salt, syrup fructose-glucose, sugar, potato starch, acid E270, thickener E415, preservative E202).

ES INGREDIENTES

Carne de muslo de pollo tratado en salazón cocida 80% (carne de pollo (81%), agua, salsa de SOJA (agua, SOJA, harina de TRIGO (GLUTEN), sal, jarabe de glucosa-fructosa, azúcar, almidón modificado de patata, acidificante E270, estabilizante E415, conservante E202), fécula de patata, dextrosa de TRIGO, gelificante E407a) salsa de SOJA 20% (agua, SOJA, harina de TRIGO (GLUTEN), sal jarabe de glucosa-fructosa, azúcar, almidón modificado de patata, acidificante E270, estabilizante E415, conservante E202).

IT INGREDIENTI

Carne di coscia di pollo (83,3%), acqua, olio di SOIA (granuli di SOIA, farina di FRUMENTO, sale, sciroppo di glucosio-fruttosio, zucchero, amido di patata, acidificante E270, stabilizzante 415, conservante E202), fecola di patata, destrosio di FRUMENTO (GLUTINE), gelidificante E407a.

FR CONSEILS DE RESTITUTION

Décongélation préalable.

Micro-ondes (pour 100 g)
Puissance : 900 W - Chauffer pendant 3 min.

Four (pour 100 g)
Préchauffer le four à 180°C puis chauffer les Puchi Tori pendant 7/8 minutes.

UK COOKING INSTRUCTIONS

Better defrost first.

Microwave (for 100g)
Power: 900 W - Heat for 3 min.

Oven (for 100g)
Preheat the oven to 180°C and heat the Puchi Tori during 7/8 minutes.

ES CONSEJOS DE RESTITUCION

Descongelación previa.

Microonda (para 100g)
Potencia 900W. Calentar 3min.

Horno (para 100 gr)
calentar el puchi tori durante 7/8min a 180°C.

IT CONSIGLI DI PREPARAZIONE

Decongelamento preventivo.

Microonde (per 100g)
riscaldare per 3 minuti a 900 W.

Forno (per 100 gr)
Preriscaldare il forno a 180°C poi riscaldare per 7/8 minuti.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Puchi Tori	110001	500 g	10	5 Kg	104	2	12

MADE IN
France

Surélé **SANS MSG** **HALAL**



PUCHI TORI

PUCHI GYU

Lamelles de boeuf cuites à la sauce soja sucrée
 Minced beef cooked in sweet soy sauce
 Trozado de buey cocido con salsa de soja dulce
 Straccetti di manzo cotti con salsa di soia dolce



FR INGREDIENTS

Viande de boeuf 70%, sauce SOJA 10% (eau, SOJA, farine de BLE (GLUTEN), sel), sirop de glucose fructose, sucre, eau, amidon modifié de pomme de terre, acidifiant : E270, épaississant : E415, conservateur : E202.

UK INGREDIENTS

Beef 70%, SOJA 10% sauce (water, SOYBEANS, WHEAT flour (GLUTEN), salt), glucose-fructose syrup, sugar, water, modified starch potato, acid: E270, thickener: E415, preservative : E202.

ES INGREDIENTES

Carne de vacuno 70%, salsa de SOJA 10% (agua, SOJA, harina de TRIGO (GLUTEN), sal), jarabe de glucosa-fructosa, azúcar, agua, almidón de patata modificado, ácido: E270, espesante: E415, conservante : E202.

IT INGREDIENTI

Manzo 70%, 10% salsa di SOIA (acqua, semi di SOIA farina di GRANO (GLUTINE) sale), sciroppo di glucosio-fruttosio, zucchero, acqua, modificato fecola di patate, acido: E270, addensante: E415, conservanti : E202.

FR CONSEILS DE RESTITUTION

Décongélation préalable.

Four
 Préchauffer le four à 180°C puis chauffer les Puchi Gyu pendant 7/8 minutes.

Micro-ondes
 Pour 100 g chauffer pendant 3 minutes à 900 W

UK COOKING INSTRUCTIONS

Better defrost first.

Oven
 For 100g preheat the oven to 180°C and heat the Puchi Gyu during 7/8 minutes.

Microwave
 For 100g heat during 3 minutes at 900W.

ES CONSEJOS DE RESTITUCION

Descongelación previa.

Horno
 calentar el puchi gyu durante 7/8min a 180°C.

Microonda
 para 100gr. potencia 900W. Calentar 3min.

IT CONSIGLI DI PREPARAZIONE

Decongelamento preventivo.

Forno
 Per 100 gr Preriscaldare il forno a 180°C poi riscaldare per 7/8 minuti.

