

**BULGOGI SUPC 7283258**  
**MISO-MUSTARD SUPC 7283257**  
**TANDOORI SUPC 7283253 • 1/12 LB**

**CUTTING**  
**EDGE**  
SOLUTIONS

## Shelf-Stable Chef Starter Sauces

Available in three varieties – Bulgogi, Miso-Mustard and Tandoori, these sauces remain shelf-stable even after opening. They are one of the most versatile and simplest starters to keep on hand for glazes, sauces, condiments, or marinades, adding a deep, dynamic layer of flavor without overpowering any recipe.

**Bulgogi:** Korean BBQ-inspired, tangy, sweet sauce made with soy sauce, ginger, garlic, and vinegar.

**Miso-Mustard:** Umami-forward with a touch of mustard to add a zesty flavor.

**Tandoori:** Features the subtle notes of curry with a blend of aromatic spices.



### *Miso-Mustard Swordfish*

Swordfish seared to perfection, glazed with miso-mustard sauce and served on a bed of fried rice with julienned vegetables, garnished with red chili peppers and furikake seasoning.

### WHY WE LOVE IT

- ▣ **Chef-Developed** – Crafted by chefs and made with premium, carefully selected, cleaner label ingredients.
- ▣ **On-Trend Flavor** – Meets growing consumer demand for global and ethnic cuisines.
- ▣ **Time & Labor Saver** – Speed-scratch solution removes the need for skilled labor and saves valuable time in the kitchen.
- ▣ **Versatility** – Blank canvas for use in soups, marinades, as a protein rub, or sauce starter.
- ▣ **Consistency** – Create globally inspired dishes with confidence, each and every time.
- ▣ **Reduces Inventory** – No need to carry extra ingredients in-house for one sauce.
- ▣ **Convenient Dispensing Solution** – Innovative aseptic BiB with easy access dispenser spigot. Shelf stable for 18 months.
- ▣ **Reduces Waste** – These sauces are 100% usable product.



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**Bulgogi is a top emerging global flavor**, highlighted as a mega trend in Asian cuisine especially when plated as a mash-up dish. Korean BBQ's appeal is called out by Datassential with **39% growth** by 2026.

Mustard's versatility and adaptability is called out in Flavor & The Menu's top 10 Trends 2023 especially when used in creative global mash-up dishes, while Asian flavors has CAGR of **11.8%** into 2026.

Indian cuisine is a top emerging global flavor with Datassential tagging it as "emerging and innovative." **63%** of consumers who have tried tandoori **love or like it** and it has **doubled its menu penetration in the last 12 months**.

## APPLICATIONS

- Sauce starter for appetizers and entrées
- Whisk into mayonnaise or aioli for unique sandwich topper or spread
- Protein glaze
- Rice and noodle bowls
- Use on proteins, vegetables, and starches
- Marinades and vinaigrettes
- Add to soups and sauces for an additional layer of flavor



### *Beef Bulgogi Bowl*

Tender flat iron steak marinated in bulgogi sauce, seared, and served sliced on a bed of jasmine rice with mushrooms, shredded carrots, red bell pepper, broccoli, peas, radish, kimchi, and topped with a fried egg.

### *Tandoori Salmon*

Seared salmon seasoned with smoked paprika and topped with tandoori sauce, served on a bed of turmeric rice with sautéed vegetables and an herb salad.