

# CATALOGUE

THE LEADING INTERNATIONAL MANUFACTURER OF THE PRODUCTS OF JAPANESE & PANASIAN CUISINE



THIS CATALOGUE IS INTERACTIVE - JUST CLICK AT THE INFORMATION YOU ARE INTERESTED IN

**HORECA**

**RETAIL**

# NEW

0.47 L

BBQ SAUCE

BURGER SAUCE

GRILL SAUCE

SWEET&SOUR SAUCE

RANCH DRESSING

SHAWARMA SAUCE

BLACK SRIRACHA SAUCE

1 L

SHAWARMA SAUCE

SALSA SAUCE

RANCH DRESSING

SWEET&SOUR SAUCE

BBQ SAUCE

CHEESE SAUCE

CATALOGUE

# NEW NEW NEW

0,47



BBQ SAUCE



BURGER SAUCE



GRILL SAUCE



SWEET&SOUR SAUCE



RANCH DRESSING



SHAWARMA SAUCE



BLACK SRIRACHA SACE



INTENSELY SPICY AND PIQUANT

## BLACK SRIRACHA TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 125

Tamaki Group's Unique Creation: A sauce so fiery and tantalizing, it ignites the taste buds. Crafted to diversify the color palette and allure of the finished dish."

ORDER

### WHY CHOOSE BLACK SRIRACHA SAUCE TAMAKI?

- Intensely spicy and piquant, with hints of dates, complemented by a cool touch of mint. Moderately thick and delightfully viscous.
- Processed at temperatures below 100°C, our gentle pasteurization method preserves the sauce's vibrant color, nutritional value, and the essential oils inherent in chili peppers.
- A classic Thai recipe used in Chinese, Thai, Vietnamese, and Japanese restaurants.
- Sets taste buds on fire, imparting a uniquely bold, spicy flavor to any dish.
- Perfect for garnishing dishes, used as a topping for meat, fish, and seafood, suitable for artful sauces, served with spring rolls, fried noodles, stir-fries, rice, sushi rolls, and pizza.



CREAMY-TOMATO FLAVOR

## SHAWARMA SAUCE TAMAKI

0,47 l

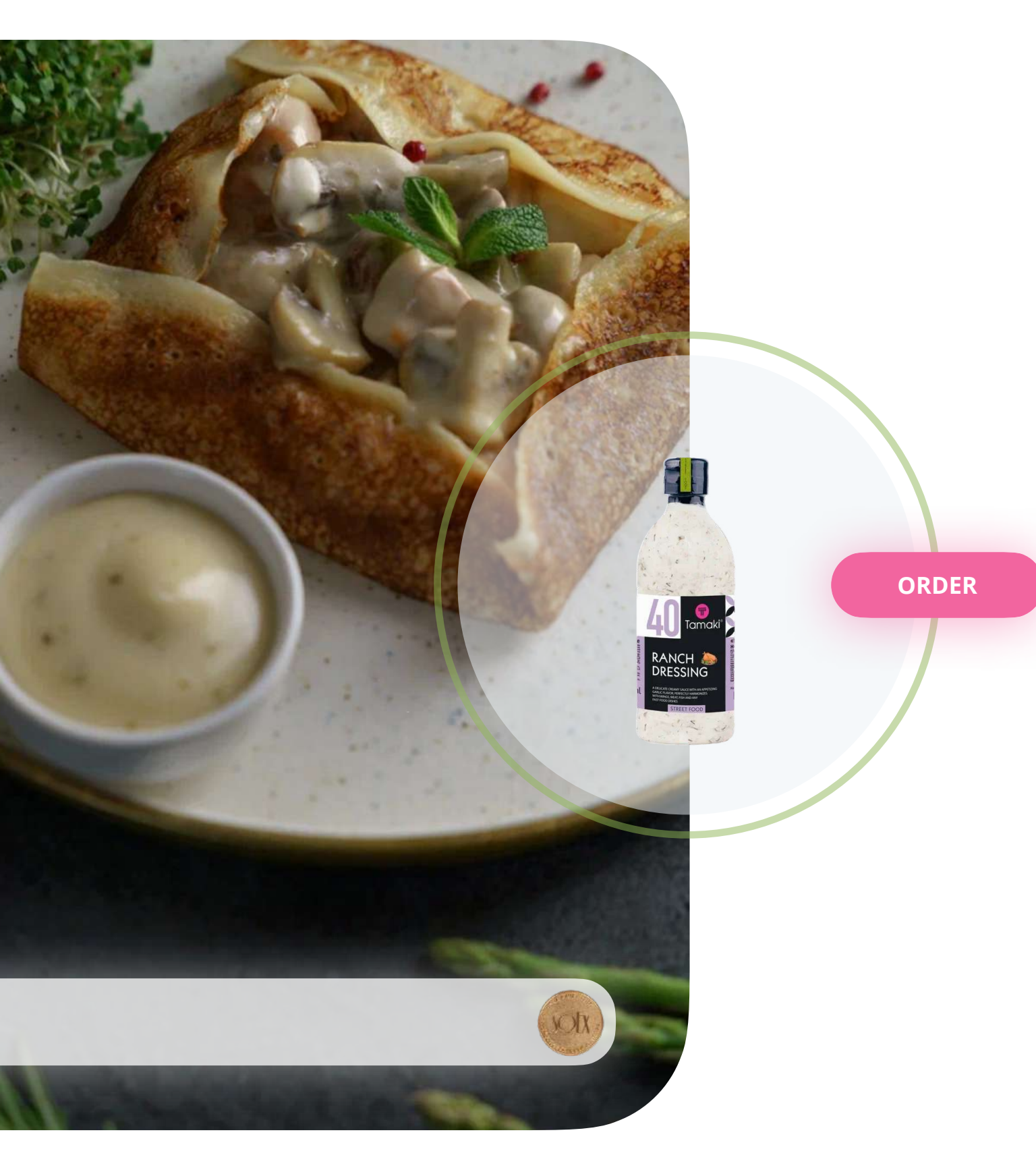
SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 125

Ready-made sauce for shawarma with tomatoes, vegetables, herbs, and spices. Consistently the same traditional taste in the establishment, no need to spend time preparing it yourself. The ready-made sauce saves time during peak hours when the establishment experiences maximum loads.

ORDER

### WHY CHOOSE SHAWARMA SAUCE TAMAKI?

- Creamy-tomato flavor with vegetables and spices. Thick with pieces of vegetables (bell peppers and leeks).
- Volume of 470 ml with a dispenser under the lid is convenient to use, providing additional protection against the entry of other products and ensuring economical usage.
- Traditional Eastern recipe. Produced using the cold preparation method, where ingredients are whipped into a stable emulsion.
- Perfectly accentuates and complements both the meat and vegetable fillings of shawarma.
- Used for preparing dishes such as shawarma, doner, wraps, sandwiches, paninis, pita, hot dogs. In restaurants, it is served with various types of meat, vegetable garnishes, or as a topping for bruschettas.



ONE OF THE BEST-SELLING SAUCES

# RANCH DRESSING TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Used in many cuisines worldwide, it is one of the best-selling sauces. Manufactured by the method of intensive whipping to form a stable emulsion with a gradual temperature increase up to 60 degrees.

ORDER

## WHY CHOOSE RANCH DRESSING TAMAKI?

- Made according to the traditional American recipe.
- The taste is bold, rich, creamy-garlicky. And the aroma is sure to stimulate the appetite.
- Volume of 470 ml with a dispenser under the lid is convenient to use, providing additional protection against the entry of other products and ensuring economical usage.
- The ingredients in the sauce complement each other perfectly. An ideal balance of creamy base, young garlic, and parsley.
- Served as a standalone dip sauce for dipping french fries, nuggets, and snacks. Suitable for grilled dishes such as meat, poultry, and fish.

## SWEET&SOUR SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

The advantage of sweet and sour sauce lies in its versatile application. Chicken and pork in sweet and sour sauce are served in all Asian restaurants.

ORDER

### WHY CHOOSE SWEET&SOUR SAUCE TAMAKI?

- Made according to the traditional Chinese recipe. Truly thick, homogeneous, and economical.
- Sweet and sour taste, with a fruity flavor, hints of spices, and a moderately spicy kick.
- Volume of 470 ml with a dispenser under the lid is convenient to use, providing additional protection against the entry of other products and ensuring economical usage.
- Sweet and sour sauce stimulates the appetite, has a fruity aroma with hints of ginger, and its bright, pleasant scent can enhance mood.
- Harmoniously complements poultry and fish. Used in preparing rice with vegetables, as an addition to fried potatoes, and with kebabs.





ORDER

SPECIALLY FOR FAST FOOD

## GRILL SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Tamaki Grill Sauce is the optimal and economically advantageous solution created specially for fast food. This sauce is perfectly suited for pork and beef, and it complements grilled shrimp superbly. Available in an optimal volume, it offers convenience for both the HoReCa segment and retail.

### WHY CHOOSE GRILL SAUCE TAMAKI?

- Rich and creamy tomato-based sauce with a hint of smoky flavor and a subtle spiciness. Crafted using a traditional American recipe.
- Prepared by whipping until a stable emulsion is formed, with the temperature during production not exceeding 60°C, preserving the flavor and natural components.
- It features a bold grilled meat flavor with fruity notes, enhanced by a touch of nutmeg to complement the meaty taste.
- The finished sauce is the result of meticulously refined production processes. It ensures rapid turnaround and consistent taste every day.
- Suitable for grilled dishes including meat, poultry, and fish. Used in preparing burgers, sandwiches, and hot dogs. Can also be served as a standalone dipping sauce.



UNIQUE AND INCREDIBLE FLAVOR

## BURGER SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

ORDER

This sauce is the secret ingredient that elevates fast food to a restaurant level. Nuggets, pizza, hot dogs, burgers, fish burgers, sandwiches, and snacks with the new Tamaki Burger Sauce will not just be appetizing but teleporting.

### WHY CHOOSE BURGER SAUCE TAMAKI?

- It helps enhance and complement the taste of burger components, sandwiches, or sandwiches.
- Made according to the classic American recipe. A versatile sauce that can be used both in restaurants and at home.
- Adds a juicy taste of pickles and an attractive creamy-orange color to burgers.
- Made on a creamy base, the sauce undergoes no heating during production, preserving a natural, soft creamy taste with hints of tomato and chili pepper.
- Emphasizes and adds juiciness to any meat dish. Easy to use in open kitchens: food courts, food trucks.



ORDER

WITH A SMOKY FLAVOR

## BBQ SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

Our sauce has the right balance of sweetness, spiciness, and smokiness. It is produced using slow heating and prolonged evaporation methods, preserving valuable nutrients.

### WHY CHOOSE BBQ SAUCE TAMAKI?

- Thick, elastic, glossy, and homogeneous.
- Made according to the classic American recipe for barbecue sauce.
- Volume of 470 ml with a dispenser under the lid is convenient to use, providing additional protection against the entry of other products and ensuring economical usage.
- The taste is really memorable – vividly expressed sweet-sour notes intertwine with a slight spiciness and smokiness.
- Perfect for meat dishes, including marinating. Served with grilled or braised meat. Used for marinating fish. An ideal sauce for burgers, pizza, french fries, and chicken wings.

# NEW NEW NEW NEW

1 KG



SHAWARMA SAUCE

SALSA SAUCE

RANCH DRESSING

SWEET&SOUR SAUCE

BBQ SAUCE

CHEESE SAUCE



UNIQUE AND INCREDIBLE FLAVOR

# BURGER SAUCE

## TAMAKI

1 kg

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 125

This sauce is the secret ingredient that elevates fast food to a restaurant level. Nuggets, pizza, hot dogs, burgers, fish burgers, sandwiches, and snacks with the new Tamaki Burger Sauce will not just be appetizing but teleporting.

ORDER

### WHY CHOOSE BURGER SAUCE TAMAKI?

- It helps enhance and complement the taste of burger components, sandwiches, or sandwiches.
- Metalized pouch (durable, lightweight, reliable) with a convenient resealable notch for opening.
- Adds a juicy taste of pickles and an attractive creamy-orange color to burgers.
- Made on a creamy base, the sauce undergoes no heating during production, preserving a natural, soft creamy taste with hints of tomato and chili pepper.
- Emphasizes and adds juiciness to any meat dish. Easy to use in open kitchens: food courts, food trucks.



CREAMY-TOMATO FLAVOR

## SHAWARMA SAUCE TAMAKI

1 kg

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 125

Ready-made sauce for shawarma with tomatoes, vegetables, herbs, and spices. Consistently the same traditional taste in the establishment, no need to spend time preparing it yourself. The ready-made sauce saves time during peak hours when the establishment experiences maximum loads.

ORDER

### WHY CHOOSE SHAWARMA SAUCE TAMAKI?

- Creamy-tomato flavor with vegetables and spices. Thick with pieces of vegetables (bell peppers and leeks).
- Metalized pouch (durable, lightweight, reliable) with a convenient resealable notch for opening.
- Traditional Eastern recipe. Produced using the cold preparation method, where ingredients are whipped into a stable emulsion.
- Perfectly accentuates and complements both the meat and vegetable fillings of shawarma.
- Used for preparing dishes such as shawarma, doner, wraps, sandwiches, paninis, pita, hot dogs.
- In restaurants, it is served with various types of meat, vegetable garnishes, or as a topping for bruschettas.



DELICIOUS, JUICY, AND BRIGHT

# SALSA SAUCE TAMAKI

1 kg

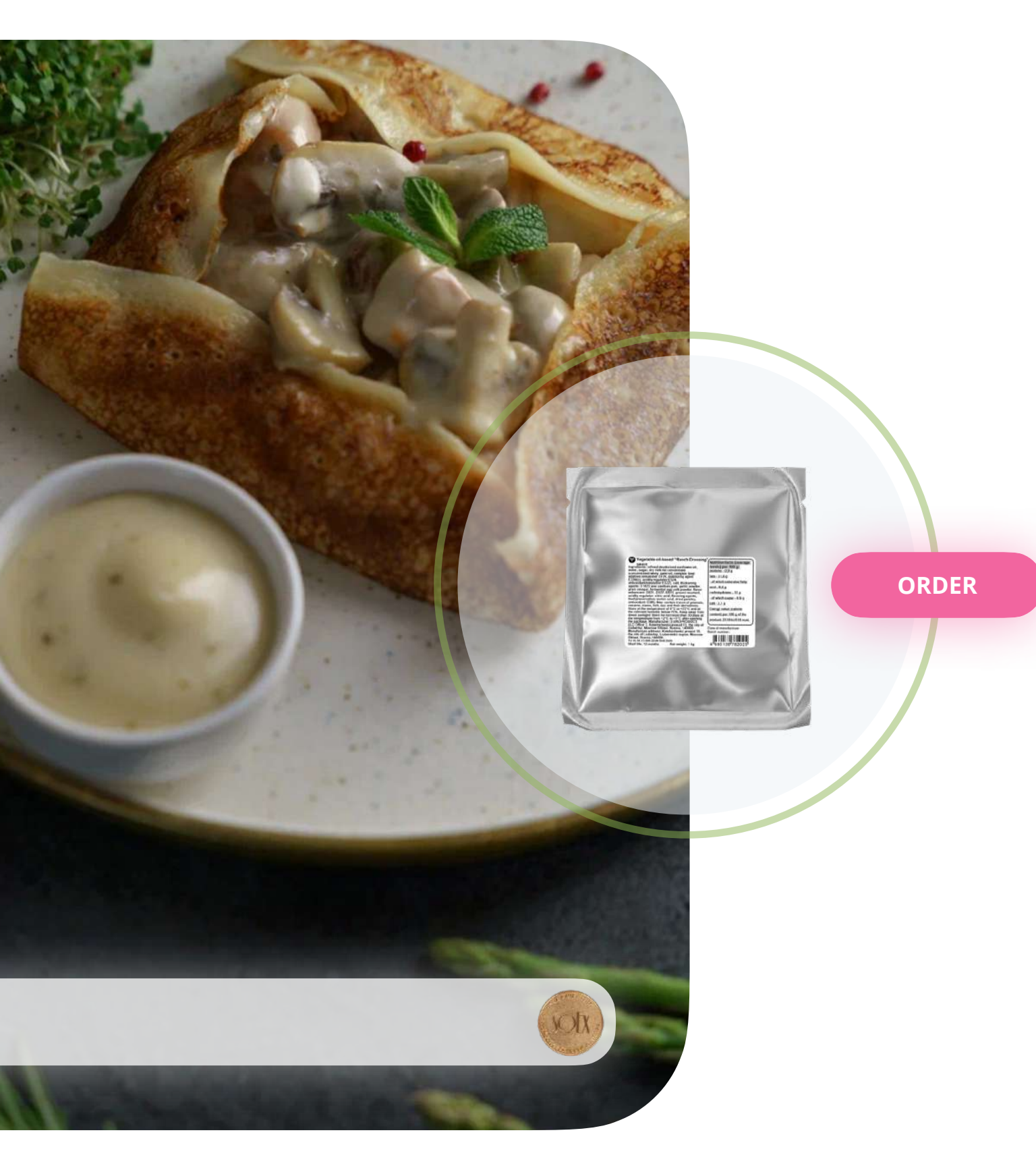
SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 125

It is served as a dip sauce for dipping chips and snacks. Also, it will add a fresh taste to burritos, a spicy kick to salads, and pairs well with grilled and fried fish. Salsa sauce complements fried vegetables and meat and can be used as a base for soups and sauces.