Microonde
 Per 100 gr riscaldare per 3 minuti a 900 W.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Puchi Gyu	130015	500 g	10	5 Kg	104	2	18

MADE IN
 France

Surgelé **SANS MSG** **HALA L**

PUCHI GYU



PUCHI SAKE

Morceaux de saumon cuits à la sauce soja sucrée
 Salmon pieces cooked in sweet soy sauce
 Trozos de salmón cocido con salsa de soja dulce
 Tranci di salmone cotti con salsa di soia dolce



New

FR INGREDIENTS

SAUMON Atlantique (Salmo salar), sauce SOJA sucrée (sauce SOJA (eau, SOJA, farine de BLE (GLUTEN), sel), sirop de glucose-fructose, sucre, eau, amidon modifié de pomme de terre, acidifiant : E270, épaississant : E415

UK INGREDIENTS

SALMON Atlantic salmon (Salmo salar), Sweet SOY Sauce (SOY sauce (water, SOJA, flour WHEAT (GLUTEN), salt), glucose syrup, fructose, sugar, water, modified starch potato, acid: E270, thickener : E415

ES INGREDIENTES

SALMON del Atlántico (Salmo salar), salsa de SOJA dulce (salsa de SOJA (agua, SOJA, la harina de TRIGO (GLUTEN), sal), jarabe de glucosa, fructosa, azúcar, agua, almidón de patata modificado, ácido: E270, espesante : E415

IT INGREDIENTI

SALMONE salmone atlantico (Salmo salar), dolce salsa di SOIA (Salsa di SOIA (acqua, SOIA, farina di GRANO (GLUTINE) sale), sciroppo di glucosio, fruttosio, zucchero, acqua, modificato fecola di patate, acido: E270, addensante : E415

FR CONSEILS DE RESTITUTION

Décongélation préalable.

- Four**
Préchauffer le four à 180°C puis chauffer les Puchi Sake pendant 7/8 minutes.
- Micro-ondes**
Pour 100 g chauffer pendant 3 minutes à 900 W

UK COOKING INSTRUCTIONS

Better defrost first.

- Oven**
For 100g preheat the oven to 180°C and heat the Puchi Sake during 7/8 minutes.
- Microwave**
For 100g heat during 3 minutes at 900W.

ES CONSEJOS DE RESTITUCION

Descongelación previa.

- Horno**
calentar el puchi sake durante 7/8min a 180°C.
- Microonda**
para 100gr. potencia 900W. Calentar 3min.

IT CONSIGLI DI PREPARAZIONE

Decongelamento preventivo.

- Forno**
Per 100 gr Preriscaldare il forno a 180°C poi riscaldare per 7/8 minuti.
- Microonde**
Per 100 gr riscaldare per 3 minuti a 900 W.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Puchi Sake	140011	500 g	5	5 Kg	contact us	2	12

Surgelé **SANS MSG** **HALA L**



OOKI TORI

Haut de cuisse de poulet avec peau sans os, cuit au barbecue et sauce teriyaki
Skin-on boneless chicken leg, charcoaled in teriyaki sauce

Muslo de pollo con piel sin hueso, cocida al barbacoa, con salsa teriyaki

Parte superiore di coscia di pollo con pelle senza osso, cotta al barbecue e salsa teriyaki



FR INGRÉDIENTS

Viande de cuisse de poulet 76,92%, sauce teriyaki (eau, sucre, sauce SOJA, vinaigre d'alcool, extrait de levure, sauce SOJA noire, épaississant E1442, gingembre, sel, colorant E150c, huile de SESAME, stabilisant E415), eau, marinade teriyaki (eau, sauce SOJA, sucre, sirop de fructose, épaississant E1442, vinaigre d'alcool, poivre blanc), amidon modifié de manioc E1442, dextrose, bicarbonate de sodium E500ii, citrate de sodium E331iii.

UK INGREDIENTS

Chicken leg meat 76,92%, teriyaki sauce (water, sugar, SOY sauce, alcohol vinegar, yeast extract, dark SOY sauce, thickener E1442, ginger, salt, colouring agent E150c, SESAME oil, stabiliser E415), water, teriyaki marinade (water, SOY sauce, sugar, fructose syrup, thickener E1442, alcohol vinegar, white pepper), modified tapioca starch E1442, dextrose, sodium bicarbonate E500ii, sodium citrate E331iii.

ES INGREDIENTES

Carne de muslo de pollo 76,92%, salsa Teriyaki (agua, azúcar, salsa de SOJA, vinagre de alcohol, extracto de levadura, salsa de SOJA oscura, espesante E1442, jengibre, sal, colorante E150c, aceite de SESAMO, estabilizante E415), agua, marinada Teriyaki (agua, salsa de SOJA, azúcar, jarabe de fructosa, espesante E1442, vinagre de alcohol, pimienta blanca), almidón modificado de yuca E1442, dextrosa, bicarbonato de sodio E500ii, citrato de sodio E331iii.

IT INGREDIENTI

Carne di coscia di pollo 76,92%, salsa Teriyaki (acqua, zucchero, olio di SOIA, aceto d'alcool, estratto di lievito, olio di SOIA nera, ispessente E1442, zenzero, sale, colorante E150c, olio di SESAMO, stabilizzante E415), acqua, marinata Teriyaki (acqua, olio di SOIA, zucchero, sciroppo di fruttosio, ispessente E1442, aceto d'alcool, pepe bianco), amido modificato di manioca E1442, destrosio, bicarbonato di sodio E500ii, citrato di sodio E331iii.

