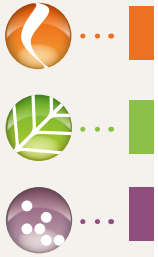


FOOD STORIES

NUMBER 8



APRIL-AUGUST 2023

INTO THE... SUN!

A WORLD OF SUN-DRENCHED FLAVOURS WAITING TO BE DISCOVERED!



Our search for natural ingredients, simplicity and flavour is something that inspires Colin Ingredients every day, and brings us back to the very roots of our trade, namely French products and know-how.

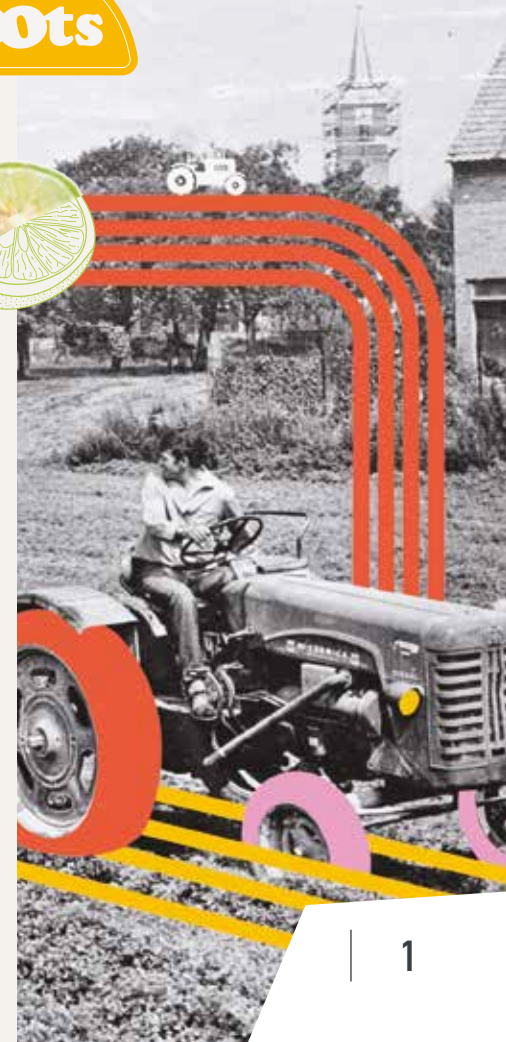
Pleasure is an essential lever for development and accounts for more than half of the innovative products on offer worldwide (source: Protéines XTC). It is a key factor in the success of a product.

Consumers are increasingly interested in natural, strong and intense flavours.

In this sun-soaked edition of our Food Stories, Colin Ingrédients brings you its selection of clean, French-origin raw materials and gourmet plant-based solutions.

Everything you need to bring a natural touch of freshness and colour to all your fine weather recipes!

Read more in our "Into the Roots" trends section on www.colin-ingredients.com





YELLOW MUSTARD SEEDS FROM ALSACE

WHOLE - FRENCH ORIGIN

Ref 8193802F

These mustard seeds will impart their fresh and spicy flavour to dressings, sauces, and white or red meats.

Their delicate pine nut taste will also go well with all vegetable-based dishes.



ROSEMARY FROM PROVENCE

WHOLE - FRENCH ORIGIN

Ref 2548402

Reveal the typical flavours of Provence and the Mediterranean thanks to this rosemary, which delicately complements fish or meat dishes such as lamb, poultry or rabbit.

This versatile herb also goes very well with potatoes and vegetables as well with fruit or chocolatebased desserts.



GREY THYME FROM PROVENCE

WHOLE - FRENCH ORIGIN

Ref 2533902

Perfect for flavouring simmered dishes, marinades and grilled meat or fish, grey thyme from Provence is also ideal for enhancing the taste of stuffings, sauces, sausages, vegetables and other crudités.



NATURAL BERGAMOT ORANGE FLAVOURING

FAT-SOLUBLE LIQUID

Ref 60502222

Bergamot orange is a citrus fruit with a unique and refined fragrance, and ideal for delicately flavouring desserts, ice cream, jam, biscuits, yoghurt or even cereal-based products.

Perfect with meats such as duck, chicken and pork, this natural flavouring will also work wonders with julienned vegetables and veloutés and thick soups.



NATURAL GERANIUM FLAVOURING

WATER-SOLUBLE LIQUID

Ref 60502238

The floral notes of this natural geranium flavouring will add an original touch to sweet products such as yoghurt, ice cream, syrup, hot drinks, brioche, crème brûlée and so much more besides.



PEAS

WHOLE - FRENCH ORIGIN

Ref 0143902

A staple of French cuisine, this subtly sweet spring vegetable is the perfect addition to creamy soups, risottos and simmered dishes.

It also goes very well with other vegetables, poultry, fish or shellfish.

NEW PRODUCT



A TASTE OF THE SOUTH GROUND SEASONING

Ref 052U2302

Head south with this tasty blend of tomatoes, courgettes, peppers, basil, mint, rosemary, onions, garlic and ginger. It will bring a fresh and homemade touch to your tomato sauces, dips, grilled meats, vegetable mixes and aperitif puffs. Also ideal when added to savoury bread products.

Find more information about these products on www.colin-ingredients.com



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