



CUSTOM[®] CULINARY GOLD LABEL

NEW &
IMPROVED
RECIPE

FONDS & PASTES



www.customculinary.global



CUSTOM CULINARY GOLD LABEL

FONDS & PASTES

Custom Culinary® fonds, fumets and pastes are quality products for the chef who demands only the best ingredients

High percentage of
of Roast Beef

Authentic flavour

Only the highest quality
ingredients used

No artificial colours,
flavours or flavour enhancers





A classic concentrated veal fond made of veal bones and vegetables to be used as a base for soup, sauces, stew and casseroles.



Roasted beef bones concentrated to a hearty jus that can be used as a stock base for soup, sauces, stew and casseroles or as a base for sauces, demi-glace and gravy.



NO ADDED MSG



GLUTEN FREE



24% VEAL



NO ADDED MSG



23% ROAST BEEF



A concentrated classic vegetable fond made of carrot, leek, onion and turnip to use in vegan soups, stews, casseroles, risotto and pasta dishes to boost overall flavour.



A culinary paste of porcini, boletus and champignons to boost umami in soup, stew, casseroles. Also great as a base for risotto, vegan dishes, sauces and to flavour butters.



NO ADDED MSG



GLUTEN FREE



SUITABLE FOR VEGANS



NO ADDED MSG



GLUTEN FREE



68% MUSHROOM



A concentrated vegan sautéed garlic paste to add flavour and culinary roundness to soups, stews, casseroles, dressings, sauces, aioli and garlic butter.



NO ADDED MSG



GLUTEN FREE



SUITABLE FOR VEGANS





PRAWN FUMET

A classic prawn fond made from cooked shrimp to be used in soup, bisque, casseroles, paella, risotto, rice and pasta dishes.



NO ADDED MSG



44% SHRIMP



FISH FUMET

A classic white fish fumet made from hake and selected herbs and spices to be used in soups, chowders, stew and casseroles.



RED FISH FUMET

A mediterranean red fish fumet made from streaked gurnard and prawns. Excellent as a base for fish soup, bisque, seafood casserole, paella, rice and pasta dishes.



NO ADDED MSG



GLUTEN FREE



45% HAKE



NO ADDED MSG



GLUTEN FREE



36% RED FISH



WHITE CHICKEN FONDS

A boiled chicken fond made of chicken white meat and aromatic vegetables to be used in soups, casseroles, stews, risotto and pasta dishes. Perfect in asian dishes.



ROAST CHICKEN FONDS

A classic roast chicken fond to be used in soups, sauces, stew, casseroles and risotto.



NO ADDED MSG



GLUTEN FREE



40% WHITE CHICKEN



CONTAINS NATURALLY OCCURRING SUGAR



NO ADDED MSG



21% ROAST CHICKEN



PRODUCT INFORMATION FONDS & PASTES

PRODUCT	NAME	EAN	WEIGHT	CASE CONFIGURATION
	VEAL	 (01)08435129202387	480 g	6 x 480 g
	ROAST BEEF	 (01)08435129202448	480 g	6 x 480 g
	ROAST CHICKEN	 (01)08435129202325	480 g	6 x 480 g
	WHITE CHICKEN	 (01)08435129202295	480 g	6 x 480 g
	VEGETABLE	 (01)08435129202479	480 g	6 x 480 g
	MUSHROOM	 (01)08435129202417	480 g	6 x 480 g
	GARLIC	 (01)08435129202448	480 g	6 x 480 g
	FISH	 (01)08435129202264	480 g	6 x 480 g
	RED FISH	 (01)08435129202202	480 g	6 x 480 g
	PRAWN	 (01)08435129202233	480 g	6 x 480 g

FOR MORE INFORMATION,
SCAN QR CODE
www.customculinary.global



TRY THESE

GREAT FLAVOUR

SUGGESTIONS & TIPS

Made from real food ingredients with no added nasties, and no allergens, they immediately add flavour, without changing your culinary signature.



VEAL

FONDS



Use as a base for soup, sauces, stew, casseroles and risotto. Add a spoonful to soup, stew, casseroles to boost overall flavour



Use as a base for fish soup, bisque, paella and seafood casseroles. Great in rice and pasta dishes.

PRAWN FUMET



MUSHROOM FONDS

A spoonful will boost umami flavour in soup, stew, casseroles. Also great as a base for risotto, vegan dishes, sauces and to flavour butters.



BE TRUE TO THE FOOD®

DISCOVER OUR BRANDS

Custom Culinary® is a One Stop Culinary Solution shop for all your culinary ingredients. Applying consumer insight and market dynamic analysis, we spot trends before anyone else and convert these into consumer preferred products. Using world-class sensory science and innovative manufacturing technology with the culinary expertise of our global team of chefs.



Versatile Creativity to create your culinary signatures.



Consistent convenience to simplify high volume cooking.



Ready to serve flavour solutions to add flavour to any meal.

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