ORDER

## WHY CHOOSE SALSA SAUCE TAMAKI?

- Tomato-based, moderately spicy with the flavors of paprika, garlic, and onion.
- Salsa enhances the taste of any dish and adds brightness. Made according to the traditional Latin American recipe.
- Metalized pouch (durable, lightweight, reliable) with a convenient resealable notch for opening.
- Only select ingredients are used in production, including ripe aromatic tomatoes, onions, garlic, and chili peppers.
- Served as a standalone dip sauce for corn chips and other snacks. Used in the preparation of burritos, fajitas, burgers. Suitable for use in baked and braised dishes.



ONE OF THE BEST-SELLING SAUCES

# RANCH DRESSING TAMAKI

1 kg

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 125

Used in many cuisines worldwide, it is one of the best-selling sauces. Manufactured by the method of intensive whipping to form a stable emulsion with a gradual temperature increase up to 60 degrees.

ORDER

## WHY CHOOSE RANCH DRESSING TAMAKI?

- Made according to the traditional American recipe.
- The taste is bold, rich, creamy-garlicky. And the aroma is sure to stimulate the appetite.
- Metalized pouch (durable, lightweight, reliable) with a convenient resealable notch for opening.
- The ingredients in the sauce complement each other perfectly. An ideal balance of creamy base, young garlic, and parsley.
- Served as a standalone dip sauce for dipping french fries, nuggets, and snacks. Suitable for grilled dishes such as meat, poultry, and fish.



FLAVOR OF TRADITIONAL CHINESE CUISINE

# SWEET&SOUR SAUCE TAMAKI

1 kg

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 125

ORDER

The advantage of sweet and sour sauce lies in its versatile application. Chicken and pork in sweet and sour sauce are served in all Asian restaurants.

## WHY CHOOSE SWEET&SOUR SAUCE TAMAKI?

- Made according to the traditional Chinese recipe. Truly thick, homogeneous, and economical.
- Sweet and sour taste, with a fruity flavor, hints of spices, and a moderately spicy kick.
- Metalized pouch (durable, lightweight, reliable) with a convenient resealable notch for opening.
- Sweet and sour sauce stimulates the appetite, has a fruity aroma with hints of ginger, and its bright, pleasant scent can enhance mood.
- Harmoniously complements poultry and fish. Used in preparing rice with vegetables, as an addition to fried potatoes, and with kebabs.



WITH A SMOKY FLAVOR

# BBQ SAUCE TAMAKI

1 kg

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 125

Our sauce has the right balance of sweetness, spiciness, and smokiness. It is produced using slow heating and prolonged evaporation methods, preserving valuable nutrients.

ORDER

## WHY CHOOSE BBQ SAUCE TAMAKI?

- Thick, elastic, glossy, and homogeneous.
- Made according to the classic American recipe for barbecue sauce.
- Metalized pouch (durable, lightweight, reliable) with a convenient resealable notch for opening.
- The taste is really memorable – vividly expressed sweet-sour notes intertwine with a slight spiciness and smokiness.
- Perfect for meat dishes, including marinating. Served with grilled or braised meat. Used for marinating fish. An ideal sauce for burgers, pizza, french fries, and chicken wings.



DELICATE, CREAMY-CHEESE, RICH

## CHEESE SAUCE TAMAKI

1 kg

SHELF LIFE (MONTHS): 12, 30 DAYS AFTER OPENING  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 125

Due to numerous requests from our sauce enthusiasts, we are pleased to introduce Tamaki Cheese Sauce. Delicate, creamy-cheese, and rich. So aromatic that it's impossible to resist.

ORDER

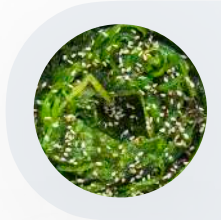
### WHY CHOOSE CHEESE SAUCE TAMAKI?

- Specialized equipment is used in the production. The temperature does not exceed 60 degrees during the sauce manufacturing process.
- Metalized pouch (durable, lightweight, reliable) with a convenient resealable notch for opening.
- Thick, homogeneous. Thermally stable—maintains consistency, does not burn, bakes well, and blends seamlessly with liquids.
- The burger patty becomes juicy and literally melts in the mouth. And it's simply impossible to imagine fries, nuggets, or nachos without it!
- Imparts a rich creamy taste to any dish. Meat and fish become incredibly juicy!


# HORECA



SAUCES




CHUKA



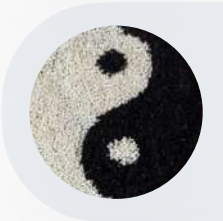
GLASS NOODLES



JAPANESE MAYONNAISE



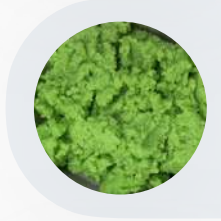
NORI



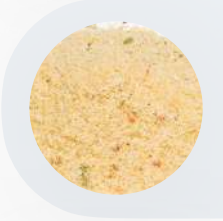
SESAME SEEDS



BREAD CRUMBS



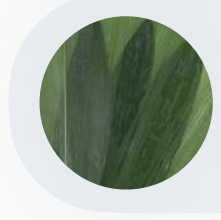
WASABI



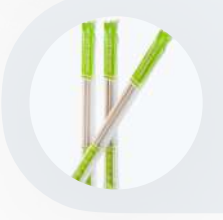
FISH BROTH



TEMPURA



BAMBOO LEAVES



CHOPSTICKS

# SAUCES

SAUCES

VINEGAR

DRESSING

MIRIN

BALSAMIC VINEGAR

CATALOGUE

HORECA

SAUCES

# SAUCES

BALSAMIC

HONEY-MUSTARD

PEANUT

SPICY

BLACK GARLIC

JALAPENO

PHO BO

SRIRACHA

BLACK PEPPER

GREEN CHILI

PLUM

SWEET CHILI

BURGER

KIMCHI

POKE

TERIYAKI

CHEESE

LEMONGRASS

PRUM

TONKATSU

CHILI PINEAPPLE

MANGO CHILI

SEABERRY

UNAGI

COWBERRY

ONION

SESAME

CURRY PINEAPPLE

OYSTER

SOY

CATALOGUE

HORECA

SAUCES

AUTHENTIC ITALIAN RECIPE

## BALSAMIC SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

Totally completes any dish and satisfies the taste preferences of the most discerning foodie. Balsamic sauce by Tamaki is not inferior in quality to other popular Balsamic sauces. The choice of the Tamaki community chefs.

ORDER

### WHY CHOOSE BALSAMIC SAUCE TAMAKI?

- A versatile cream seasoning that adorns and makes any dish even more delicious.
- Creates a mouth-watering glazed crust on any second courses.
- It does not spread on a plate in any hot or cold dish.
- Authentic Italian recipe.
- It is used as topping, usually added to vegetable salads, combined with buratta cheese, perfectly complements dishes from fish, meat, vegetables and fruits. Also added in desserts (baking and ice cream) and used for food decoration.

CATALOGUE

HORECA

SAUCES

TAMAKI



BLACK GARLIC SAUCE IS MEANT FOR MEAT DISH

## BLACK GARLIC SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

At the numerous requests of customers, we are ready to present the long-awaited novelty — black garlic sauce for meat dishes.

ORDER

### WHY CHOOSE BLACK GARLIC SAUCE TAMAKI?

- Universal sauce for cooking wok dishes (noodles and funchos).
- Suitable for marinating meat, poultry, seafood and vegetables. Softens meat when pickling, gives Asian notes.
- The composition includes ingredients of the highest category, soy sauce, fruits and a lot of garlic and sesame.
- Perfect for fried rice.
- Suitable for marinating and frying meat, poultry, vegetables, seafood. It is similar for dishes in a wok with noodles or rice. It can be used as dressing for various salads.

CATALOGUE

HORECA

SAUCES

TAMAKI



INDISPENSABLE SAUCE FOR STEAKS

## BLACK PEPPER SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

The sauce helps achieve a more harmonious and refined taste and compensates for the lack of juiciness in lean meat. It is much easier and more aesthetically satisfying to pour the sauce over meat, poultry, vegetable, or tofu dishes instead of peppering them.

ORDER

### WHY CHOOSE BLACK PEPPER SAUCE TAMAKI?

- The sauce contains 2 types of black peppers: One gives tanginess and spiciness, the other one provides a unique aroma.
- Glossy, with granules of pepper and garlic. The sauce is cost-efficient because it's quite spicy, rich, and concentrated.
- Made following a classic American recipe with an Asian touch, the sauce contains fermented soy sauce instead of salt.
- This sauce is versatile and can be used both as a separate sauce and as an ingredient of marinades or hot meat sauces.
- A PET bottle with a convenient dispenser: there is no risk of putting too much pepper into your dish.

CATALOGUE

HORECA

SAUCES

TAMAKI



ORDER

THIS SAUCE IS ALL ABOUT HARMONY BETWEEN ALL THE SPICES

## BURGER SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Burgers are currently more popular than ever. We have created our own version of the burger sauce. It is thick and bright and enhances the original flavor and color of the burger.

### WHY CHOOSE BURGER SAUCE TAMAKI?

- Premium-quality sauce. Only high-quality ingredients.
- Made following the original American recipe, this sauce will make any burger exclusive.
- Rich in nutrients, ingredients, spices, and herbs: Bright speckles of mustard seeds, smoked paprika, chili peppers, and oregano.
- The sauce is thick and steady, does not drip down from the meat. Beautiful, bright, and appealing in color. A delightful addition to any burger that will whet your customers' appetite.
- The sauce does not undergo heat treatment and thus retains the health benefits of all the vegetables and spices it consists of.

CATALOGUE

HORECA

SAUCES

TAMAKI



ORDER

WITH CHEDDAR CHEESE

## CHEESE SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

At the numerous requests of lovers of our sauces, we are ready to present Tamaki Cheese sauce. It's a tender, creamy-cheese, rich one.

### WHY CHOOSE CHEESE SAUCE TAMAKI?

- One pack of 470ml is enough to cook 30 burgers.
- Convenient to use in open kitchens, in food trucks, food courts and on-site events, does not require transfusion.
- Made according to the traditional American recipe.
- The burger patty becomes juicy, and literally melts in the mouth.
- Gives any dish a rich creamy taste, meat and fish become incredibly juicy!

CATALOGUE

HORECA

SAUCES

TAMAKI



TROPICAL AND TASTY

# CHILI PINEAPPLE SAUCE

## TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

It has the taste and color of ripe pineapple with a hint of spiciness and provides an unforgettable tropical taste for any dish. It goes well with shrimps, rice, vegetables, and seafood, and can also be used as a marinade.

ORDER

### WHY CHOOSE CHILI PINEAPPLE SAUCE TAMAKI?

- A PET bottle with a convenient overflow-proof dispenser.
- Slow heating and fast cooling technology are used to preserve all the health benefits of the sauce.
- It is a cost-efficient, moderately thick sauce. A small amount will be enough to enhance the original flavor of any dish.
- This premium sauce contains fresh pineapples only.
- In this sauce, we have used some unusual at first glance ingredients: Pineapple, thyme, and chili peppers. This unique combination creates a special taste that will leave a very pleasant fruity aftertaste.

CATALOGUE

HORECA

SAUCES

TAMAKI



A EUROPEAN-STYLE SAUCE WITH A JAPANESE TOUCH

## COWBERRY SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

This bright sauce is in high demand in the market and that is why we decided to add it to the Tamaki sauce line. We just could not resist it and added a hint of Asian flavor to the lingonberry: You will be able to just slightly taste chili and cilantro.

ORDER

### WHY CHOOSE COWBERRY SAUCE TAMAKI?

- It's thick and cost-efficient, doesn't flow off.
- Sweet and sour, with a rich taste of cowberries, spices, and zest of chili peppers.
- It is glossy and bright and thus looks beautiful and appealing.
- The balanced combination of berries and spices makes the sauce perfect not only for European but also for Asian dishes.
- It is a real catch for any deep-fried dishes, chicken wings, sushi, meatballs, breaded mozzarella and just perfect when served with sushi and sushi rolls.

CATALOGUE

HORECA

SAUCES

TAMAKI

## CURRY PINEAPPLE SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

A traditional Indian curry sauce with juicy pineapple pieces. A nice and bright addition to chicken dishes. It goes well with fish and seafood and is used as a dressing for white meat salads.

ORDER

### WHY CHOOSE CURRY PINEAPPLE SAUCE TAMAKI?

- A unique product in the market! An award winner of Neva Buyers Week 2021.
- Our sauce contains fresh pineapples. It is a really fresh-frozen pineapple, rather than canned or dried one.
- Contains significant amounts of fiber.
- A convenient dispenser; the sauce comes out smoothly when pressed.
- Neither boiling nor heating is involved in the production process, that is why the sauce preserves the taste of fresh pineapples and all nutrients, including vitamins A, C, B1, B6, phosphorus, and potassium.

CATALOGUE

HORECA

SAUCES

TAMAKI



IT IS A REAL CATCH FOR BURGERS AND SNACKS

## HONEY-MUSTARD SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

It is a nice combination of a creamy flavor, the aroma of honey, and the spiciness of mustard. It goes well with roasted poultry and meat and when used as a topping for hot dogs and a dressing for salads. It is a great dipping sauce for snacks. It goes well with almost any dish, adding some spiciness.

ORDER

### WHY CHOOSE HONEY-MUSTARD SAUCE TAMAKI?

- A well-balanced combination of sweet and spicy. With a bitterish, honey aftertaste.
- A beautiful warm yellow color filled with black mustard seeds.
- You can use it as a marinade to tenderize the meat. Our sauce will make your dish juicy and give it a beautiful golden crust when baked.
- Your salad will acquire a nice golden hue, which makes this sauce perfect for use as a dressing and decoration.
- The sauce flows out of the bottle smoothly thanks to a convenient dispenser.

CATALOGUE

HORECA

SAUCES

TAMAKI



PERFECT HOT PEPPER FOR ANY DISH

## HOT SAUCE WITH JALAPENO TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Perfect as a cold sauce for meat and a spicy marinade, it harmonises well with meat and vegetable dishes. Bartenders are used in alcoholic and non-alcoholic beverages. In the preparation of ceviche and carpacho.

ORDER

### WHY CHOOSE HOT SAUCE WITH JALAPENO TAMAKI?

- Made according to the traditional Latin-American recipe.
- Jalapeño is appreciated for its sensations when eaten from "warm" to "hot."
- Jalapeño sauce is great for making beef steak.
- There are 2 types of green pepper in the composition.
- Useful properties, jalapeño pepper received thanks to capsaicin, which is included in the composition. It is responsible for burning and is an antioxidant.

CATALOGUE

HORECA

SAUCES

TAMAKI



ORDER

ONE DROP IS ENOUGH TO GET YOU TO THAILAND

## GREEN CHILI SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

New, the trend product is gaining popularity both in restaurants and in retail chains. Ideal for meat and seafood as a self-contained sauce, suitable for vegetable dishes cooked in a wok, can be used as a marinade for poultry, seafood and meat

### WHY CHOOSE GREEN CHILI SAUCE TAMAKI?

- Made according to the traditional Thai recipe.
- The sauce is rich in vitamin C, with a high content of fiber.
- So vibrant is the flavour that dishes made with Green Chili sauce become exquisite, for true connoisseurs of Thai cuisine.
- Thick enough, with the green pepper finely chopped.
- The sauce has an unforgettable taste of chili with lime, lemongrass gives freshness, in the composition of 40% sweet and hot green pepper, due to the spices the sauce is savory and spicy.

