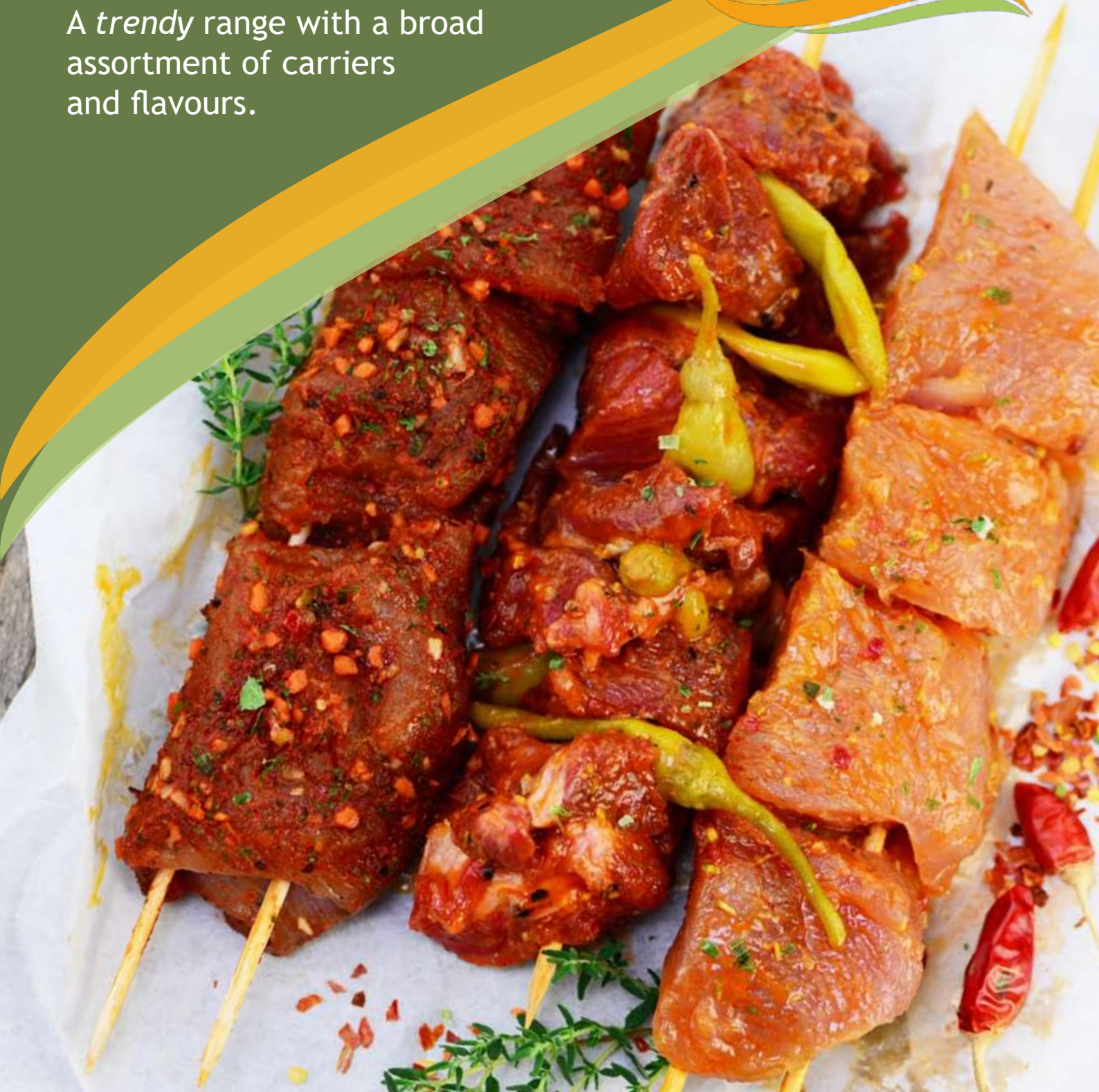


Innovations

Marinades

nactis
flavours

A trendy range with a broad
assortment of carriers
and flavours.



Marinade range

Various textures and carriers

Thanks to new developments in **carriers** and **textures**, Nactis Flavours can offer you a new range of marinades either in powder form or as water- or oil based liquids.

Our extensive expertise in culinary flavourings can be called unique on the market.

Oil based marinades

- Free from palm oil
- Enhanced coating properties
- Excellent heating stability
- Storage-stable solutions

Water-based marinades

- Excellent flavour diffusion of the marker herbs and spices, with good absorption
- Great odour
- Rich in colour
- Free from preservatives

Powder marinades

- Easy dosing
- Convenient storage
- Range of rub-on marinades
- Rich in decorative marker herbs and spices



For their oil based marinades,

Nactis Flavours has developed three different types of textures with **various oil formulations**, which comply with clean-label specifications such as palm oil free. The “Clear” range does not even contain additives nor hydrogenated fat.

Fluid marinades

- Free from hydrogenated fat
- Vegetable oil (rapeseed or sunflower)
- Smooth texture
- Contains emulsifier
- New formulations

smooth

Some **distinct flavourings** are presented by **colour** in the following pages.

