



# MARINASAN

## (POWDER SAUCES)

Powder preparation to elaborate instant sauces and marinate all type of meat. We can elaborate sauce easily, immediately and economically, adding water and oil to the MARINASAN.

The sauce are very stables, with exceptionals colours and brilliance and furthermore ademas allow the flavour to penetrate inside the meat, getting marinates tasties and muy juicies.

## FLAVOURS OF THE WORLD

In this new range , you can find the following flavours

- **MARINASAN-2907 MAITRE D'HOTEL:** White and green colour, with butter, garlic and aromatic herbs flavours.
- **MARINASAN-4159 BBQ:** Toasted red colour with a typical tomato flavour with a smoked and spicy taste and slightly sweet and sour.
- **MARINASAN-4455 HOT WINGS:** Ideal to elaborate the famous spicy chicken wings to the TEX-MEX way, with an attractive brightly red colour with small pieces of Chili and spicy flavour.
- **MARINASAN-4793 FAJITAS:** Orange colour with prominent flavour of the typical mexican fajitas.
- **MARINASAN-4355 TANGO:** It's a variation of the typical Argentinian seasoning "Chimichurri" with orange colour decorated with red pieces of pepper and green pieces of aromatic herbs.
- **MARINASAN-4759 ANDALUZ:** With an attractive yellow-orange colour decorated with small green pieces of aromatic herbs and others reddish like pepper.
- **MARINASAN-4886 "3 PIMIENTAS":** With a blend of black & White pepper and paprika.
- **MARINASAN-4807 WINNIE:** Form a bright amber sauce with delicious honey flavour seasoned with mustard.

### USING AREA:

- MARINADES
- SAUCES
- ALL TYPES OF MEAT

### ADVANTAGES OF THE MARINASAN RANGE

- Easy to use.
- Cost improvement.
- Flavour improvement.
- Range of flavours.
- Juiciness improvement.
- Doesn't content trans-fat.
- Easy storage.



## EASY PREPARATION

1 CUP OF MARINASAN + 1 CUP OF WATER + ½ CUP OF OIL



WE BLEND THE MARINASAN WITH WATER AND THEN WITH OIL



WE SHAKE TO FORM THE SAUCE



WE ADD THE MEAT AND WE BLEND



AND WE HAVE THE MARINADE READY TO PACK