CATALOGUE

HORECA

SAUCES

TAMAKI

# KIMCHI SAUCES



TAMAKI

1,8 l

ABOUT



TAMAKI PRO

1,5 l

ABOUT



TAMAKI

0,47 l

ABOUT

CATALOGUE

HORECA

SAUCES

KIMCHI



40% RED PEPPERS

## KIMCHI SAUCE TAMAKI

1,8 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 288

A spicy sauce with a balanced combination of apples, ginger, garlic, and red peppers. It is a common ingredient of at least 170 dishes of Japanese, Korean, Caucasian, Italian cuisine.

ORDER

### WHY CHOOSE KIMCHI TAMAKI?

- It is our top seller in the sauce line. Its growing popularity is driven by the strong interest from meat restaurants and burger joints.
- Rich, hot, and spicy. Made following a classic recipe.
- Cost-efficient. A PET bottle with a handle and a convenient dispenser.
- Rich and thick, with a nice texture due to the content of chopped vegetables.
- This sauce is especially great for making remarkably good spicy kimchi soups, udon noodles, cold spicy ramen, pizza, kimchi tofu, cream cheese dips.

CATALOGUE

HORECA

SAUCES

KIMCHI

TAMAKI



20% CHILLI PEPPER

## KIMCHI SAUCE TAMAKI PRO

1,5 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 384

Rich taste, quite sharp. The sauce is a component not only of Japanese and Pan-Asian cuisine, but also of Caucasian, European, Mediterranean cuisine. One of the main ingredients for making Spicy sauce, soup and kimchi cabbage.

ORDER

### WHY CHOOSE KIMCHI TAMAKI PRO?

- With 20% of chilli pepper.
- More affordable than analogues for the same volume.
- The convenient shape of the bottle (with divisions) and a convenient dispenser, flows smoothly!
- It's economical and you can use a single bottle for a lots of dishes.
- Bright premiere of the international forum "Chef's Breakfast" 2022.

CATALOGUE

HORECA

SAUCES

KIMCHI

TAMAKI PRO



WE USE NO DRIED PEPPERS, FRESH CHILI PEPPERS ONLY

## KIMCHI SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

A premium-quality sauce with a perfect combination of apples, ginger, garlic, and red peppers. Made following a classic recipe. Provides spiciness and an authentic taste for your dishes.

ORDER

### WHY CHOOSE KIMCHI TAMAKI?

- It is used as an ingredient in spicy sauces and soups and turns fried meat and spicy rolls into an unforgettable experience.
- Rich, hot, and spicy. It showed one of the best blind tasting results.
- Thick consistency and a nice texture due to the high percentage of chopped vegetables.
- A fresh and delicate aroma with a floral touch.
- A convenient neck of the bottle helps you use the sauce cost-efficiently.

CATALOGUE

HORECA

SAUCES

KIMCHI

TAMAKI



ORDER

INCREDIBLY TRENDY AND THAI-STYLE

## LEMONGRASS SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

It is originally a Thai sauce that is currently gaining crazy popularity because of its unique taste which is acquired due to lemongrass, a tropical plant. The unique bouquet profile includes ginger, coriander, chili peppers, garlic, and lemon juice.

### WHY CHOOSE LEMONGRASS SAUCE TAMAKI?

- It is a light, low-fat sauce. Sweet-and-sour with a pleasant touch of spiciness and unusual citrusy aftertaste.
- Perfect for decorating rolls or when used as a salad dressing. It will turn any regular deep-fried dish or snack into a bright, trendy, Thai-style masterpiece.
- The color of the sauce is dark amber, closer to brown; it's glossy, bespeckled with Asian spices.
- Lemongrass is a very trendy product. It is a tropical plant that is widely used in cosmetics and beauty industry. It has a unique, unforgettable taste.
- A convenient bottle with a dispenser.

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TAMAKI



IT BLURS THE BOUNDARIES BETWEEN DIFFERENT WORLD CUISINES

## MANGO CHILI SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

This sauce has been in high demand lately. It is widely used in Thai, Pan-Asian, and European cuisine restaurants. It creates a perfect harmony with chicken, shrimps, white fish, rice, beans, and soy sprouts.

ORDER

### WHY CHOOSE MANGO CHILI SAUCE TAMAKI?

- The sauce is so versatile that it goes well with any dish from all around the world.
- Top grade. We use mango puree and spices only.
- Ripe Alphonso mango with curry, garlic, and ginger for a delicate tropical flavor. Chili peppers enhance the flavor of mangos and add a nice spiciness.
- The sauce is really rich and thus cost-efficient. A teaspoon is enough to enhance the dish flavor.
- A convenient dispenser enables using the sauce cost-efficiently and decorating any dish neatly. There is no need to pour the sauce into a separate container.

CATALOGUE

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SAUCES

TAMAKI



A LOT OF FRIED ONIONS

## ONION SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

A versatile sauce that is in demand in Japanese and European cuisines. The composition includes only ingredients of the highest category and lots of fried onion.

ORDER

### WHY CHOOSE ONION SAUCE TAMAKI?

- Gives juiciness to the burgers, and a rich taste of fried onions to meat and vegetables.
- Sweet and sour with notes of garlic, the taste of fried onion.
- Thick enough — can be used for a long time. Economical.
- Top chefs recommend: all of your dishes will be tasty and delicious.
- Suitable as a dressing for vegetable salads, for second courses, for burgers, can be added to the wok. Also for grilled vegetables and fried mushrooms.

CATALOGUE

HORECA

SAUCES

TAMAKI

# OYSTER SAUCES



TAMAKI

1 l

ABOUT



TAMAKI

0,47 l

ABOUT

CATALOGUE

HORECA

SAUCES

OYSTER



MADE OF FRESH OYSTERS

## OYSTER SAUCE TAMAKI

1 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 9  
NUMBER PER PALETTE (UNITS): 540

Oyster sauce is highly popular among many restaurants, being an indispensable ingredient of Chinese, Vietnamese, and Thai cuisine. It is based on oyster extract and soy sauce.

ORDER

### WHY CHOOSE OYSTER SAUCE TAMAKI?

- A convenient, cost-efficient bottle that is especially popular among chefs.
- Premium-quality sauce. Thick, rich in soy sauce and oyster juice, thus concentrated and cost-efficient.
- It is a nice addition to seafood, meat, and vegetables. It will enhance the flavor of stir-fried dishes fried in sesame or peanut oil.
- It provides any dish with a characteristic oyster flavor and aroma, making it more unique and exquisite in terms of flavors.
- Contains 20% oyster extract.

CATALOGUE

HORECA

SAUCES

OYSTER

TAMAKI



ORDER

IT IS ABSOLUTELY UNIQUE AND CANNOT BE REPLACED WITH ANY OTHER SAUCE

## OYSTER SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Oyster sauce is one of the most popular ingredients in Asian cuisine. Anyone who has ever tried to cook noodles or meat with this sauce will never stop using it.

### WHY CHOOSE OYSTER SAUCE TAMAKI?

- It can also be used as an ingredient in dressings for vegetable salads (with radish, beans, broccoli, white onions, carrots, or bamboo shoots).
- A plastic bottle with a convenient overflow-proof dispenser.
- Rich oyster and, at the same time, salty soy flavor.
- The sauce is made of oyster extract (fresh oyster meat). The gentle meat is cooked over low heat for 3 days and then infused for a month to get saturated with aroma and taste.
- Thick dark-brown homogeneous sauce with a high percentage of oysters. It enhances the original flavor of hot wok dishes (vegetables, beef, pork, seafood, and especially shrimps) and noodles, providing them with a bright oyster aroma.

CATALOGUE

HORECA

SAUCES

OYSTER

TAMAKI

# PEANUT SAUCES



TAMAKI PRO

1,5 l

ABOUT



TAMAKI

0,47 l

ABOUT

CATALOGUE

HORECA

SAUCES

PEANUT



SO TASTY YOU CAN EAT IT EVEN WITHOUT A SALAD!

## PEANUT SAUCE TAMAKI PRO

1,5 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 384

Our customers love this sauce dearly and it definitely deserves an audience favorite prize! Our top seller. Freshly roasted peanuts and sesame seeds help win the hearts of chefs and customers. Any vegetable or seaweed (especially Chuka) salad will be just amazing if you use this sauce as a dressing.

ORDER

### WHY CHOOSE PEANUT SAUCE TAMAKI PRO?

- Only selected ingredients: top quality oil and sesame seeds, sesame seed oil, roasted peanuts, vinegar.
- A PET bottle with a convenient overflow-proof dispenser.
- Premium-quality product made using Japanese technology.
- The consistency of the sauce takes into consideration the needs of chefs.
- Delicate nutty taste with a bright sesame aroma.

CATALOGUE

HORECA

SAUCES

PEANUT

TAMAKI PRO



THE PIECES OF ROASTED NUTS AND SEEDS PROVIDE A NICE CONTRAST AGAINST THE CREAMY BACKGROUND

## PEANUT SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Our top seller. This is a sauce with an incredibly rich aroma. Its delicate taste will win you over with a single drop. Freshly roasted peanuts and sesame seeds, sesame seed oil will improve the taste of Chuka and vegetable salad dramatically!

ORDER

### WHY CHOOSE PEANUT SAUCE TAMAKI?

- Delicate nutty taste with a bright sesame aroma.
- Creamy, delicate, and pretty thick consistency.
- Premium-quality product.
- A plastic bottle with a convenient dispenser; the sauce comes out smoothly and easily when pressed.
- Our sauce will turn vegetable and seaweed salads, chicken, patties, nuggets, and noodles into gastronomical masterpieces!

CATALOGUE

HORECA

SAUCES

PEANUT

TAMAKI



ORDER

ALL THE POWER IN THE BROTH

## PHO BO SOUP TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

The heart of any Fo Bo is broth, with our Tamaki base, the soup will have an authentic beef broth flavor with traditional ingredients included.

### WHY CHOOSE PHO BO SOUP TAMAKI?

- Economical: one 470ml bottle will last for 17 servings of soup.
- The finished soup looks appetising, it turns out a light beige broth with inclusions of spices and spices.
- Rich taste of beef broth, sweet-sour, slightly spicy, with the aroma of spices, spices (garlic, ginger, cardamom, cinnamon, anise).
- Traditional Vietnamese formulation.
- The soup will always be of stable quality, saving time, electricity, products. The same unsurpassed taste!

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TAMAKI



THE BALANCED COMBINATION OF PLUMS AND SPICES

## PLUM SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

This is a famous Chinese plum sauce, which is traditionally used for marinating meat, as well as a dipping sauce for spring rolls and Asian pancakes.

ORDER

### WHY CHOOSE PLUM SAUCE TAMAKI?

- A convenient dispenser; the sauce comes out smoothly when pressed.
- It can be also used as a dipping sauce (ready-to-serve separate sauce).
- Rich in spices, the sauce is perfect when used for marinating, because it contains everything a good marinade needs and has a nice sweet-sour taste.
- The sauce is made following the original recipe, it is able to enhance and shake up the original taste of almost every dish and is perfect for Pan-Asian and European dishes.
- The sauce has a beautiful reddish-brown color bespeckled with spices and plum pieces. The sauce contains many spices and herbs, including thyme, coriander, fenugreek (shambala), cloves, and red pepper.

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SAUCES

TAMAKI



THIS SAUCE IS THE HOTTEST NEW TREND

## POKE SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Poke is one of the latest food trends. This dish is becoming so trendy and popular that in 1-2 years it will be difficult to find a restaurant that doesn't offer a poke of some kind. This sauce is definitely the best dressing for this Hawaiian dish.

ORDER

### WHY CHOOSE POKE SAUCE TAMAKI?

- Top-grade product. You won't find better quality at this price.
- Cost-efficient: Enough to make 12 large servings.
- It is thicker than soy sauce. That is why it does not flow off and provides an appealing bright glossy sheen.
- It is just great when used as a dressing: For rice poke, quinoa with fish and vegetables.
- We have recreated the famous umami taste that can be described as both salty and sour, sweet and spicy, all in a perfect harmony that will give your taste buds a treat. We also took into account the compatibility of the umami taste with all the main poke ingredients.

CATALOGUE

HORECA

SAUCES

TAMAKI



IDEALLY SOUR PLUM

## PRUNE BARBECUE SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Our sauce is perfect for meat dishes, enhancing their original flavor. The slightly sour prunes make the sauce great for meat marinating: The meat will just melt in your mouth.

ORDER

### WHY CHOOSE PRUNE BARBECUE SAUCE TAMAKI?

- Nice and glossy sauce filled with pieces of prunes.
- Thick and steady. Doesn't flow off. Only high-quality ingredients.
- A convenient bottle, perfect for cooking.
- Made following a unique recipe. First of a kind.
- It is perfect for meat dishes and marinades. You can serve it with grilled or stewed meat. A nice addition to any fried dish.

CATALOGUE

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SAUCES

TAMAKI



SEA BUCKTHORN MIXED WITH ORANGES AND PORT WINE

## SEABERRY SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

Both retail chains and restaurants have witnessed an increasing trend towards berry sauces. Sea buckthorn, berries, has always been prized for its exceptional value for the immune system. This is an extremely versatile sauce that goes well with dishes from all around the world.

ORDER

### WHY CHOOSE SEABERRY SAUCE TAMAKI?

- Port wine adds a tangy and sweet winy flavor and softens the meat if the sauce is used for marinating.
- It is just tempting to use the blend of sea buckthorn and oranges for roasting chicken, turkey, duck, quail, pork, and lamb ribs.
- It has a sweet-and-sour, slightly spicy taste with a hint of spices and herbs an incredibly beautiful, sunny orange color.
- The dispenser is incredibly convenient for pouring over and decorating.
- It is a real boon to gourmets and food lovers because it is just like a gastronomic masterpiece. It is an unusual and very trendy dipping sauce for nuggets and all kinds of snacks. Panna cotta will be just divine if you serve it with this sauce.

CATALOGUE

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SAUCES

TAMAKI



DOUBLE ROASTED SESAME SEEDS

# SESAME SAUCE

## TAMAKI

1 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 9  
NUMBER PER PALETTE (UNITS): 540

A perfect sauce for Chuka salad, sushi, rolls, noodles, and rice. Whatever dish you want to add the sauce to, it will make it authentic and delicious. Ingredients: sesame seed, vinegar, soy sauce, salt, sugar, egg yolks, vegetable oil.

ORDER

### WHY CHOOSE SESAME SAUCE TAMAKI?

- Premium product. You can feel it from the very first drop. Made using Japanese technology.
- Delicate creamy texture, sweet and sour with a warm nutty aftertaste.
- It contains high-quality double-roasted sesame seeds.
- It is perfect when used as a dressing for salads and appetizers, goes amazing with ASA seaweed salad.
- One of our top sellers among sauces.

CATALOGUE

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SAUCES

TAMAKI

# SOY SAUCES



**TAMAKI PRO**

**20 l**

**ABOUT**



**TAMAKI**

**1 l**

**ABOUT**



**TAMAKI**

**0,47 l**

**ABOUT**

CATALOGUE

HORECA

SAUCES

**SOY**



HIGH-QUALITY SOY SAUCE

# SOY SAUCE TAMAKI PRO

20 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 1  
NUMBER PER PALLETTE (UNITS): 48

It was developed in response to a popular demand from our customers who love our sauce. The recipe is composed in such a way that the sauce enhances the original taste of any dish.

ORDER

## WHY CHOOSE SOY SAUCE TAMAKI PRO?

- Made using Japanese natural fermentation technology.
- Premium quality, top grade. Based on soy and wheat of the highest grade. Does not have residue or foreign matter.
- Cost-efficient. The sauce is so rich and of such a vibrant color that it remains dark brown even when diluted with water.
- A favorable price for a fermented sauce.
- Jug, 20 L, with a convenient dispenser tap. The package is provided with a strapping tape and thus is even more reliable and properly protected from any damage during transportation and unloading.