FR CONSEILS DE RESTITUTION

Semi-décongélation préalable.

Découper le morceau de poulet en tranches entre 0,5 et 1 cm.

Four (pour deux pièces)
à 180°C, chauffer les Ooki Tori pendant 7/8 minutes.

Micro-Ondes (pour 1 pièce)
Chauffer pendant 3 minutes à 900 W.

UK COOKING INSTRUCTIONS

Better semi-defrost first.

Cut the chicken into 0.5 cm - 1 cm slices.

Oven (For 2 pieces)
Preheat the oven to 180°C and heat the Ooki Tori for 7/8 min.

Microwave (for 1 piece)
Heat for 3 min at 900 W.

ES CONSEJOS DE RESTITUCION

Semi-scongelamento preventivo.

Cortar la pieza en lonchitas de pollo entre 0,5 y 1 cm

Horno (Para 2 piezas)
calentar los Ooki Tori durante 7/8 minutos a 180°C

Microonda (Para 1 pieza)
calentar durante 3 minutos - 900 W.

IT CONSIGLI DI PREPARAZIONE

Semi-scongelamento preventivo.

Forno (Per 2 pezzi)
Preriscaldare il forno a 180°C poi riscaldare per 7/8 minuti.

Microonde (Per 1 pezzo)
Riscaldare per 3 minuti a 900 W.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Ooki Tori	110004	400 g	5	2 Kg	66	2	18

MADE IN
Thailand

Surgele **SANS MSG** **HALAL**

OOKI TORI



EBIFRY

Crevette cru panée, chapelure panko
Raw shrimp breaded with panko breadcrumbs
Langostino crudo rebozado con Panko
Mazzancolle crude con panatura panko



FR INGREDIENTS

CREVETTES pattes blanches (50%), chapelure blanche de pain (40%)(farine de BLE, graisse, sucre, levure, sel, aliment de la levure), pâte à frire (7%)(farine de BLE, fécule, sel, graisse végétale, gomme guar, protéine de blé, assaisonnement, levure chimique, extrait d'épicerie), mélange de sapoudrage (3%)(fécule, calcium de COQUILLAGE)

UK INGREDIENTS

Litopenaeus vannamei SHRIMPS (50%), white bread crumb (40%) (WHEAT flour, shortening, sugar, yeast, salt, yeast food), batter mix (7%)(WHEAT flour, starch, salt, vegetable shortening, guar gum, WHEAT protein, seasoning, baking powder, spice extract), predest mix (3%)(starch, SHELL calcium).

ES INGREDIENTES


LANGOSTINOS blancos (50%), rallado blanco de pan 40% (harina de TRIGO, manteca, azúcar, levadura, sal, nutrimento), rebozado 7% (harina de TRIGO, almidón, sal, manteca vegetal, goma guar, proteína de TRIGO, condimento, polvo de homear, extracto de especias), mescla de harina (almidón, cacio de CONCHA).

IT INGREDIENTI

MAZZANCOLLE Litopenaeus vannamei (50%), panatura di pane bianco (40%), (farina di GRANO, grasso, zucchero, lievito, sale, alimento del lievito, pasta a friggere (il 7%, (farina di FRUMENTO, fecola, sale, grasso vegetale, gomma guar, proteina di grano, stagionatura, lievito chimico,estratto di spezia, miscelanza di polveri (il 3%, (fecola, calcio di GUSCIO DI CONCHIGLIA).

FR CONSEILS DE RESTITUTION

Sans décongélation préalable.

 **Friteuse**
à 170°, frire les Ebi Fry pendant 3-4 min.


UK COOKING INSTRUCTIONS

Without prior defrosting.

 **Deep fat fryer**
to 170°, fry the Ebi Fry for 3-4 min.


ES CONSEJOS DE RESTITUCION

Sin descongelación previa.

 **Freidora**
Cocer 3-4 minutos a 170°C.

IT CONSIGLI DI PREPARAZIONE

Senza scongelamento preventivo.

 **Friggitrice**
a 170°, friggere per 3-4 minuti.

PACKAGING

Contact us for more informations

 Surlé  

EBIFRY



KARASAKE

Morceaux de filet de saumon frits enrobés d'une chapelure panko
 Deep-fried pieces of salmon fillet, coated in panko breadcrumbs
 Trozos de filetes de salmon fritos, rebozados con Panko
 Tranci di filetto di salmone fritto e ricoperto con una panatura panko



FR INGREDIENTS

Filets de SAUMON atlantiqueE sans arête 70% (Salmo salar), enrobage et chapelure 30% (farine de BLE (GLUTEN), huiles végétales (tournesol, tournesol oléique, colza), GLUTEN de BLE, amidon transformé de BLE (GLUTEN), amidon de BLE (GLUTEN), farine de riz, vinaigre de vin rouge, sel, levure, farine de BLE (GLUTEN) malte, agent levant : bicarbonate de sodium, eau).

