

SIMPLIFY YOUR KITCHEN OPERATIONS

BE CONFIDENT OF THE CONSISTENCY OF YOUR SERVINGS

With our versatile sauces of Asian food heritage, we use the freshest of ingredients, specially prepared by our Asian chefs, which are designed and packed for your use.

Among our library of over 250 sauces, you will find authentic Malay, Indian, Chinese, Thai, Nyonya, Indonesian, Japanese, Singaporean and even Western sauces.



Asian meals PRODUCTS OFFER A WIDE RANGE OF BENEFITS FOR COMMERCIAL COOKING

- ✓ Consistent quality dishes
- ✓ Convenient, simple and flexible preparation
- ✓ Minimise inventory control of raw materials
- ✓ Cost savings on raw material deterioration, handling, space, and maintenance
- ✓ Reduce stress on labour
- ✓ Optimise freshness on dishes
- ✓ Standard Operating Procedures (S.O.P) can be easily established for cooking
- ✓ Require only minimal and simple training for line cooks
- ✓ More specific costing for menu items

- ✓ No MSG added
- ✓ No preservatives
- ✓ No artificial colours

- ✓ No synthetic flavours
- ✓ Non-GMO
- ✓ No-trans fat

Our Customers Include

- Hotels
- Cruise Ships
- Central Kitchens
- Colleges
- Franchise Chains
- Chain Restaurants
- Convention Centers
- Meat/vegetable Processors