CATALOGUE

HORECA

SAUCES

SOY

TAMAKI PRO



ORDER

EXCLUSIVE SOY SAUCE

## SOY SAUCE TAMAKI

1 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 9  
NUMBER PER PALLETTE (UNITS): 540

Designed at the numerous requests of customers - lovers of our sauces. The recipe is selected in such a way that it multifaceted the taste of any dish.

### WHY CHOOSE SOY SAUCE TAMAKI?

- Low price for natural fermentation sauce.
- Made using Japanese technology by natural fermentation.
- Economical. So rich and so deep that even with dilution retains a bright taste and dark brown color.
- Premium quality, the highest category. It is based on soybeans and prime grade wheat. It does not precipitate, has no intersperses.
- A treasure trove of various amino acids and antioxidants.

CATALOGUE

HORECA

SAUCES

SOY

TAMAKI PRO



WHEN YOU SERVE IT WITH SUSHI AND ROLLS, YOU GET THE FAMOUS UMAMI TASTE

## SOY SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

The most popular and recognizable sauce in restaurants all over the world. It is very pleasant to use. Our naturally fermented sauce has a rich dark brown color.

ORDER

### WHY CHOOSE SOY SAUCE TAMAKI?

- Premium-quality sauce. Natural taste.
- Fermented in wooden barrels for 9 months.
- An indispensable ingredient of Japanese and Pan-Asian cuisine, made using traditional technology.
- Unlike many other sauces, our soy sauce does not have residue or foreign matter. No powder ingredients are used in the production process.
- It is especially great for marinades, Chinese-style chicken, Japanese omelet, udon, noodles, rice, chicken wings, salads. This is an incomplete list of dishes we can't possibly imagine without this sauce.

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SAUCES

SOY

TAMAKI

# SPICY SAUCES



TAMAKI

1 l

ABOUT



TAMAKI

0,47 l

ABOUT

CATALOGUE

HORECA

SAUCES

SPICY



THE ONLY LIMIT TO THE VARIANTS OF USE IS CHEF'S IMAGINATION

## SPICY SAUCE TAMAKI

1 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 9  
NUMBER PER PALETTE (UNITS): 540

ORDER

Chefs in almost every restaurant cook their own spicy sauces. But we are offering a ready-to-serve version. You can add this sauce to both unseasoned rice and juicy steak. It is perfect for use as a decoration.

### WHY CHOOSE SPICY SAUCE TAMAKI?

- The ingredients are specially selected in such a way that the sauce enhances the original flavors of your dishes instead of hiding them. Egg yolks make the taste more delicate.
- It has a creamy mayonnaise base: Egg yolks, mustard, vinegar, and fruit juices.
- A convenient 1-liter bottle that is so popular among chefs. Stable and high quality in every delivery.
- There is no need to closely monitor the sauce cooking process in the restaurant kitchen.
- Thick, but at the same time airy and delicate, it is a creamy and spicy sauce. It is perfect for making rolls, sushi and sashimi and goes well with any kind of meat, fish, seafood.

CATALOGUE

HORECA

SAUCES

SPICY

TAMAKI



THE SAUCE WILL ALWAYS BE DELICIOUS, BOTH WHEN SERVED SEPARATELY  
AND AS PART OF A FINISHED DISH

## SPICY SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Pale pink, moderately spicy creamy sauce with a hint of chili pepper. Perfect for decoration and serving, especially when it comes to the so-called American style, where your main task is to pour plenty of sauce over the finished dish.

ORDER

### WHY CHOOSE SPICY SAUCE TAMAKI?

- It goes amazing with vegetables, all kinds of meat, fish, and seafood. It is often used as a spicy dressing because it contains apple and orange juice.
- The sauce has a creamy mayonnaise texture due to high-quality butter and egg yolks.
- No boiling is involved in the production process, the sauce is made using a so-called "cold" method and that is why the sauce preserves its taste and nutrients.
- The dispenser is incredibly convenient for decorating.
- Great for making sushi, sashimi, baked and fresh sushi rolls. Provides a touch of spiciness to your dishes. Even the most savorless dishes will get shaken up with this sauce.

CATALOGUE

HORECA

SAUCES

SPICY

TAMAKI

# SRIRACHA SAUCES



TAMAKI

1 l

ABOUT



TAMAKI

0,47 l

ABOUT

CATALOGUE

HORECA

SAUCES

SRIRACHA



HOT&SPICY

## SRIRACHA SAUCE TAMAKI

1 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 9  
NUMBER PER PALLETTE (UNITS): 540

Hot and spicy, this sauce is of 2 types of chili peppers following the original Thai recipe. It adds the aroma of ripe chili peppers with a hint of garlic. It is one of the sauces every chef has to try.

ORDER

### WHY CHOOSE SRIRACHA SAUCE TAMAKI?

- A convenient, cost-efficient bottle that is especially popular among chefs.
- Hot and spicy, sweetish and slightly sour. Bright and tangy but not too spicy.
- Premium-quality sauce. The sauce is thick and stable, it doesn't flow off.
- It goes really well with mayonnaise and adds some spiciness to marinades and soups, acting as a substitute for peppers.
- This sauce is extremely versatile: It goes perfectly well with wok dishes, burgers, pizza, spicy sushi. It can also be used as a spicy ingredient in other sauces.

CATALOGUE

HORECA

SAUCES

SRIRACHA

TAMAKI



ORDER

A PERFECTLY SEASONED SAUCE

## SRIRACHA SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

A popular bright red sauce with a hint of pleasant spiciness. Made following a traditional Thai recipe. A favorite sauce of many chefs and bloggers. A trending product for supermarkets, since it is used in many kinds of dishes instead of pepper.

### WHY CHOOSE SRIRACHA SAUCE TAMAKI?

- A convenient dispenser: the sauce comes out smoothly.
- Rich in color and perfect in texture.
- A premium-quality sauce. Contains only selected ingredients: Hot, slightly sweet chili peppers, garlic, and beet juice.
- It adds some spiciness and ripe pepper aroma to your dishes, making them look bright and appealing.
- You can serve it with fried noodles, sushi rolls, add it to soups and other sauces, as well as to various egg dishes. It also goes well with burgers.

CATALOGUE

HORECA

SAUCES

SRIRACHA

TAMAKI

# SWEET CHILI SAUCES FOR CHICKEN



TAMAKI

1,8 l

ABOUT



TAMAKI PRO

1 l

ABOUT



TAMAKI

0,47 l

ABOUT

CATALOGUE

HORECA

SAUCES

SWEET CHILI



THIS SAUCE ORIGINATED IN A THAI REGION THAT IS FAMOUS FOR ITS CHILI PEPPER PRODUCTION

## SWEET CHILI SAUCE TAMAKI

1,8 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 288

This sauce is traditionally used for making Thai-style chicken and spring rolls, as a dressing for noodles or a marinade for meat, poultry, and fish. The younger generation loves using it as a dipping sauce for french fries and chips.

ORDER

### WHY CHOOSE SWEET CHILI SAUCE TAMAKI?

- A Thai recipe, globally recognized flavor.
- Premium-quality sauce. Only selected peppers without impurities.
- Rich, fresh, sweet-and-spicy taste and delicate garlic aroma.
- 49% of chili pepper and other plant ingredients: Much more than in other sauces.
- A plastic bottle with a convenient handle. It is easy to use when cooking: You can add it to your dishes directly from the bottle, there is no need to pour it into a separate container.

CATALOGUE

HORECA

SAUCES

SWEET CHILI

TAMAKI



THIS SAUCE ORIGINATED IN A THAI REGION THAT IS FAMOUS FOR ITS CHILI PEPPER PRODUCTION



## SWEET CHILI SAUCE TAMAKI

1,5 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 384

This sauce is traditionally used for making Thai-style chicken and spring rolls, as a dressing for noodles or a marinade for meat, poultry, and fish. The younger generation loves using it as a dipping sauce for french fries and chips.

ORDER

### WHY CHOOSE SWEET CHILI SAUCE TAMAKI PRO?

- A Thai recipe, globally recognized flavor.
- Premium-quality sauce. Only selected peppers without impurities.
- Rich, fresh, sweet-and-spicy taste and delicate garlic aroma with carrot chunks included.
- 30% of chili pepper and other plant ingredients: Much more than in other sauces.
- A plastic bottle with a convenient handle. It is easy to use when cooking: You can add it to your dishes directly from the bottle, there is no need to pour it into a separate container.

CATALOGUE

HORECA

SAUCES

SWEET CHILI

TAMAKI PRO



A GLOBALLY RECOGNIZED FLAVOR

## SWEET CHILI SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

A Thai creation. It is traditionally served with fried chicken and also goes perfectly well with shrimps, pork, and eggplants. Provides your dishes with an appetizing golden crust when baked. A perfect, indispensable sauce for ready meals and snacks.

ORDER

### WHY CHOOSE SWEET CHILI SAUCE TAMAKI?

- Sweet and spicy, rich and fresh sauce.
- A plastic bottle with a convenient dispenser. The sauce comes out smoothly when pressed.
- The Thai recipe provides for this globally recognized, familiar, and very popular flavor.
- The bottle of convenient size is just perfect for use both in restaurants and at home. A popular product in supermarkets.
- It can be a great marinade and a nice, slightly spicy addition to any other sauce. A perfect sauce for snacks and ready meals.

CATALOGUE

HORECA

SAUCES

SWEET CHILI

TAMAKI

# TERIYAKI SAUCES



TAMAKI

1,8 l

ABOUT



TAMAKI PRO

1,5 l

ABOUT



TAMAKI

0,47 l

ABOUT

CATALOGUE

HORECA

SAUCES

TERIYAKI



IT IS COMPARABLE WITH THE ORIGINAL JAPANESE SAUCES ONLY

# TERIYAKI SAUCE

## TAMAKI

1,8 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 288

It is made using traditional Japanese technology and slow heating method to achieve the famous sweet soy flavor and thick consistency.

ORDER

### WHY CHOOSE TERIYAKI SAUCE TAMAKI?

- A premium-quality sauce made following a traditional Japanese recipe.
- A bottle with a convenient handle. The bottle neck is provided with a scale. The sauce comes out evenly.
- Moderately thick, cost-efficient, long-lasting.
- It is made of naturally fermented soy sauce.
- This sauce is extremely versatile and can be used for meat roasting or frying, or for marinating. You can even add it to pizza.

CATALOGUE

HORECA

SAUCES

TERIYAKI

TAMAKI



IT IS ALMOST TOO GOOD TO BE SO AFFORDABLE

## TERIYAKI SAUCE TAMAKI PRO

1,5 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 384

One of the most popular Japanese sauces for a glossy crust. It is highly valued by chefs for strict quality standards. A 1.5-liter bottle is convenient and homelike.

ORDER

### WHY CHOOSE TERIYAKI SAUCE TAMAKI PRO?

- Made using Japanese technology.
- Rich and slightly sweet tangy soy flavor. A unique recipe, the sauce contains naturally fermented soy sauce.
- A popular package format and size: a 1.5-liter bottle.
- It is a moderately thick and, therefore, cost-efficient sauce. It provides dishes with a really beautiful and appealing color when fried or baked.
- It also provides a beautiful glossy brown crust.

CATALOGUE

HORECA

SAUCES

TERIYAKI

TAMAKI PRO



A FAMOUS GLOSSY CRUST IS GUARANTEED

## TERIYAKI SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

ORDER

A perfect sauce for glazing and making wok-dishes. The size of the bottle is just perfect both for use in small restaurants and delivery services and for making your own masterpieces at home. This is the most popular sauce in our sauce line. We are offering you only the best products!

### WHY CHOOSE TERIYAKI SAUCE TAMAKI?

- Recommended by leading brand chefs and food bloggers.
- A rich, slightly sweet tangy soy flavor with a touch of spiciness.
- The sauce consists of high-quality ingredients only, including soy sauce and fish sauce, Mirin vinegar, garlic, and ginger.
- A plastic bottle with a convenient dispenser; the sauce comes out smoothly when pressed which helps you enjoy the cooking process.
- Adding some of the sauce to pork, beef, burgers, meatballs, shrimps, and salmon will make them just divine in terms of all the aspects, including the color, taste, and delicate caramel crust.

CATALOGUE

HORECA

SAUCES

TERIYAKI

TAMAKI

# TONKATSU SAUCE

## TAMAKI

1,8 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 288

Tonkatsu sauce is one of the most famous and popular in Japan. This sauce is rich and has a bright flavor. It is perfect when served with meat, tempura dishes, and poultry. In Japan, Tonkatsu sauce is served with pork chops of the same name.

ORDER

### WHY CHOOSE TONKATSU SAUCE TAMAKI?

- A convenient cost-efficient bottle.
- No boiling is involved in the production process to preserves the natural taste and nutrients of vegetables and fruits.
- This sauce is rich and has a bright flavor. It is perfect when served with meat, tempura dishes, and poultry.
- It contains premium-quality soy sauce, top-grade tomato paste, freshapple puree.
- Dark-colored, thick, sweet-and-sour. A traditional Japanese recipe. This sauce is just as good as the original Japanese sauce.

# UNAGI SAUCES



TAMAKI

1,8 l

ABOUT



TAMAKI PRO

1,5 l

ABOUT



TAMAKI

0,47 l

ABOUT

CATALOGUE

HORECA

SAUCES

UNAGI



SO THICK YOUR SPOON WILL STAND UP IN IT

## UNAGI SAUCE TAMAKI

1,8 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 288

It is one of the main sauces in Japanese cuisine. Dark-caramel color and a delicate aftertaste. Made of naturally fermented soy sauce following a traditional recipe.

ORDER

### WHY CHOOSE UNAGI SAUCE TAMAKI?

- The convenient bottle neck is provided with a scale: The sauce comes out evenly.
- With a touch of smokiness. It is much more delicious than Unagi sauces of other manufacturers.
- Thick and cost-efficient (so thick your spoon will stand up in it). Doesn't flow off.
- This sauce goes well with smoked eel, chicken, duck, trout, and vegetable dishes.
- Our original unagi sauce is perfect when used as a dressing for fish salads or an ingredient in many kinds of sushi and sushi rolls, rice and noodles.

CATALOGUE

HORECA

SAUCES

UNAGI

TAMAKI



IT IS A THICK AND STABLE SAUCE THAT DOESN'T FLOW OFF

## UNAGI SAUCE TAMAKI PRO

1,5 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 384

It is ranked among the three most popular sauces. Chefs value this sauce for its excellent taste, traditionalism, and a really favorable price. A 1.5-liter bottle is convenient and homelike.

ORDER

### WHY CHOOSE UNAGI SAUCE TAMAKI PRO?

- It is a common drizzle over smoked eel.
- It has a rich, sweet and salty smoky flavor and pleasant delicate aftertaste.
- It is made following a traditional Japanese recipe. Only selected raw materials.
- It makes your dishes look beautiful and appealing and is perfect for decorating sushi and sushi rolls since it is stable and does not flow off.
- Due to the thick consistency of the sauce, you can easily coat chicken, meat, fish, noodles, and vegetables with it, making your dishes rich in taste and juicy.

CATALOGUE

HORECA

SAUCES

UNAGI

TAMAKI PRO



A ZINGY SPICE FOR GRILLING, ROASTING, AND DRIZZLING

## UNAGI SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

We take pride in this sauce which is a combination of complex flavors, including salty, sweet, and smoky notes, as well as a slightly spicy and smoky aftertaste. This sauce is a perfect drizzle over smoked eel. It can also be used as a dressing for sushi and rolls, rice, and original soups.

ORDER

### WHY CHOOSE UNAGI SAUCE TAMAKI?

- This is a traditional Japanese sauce. It provides any dish with a richer, more refined taste.
- Pretty rich and thick. Harmony of ingredients. Stable, doesn't flow off. Cost-efficient.
- It is perfectly caramelized when cooked, provides any dish with a glossy and appetizing sheen.
- It is made using the slow heating method and then stored at room temperature.
- No boiling is involved in the production process and that is why the sauce preserves its taste and nutrients.

CATALOGUE

HORECA

SAUCES

UNAGI

TAMAKI

# RICE VINEGAR



MARUKAI PREMIUM

20 l

ABOUT



TAMAKI PRO

20 l

ABOUT



TAMAKI

20 l

ABOUT



TAMAKI

1 l

ABOUT



TAMAKI

0,47 l

ABOUT

CATALOGUE

HORECA

SAUCES

VINEGAR



KOSHER CERTIFICATION

# RICE VINEGAR

## MARUKAI PREMIUM

20 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 1  
NUMBER PER PALLETTE (UNITS): 48

Marukan Vinegar has been producing natural rice vinegar since 1649, for more than three centuries. It is perhaps the largest Japanese manufacturer of rice vinegar, often referred to as "Number 1 in the USA and Japan".

