



Quality you can taste

# Food Service Division

Quality you can taste,  
savings you can measure



- ✓ NO ANIMAL CONTENT
- ✓ NO ADDED MSG
- ✓ NO GMO'S
- ✓ GLUTEN FREE
- ✓ CHOLESTEROL FREE
- ✓ TRANS FAT FREE
- ✓ LACTOSE FREE
- ✓ KOSHER

MASSEL ADVANTAGE FOOD SERVICE RANGE





## THE ADVANTAGE FOOD SERVICE RANGE OF PRODUCTS ARE:



- ✓ No Animal Content
- ✓ No Added MSG
- ✓ Cholesterol Free
- ✓ No GMO's
- ✓ Gluten Free
- ✓ Suitable for Kosher
- ✓ Trans Fat Free
- ✓ Lactose Free
- ✓ Suitable for Halal

Massel's Advantage range meets all the requirements sought after by today's hospitality industry and boasts the best flavour profiles in the business. Massel products are suitable for most consumers regardless of dietary restrictions, lifestyle choices or religious beliefs, which makes Massel the ideal flavour solution.

### CLASSIC STOCK POWDERS

- ✓ 18g / Litre Yield
- ✓ Elastic Flavour Profile
- ✓ Superior Flavour

Available in 4 varieties: Beef Style, Chicken Style, Vegetable & Mushroom.

Massel's **Classic** range offers Chefs from +25% up to 2 times the yields of other similar products on the market, providing great cost savings - a true advantage. The powder formula is easy to use, provides ultimate flexibility and can be added to any cuisine style to enhance the flavour.



### PREMIUM STOCK POWDERS

- ✓ 18g / Litre Yield
- ✓ Elastic Flavour Profile
- ✓ Superior Flavour
- ✓ No Numbers Recipe
- ✓ No Onion
- ✓ No Garlic
- ✓ Low FODMAP

Available in 4 varieties: Beef Style, Chicken Style & Vegetable.

Massel **Premium** is our leading retail powder recipe packed in bulk quantities.

If you are looking for a product that delivers fantastic flavour results with a "no numbers recipe" which is certified low FODMAP then this is the product for you. Massel **Premium** enables you to produce great tasting products with a "clean label". The **Premium** range is wholesome, full flavoured and designed to suit the most discerning chef. **Premium** maintains a highly competitive yield of 18g/L. Adds a real depth of natural flavour to stocks, gravies, soups, sauces, casseroles, marinades, rice dishes, pie and quiches. Can be used as a sprinkle or mixed with boiling water to make a stock. It naturally increase the flavour and reduce the cost.



### HEALTHCARE STOCK POWDERS

- ✓ 18g / Litre Yield
- ✓ Elastic Flavour Profile
- ✓ Superior Flavour
- ✓ No Numbers Recipe
- ✓ No Added Potassium
- ✓ No Added Salt
- ✓ Low FODMAP
- ✓ No Onion or Garlic

Available in 3 varieties: Beef Style, Chicken Style & Vegetable.

Specially manufactured for Hospitals, Nursing Homes and similar organisations. Massel's **Healthcare** range combines an excellent flavour profile with characteristics required by professionals allowing chefs to create foods with complete sodium dietary control, that cater for people with special needs - such as IBS sufferers and those suffering with fructose mal-absorption.



### PREMIUM GRAVY MIX

- ✓ 1:9 Mix Ration Yield
- ✓ Freeze Thaw Stable
- ✓ Lump Free Flavour
- ✓ Easy Make Up
- ✓ Complex Texture
- ✓ Full Body
- ✓ Superior Flavour
- ✓ 99% Fat Free

Available in 5 varieties: Traditional Brown, Rich Roast, Chicken Style, Cracked Pepper & Demi-Glace.

Exactly what chefs are looking for. Easy to use, freeze thaw stable and packed in resealable cans to protect the mix integrity. The all-vegetable nature of this product range is suitable for people of all religions or dietary beliefs, making it ideal for the international and ethnically diverse hospitality industry. Massel's Gravy Mix provides a solution for every occasion.

