

RANGE VIN'AROMA

Savoury range



>>VIN'AROMA SAVOURY

THANKS TO ITS UNIQUE CONCEPT, VINPAI HAS DEVELOPED ITS SIGNATURE RANGE VIN'AROMA. WE OFFER FLAVOURS AND NATURAL FLAVOURS IN POWDER OR LIQUID FORM FOR SALTY APPLICATIONS. WITH OUR AROMATIC SOLUTIONS YOU CAN ADAPT YOUR PRODUCTS TO THE MARKET NEEDS.

Our range VIN'AROMA savoury can be used for different type of application:

- » SAUCES
- » READY MEALS
- » SOUPS AND BROTHS

Our solutions VIN'AROMA can also be integrated to our premix for a local production adapted to your economical constraints.

Our flavours:



MEAT FLAVOURS :

lamb, beef, pork, chicken, veal, sauce base...



SEA FLAVOURS:

crab, prawn, lobster, mussel, tuna, saumon, fish and shellfish fumet...



CULINARY FLAVOURS:

roasted, grilled, smoked...



AROMATIC HERBS FLAVOURS:

garlic, basil, chives, bay, parsley, rosemary, thyme...



CHEESE FLAVOURS:

bleu, camembert, cheddar, goat cheese, edam, emmental, gouda, mozzarella, parmesan, Roquefort...



VEGETABLE FLAVOURS:

celery, button mushroom, morel, onion, pepper, tomato, truffle...



PACKAGING

Our VIN'AROMA salty flavours are available:

in liquid form: packed into 8 or 10kg cans depending on the product,

or in powder form: packed into 15, 20 or 25kg bags.