ORDER

### WHY CHOOSE RICE VINEGAR MARUKAI PREMIUM?

- It is made by natural fermentation of rice (without any acceleration of the process).
- It provides your rice with a floral aroma and a touch of gentle sourness.
- The vinegar is so high-quality that it has obtained US kosher certification.
- Thanks to the new formula, when using Marukai vinegar instead of regular vinegar, rice does not dry out for a longer period of time.
- A very reliable bag-in-box package is perfect for long-distance transportation.

CATALOGUE

HORECA

SAUCES

RICE VINEGAR

MARUKAI



ORDER

EVEN MORE DELICATE THAN FRENCH WINY VINEGAR

## RICE VINEGAR TAMAKI PRO

20 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 1  
NUMBER PER PALLETTE (UNITS): 36

A high-quality product at an affordable price. Even more delicate than French winy vinegar. Leaves a pleasant aftertaste. According to many chefs, it is perfect for dressing rice, salads, and soups.

### WHY CHOOSE RICE VINEGAR TAMAKI PRO?

- Balanced sweet-and-sour and, at the same time, delicate taste and a bright aroma.
- Delicate vinegar. No chemical additives, no residue.
- Made following a traditional recipe.
- 4.2% acidity, the perfect percentage for dressing sushi and rolls.
- A high-quality and inexpensive alternative to imported rice vinegars.

CATALOGUE

HORECA

SAUCES

RICE VINEGAR

TAMAKI PRO

# RICE VINEGAR

## TAMAKI

20 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 1  
NUMBER PER PALLETTE (UNITS): 48

Naturally fermented vinegar aged in wooden barrels for 6 months. Best results in numerous blind tastings.

ORDER

### WHY CHOOSE RICE VINEGAR TAMAKI?

- Thick, rich, and gummy, amber-colored.
- Made following an ancient recipe using the highest-quality raw materials.
- A really favorable price for a premium-quality naturally fermented vinegar!
- The smell is slightly acetic, with floral notes, as befits real rice vinegar.
- The flavor of the finished dishes is delicate. Seasoned rice acquires a sweet taste with a little touch of sourness.



ORDER

NATURALLY FERMENTED RICE VINEGAR

# RICE VINEGAR

## TAMAKI

11

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 9  
NUMBER PER PALLETTE (UNITS): 540

Is considered to be one of the main products for preparing rice dressing. Control of the production cycle (at all stages) makes it possible to obtain a high quality product.

### WHY CHOOSE RICE VINEGAR TAMAKI?

- Naturally fermented vinegar aged in wooden barrels for 6 months.
- Viscous, thick and not watery, yellow amber color.
- Prepared according to an old recipe from the highest quality raw materials.
- The smell is slightly acetic, with floral notes, as befits real rice vinegar.
- Incredibly reasonable price for premium natural fermentation vinegar.



IT IS HARD TO BELIEVE IN ITS PRICE WHEN YOU SEE HOW GREAT IT IS

# RICE VINEGAR

## TAMAKI

0,47 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

It is used for making delicate rice and salad dressings. Gives your dishes a delicate taste with a touch of sourness. It has a delicate floral aroma. And provides a perfect level of stickiness to your rice.

ORDER

### WHY CHOOSE RICE VINEGAR TAMAKI?

- A convenient bottle for cost-efficient use.
- It has a delicate floral aroma. Gives your dishes a delicate taste.
- Made using ancient Japanese technology.
- Naturally fermented rice vinegar.
- We DO NOT use acetic acid and that is why the vinegar has a very delicate sweet-and-sour taste.

CATALOGUE

HORECA

SAUCES

RICE VINEGAR

TAMAKI



MUST-HAVE FOR ANY CUISINE

# BALSAMIC VINEGAR TAMAKI

0,47 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Balsamic vinegar is widely used in Mediterranean cuisine: Italian, Greek, etc. It is used as one of the main ingredients for dressing caprese and Greek salad.

ORDER

## WHY CHOOSE BALSAMIC VINEGAR TAMAKI?

- In manufacturing technology is used wine raw materials.
- It is widely used for dressing various marinades, salads, added to sauces and desserts.
- Authentic recipe. Manufactured by natural fermentation.
- Won 97% of blind tastings. Top chefs recommend!
- A pleasant sweet and sour taste with fruity and woody flavour.

CATALOGUE

HORECA

SAUCES

TAMAKI

# DRESSING



SALAD DRESSING

TAMAKI

0,47 l

ABOUT



RICE DRESSING

TAMAKI

0,47 l

ABOUT

CATALOGUE

HORECA

SAUCES

VINEGAR

## SALAD DRESSING TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

A rich dressing flavored with a bright flavor of roasted sesame seeds and spices with a hint of mint, basil, and pepper. Perfect for vegetable salads, as well as seafood or medium steak salads. It adds just enough spiciness.

ORDER

### WHY CHOOSE SALAD DRESSING TAMAKI?

- Cost-efficient. A PET bottle with a convenient dispenser that helps you easily dress any salad.
- It consists of premium-quality soy sauce, sesame seed oil, and natural (specially selected) spices.
- Sesame seed oil provides a light oily texture which is essential for any salad dressing.
- It consists of premium-quality soy sauce, sesame seed oil, and natural (specially selected) spices.
- A traditional Asian recipe. This salad dressing is rich and concentrated, one tablespoon is enough to dress one serving of a salad.



ORDER

A READY-TO-SERVE DRESSING FOR SUSHI RICE

## RICE DRESSING TAMAKI

0,47 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

A balanced recipe based on rice vinegar. It does not require any additional actions - it is ready for dressing rice for sushi, rolls, bowls and poke.

### WHY CHOOSE RICE DRESSING TAMAKI?

- A convenient economical bottle.
- Made of rice vinegar.
- It gives the rice a sour-sweet taste and a special aroma, characteristic of sushi.
- It has a dense consistency, thanks to which the rice sticks together well.
- Balanced composition, ideal for quick preparation of rolls and sushi.

CATALOGUE

HORECA

SAUCES

DRESSING

TAMAKI



ORDER

ONE OF THE LEADING JAPANESE SAUCES

## MIRIN TAMAKI

1,8 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 48  
NUMBER PER PALETTE (UNITS): 288

It stands out for its originality among seasonings. No analogues. It is added to almost every Japanese dish. Mirin's sweet taste complements the taste very subtly and harmoniously, usually used with fish and seafood dishes.

### WHY CHOOSE MIRIN TAMAKI?

- Harmonizes with almost all products of Japanese cuisine, emphasizes their taste combinations.
- Obtained by natural fermentation.
- Gives dishes an exquisite sweetness and aroma; sauces and glazes gives gloss.
- Economical due to its high sugar content, its saturation, density. Sugar content is 55%.
- It is widely used in Japanese cuisine. On its basis, a lot of popular sauces are prepared, including Teriyaki sauce.

CATALOGUE

HORECA

MIRIN

TAMAKI

## JAPANESE MAYONNAISE TAMAKI

500 g

SHELF LIFE: 6 months +25 °C  
NUMBER PER PACKAGE (UNITS): 10  
NUMBER PER PALETTE (UNITS): 760

Japanese mayonnaise is an integral part of Japanese cuisine. Added in small amounts. Thanks to a special recipe, the mayonnaise has an incredible taste, which is enhanced when the mayo is used in combination with rice and seafood, for making sushi and baking rolls.

ORDER

### WHY CHOOSE JAPANESE MAYONNAISE TAMAKI?

- Top grade, 67% fat content.
- It is much more affordable than any other Japanese mayonnaise.
- Traditional production technology and a classic Japanese recipe. Homogeneous, dense, thick creamy mayonnaise.
- Even a small amount is enough to feel the true Japanese taste of this mayonnaise.
- A specially designed unique package allows chefs to choose an appropriate size of the dispenser themselves and get out every last drop (99.9% of the product).

CATALOGUE

HORECA

TAMAKI

# BREAD CRUMBS

PANKO BREAD CRUMBS

PANKO GOLD BREAD CRUMBS

CATALOGUE

HORECA

BREAD CRUMBS

# PANKO BREAD CRUMBS



TAMAKI

10 kg

ABOUT



TAMAKI

1 kg

ABOUT

CATALOGUE

HORECA

BREAD CRUMBS

PANKO



ORDER

«COVER» BREAD CRUMBS

# BREAD CRUMBS PANKO TAMAKI

1 / 10 kg

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 1 kg / 10 pack, 10 kg / 1 pack  
NUMBER PER PALLETTE (UNITS): 250 / 300

These truly Japanese bread crumbs have become not just our top seller but our super top seller. Panko bread crumbs with a specially selected size of 4 mm are larger and fluffier than regular bread crumbs. When coated with Panko bread crumbs, deep-fried meat, shrimp, fish, and vegetables acquire a golden crust, become light and crispy.

## WHY CHOOSE BREAD CRUMBS PANKO TAMAKI?

- Traditional Japanese Panko bread crumbs. These highest-quality bread crumbs are made from special high-protein wheat bread. Ingredients: wheat flour, yeast, sugar, salt, sunflower oil.
- No crusts are used to make our bread crumbs. They are evenly roasted, do not burn and crumble. They do not absorb oil.
- Perfect for making fried rolls, shrimps, chicken, Tonkatsu pork, chicken Kyiv cutlets, and nuggets.
- The package is equipped with a convenient and practical zip-lock that keeps the product fresh for a long time.
- Well-known and established brand Tamaki: The guarantee of the highest quality of deep-fried dishes.

CATALOGUE

HORECA

BREAD CRUMBS

TAMAKI

# PANKO GOLD BREAD CRUMBS



GOLD TAMAKI

10 kg

ABOUT



GOLD TAMAKI

1 kg

ABOUT

CATALOGUE

HORECA

BREAD CRUMBS

PANKO GOLD



KING OF DEEP-FRYING

## BREAD CRUMBS PANKO TAMAKI GOLD

1 / 10 kg

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 1 kg / 10 pack  
NUMBER PER PALLETTE (UNITS): 250 / 300

Gold breadcrumbs have the same benefits as traditional panko breading, but with a more pronounced color. Turmeric is a spice that gives the product a beautiful golden color.

ORDER

### WHY CHOOSE BREAD CRUMBS PANKO TAMAKI GOLD?

- The technology does not use crusts. They are evenly roasted. Do not burn or crumble.
- After deep frying, meat, shrimp, fish or vegetables acquire a golden crust, become "fluffy."
- The composition includes: wheat flour, yeast, sugar, salt, sunflower oil, turmeric. They are made from special wheat bread with a high protein content.
- Golden color, 4mm fraction, top quality, traditional Japanese breading recipe.
- Ideal for roasting rolls, shrimp, chicken and cooking: tonkatsu pork, nuggets. Perfect for battered and deep-fried dishes, Ebi Tempura's most famous is fresh shrimp.

CATALOGUE

HORECA

BREAD CRUMBS

TAMAKI

# TEMPURA

TEMPURA BATTER MIX

BREADING MIX

CATALOGUE

HORECA

TEMPURA

# TEMPURA BATTER MIX



TAMAKI PRO

18 kg

ABOUT



TAMAKI PRO

1 kg

ABOUT

CATALOGUE

HORECA

TEMPURA

TEMPURA BATTER MIX

## TEMPURA BLEND TAMAKI PRO

**1 / 18 kg**

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 1 kg / 12 pack, 18 kg / 1 pack  
NUMBER PER PALLETTE (UNITS): 504/50

If hot rolls are dipped in tempura batter and rolled in Tamaki panko crumbs before roasting, it is precisely those tempura specialties that visitors to each restaurant are looking for: incredibly tasty and beautiful.

**ORDER**

### WHY CHOOSE TEMPURA BLEND TAMAKI PRO?

- Classic Japanese recipe.
- Economical mixture: 2.5 liters of tempura are obtained from 1 kg.
- More profitable than analogues from China and Korea.
- The tempura batter dish looks more because of the pomp, acquires a mouth-watering appearance and aroma.
- The production uses premium flour, which is why the tempura is white and without impurities.

CATALOGUE

HORECA

TEMPURA

TAMAKI PRO

# BREADING MIX



TAMAKI

1 kg

ABOUT



TAMAKI

1 kg

ABOUT

CATALOGUE

HORECA

TEMPURA

BREADING MIX



MADE FROM PREMIUM FLOUR

## ОРИГИНАЛЬНАЯ ПАНИРОВОЧНАЯ СМЕСЬ TAMAKI

1 kg

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 12  
NUMBER PER PALLETTE (UNITS): 63

Breading Mix by Tamaki is made from premium flour with a subtle hint of garlic and a perfect blend of spices (turmeric, chili, salt). Chicken, fish, and vegetables coated in this mixture retain their natural juiciness and authentic flavor.

ORDER

### WHY CHOOSE BREADING MIX TAMAKI?

- A mild spiciness of chili pepper, with a hint of garlic, and moderately salty.
- Cost-effective blend: 1 kg of dry mix yields 2.7 liters of prepared batter.
- Due the batter, dishes come out fluffy with a golden crust.
- It is used for breading to have a golden and crispy coating (chicken, vegetables, fish), as well as for shrimp, calamari, and onion rings.
- It is a high-quality product according to a traditional American recipe.

CATALOGUE

HORECA

TEMPURA

TAMAKI



SPICY AND HOT



## SPICY BREADING MIX TAMAKI

1 kg

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 12  
NUMBER PER PALETTE (UNITS): 63

Tamaki's Spicy Breeding Mix is a discovery for those who enjoy a bit of heat. Explosive, fiery chili pepper complements paprika and premium flour to ensure not only a bold flavor but also an eye-catching presentation. This fiery taste will boost beverage sales, thus increasing the average check!

ORDER

### WHY CHOOSE SPICY BREADING MIX TAMAKI?

- Explosively spicy flavor.
- Manufactured using specialized equipment designed to create a homogeneous mixture.
- Used for breeding to add spiciness and achieve a golden, crispy coating on dishes such as chicken, vegetables, and fish.
- The oil in the batter doesn't linger due to the composition's unique characteristics. A classic American recipe.
- Cost-effective mix: 1 kg of dry mix yields 2.7 liters of prepared batter. For every 100 grams of mix, add 170 grams of water.

CATALOGUE

HORECA

TEMPURA

TAMAKI

# CHUKA (FROZEN SALAD)



TAMAKI PRO

1 kg

ABOUT



NO BRAND

1 kg

ABOUT



TAMAKI PRO

1 kg

ABOUT

CATALOGUE

HORECA

CHUKA

WE OFFER STANDARD-GRADE SEAWEED THAT IS MOST POPULAR ON THE MARKET

## CHUKA (FROZEN SALAD) TAMAKI PRO

1 kg

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 10  
NUMBER PER PALLETTE (UNITS): 630

Crispy and natural Chuka salad. It is made using traditional Japanese technology and freshly grown raw materials only. Finely sliced into thin strips of the same size.

ORDER

### WHY CHOOSE CHUKA TAMAKI PRO?

- Only 15% moisture.
- Many nutrients: wakame seaweed, agar, sesame seeds, wood ear mushrooms, red chili peppers.
- High quality and good taste. We use freshly grown seaweed only.
- Crispy texture, easy to chew.
- ZIP-Lock plastic bags prevent leakage.

CATALOGUE

HORECA

CHUKA

TAMAKI PRO



CRISPY AND NATURAL CHUKA SALAD

# CHUKA (FROZEN SALAD) NO BRAND

1 kg

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 10  
NUMBER PER PALETTE (UNITS): 630

Crispy and natural Chuka salad. It is made using traditional Japanese technology and freshly grown raw materials only. Finely sliced into thin strips of the same size.

ORDER

## WHY CHOOSE CHUKA NO BRAND?

- 30% moisture.
- High quality and good taste. We use freshly grown seaweed only.
- ZIP-Lock plastic bags prevent leakage.
- Many nutrients: wakame seaweed, agar, sesame seeds, wood ear mushrooms, red chili peppers.
- Crispy texture, easy to chew.