Contact us for more possibilities.

info@nactis.com

Clear marinades

- Free from emulsifiers
- Free from hydrogenated fat
- Prevents meat from drying out
- High melting point fat
- Free from additives

viscous

High viscosity marinades

- Free from emulsifiers
- Enhanced coating properties
- Hydrogenated Fat
- Maximum brilliance glaze on raw products
- Improved juiciness and tenderness

high
viscosity

On request :





RED

A classic: Mexican marinade

Paprika, pili pili pepper, onion, cumin

This marinade let's you discover the combination of two peppers, both fruits of the Capsicum family which were domesticated in South America. The Mexican culinary tradition is imprinted with the typical combinations of these spices, more or less strong to everybody's taste.

Much more flavourings...

Meridional marinade

Tomato, cooked onion, herbs, garlic
very dark red



Andalusian marinade

Tomato base, onion, basil and parsley

Samba

Smoked paprika, pepper, Cayenne pepper



«Escabèche»

Tomato base, vinegar, onion



Our chef's specialty: French Piperade

Red and green pepper, onion, spicy

This marinade recipe is based on a typical food preparation from the Southwest of France, called "la piperade", a side dish that spices up meat or fish.



ORANGE

A classic : Barbecue marinade

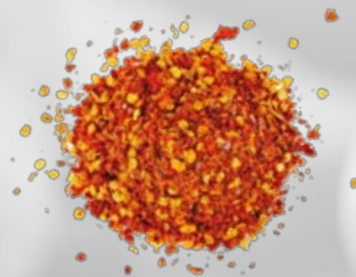
Tomato base, sweet, sour, spicy, smoky

Barbecue sauce note can also be used for a marinade. It makes you rediscover the taste of the original American brown sauce. It's a great companion for summer barbecues, be it for pork chops, sausages or poultry. The expertise of Nactis Flavours in smoky notes enhances the typical taste of this product.

Much more flavourings...

«Basquaise» marinade

roasted pepper, tomato base, onion



Bossa Nova

sweet peppers, onion, pepper

Zesty carrot

carrot, orange, coriander



Our chef's specialty: Orange chutney and onion

Chutney is conventionally used to accompany meat or fish by giving it a sweet and salty flavour. This preparation gives a festive twist, as it goes perfectly with foie gras and confit of duck.



YELLOW

A classic: Provençal marinade

Tomato, cooked onion, "Herbes de Provence", garlic

The Provençal flavour is based on the association of typical Mediterranean ingredients, cooked with the local know-how. The tomato is delicately spiced up by the cooked onions, a mix of aromatic herbs and a touch of garlic.

Much more flavourings...

Pondicherry

Coriander, cardamom, cumin, cinnamon, sesame

Brazilian marinade

Turmeric, pepper, coconut milk and shredded coconut



Lemon Thyme

lemon zest, thyme, red pepper



Bacon cheddar

Cheese, smoked bacon, onion



Our chef's specialty: Indian marinade

Just like Indian food, this marinade tastefully combines many spices. The chef enriches curry powder with a mixture of whole spices:

coriander, mustard, cumin, fennel, ground pepper ...



GREEN

A classic: “Maître d’Hôtel” garlic butter marinade

Garlicky, parsley, buttered

This marinade recipe stems from the traditional French “Maître d’Hôtel” garlic butter flavour. This kind of butter preparation, flavoured with parsley and garlic, is recognized for its capacity to enhance the taste of meat, especially for grilled meats.

Much more flavourings...

Herbes de Provence

*traditional mixture of herbs from
the South of France:
rosemary, thyme,
basil, marjoram*



Green curry

*pepper, ginger, cumin,
coriander, garlic,
lemongrass*



Dill and pink berry

*Dill, pink berry, lemon,
garlic*



Our chef’s specialty: The Pesto marinade

basil, cheese, garlic

Pesto sauce is a classic recipe of the Mediterranean cuisine. Traditionally used as an accompaniment to pasta, Pesto is made of basil, cheese and olive oil.



Festive range

The classic summertime marinade: Asian marinade

Lemon, ginger, roasted sesame

This marinade gently lifts your dishes, especially fish ones. A well-scented salmon with Asian marinade suits perfectly for a holiday meal.

The classic winter marinade: Forest marinade

ceps, boletus flavour, cooked meaty notes

Festive dishes cooked for Christmas and New-Year perfectly fit with mushroom preparations, such as forest mushroom and shallots “Duxelles”. This marinade enhances the aromatic note of poultry, but also of beef and duck.

Much more flavourings...

Orange and 4 spices



*orange, pepper,
nutmeg, ginger,
cloves*

Orientele marinade



*sweet and salty lemon
honey, almond*

Onion and fig



*caramelized onion,
fig, prune*





We can help you with any specific flavouring inquiry.

Do not hesitate to contact us:

info@nactis.com

NACTIS FLAVOURS, supplier of taste

«Nactis Flavours creates and proposes taste and functional tailormade solutions everywhere in the world. In partnership with our customers, we contribute to their success with the quality of our products, our service oriented culture and our flexibility.»

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