

CULINARY CONCEPTS



**GULFOOD
MANUFACTURING**

**07-09
NOV 2023**
DUBAI WORLD
TRADE CENTRE

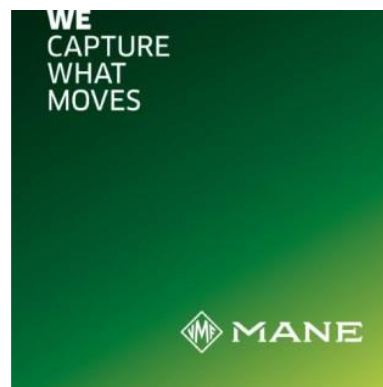


**WE
CAPTURE
WHAT
MOVES**



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CULINARY CONCEPTS: MARGARINE



Two different butter taste variations applied in a margarine and baked in a sweet cake for a maximized taste experience. Heat stable, you will be seduced by the genuine buttery notes.

BUTTER

NATURAL FLAVOURING

M_0057954

@ 0.12 % in the margarine

GHEE BUTTER

NATURAL FLAVOURING

M_0068162

@ 0.12 % in the margarine

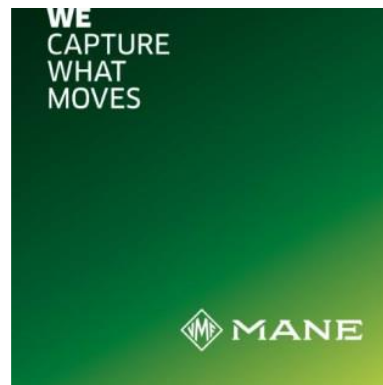


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CULINARY CONCEPTS: MAYONNAISE



Taste this mayonnaise recipe with a high-performing and natural solution to bring roundness and fullness in mouth.

NEUTRAL

Mayonnaise 60% fat

SENSE CAPTURE MOUTHFEEL

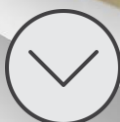
NATURAL FLAVOURING

M_0066325

@ 0.02 %

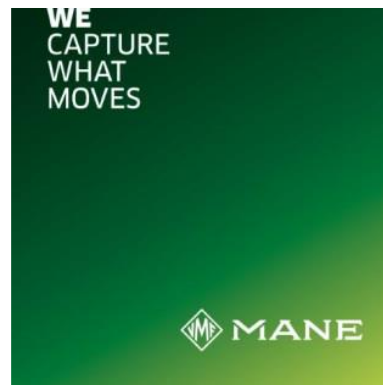


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CULINARY CONCEPTS: KETCHUP



Perfect combination and well-balanced spices' profiles, in line with the market preferences.
You will be delighted by this ketchup recipe!

NEUTRAL

Tomato base

SPICE MIX

NATURAL SPICES FLAVOURING

@ 0.15 %



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CULINARY CONCEPTS: PROCESSED CHEESE

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Emmental and mild cheddar flavours are pairing with pleasurable experience for consumers. Enjoy two different processed cheese with our in-house bold cheesy profiles.

EMMENTAL

FLAVOURING

M_0061336

@ 0.30 %

MILD CHEDDAR

FLAVOURING

M_0061340

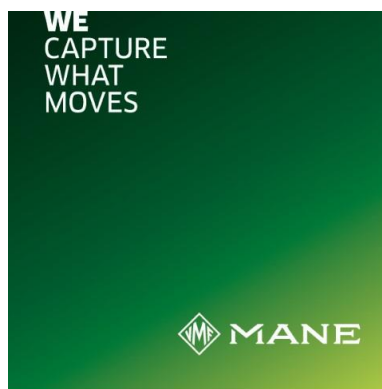
@ 0.30 %



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