CATALOGUE

HORECA

CHUKA

NO BRAND



THE RECIPE IS THOUGHT OUT TO THE SMALLEST DETAIL

## HIYASHI WAKAME SALAD TAMAKI PRO

1 kg

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 10  
NUMBER PER PALLETTE (UNITS): 630

Chuka and Hi-yashi wakame salads are becoming increasingly popular worldwide and are widely embraced in healthy eating. They are characterized by a refreshing taste and unique texture, with a rich composition and minimal marinade content.

ORDER

### WHY CHOOSE HIYASHI WAKAME SALAD TAMAKI PRO?

- Slightly tangy-sweet, subtly spicy, refreshing with the delightful taste of seaweed. Dark olive-colored with specks of sesame seeds and rings of chili pepper.
- Crafted according to traditional Japanese recipe. Perfectly pairs with Tamaki Peanut and Sesame sauce.
- The marinade content is only 20%, essentially representing the net weight (minimal moisture content according to the technology).
- The salad is low in calories and highly nutritious. Plus to iodine, it also contains calcium, magnesium, phosphorus, sodium, potassium, selenium, and zinc — powerful antioxidants.
- After fully thawing, store at a temperature between +2°C to +6°C and consume within 7 days. DO NOT REFREEZE!

CATALOGUE

HORECA

CHUKA

TAMAKI PRO

# NORI (SEAWEED)

NEW

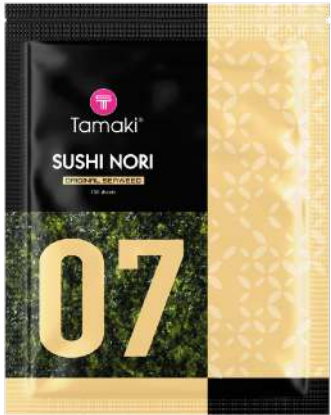


TAMAKI 05

100 s

ABOUT

NEW



TAMAKI 07

100 s

ABOUT

NEW



TAMAKI 08

100 s

ABOUT

CATALOGUE

HORECA

NORI (SEAWEED)



MADE WITHIN 3 HOURS AFTER HARVESTING

# NORI (SEAWEED)

## TAMAKI 05

100 s

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 72  
NUMBER PER PALETTE (UNITS): 1152

Tamaki 05 nori sheets are uniformly rough, with an even color, without obvious flaws and holes. Great nori for its price. They can be equally used by both economical sushi delivery and an expensive Japanese restaurant.

ORDER

### WHY CHOOSE NORI TAMAKI 05?

- Delicate, aromatic nori with a distinctive roasted seaweed flavor.
- Made from "Porphyra" seaweed variety, without any admixture of cheaper seaweeds.
- Manufactured within 3 hours after harvesting, thus maintaining high quality and a uniquely appealing appearance.
- Utilizing traditional Japanese techniques, produced using Korean equipment. Category B.
- Beautiful, even color and the glossy surface of the seaweed provides a perfect appearance for rolls.

CATALOGUE

HORECA

NORI

TAMAKI 05



THE NORI IS MADE WITHIN 3 HOURS AFTER HARVESTING

## NORI (SEAWEED) TAMAKI 07

100 s

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 50  
NUMBER PER PALLETTE (UNITS): 800

Nori Tamaki 07 are uniform, crispy, delicious, and aromatic. They are perfect for deliveries, stores, sushi bars, as they hold their shape well, do not crack, and do not become soggy.

ORDER

### WHY CHOOSE NORI TAMAKI 07?

- The nori sheet is sufficiently elastic (not over-dried). It bends without breaking.
- Made using traditional Japanese technology and Korean equipment.
- The sheets are easy to work with: They are moderately thin and not too fragile.
- Easy to chew sheets with a delicate aroma and characteristic taste.
- Extra-strong zip-lock package. One package is enough to make 1,600 sushi rolls.

CATALOGUE

HORECA

NORI

TAMAKI 07

FOR THOSE WHO NEED STABLE AND HIGH QUALITY IN EVERY DELIVERY

## NORI (SEAWEED) TAMAKI 08

100 s

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 50  
NUMBER PER PALETTE (UNITS): 800

Premium-quality raw materials and unique production technology help us achieve a unique taste and aroma. Flexible (not overdried) sheets. Easy to bend without cracking and easy to tear.

ORDER

### WHY CHOOSE NORI TAMAKI 08?

- 100% B-grade Nori seaweed, traditional Japanese roasting technology.
- Stable quality. Crispy but not too fragile.
- Sharp and clean edges. Uniform sheets. No light or dark areas. No cracks when sight checked.
- One package with 100 sheets is enough to make 1,600 classic sushi rolls.
- No risk of failing the delivery of sushi and sushi rolls: The finished rolls do not fall apart and the sheets do not come undone, do not burst or separate into layers.

CATALOGUE

HORECA

NORI

TAMAKI 07

# WASABI



TAMAKI PRO

2 kg

ABOUT



TAMAKI

1 kg

ABOUT



TAMAKI PRO LIGHT

1 kg

ABOUT



RETAINS ITS FLAVOR THROUGHOUT THE DAY

# WASABI TAMAKI PRO

2 kg

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 10  
NUMBER PER PALETTE (UNITS): 240

Our top seller! This seasoning blend is made by drying and grinding juicy Japanese horse radish. Fragrant, rich, and not bitter.

ORDER

## WHY CHOOSE WASABI TAMAKI PRO?

- When diluted, it retains its flavor throughout the day.
- A rich aroma and spicy taste of Japanese horse radish (60% horse radish content).
- Airtight zip-lock package.
- A traditional Japanese recipe. Natural and beautiful light green color.
- 2 kg of the powder turns into 5 kg of the finished product. Very cost-efficient. A really favorable price for 1 kg of the high-quality product.

CATALOGUE

HORECA

WASABI

TAMAKI PRO



**ORDER**

IT STRIKES YOUR NOSTRILS BUT DOES NOT BURN YOUR TONGUE

## WASABI TAMAKI

**1 kg**

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 10  
NUMBER PER PALETTE (UNITS): 560

A traditional Japanese recipe based on Japanese horseradish and mustard. Very similar to the original Japanese recipe. The choice of all chefs.

### WHY CHOOSE WASABI TAMAKI?

- 70% horse radish. No artificial horse radish flavors.
- 1 kg of the powder turns into 2.5 kg of the finished product. Nice thick consistency when diluted.
- Natural, light green, homogeneous color. Does not darken, does not flow off.
- A burst of taste with no bitterness.
- A convenient 1-kg package.

CATALOGUE

HORECA

WASABI

TAMAKI



ORDER

FRAGRANT, BURNING TASTE, AFFORDABLE PRICE

## WASABI TAMAKI PRO LIGHT

1 kg

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 10  
NUMBER PER PALETTE (UNITS): 63

New wasabi - Tamaki Light Pro - It strikes your nostrils but does not burn your tongue. Optimal horseradish to mustard ratio, affordable price!

### WHY CHOOSE WASABI TAMAKI PRO LIGHT?

- 97% of chefs in Tamaki community rated wasabi the highest.
- 1 kg of the powder turns into 2.5 kg of the finished product.
- Fragrant, burning taste.
- It is prepared according to the Japanese traditional recipe.
- Does not darken, does not flow off. Natural, light green, homogeneous color.

CATALOGUE

HORECA

WASABI

TAMAKI PRO LIGHT



EXOTICS OF MANY RESTAURANTS

# SALTED BAMBOO LEAVES

## QUINGDAO SUN-GROWING TRADE CO.

100 s

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 30  
NUMBER PER PALLETTE (UNITS): 50

In Thailand, bamboo leaves are added to national soups. In China, they brew beneficial tea and infuse some types of wine on the leaves. For the Russian consumer, bamboo leaves are no longer a novelty. Consider offering them in all restaurants for a striking and memorable presentation of dishes.

ORDER

### WHY CHOOSE SALTED BAMBOO LEAVES?

- Juicy dark green leaves. Young, undamaged, and without cracks.
- Size S: leaf length 28-30 cm, width 6-7 cm. Size M: leaf length 28-30 cm, width 7-8 cm.
- Dishes served with the use of bamboo leaves in restaurants attract attention, are memorable with their visual impact, and distinguish themselves with exquisite taste and aroma.
- 18 months at temperatures not exceeding +25°C, protect from direct sunlight. After opening the packaging, store in the refrigerator for no more than 2 days in a tightly sealed bag.
- Used for decorating dishes in Asian cuisine, lining the bottom of steamers, and for braising meat and poultry (imparting a special, spicy flavor to the meat). They are also utilized in making rolls or simply as improvised plates.

CATALOGUE

QUINGDAO

# GLASS NOODLES



TAMAKI

200 g

ABOUT



TAMAKI

500 g

ABOUT

CATALOGUE

HORECA

GLASS NOODLES



ALMOST CRYSTAL-LIKE

## GLASS NOODLES TAMAKI

200g/500g

SHELF LIFE (MONTHS): 24

NUMBER PER PACKAGE (UNITS): 0,2 kg / 12 units, 0,5 kg / 8 units

NUMBER PER PALETTE (UNITS): 1008/288

Starch noodles are often called glass noodles because they remain transparent after cooking. It can be served both cold and hot. It goes amazing with meat, fish, seafood, mushrooms, and vegetables.

ORDER

### WHY CHOOSE GLASS NOODLES TAMAKI?

- Made from milk of pea starch in Europe using traditional technology. High amylose content makes the noodles stable, elastic, and structured.
- Best results in most of the blind tastings held by the chefs of the Tamaki Sushi Academy.
- Dense texture, whole threads, convenient packs with separate bundles are highly appreciated by chefs.
- Stable deliveries within the country territory.
- The noodles do not stick together, remain fluffy, structured and, at the same time, have a delicate taste. The noodles do not fall apart and do not turn into mush.

CATALOGUE

HORECA

GLASS NOODLES

TAMAKI



NO HALFTONES. ONLY BLACK AND WHITE

## WHITE / BLACK SESAME SEEDS NO BRAND

1 kg

SHELF LIFE (MONTHS): 6  
NUMBER PER PACKAGE (UNITS): 15  
NUMBER PER PALLETTE (UNITS): 600

We are offering you ready-to-serve fragrant sesame seeds. Our product has been already roasted which is really convenient for chefs and saves a lot of time. Just open the package and use it any way you want!

ORDER

### WHY CHOOSE WHITE / BLACK SESAME SEEDS NO BRAND?

- Top-quality sesame seeds. No foreign matter.
- Our sesame seeds are grown in India and carefully roasted in the traditional way.
- Perfect size of the package, 1 kg.
- 100% natural. Tangy, nutty, with a touch of bitterness.
- You can add them to salads, sushi rolls, sashimi, pastries, and desserts. You can also use them for cooking meat, fish, poultry, vegetables. Sesame seeds go well with eel and can even be used as a breading for seafood.

CATALOGUE

HORECA

NO BRAND

## DRIED FISH BROTH HONDASHI

### YUAN XIANG

**1 kg**

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 10  
NUMBER PER PALLETTE (UNITS): 30

With Hondashi, dishes become original, more interesting, and flavorful with umami. Just 15 g per 1 liter, and you'll be transported to Japan or China. The dry broth contains a lot of protein, phosphorus, fiber, fatty acids, and iodine. In China, the concentrate is called 'tan'.

**ORDER**

### WHY CHOOSE DRIED FISH BROTH HONDASHI?

- Using the broth will make the dish more flavorful and satisfying for our taste receptors.
- The broth is added to marinades and used as a seasoning for seafood and vegetables.
- Convenient packaging format for chefs: 2 bags of 0.5 kg in one box. Dissolve 15 g of dry broth in 1 liter of water.
- Store for 18 months at temperatures not exceeding +25°C. After opening the packaging, store for no more than 30 days in a tightly sealed bag in a cool, dry place.
- Used for preparing traditional dishes of Japanese cuisine, as a base for miso soup, nigiri sushi, soba, udon, and others.



DO NOT ALTER THE TASTE QUALITIES OF THE DISH

# ROUND WOODEN CHOPSTICKS

## NO BRAND

**3000 uni.**

SHELF LIFE (MONTHS): unlimited  
NUMBER PER PACKAGE (UNITS): 3000  
NUMBER PER PALLETTE (UNITS): 30 boxes / 90000

Sometimes it's incorrectly assumed that food chopsticks should be made from bamboo, but the Chinese say that the best chopsticks are made from aspen and birch because they do not alter the taste qualities of the dish.

### WHY CHOOSE ROUND WOODEN CHOPSTICKS NO BRAND?

- Completely natural. Made from wood (birch).
- Additionally, they are polished to eliminate roughness and splinters. Photo sensors in the production process minimize defective items in the batch.
- Crafted using traditional Chinese techniques.
- Birch chopsticks. Straight, round sticks, without any obvious shape defects. Length: 22 cm. Diameter: 5 mm.
- Natural wood, untreated with chemicals (safe for food use).

CATALOGUE

HORECA

NO BRAND



Tamaki

# RETAIL

SAUCES

VINEGAR

DRESSING

BREAD CRUMBS

HORECA

# SAUCES

BALSAMIC

HONEY-MUSTARD

PEANUT

SPICY

BLACK GARLIC

JALAPENO

PHO BO

SRIRACHA

BLACK PEPPER

GREEN CHILI

PLUM

SWEET CHILI

BURGER

KIMCHI

POKE

TERIYAKI

CHEESE

LEMONGRASS

PRUM

TONKATSU

CHILI PINEAPPLE

MANGO CHILI

SEABERRY

UNAGI

COWBERRY

ONION

SESAME

CURRY PINEAPPLE

OYSTER

SOY

CATALOGUE

RETAIL

SAUCES

«THE CHERRY ON THE CAKE» FOR ANY ITALIAN DISH

## BALSAMIC SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Totally completes any dish and satisfies the taste preferences of the most discerning foodie. Balsamic Tamaki is not inferior in quality to other popular Balsamic sauces. The choice of the Tamaki community chefs.

ORDER

### WHY CHOOSE BALSAMIC SAUCE TAMAKI?

- A versatile cream seasoning that adorns and makes any dish even more delicious.
- Creates a mouth-watering glazed crust on any second courses.
- It does not spread on a plate in any hot or cold dish.
- Authentic Italian recipe.
- It is used as topping, usually added to vegetable salads, combined with buratta cheese, perfectly complements dishes from fish, meat, vegetables and fruits. Also added in desserts (baking and ice cream) and used for food decoration.

CATALOGUE

RETAIL

SAUCES

TAMAKI



BLACK GARLIC SAUCE IS MEANT FOR MEAT DISH

## BLACK GARLIC SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

At the numerous requests of customers, we are ready to present the long-awaited novelty - black garlic sauce for meat dishes.

ORDER

### WHY CHOOSE BLACK GARLIC SAUCE TAMAKI?

- Universal sauce for cooking wok dishes (noodles and glass noodles).
- Suitable for marinating meat, poultry, seafood and vegetables. Softens meat when pickling, gives Asian notes.
- The composition includes only ingredients of the highest category, soy sauce, fruits and a lot of garlic and sesame.
- Perfect for fried rice.
- Ready to use. Suitable for marinating and frying meat, poultry, vegetables, seafood. It is similar for dishes in a wok with noodles or rice. It can be used as dressing for various salads.

CATALOGUE

RETAIL

SAUCES

TAMAKI

# BLACK PEPPER SAUCES



TAMAKI

0,47 l

ABOUT



TAMAKI

0,24 l

ABOUT

CATALOGUE

RETAIL

SAUCES

BLACK PEPPER



ORDER

AN INDISPENSABLE SAUCE FOR STEAKS

## BLACK PEPPER SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

The sauce helps achieve a more harmonious and refined taste and compensates for the lack of juiciness in lean meat. It is much easier and more aesthetically satisfying to pour the sauce over meat, poultry, vegetable, or tofu dishes instead of peppering them.

### WHY CHOOSE BLACK PEPPER SAUCE TAMAKI?

- The sauce contains 2 types of black peppers: One gives tanginess and spiciness, the other one provides a unique aroma.
- Glossy, with granules of pepper and garlic. The sauce is cost-efficient because it's quite spicy, rich, and concentrated.
- Made following a classic American recipe with an Asian touch, the sauce contains naturally fermented soy sauce instead of salt.
- This sauce is versatile and can be used both as a separate sauce and as an ingredient of marinades or hot meat sauces.
- A PET bottle with a convenient dispenser: There is no risk of putting too much pepper into your dish.