UK INGREDIENTS

Deboned Atlantic SALMON fillets 70% (Salmo salar), Coating and breadcrumbs 30% (WHEAT flour (GLUTEN), vegetable oils (sunflower, oleic sunflower, rapeseed), WHEAT (GLUTEN), modified WHEAT starch (GLUTEN), WHEAT starch (GLUTEN), rice flour, red wine vinegar, salt, yeast, malted WHEAT flour (GLUTEN), raising agent: sodium bicarbonate, water).

ES INGREDIENTES

Filetes de SALMON atlántico sin hueso 70% (Salmo salar), Recubrimiento y empanado 30% (harina de TRIGO (GLUTEN), aceites vegetales (girasol, girasol alto oleico, de colza), GLUTEN de TRIGO, almidón modificados de TRIGO (GLUTEN), almidón de TRIGO (GLUTEN), harina de arroz, vinagre de vino tinto, sal, levadura, harina de TRIGO (GLUTEN) malteado, levadura agente : bicarbonato de sodio, agua).

IT INGREDIENTI

Filetti di SALMONE Atlantico spinato 70% (Salmo salar), rivestimento e panatura 30% (farina di GRANO (GLUTINE), oli vegetali (girasole, girasole oleico, colza), GLUTINE di FRUMENTO, amido modificato GRANO (GLUTINE), amido grano (glutine), farina di riso, aceto di vino rosso, sale, lievito, farina di GRANO (GLUTINE) malto, agente lievitante (bicarbonato di sodio, acqua).

FR CONSEILS DE RESTITUTION

Sans décongélation préalable.

Friteuse
à 180°C, frire pendant 2/3 minutes.

Four
à 180°C, chauffer les Karasake pendant 6/7 minutes.

Poêle
Huiler la poêle puis cuire pendant 4 minutes par face à feu doux.

UK COOKING INSTRUCTIONS

Without prior defrosting.

Deep fat fryer
to 180°C, fry for 2/3 min.

Oven
to 180°C, heat the Karasake for 6/7 min.

Frying pan
Heat the frying pan - Cook for 4 min per side on a low heat.

ES CONSEJOS DE RESTITUCION

Sin descongelación previa.

Freidora
cocer durante 2/3 min a 180°C.

Horno
cocer durante 5/7min a 180°C.

Sartén
aceitar la sartén, cocer durante 4 min por cada lado.

IT CONSIGLI DI PREPARAZIONE

Senza congelamento preventivo.

Friggitrice
a 180 °C, soffriggere per 2-3 minuti.

Forno
a 180°C, riscaldare i nuggets per 6/7 minuti.

Padella
olio nella padella e cuocere per 4 minuti per lato a fuoco basso.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Karasake	140001	1 kg	3 X 1 kg	3 Kg	144	0	18

MADE IN

42 France

Surélé SANS MSG HALAL



KATSU TORI

Viande de cuisse de poulet cuite et frite, enrobée d'une chapelure panko
 Cooked and deep-fried chicken leg meat, coated in panko breadcrumbs
 Carne de muslo de pollo, cocida, frita, rebozado de Panko
 Carne di coscia di pollo cotta e frita, ricoperta con panatura panko



FR INGREDIENTS

Viande de poulet 55%, farine de BLE (GLUTEN), huile de tournesol, eau, sel, levure, sucre, GLUTEN de BLE, albumine d'OEUUF, amidon transformé de BLE.

UK INGREDIENTS

Chicken meat 55%, WHEAT flour (GLUTEN), sunflower oil, water, salt, yeast, sugar, EGG albumen, modified WHEAT (GLUTEN) starch.

ES INGREDIENTES

Carne de pollo 55%, harina de TRIGO (GLUTEN), aceite de girasol, agua, sal, levadura, azúcar, GLUTEN de TRIGO, albumina de HUEVO, almidón modificado de TRIGO.

IT INGREDIENTI

Carne di pollo 55%, farina di grano (GLUTINE), olio di girasole, acqua, sale, lievito, zucchero, GLUTINE di GRANO, albumina d'UOVO, amido trasformato da FRUMENTO.

FR CONSEILS DE RESTITUTION

Sans décongélation préalable.

Four
 À 180°C, chauffer les Katsu Tori pendant 7/8 minutes.

Friteuse
 A 180°C, frire pendant 2/3 minutes.

UK COOKING INSTRUCTIONS

Without prior defrosting.

Oven
 To 180°C and heat the Katsu Tori during 7/8 minutes.

Deep fat fryer
 To 180°C - Fry for 2/3 min.

ES CONSEJOS DE RESTITUCION

Sin descongelación previa.

Horno
 calentar 7/8 minutos a 180°C.

Freidora
 freir 2/3 minutos a 180°C.

IT CONSIGLI DI PREPARAZIONE

Senza congelamento preventivo.

