



CULINARY
BLEND



CARROT



CELERY



GARLIC



Mushroom Miso & Lemongrass Broth

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FLAVORFUL VERSATILITY

REASONS TO BELIEVE

- We are living in a more ethnically and culturally diverse society, with a need for more intense taste profiles
- With a need for indulgence, value-added broths can be used in traditional cooking, and widely appeal to many consumers

KEY PRODUCT BENEFITS

- Intense, savory taste experience from our Wok Blend culinary preparation
- Authentic vegetable notes from carrot and garlic, adding depth of flavor
- Mushroom, which is constantly trending as a top ingredient, adds richness and umami

DIANA FOOD INGREDIENTS:

Wok Blend Powder - 68266	1.35%
Carrot Juice Concentrate – Sautéed Note - CC00300008	0.50%
Mushroom Juice Concentrate – Blanched Note - CC00420001	0.04%
Garlic Juice Concentrate – Blanched Note - CC00050003	0.02%



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Water, white miso paste, wok blend powder, onion, lemongrass, concentrated juices of carrot, mushroom and garlic, sunflower oil

Let's get in touch

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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 applicable local legislation.