CATALOGUE

RETAIL

SAUCES

BLACK PEPPER

TAMAKI



INDISPENSABLE SAUCE FOR STEAKS

# BLACK PEPPER SAUCE TAMAKI

0,24 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALLETTE (UNITS): 1760

The sauce helps achieve a more harmonious and refined taste and compensates for the lack of juiciness in lean meat. It is much easier and more aesthetically satisfying to pour the sauce over meat, poultry, vegetable, or tofu dishes instead of peppering them.

ORDER

## WHY CHOOSE BLACK PEPPER SAUCE TAMAKI?

- The sauce contains 2 types of black peppers: One gives tanginess and spiciness, the other one provides a unique aroma.
- Glossy, with granules of pepper and garlic. The sauce is cost-efficient because it's quite spicy, rich, and concentrated.
- Made following a classic American recipe with an Asian touch, the sauce contains naturally fermented soy sauce instead of salt.
- This sauce is versatile and can be used both as a separate sauce and as an ingredient of marinades or hot meat sauces.
- A PET bottle with a convenient dispenser: There is no risk of putting too much pepper into your dish.

CATALOGUE

RETAIL

SAUCES

TAMAKI



ORDER

THIS SAUCE IS ALL ABOUT HARMONY BETWEEN ALL THE SPICES

## BURGER SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Burgers are currently more popular than ever. We have created our own version of the burger sauce. It is thick and bright and enhances the original flavor and color of the burger.

### WHY CHOOSE BURGER SAUCE TAMAKI?

- Premium-quality sauce. Only high-quality ingredients.
- Made following the original American recipe, this sauce will make any burger exclusive.
- Rich in nutrients, ingredients, spices, and herbs: Bright speckles of mustard seeds, smoked paprika, chili peppers, and oregano.
- The sauce is thick and steady, does not drip down from the meat. Beautiful, bright, and appealing in color. A nice and appealing addition to any burger that will whet your customers' appetite.
- The sauce does not undergo heat treatment and thus retains the health benefits of all the vegetables and spices it consists of.

CATALOGUE

RETAIL

SAUCES

TAMAKI



WITH CHEDDAR CHEESE

## CHEESE SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

At the numerous requests of lovers of our sauces, we are ready to present Tamaki Cheese sauce. Tender, creamy-cheese, rich.

### WHY CHOOSE CHEESE SAUCE TAMAKI?

- One pack of 470ml is enough to make 30 burgers.
- Convenient to use in open kitchens, in food trucks, food courts and on-site events, does not require transfusion.
- Made according to the traditional American recipe.
- The burger patty becomes juicy, and literally melts in the mouth.
- Gives any dish a rich creamy taste, meat and fish become incredibly juicy!

CATALOGUE

RETAIL

SAUCES

TAMAKI



BEAUTIFUL AND APPEALING

# CHILI PINEAPPLE SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

It has the taste and color of ripe pineapple with a hint of spiciness and provides an unforgettable tropical taste for any dish. It goes well with shrimps, rice, vegetables, and seafood, and can also be used as a marinade.

ORDER

## WHY CHOOSE CHILI PINEAPPLE SAUCE TAMAKI?

- A PET bottle with a convenient overflow-proof dispenser.
- Slow heating and fast cooling technology are used to preserve all the health benefits of the sauce.
- It is a cost-efficient, moderately thick sauce. A small amount will be enough to enhance the original flavor of any dish.
- This premium sauce contains fresh pineapples only.
- In this sauce, we have used some unusual at first glance ingredients: Pineapple, thyme, and chili peppers. This unique combination creates a special taste that will leave a very pleasant fruity aftertaste.

CATALOGUE

RETAIL

SAUCES

TAMAKI



A EUROPEAN-STYLE SAUCE WITH A JAPANESE TOUCH

## COWBERRY SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

This bright sauce is in high demand in the market and that is why we decided to add it to the Tamaki sauce line. We just could not resist it and added a hint of Asian flavor to the lingonberry: You will be able to just slightly taste chili and cilantro.

ORDER

### WHY CHOOSE LINGONBERRY SAUCE TAMAKI?

- Thick and cost-efficient, doesn't flow off.
- Sweet and sour, with a rich taste of lingonberries, spices, and zest of chili peppers.
- It is glossy and bright and thus looks beautiful and appealing.
- The balanced combination of berries and spices makes the sauce perfect not only for European but also for Asian dishes.
- It is a real catch for any deep-fried dishes, chicken wings, sushi, meatballs, breaded mozzarella and just perfect when served with sushi and sushi rolls.

CATALOGUE

RETAIL

SAUCES

TAMAKI

# CURRY PINEAPPLE SAUCE

## TAMAKI

0,47 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

A traditional Indian curry sauce with juicy pineapple pieces. A nice and bright addition to chicken dishes. It goes well with fish and seafood and is used as a dressing for white meat salads.

ORDER

### WHY CHOOSE CURRY PINEAPPLE SAUCE TAMAKI?

- A unique product in the market! An award winner of Neva Buyers Week 2021.
- Our sauce contains fresh pineapples. It is a really fresh-frozen pineapple, rather than canned or dried one.
- Contains significant amounts of fiber.
- A convenient dispenser; the sauce comes out smoothly when pressed.
- No boiling (and no heating) is involved in the production process, that is why the sauce preserves the taste of fresh pineapples and all nutrients, including vitamins A, C, B1, B6, phosphorus, and potassium.

CATALOGUE

RETAIL

SAUCES

TAMAKI



IT IS A REAL CATCH FOR BURGERS AND SNACKS

## HONEY-MUSTARD SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

It is a nice combination of a creamy flavor, the aroma of honey, and the spiciness of mustard. It goes well with roasted poultry and meat and when used as a topping for hot dogs and a dressing for salads. It is a great dipping sauce for snacks. It goes well with almost any dish, adding some spiciness.

ORDER

### WHY CHOOSE HONEY-MUSTARD SAUCE TAMAKI?

- A well-balanced combination of sweet and spicy. With a bitterish, honey aftertaste.
- A beautiful warm yellow color filled with black mustard seeds.
- You can use it as a marinade to tenderize the meat. Our sauce will make your dish juicy and give it a beautiful golden crust when baked.
- Your salad will acquire a nice golden hue, which makes this sauce perfect for use as a dressing and decoration.
- The sauce flows out of the bottle smoothly thanks to a convenient dispenser.

CATALOGUE

RETAIL

SAUCES

TAMAKI

# JALAPENO SAUCES



TAMAKI

0,47 l

ABOUT



TAMAKI

0,24 l

ABOUT

CATALOGUE

RETAIL

SAUCES

JALAPENO



PERFECT HOT PEPPER FOR ANY DISH

## HOT SAUCE WITH JALAPENO TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Perfect as a cold sauce for meat and a spicy marinade, it harmonises well with meat and vegetable dishes. Jalapeño sauce is great for making beef steak. Bartenders are used in alcoholic and non-alcoholic beverages. In the preparation of ceviche and carpacho.

ORDER

### WHY CHOOSE HOT SAUCE WITH JALAPENO TAMAKI?

- Made according to the traditional Latin-American recipe.
- Jalapeño is appreciated for its sensations when eaten from "warm" to "hot."
- There are only high-quality ingredients in the composition.
- There are 2 types of green pepper in the composition.
- Useful properties, jalapeño pepper received thanks to capsaicin, which is included in the composition. It is responsible for burning and is an antioxidant.

CATALOGUE

RETAIL

SAUCES

TAMAKI



PERFECT HOT PEPPER FOR ANY DISH

## HOT SAUCE WITH JALAPENO TAMAKI

0,24 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALLETTE (UNITS): 1760

Perfect as a cold sauce for meat and a spicy marinade, it harmonises well with meat and vegetable dishes. Jalapeño sauce is great for making beef steak. Bartenders are used in alcoholic and non-alcoholic beverages. In the preparation of ceviche and carpacho.

ORDER

### WHY CHOOSE HOT SAUCE WITH JALAPENO TAMAKI?

- Made according to the traditional Latin-American recipe.
- Jalapeño is appreciated for its sensations when eaten from "warm" to "hot."
- There are only high-quality ingredients in the composition.
- There are 2 types of green pepper in the composition.
- Useful properties, jalapeño pepper received thanks to capsaicin, which is included in the composition. It is responsible for burning and is an antioxidant.

CATALOGUE

RETAIL

SAUCES

TAMAKI



ORDER

ONE DROP IS ENOUGH TO GET YOU TO THAILAND

## GREEN CHILI SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

New in the market, the trend product is gaining popularity both in restaurants and in retail chains. Ideal for meat and seafood as a self-contained sauce, suitable for vegetable dishes cooked in a wok, can be used as a marinade for poultry, seafood and meat

### WHY CHOOSE GREEN CHILI SAUCE TAMAKI?

- Made according to the traditional Thai recipe.
- The sauce is rich in vitamin C, with a high content of fiber.
- So vibrant is the flavour that dishes made with Green Chili sauce become exquisite, for true connoisseurs of Thai cuisine.
- Thick enough, with the green pepper finely chopped.
- The sauce has an unforgettable taste of chili with lime, lemongrass gives freshness, in the composition of 40% sweet and hot green pepper, due to the spices the sauce is savory and spicy.

CATALOGUE

RETAIL

SAUCES

TAMAKI

# KIMCHI SAUCES



TAMAKI

0,47 l

ABOUT



TAMAKI

0,24 l

ABOUT

CATALOGUE

RETAIL

SAUCES

KIMCHI



WE USE NO DRIED PEPPERS, FRESH CHILI PEPPERS ONLY

## KIMCHI SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

A premium-quality sauce with a perfect combination of apples, ginger, garlic, and red peppers. Made following a classic recipe. Completely natural. Provides spiciness and an authentic taste for your dishes.

ORDER

### WHY CHOOSE KIMCHI SAUCE TAMAKI?

- It is used as an ingredient in spicy sauces and soups and turns fried meat and spicy rolls into an unforgettable experience.
- Rich, hot, and spicy. It showed one of the best blind tasting results.
- Thick consistency and a nice texture due to the high percentage of chopped vegetables.
- A fresh and delicate aroma with a floral touch.
- A convenient neck of the bottle helps you use the sauce cost-efficiently.

CATALOGUE

RETAIL

SAUCES

KIMCHI

TAMAKI

A PRIZE WINNER OF THE PETERFOOD-2021 FOOD EXHIBITION

## KIMCHI SAUCE TAMAKI

0,24 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALETTE (UNITS): 1760

A hot and spicy sauce with a bright taste of garlic and chili pepper. Not too spicy and really delicious.

ORDER

### WHY CHOOSE KIMCHI SAUCE TAMAKI?

- It is made using Japanese technology and is comparable only with the original Japanese Kimchi sauces.
- You can use the sauce as an ingredient in hot (spicy) sauces, hot dishes, soups, fried meat, and spicy sushi.
- It is so hot, spicy, that it was awarded Our Brand 2021 medal at the Peterfood-2021 exhibition.
- It is made of fresh (not dried) chili peppers and garlic and it makes any dish taste fresh.
- The soft-touch coating on the bottle provides a unique feel and a non-slip effect.

CATALOGUE

RETAIL

SAUCES

KIMCHI

TAMAKI

# LEMONGRASS SAUCES



TAMAKI

0,47 l

ABOUT



TAMAKI

0,24 l

ABOUT



INCREDIBLY TRENDY AND THAI-STYLE

## LEMONGRASS SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

It is originally a Thai sauce that is currently gaining crazy popularity because of its unique taste which is acquired due to lemongrass, a tropical plant. The unique bouquet profile includes ginger, coriander, chili peppers, garlic, and lemon juice.

ORDER

### WHY CHOOSE LEMONGRASS SAUCE TAMAKI?

- It is a light, low-fat sauce. Sweet-and-sour with a pleasant touch of spiciness and unusual citrusy aftertaste.
- Perfect for decorating rolls or when used as a salad dressing. It will turn any regular deep-fried dish or snack into a bright, trendy, Thai-style masterpiece.
- The color of the sauce is dark amber, closer to brown; it's glossy, bespeckled with Asian spices.
- Lemongrass is a very trendy product. It is a tropical plant that is widely used in cosmetics and beauty industry. It has a unique, unforgettable taste.
- A convenient bottle with a dispenser.

CATALOGUE

RETAIL

SAUCES

LEMONGRASS

TAMAKI



INCREDIBLY TRENDY AND THAI-STYLE

## LEMONGRASS SAUCE TAMAKI

0,24 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALLETTE (UNITS): 1760

It is originally a Thai sauce that is currently gaining crazy popularity because of its unique taste which is acquired due to lemongrass, a tropical plant. The unique bouquet profile includes ginger, coriander, chili peppers, garlic, and lemon juice.

ORDER

### WHY CHOOSE LEMONGRASS SAUCE TAMAKI?

- It is a light, low-fat sauce. Sweet-and-sour with a pleasant touch of spiciness and unusual citrusy aftertaste.
- Perfect for decorating rolls or when used as a salad dressing. It will turn any regular deep-fried dish or snack into a bright, trendy, Thai-style masterpiece.
- The color of the sauce is dark amber, closer to brown; it's glossy, bespeckled with Asian spices.
- Lemongrass is a very trendy product. It is a tropical plant that is widely used in cosmetics and beauty industry. It has a unique, unforgettable taste.
- A convenient bottle with a dispenser.

CATALOGUE

RETAIL

SAUCES

LEMONGRASS

TAMAKI



IT BLURS THE BOUNDARIES BETWEEN DIFFERENT WORLD CUISINES

## MANGO CHILI SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

This sauce has been in high demand lately. It is widely used in Thai, Pan-Asian, and European cuisine restaurants. It creates a perfect harmony with chicken, shrimps, white fish, rice, beans, and soy sprouts.

ORDER

### WHY CHOOSE MANGO CHILI SAUCE TAMAKI?

- The sauce is so versatile that it goes well with any dish from all around the world.
- Top grade. We use natural mango puree and spices only.
- Ripe Alphonso mango with curry, garlic, and ginger for a delicate tropical flavor. Chili peppers enhance the flavor of mangos and add a nice spiciness.
- The sauce is really rich and thus cost-efficient. A teaspoon is enough to enhance the dish flavor.
- A convenient dispenser enables using the sauce cost-efficiently and decorating any dish neatly. There is no need to pour the sauce into a separate container.

CATALOGUE

RETAIL

SAUCES

TAMAKI



TOO MUCH FRIED ONION

## ONION SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

A versatile sauce that is in demand in Japanese and European cuisines. The composition includes only natural ingredients of the highest category and lots of fried onion.

ORDER

### WHY CHOOSE ONION SAUCE TAMAKI?

- Gives juiciness to the burgers, and a rich taste of fried onions to meat and vegetables.
- Sweet and sour with notes of garlic, the taste of fried onion.
- Thick enough - can be used for a long time. Economical.
- Top chefs recommend: all of your dishes will be tasty and delicious.
- Suitable as a dressing for vegetable salads, for second courses, for burgers, can be added to the wok. Also for grilled vegetables and fried mushrooms.

CATALOGUE

RETAIL

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# OYSTER SAUCES



TAMAKI

0,47 l

ABOUT



TAMAKI

0,24 l

ABOUT

CATALOGUE

RETAIL

SAUCES

OYSTER



IT IS ABSOLUTELY UNIQUE AND CANNOT BE REPLACED WITH ANY OTHER SAUCE

# OYSTER SAUCE

## TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Oyster sauce is one of the most popular ingredients in Asian cuisine. Anyone who has ever tried to cook noodles or meat with this sauce will never stop using it.

ORDER

### WHY CHOOSE OYSTER SAUCE TAMAKI?

- It can also be used as an ingredient in dressings for vegetable salads (with radish, beans, broccoli, white onions, carrots, or bamboo shoots).
- A plastic bottle with a convenient overflow-proof dispenser.
- Rich oyster and, at the same time, salty soy flavor.
- The sauce is made of oyster extract (fresh oyster meat). The gentle meat is cooked over low heat for 3 days and then infused for a month to get saturated with aroma and taste.
- Thick dark-brown homogeneous sauce with a high percentage of oysters. It enhances the original flavor of hot wok dishes (vegetables, beef, pork, seafood, and especially shrimps) and noodles, providing them with a bright oyster aroma.