Forno
 À 180°C, riscaldare il Katsu Tori per 7/8 minutes.

Friggitrice
 A 180°C, friggere per 2/3 minuti.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Katsu Tori	110002	1 kg	5	5 Kg	96	2	18

MADE IN
 France

Surgelé SANS MSG HALAL



KARAAGE TORI

Morceaux de haut de cuisse de poulet panés cuits frits surgelés
 Pieces of chicken thigh meat breaded, cooked, fried and frozen
 Piezas de muslo de pollo cocidos, empanados, fritos y congelados
 Tranci della parte superiore delle cosce di pollo marinati, impanati, fritti, cotti e surgelati.



FR INGRÉDIENTS

Haut de cuisse de poulet 61%, sauce SOJA (graines de SOJA, farine de BLE (GLUTEN), eau, sel, sucre, conservateur E211), huile de tournesol, eau, farine de BLE (GLUTEN), amidon de pomme de terre, caramel aromatique, sirop de glucose, gingembre, miel, dextrose, épices, sel, stabilisant E415, colorant E160c.

UK INGREDIENTS

Chicken thigh 61%, SOY sauce (SOYBEAN sprouts, WHEAT flour (GLUTEN), water, salt, sugar, preservative: E211), sunflower oil, water, WHEAT flour (GLUTEN), potato, starch, caramel aroma, glucose syrup, ginger, honey, dextrose, spices, salt, stabiliser E415, colouring agent E160c.

ES INGREDIENTES

Contramuslos de pollo 61%, salsa de SOJA (habas de SOJA, harina de TRIGO (GLUTEN), agua, sal, azúcar, conservador E211), aceite de girasol, agua, harina de TRIGO (GLUTEN), almidón de patata, caramelo aromático, jarabe de glucosa, jengibre, miel, dextrosa, especias, sal, estabilizante E415, colorante E160c.

IT INGREDIENTI

Cosce di pollo 61% salsa di SOIA (semi di SOIA, farina di GRANO (GLUTINE), acqua, sale, zucchero, conservante E211), olio di girasole, acqua, farina di GRANO (GLUTINE), fecola di patate, caramello aromatico, sciroppo di glucosio, zenzero, miele, destrosio, spezie, sale, E415 stabilizzante, colorante E160c.

FR CONSEILS DE RESTITUTION

Sans décongélation préalable.

Four
à 180°C, chauffer les Katsu Tori pendant 7/8 minutes.

Friteuse
à 180°C, frire pendant 2/3 minutes.

Poêle
4/5 minutes à feux moyen

UK COOKING INSTRUCTIONS

Without prior defrosting.

Oven
to 180°C and heat the Karaage Tori during 7/8 minutes.

Fryer
to 180°C - Fry for 2/3 min.

Frying pan
cook over medium heat for 4/5 minutes

ES CONSEJOS DE RESTITUCION

Sin descongelación previa.

Horno
calentar 7/8 minutos a 180°C.

Freidora
freír 2/3 minutos a 180°C.

Sarten
Saltear 4/5 minutos a fuego lento

IT CONSIGLI DI PREPARAZIONE

Senza scongelamento preventivo.

Forno
a 180°C, riscaldare il Karaage Tori per 7/8 minuti.

Friggitrice
a 180°C, friggere per 2/3 minuti.

In padella
riscaldare per 4/5 minuti a fuoco medio.

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Karaage Tori	110003	1 kg	5	5 Kg	96	0	18

MADE IN
France

Surgelé **SANS MSG** **HALAL**



TATAKI SAKE

Pavé de saumon mi-cuit
 Half cooked salmon steak
 Trozo de salmón medio cocido
 Trancio di filetto di salmone cotto a metà



New

FR INGRÉDIENTS

SAUMON (salmo salar)

UK INGREDIENTS

SALMON (Salmo salar)

ES INGREDIENTES

SALMON (salmo salar)

IT INGRÉDIENTS

SALMONE (Salmo salar)

FR CONSEILS DE RESTITUTION

Mettre dans une enceinte réfrigérée entre 0° et 4°C pendant 2 heures. Découper le morceau de saumon en tranches de 5 mm. Déposer les tranches sur un papier absorbant

UK COOKING INSTRUCTIONS

Defrost in a refrigerator (between 0 and 4°C) for 2 hours. Cut the piece of salmon into 5 mm slices. Place the slices on absorbent paper.

ES COOKING INSTRUCTIONS

Poner en una cámara frigorífica entre 0°C y 4°C durante 2 horas. Cortar la pieza de salmón en lonchitas de 5 mm. Disponer encima de un papel absorbente.

