

# Thai Chicken Broth



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## REASONS TO BELIEVE

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

## KEY PRODUCT BENEFITS

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- Intense, savory taste experience from culinary preparations: Wok Blend, Fried Garlic, Thai Chili
- Fresh, garden-picked taste from premium ingredients
- Authentic, meaty taste from chicken broth

*Allergen: Coconut*

## DIANA FOOD INGREDIENTS:

<b>CONCENTRATED CHICKEN STOCK 3963</b>	4%
<b>WOK BLEND 68226</b>	0.5%
<b>FRIED GARLIC POWDER 68888</b>	0.3%
<b>PREMIUM GARLIC JUICE POWDER SD00050007</b>	0.1%
<b>THAI CHILI FLAKE 68200</b>	0.05%



dianafood



Gluten free



Clean label

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.