



ОИІОИ



CARROT



CULINARY BLEND





Sous Vide Chicken

with Mushroom Brown Rice Pilaf and Caramelized Root Vegetables

REASONS TO BELIEVE

KEY PRODUCT BENEFITS

- For many consumers, ready-meals are both a staple and an opportunity to explore new flavors and cuisines
- Consumers are seeking fast, easy, convenient and good-for-you meals to help cope with busy lifestyles
- Fewer, simple ingredients like garlic and onion used to marinate the chicken and elevate taste
 - Garlic, white wine and mushroom boost the nuttiness of the brown rice
 - Candied and sautéed culinary accented vegetables save preparation time without compromising on flavor

DIANA FOOD™ INGREDIENTS IN RICE:

Onion Juice Concentrate - Pan Fried Note - CC01040013

Garlic Juice Concentrate – Blanched Note - CC00050003	0.17%
DIANA FOOD™ INGREDIENTS IN RICE:	
Mushroom Juice Concentrate - CC00420001	0.35%
White Wine Concentrate - CC01530001	0.12%
Garlic Juice Concentrate - Blanched Note - CC00050003	0.06%

DIANA FOOD™ INGREDIENTS IN VEGETABLES:

Tomato Preparation - Candied Note - CC01510003	0.20%
Onion Juice Concentrate - Sautéed Note - CC01040014	0.20%
Carrot Juice Concentrate - Sautéed Note - CC00300008	0.20%

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Chicken:

Chicken breast, olive oil, salt, parsley, black pepper, concentrated juices of onion and garlic, sunflower oil

Brown Rice:

Water, brown rice, mushrooms, onion, butter, olive oil, salt, mushroom juice concentrate, black pepper, white wine concentrate, garlic juice concentrate

Root Vegetables:

0.22%

Carrots, potatoes, golden beets, sweet potatoes, parsnips, water, olive oil, concentrated juices of tomato, onion and carrot, sunflower oil, sugar

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This recipe card is intended to industry professionals. It is the responsibility of each manufacturer to verify the compliance of the final product's labelling and communication indicated on the finished foods to be delivered as such to the consumer with respect to the annicable local localisation.