IT CONSEILS DE RESTITUTION

Mettere in frigorifero tra 0° e 4° per 2 ore. Tagliare il salmone in fette da 5 mm. Mettere le fette su carta assorbente

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Tataki Sake	120009	200 g	10	2 Kg	150	2	12

MADE IN

Spain

Surgelé **SANS MSG** **HALAL**

TATAKI SAKE



TATAKI SAKE SHICHIMI

Pavé de saumon mi-cuit enrobé d'épices Shichimi
Half cooked salmon steak coated with shichimi spices
Trozo de salmón medio cocido, especies Shichimi
Trancio di filetto di salmone cotto a metà ricoperto con spezia shichimi



FR INGREDIENTS

SAUMON (salmo salar) épices (piment de Cayenne, zestes de mandarine, algues vertes séchées)

ES INGREDIENTES

SALMON (salmo salar) especies (pimienta de cayena, cascara de mandarina, algas verde secas)

FR CONSEILS DE RESTITUTION

Mettre dans une enceinte réfrigérée entre 0° et 4°C pendant 2 heures. Découper le morceau de saumon en tranches de 5 mm. Déposer les tranches sur un papier absorbant

ES COOKING INSTRUCTIONS

Poner en una cámara frigorífica entre 0°C y 4°C durante 2 horas. Cortar la pieza de salmón en lonchitas de 5 mm. Disponer encima de un papel absorbente.

PACKAGING

Contact us for more informations

MADE IN
Spain

UK INGREDIENTS

SALMON (Salmo salar) spices (cayenne pepper, mandarin zest, dried green algae)

IT INGRÉDIENI

SALMONE (Salmo salar) spezie (peperoncino di Cayenne, scorze di mandarino, alghe verdi seccate)

UK COOKING INSTRUCTIONS

Defrost in a refrigerator (between 0 and 4°C) for 2 hours. Cut the piece of salmon into 5 mm slices. Place the slices on absorbent paper.

IT CONSEILS DE RESTITUTION

Mettere in frigorifero tra 0° e 4° per 2 ore. Tagliare il salmone in fette da 5 mm. Mettere le fette su carta assorbente

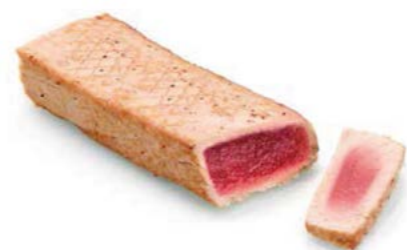
 Surgelé SANS MSG HALAL



TATAKI SAKE SHICHIMI

TATAKI MAGURO

Pavé de thon mi-cuit
 Half cooked tuna steak
 Trozo de atún medio cocido
 Trancio di filetto di tonno cotto a metà



New

FR INGRÉDIENTS

THON

UK INGREDIENTS

TUNA

ES INGREDIENTES

ATUN

IT INGRÉDIENTS

TONNO

FR CONSEILS DE RESTITUTION

Mettre dans une enceinte réfrigérée entre 0° et 4°C pendant 2 heures. Découper le morceau de thon en tranches de 5 mm. Déposer les tranches sur un papier absorbant

UK COOKING INSTRUCTIONS

Defrost in a refrigerator (between 0 and 4°C) for 2 hours. Cut the piece of tuna into 5 mm slices. Place the slices on absorbent paper.

ES COOKING INSTRUCTIONS

Poner en una cámara frigorífica entre 0°C y 4°C durante 2 horas. Cortar la pieza de atun en lonchitas de 5 mm. Disponer encima de un papel absorbente.

IT CONSEILS DE RESTITUTION

Mettere in frigorifero tra 0° e 4° per 2 ore. Tagliare il tonno in fette da 5 mm. Mettere le fette su carta assorbente

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Tataki Maguro	120008	200 g	10	2 Kg	150	2	12

MADE IN

Spain

 Surgele SANS MSG HALA L



TATAKI GYU

Bœuf Mi-cuit
Lightly seared beef
Manzo cotto a metà
Buey medio cocido



FR INGREDIENTS

Viande bovine 100%

UK INGREDIENTS

Beef meat, 100%

ES INGREDIENTES

Carne bovina 100%

IT INGRÉDIENTS

Carne bovina 100 %

FR CONSEILS DE RESTITUTION

Mettre dans une enceinte réfrigérée entre 0° et 4°C pendant 2 heures. Découper le morceau de bœuf en tranches de 5 mm. Déposer les tranches sur un papier absorbant

UK COOKING INSTRUCTIONS

Defrost in a refrigerator (between 0 and 4°C) for 2 hours. Cut the piece of beef into 5 mm slices. Place the slices on absorbent paper.

ES COOKING INSTRUCTIONS

Poner en una cámara frigorífica entre 0°C y 4°C durante 2 horas. Cortar la pieza de buey en lonchitas de 5 mm. Disponer encima de un papel absorbente.

IT CONSEILS DE RESTITUTION

Mettere in frigorifero tra 0° e 4° per 2 ore. Tagliare il manzo in fette da 5 mm. Mettere le fette su carta assorbente

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Tataki Gyu	120005	100 g	18	1.8 Kg	160	2	12

MADE IN

Spain

 Surgele SANS MSG HALAL



TATAKI GYU

TATAKI GYU KOSHO

Bœuf Mi-cuit enrobé de poivre
 Lightly seared beef coated in pepper
 Buey medio cocido
 Manzo cotto a metà ricoperto di pepe



New

FR INGREDIENTS

Viande bovine, poivre concassé

UK INGREDIENTS

Beef, crushed pepper.

ES INGREDIENTES

Carne bovina, pimienta triturada.

IT INGRÉDIENTS

Manzo bovino, pepe triturato

FR CONSEILS DE RESTITUTION

Mettre dans une enceinte réfrigérée entre 0° et 4°C pendant 2 heures. Découper le morceau de bœuf en tranches de 5 mm. Déposer les tranches sur un papier absorbant

UK COOKING INSTRUCTIONS

Defrost in a refrigerator between 0 and 4°C for 2 hours. Cut the piece of beef into 5 mm slices. Place the slices on absorbent paper.

ES COOKING INSTRUCTIONS

Poner en una cámara frigorífica entre 0°C y 4°C durante 2 horas. Cortar la pieza de buey en lonchitas de 5 mm. Disponer encima de un papel absorbente.

IT CONSEILS DE RESTITUTION

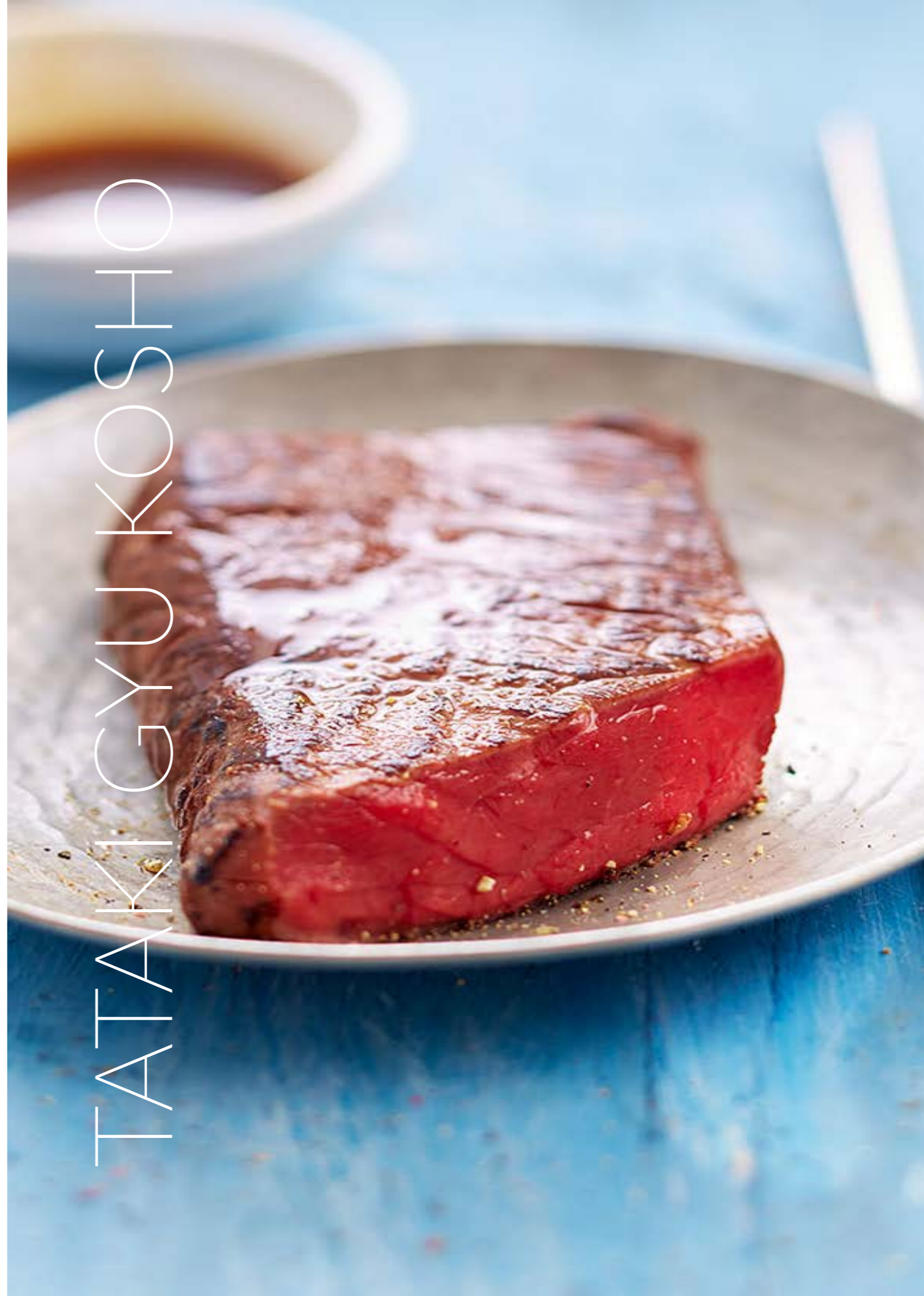
Mettere in frigorifero tra 0° e 4° per 2 ore. Tagliare il manzo in fette da 5 mm. Mettere le fette su carta assorbente

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Tataki Gyu Kosho	120006	100 g	18	1.8 Kg	160	2	12

MADE IN Spain

Surgelé SANS MSG HALAL



TATAKIGYUKOSHO

TATAKI GYU SHICHIMI

Bœuf Mi-cuit enrobé d'épices Shichimi
 Lightly seared beef coated with shichimi spices
 Buey medio cocido, especies Shichimi
 Manzo cotto a metà ricoperto con spezia shichimi



FR INGRÉDIENTS

Viande bovine, épices (piment de Cayenne, zestes de mandarine, algues vertes séchées)

ES INGREDIENTES

Carne bovina, especies (pimienta de cayena, cascara de mandarina, algas verde secas)

FR CONSEILS DE RESTITUTION

Mettre dans une enceinte réfrigérée entre 0° et 4°C pendant 2 heures. Découper le morceau de bœuf en tranches de 5 mm. Déposer les tranches sur un papier absorbant

ES COOKING INSTRUCTIONS

Poner en una cámara frigorífica entre 0°C y 4°C durante 2 horas. Cortar la pieza de buey en lonchitas de 5 mm. Disponer encima de un papel absorbente.

UK INGREDIENTS

Beef, spices (cayenne pepper, mandarin zest, dried green algae)

IT INGRÉDIENTS

Manzo bovino, spezie (peperoncino di Cayenne, scorze di mandarino, alghe verdi seccate)

UK COOKING INSTRUCTIONS

Defrost in a refrigerator (between 0 and 4°C) for 2 hours. Cut the piece of beef into 5 mm slices. Place the slices on absorbent paper.

IT CONSEILS DE RESTITUTION

Mettere in frigorifero tra 0° e 4° per 2 ore. Tagliare il manzo in fette da 5 mm. Mettere le fette su carta assorbente

PACKAGING

Product	Ref	Net weight Unit	No. of units / box	Net weight / box	No. of boxes / pallet	Use within (days) after defrosting	Best used within (months)
Tataki Gyu Shichimi	120007	100 g	18	1.8 Kg	160	2	12

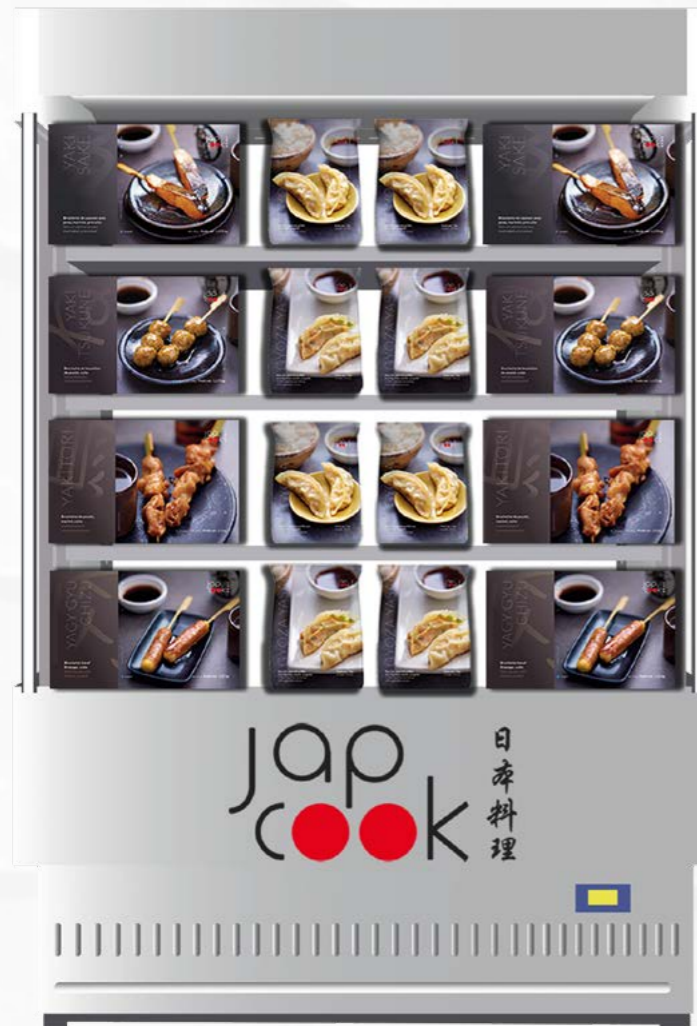
MADE IN
Spain

 Surélé SANS MSG HALAL



TATAKI GYU SHICHIMI

PACKAGING CASH & CARRY



YAKI Tori
50 X 30g



YAKI Tori
50 X 30g



YAKI Tori
50 X 30g



GYOZA Tori
50 X 20g



GYOZA Yasai
50 X 20g




GYOZA Ebi
50 X 20g



YAKI Tori
50 X 30g

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