CATALOGUE

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OYSTER

TAMAKI



THIS IS WHAT OUR OYSTER SAUCE IS ABOUT

## OYSTER SAUCE TAMAKI

0,24 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALLETTE (UNITS): 1760

This sauce is made of boiled oysters. This sauce not only enhances any dish natural flavor, but also makes it richer, brighter, and more extensive.

ORDER

### WHY CHOOSE OYSTER SAUCE TAMAKI?

- It is made of fresh oyster meat extract using traditional technology of long-term cooking and infusion.
- A high percentage of oysters and naturally fermented soy sauce.
- It has a delicate taste and a pleasant oyster aroma, which is not too strong and gradually revealed.
- It provides pork, beef, rice, and soups with a refined, delicate aroma. It is just perfect for stir-fried dishes and marinades.
- This is a thick homogeneous sauce, rich and glossy.

CATALOGUE

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THE PIECES OF ROASTED NUTS AND SEEDS PROVIDE A NICE CONTRAST AGAINST THE CREAMY BACKGROUND

## PEANUT SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Our top seller. This is a sauce with an incredibly rich aroma. Its delicate taste will win you over with a single drop. Freshly roasted peanuts and sesame seeds, sesame seed oil will improve the taste of Chuka and vegetable salad dramatically!

ORDER

### WHY CHOOSE PEANUT SAUCE TAMAKI?

- Delicate nutty taste with a bright sesame aroma.
- Creamy, delicate, and pretty thick consistency.
- Premium-quality product.
- A plastic bottle with a convenient dispenser; the sauce comes out smoothly and easily when pressed.
- Our sauce will turn vegetable and seaweed salads, chicken, patties, nuggets, and noodles into gastronomical masterpieces!

CATALOGUE

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TAMAKI



ORDER

ALL THE POWER IN THE BROTH

## PHO BO SOUP TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

The heart of any Fo Bo is broth, with our Tamaki base, the soup will have an authentic beef broth flavor with traditional ingredients included.

### WHY CHOOSE PHO BO SOUP TAMAKI?

- Economical: one 470ml bottle will last for 17 servings of soup.
- The finished soup looks appetising, it turns out a light beige broth with inclusions of spices and spices.
- Rich taste of beef broth, sweet-sour, slightly spicy, with the aroma of spices, spices (garlic, ginger, cardamom, cinnamon, anise).
- Traditional Vietnamese formulation.
- The soup will always be of stable quality, saving time, electricity, products. The same unsurpassed taste!

CATALOGUE

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TAMAKI



THE BALANCED COMBINATION OF PLUMS AND SPICES

## PLUM SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

This is a famous Chinese plum sauce, which is traditionally used for marinating meat, as well as a dipping sauce for spring rolls and Asian pancakes.

ORDER

### WHY CHOOSE PLUM SAUCE TAMAKI?

- A convenient dispenser; the sauce comes out smoothly when pressed.
- It can be also used as a dipping sauce (ready-to-serve separate sauce).
- Rich in spices, the sauce is perfect when used for marinating, because it contains everything a good marinade needs and has a nice sweet-sour taste.
- The sauce is made following the original recipe, it is able to enhance and shake up the original taste of almost every dish and is perfect for Pan-Asian and European dishes.
- The sauce has a beautiful reddish-brown color bespeckled with spices and plum pieces. The sauce contains many spices and herbs, including thyme, coriander, fenugreek (shambala), cloves, and red pepper.

CATALOGUE

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SAUCES

TAMAKI



THIS SAUCE IS THE HOTTEST NEW TREND

## POKE SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Poke is one of the latest food trends. This dish is becoming so trendy and popular that in 1-2 years it will be difficult to find a restaurant that doesn't offer a poke of some kind. This sauce is definitely the best dressing for this Hawaiian dish.

ORDER

### WHY CHOOSE POKE SAUCE TAMAKI?

- Top-grade product. You won't find better quality at this price.
- Cost-efficient: enough to make 12 large servings.
- It is thicker than soy sauce. That is why it does not flow off and provides an appealing bright glossy sheen.
- It is just great when used as a dressing: For rice poke, quinoa with fish and vegetables.
- We have recreated the famous umami taste that can be described as both salty and sour, sweet and spicy, all in a perfect harmony that will give your taste buds a treat. We also took into account the compatibility of the umami taste with all the main poke ingredients.

CATALOGUE

RETAIL

SAUCES

TAMAKI



IDEALLY SOUR PLUM

## PRUNE BARBECUE SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Our sauce is perfect for meat dishes, enhancing their original flavor. The slightly sour prunes make the sauce great for meat marinating: The meat will just melt in your mouth.

ORDER

### WHY CHOOSE PRUNE BARBECUE SAUCE TAMAKI?

- Nice and glossy sauce filled with pieces of prunes.
- Thick and steady. Doesn't flow off. Only high-quality ingredients.
- A convenient bottle, perfect for cooking.
- Made following a unique recipe. First of a kind.
- It is perfect for meat dishes and marinades. You can serve it with grilled or stewed meat. A nice addition to any fried dish.

CATALOGUE

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SAUCES

TAMAKI



SEA BUCKTHORN MIXED WITH ORANGES AND PORT WINE

## SEABERRY SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

Both retail chains and restaurants have witnessed an increasing trend towards berry sauces. Seaberry, berries, has always been prized for its exceptional value for the immune system. This is an extremely versatile sauce that goes well with dishes from all around the world.

ORDER

### WHY CHOOSE SEABERRY SAUCE TAMAKI?

- Port wine adds a tangy and sweet winy flavor and softens the meat if the sauce is used for marinating.
- It is just tempting to use the blend of sea buckthorn and oranges for roasting chicken, turkey, duck, quail, pork, and lamb ribs.
- It has a sweet-and-sour, slightly spicy taste with a hint of spices and herbs an incredibly beautiful, sunny orange color.
- The dispenser is incredibly convenient for pouring over and decorating.
- It is a real boon to gourmets and food lovers because it is just like a gastronomic masterpiece. It is an unusual and very trendy dipping sauce for nuggets and all kinds of snacks. Panna cotta will be just divine if you serve it with this sauce.

CATALOGUE

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TAMAKI



COMPLIES WITH ALL KINDS OF STANDARDS

# SESAME SAUCE TAMAKI

0,24 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALLETTE (UNITS): 1760

A premium-quality sauce, our top seller among sauces on online marketplaces. The creamy-colored sauce bespeckled with roasted sesame seeds will provide any dish with an appealing look and great taste.

ORDER

## WHY CHOOSE SESAME SAUCE TAMAKI?

- Premium-quality sauce. Rich creamy taste. Sweet and sour with a hint of nuts.
- Perfect when used as a dressing for seaweed, vegetable, and shrimp salads, for rice and noodles.
- Recommended by bloggers and cooking enthusiasts.
- Made using traditional Japanese technology.
- This is a perfect dipping sauce and dressing. It is also able to shake up such trendy dishes as wraps, poke, bowls, burritos.

CATALOGUE

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# SOY SAUCES



TAMAKI

0,47 l

ABOUT



TAMAKI

0,24 l

ABOUT

CATALOGUE

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SAUCES

SOY



WHEN YOU SERVE IT WITH SUSHI AND ROLLS, YOU GET THE FAMOUS UMAMI TASTE

## SOY SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

The most popular and recognizable sauce in restaurants all over the world. It is very pleasant to use. Our naturally fermented sauce has a rich dark brown color.

ORDER

### WHY CHOOSE SOY SAUCE TAMAKI?

- Premium-quality sauce. Natural taste.
- Fermented in wooden barrels for 9 months.
- An indispensable ingredient of Japanese and Pan-Asian cuisine, made using traditional technology.
- Unlike many other sauces, our soy sauce does not have residue or foreign matter. No powder ingredients are used in the production process.
- It is especially great for marinades, Chinese-style chicken, Japanese omelet, udon, noodles, rice, chicken wings, salads. This is an incomplete list of dishes we can't possibly imagine without this sauce.

CATALOGUE

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SOY

TAMAKI



IT ENHANCES THE TASTE OF ANY DISH, MAKING IT PERFECT

# SOY SAUCE TAMAKI

0,24 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALLETTE (UNITS): 1760

The main sauce for Japanese and Pan-Asian dishes. Completely natural, made using traditional Japanese technology by fermenting soybeans and wheat. A very rich dark brown sauce.

ORDER

## WHY CHOOSE SOY SAUCE TAMAKI?

- It enhances the taste of any dish, making it perfect.
- Premium quality. Only soy beans and wheat of the highest grade.
- Made using ancient natural fermentation technology and traditional methods.
- The bottle with a special soft-touch coating and a long neck provides a comfortable everyday consumer experience. You can use it as a substitute for salt
- A versatile ingredient in Japanese and Pan-Asian dishes: It is used as a dressing for salads, rice, noodles, seafood, and soups. Really great for marinating and grilling.

CATALOGUE

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SOY

TAMAKI



ORDER

THE SAUCE WILL ALWAYS BE DELICIOUS, BOTH WHEN SERVED SEPARATELY  
AND AS PART OF A FINISHED DISH

## SPICY SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

Pale pink, moderately spicy creamy sauce with a hint of chili pepper. Perfect for decoration and serving, especially when it comes to the so-called American style, where your main task is to pour plenty of sauce over the finished dish.

### WHY CHOOSE SPICY SAUCE TAMAKI?

- It goes amazing with vegetables, all kinds of meat, fish, and seafood. It is often used as a spicy dressing because it contains apple and orange juice.
- The sauce has a creamy mayonnaise texture due to high-quality butter and egg yolks.
- No boiling is involved in the production process, the sauce is made using a so-called "cold" method and that is why the sauce preserves its taste and nutrients.
- The dispenser is incredibly convenient for decorating.
- Great for making sushi, sashimi, baked and fresh sushi rolls. Provides a touch of spiciness to your dishes. Even the most savorless dishes will get shaken up with this sauce.

CATALOGUE

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SAUCES

TAMAKI

# SRIRACHA SAUCES



TAMAKI

0,47 l

ABOUT



TAMAKI

0,24 l

ABOUT

CATALOGUE

RETAIL

SAUCES

SRIRACHA



ORDER

A PERFECTLY SEASONED SAUCE

## SRIRACHA SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

A popular bright red sauce with a hint of pleasant spiciness. Made following a traditional Thai recipe. A favorite sauce of many chefs and bloggers. A trending product for supermarkets, since it is used in many kinds of dishes instead of pepper.

### WHY CHOOSE SRIRACHA SAUCE TAMAKI?

- A convenient dispenser: the sauce comes out smoothly.
- Rich in color and perfect in texture.
- A premium-quality sauce. Contains only selected ingredients: Hot, slightly sweet chili peppers, garlic, and beet juice.
- It adds some spiciness and ripe pepper aroma to your dishes, making them look bright and appealing.
- You can serve it with fried noodles, sushi rolls, add it to soups and other sauces, as well as to various egg dishes. It also goes well with burgers.

CATALOGUE

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SAUCES

SRIRACHA

TAMAKI



FIERY IN TERMS OF BOTH COLOR AND TASTE

## SRIRACHA SAUCE TAMAKI

0,24 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALETTE (UNITS): 1760

A bright red hot and spicy sauce. It has an authentic sweetish taste with a touch of sourness. Sriracha is used for making stews, soups, sushi rolls, and marinades. It can also be an ingredient in other sauces and sometimes is even added to cocktails.

ORDER

### WHY CHOOSE SRIRACHA SAUCE TAMAKI?

- Not a single Asian section in supermarkets and hypermarkets can do without this sauce, which is so popular all over the world.
- It is made of 2 types of chili peppers. Thus the double spiciness.
- A traditional Thai recipe at its best. Thick, cost-efficient, and incredibly rich.
- The main ingredients of the sauce are chili peppers and garlic which provide for a pleasant fresh aroma.
- The soft-touch coating on the bottle provides a comfortable consumer experience and a non-slip effect.

CATALOGUE

RETAIL

SAUCES

SRIRACHA

TAMAKI

# SWEET CHILI SAUCES



TAMAKI

0,47 l

ABOUT



TAMAKI

0,24 l

ABOUT

CATALOGUE

RETAIL

SAUCES

SWEET CHILI



A GLOBALLY RECOGNIZED FLAVOR

## SWEET CHILI SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

A Thai creation. It is traditionally served with fried chicken and also goes perfectly well with shrimps, pork, and eggplants. Provides your dishes with an appetizing golden crust when baked. A perfect, indispensable sauce for ready meals and snacks.

ORDER

### WHY CHOOSE SWEET CHILI SAUCE TAMAKI?

- Sweet and spicy, rich and fresh sauce.
- A plastic bottle with a convenient dispenser. The sauce comes out smoothly when pressed.
- The Thai recipe provides for this globally recognised, familiar, and very popular flavor.
- The bottle of convenient size is just perfect for use both in restaurants and at home. A popular product in supermarkets.
- It can be a great marinade and a nice, slightly spicy addition to any other sauce. A perfect sauce for snacks and ready meals.

CATALOGUE

RETAIL

SAUCES

SWEET CHILI

TAMAKI



JUST A COUPLE OF DROPS TO ADD SOME SPICINESS

# SWEET CHILI SAUCE

## TAMAKI

0,24 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALETTE (UNITS): 1760

ORDER

This sauce is a real lifesaver. This fresh, sweet-and-sour sauce is made following a traditional Thai recipe. It makes chicken, shrimps, and spring rolls juicy and pleasantly spicy. It can be a substitute for many spices for it provides a wide range of flavors, from sweet to spicy.

### WHY CHOOSE SWEET CHILI SAUCE TAMAKI?

- Bright and appealing golden sauce bespeckled with red chili peppers.
- It is made of selected fresh chili peppers and garlic and feels just like a freshly made sauce.
- It provides any dish with an appealing glossy crust.
- The soft-touch coating on the bottle provides a unique feel and a non-slip effect.
- It is traditionally served with chicken dishes. It goes perfectly well with any appetizers and vegetables. You can add it to noodles, wok dishes or use it as a marinade.

CATALOGUE

RETAIL

SAUCES

SWEET CHILI

TAMAKI

# TERIYAKI SAUCES



TAMAKI

0,47 l

ABOUT



TAMAKI

0,24 l

ABOUT

CATALOGUE

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SAUCES

TERIYAKI



A FAMOUS GLOSSY CRUST IS GUARANTEED

## TERIYAKI SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

A perfect sauce for glazing and making wok-dishes. The size of the bottle is just perfect both for use in small restaurants and delivery services and for making your own masterpieces at home. This is the most popular sauce in our sauce line. We are offering you only the best products!

ORDER

### WHY CHOOSE TERIYAKI SAUCE TAMAKI?

- Recommended by leading brand chefs and food bloggers.
- A rich, slightly sweet tangy soy flavor with a touch of spiciness.
- The sauce consists of high-quality ingredients only, including soy sauce and fish sauce, Mirin vinegar, garlic, and ginger.
- A plastic bottle with a convenient dispenser; the sauce comes out smoothly when pressed which helps you enjoy the cooking process.
- Adding some of the sauce to pork, beef, burgers, meatballs, shrimps, and salmon will make them just divine in terms of all the aspects, including the color, taste, and delicate caramel crust.

CATALOGUE

RETAIL

SAUCES

TERIYAKI

TAMAKI



WOK, WRAP, GRILL, AND ROCK-N-ROLL

## TERIYAKI SAUCE TAMAKI

0,24 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALLETTE (UNITS): 1760

Premium-quality Japanese sauce. Fans of a nice caramel crust just love it. It is perfect for marinating and frying, you can use it to make wok dishes and trendy wraps.

ORDER

### WHY CHOOSE TERIYAKI SAUCE TAMAKI?

- Recommended by bloggers and cooking enthusiasts. Our top seller on online marketplaces.
- It is made of top-grade soy sauce using Japanese technology. Rich, thick, and spicy and thus quite cost-efficient.
- Natural ingredients only. Ginger and garlic provide some mild spiciness while sake adds a touch of sweetness.
- It will improve the taste of any ground meat filling for your dumplings. While vegetarians will definitely enjoy cooking tofu with it and teriyaki vegetables.
- It is especially great for grilling and frying amberjack, trout, eel, and tuna. Perfect for kebabs. Just sprinkle the finished dish with sesame seeds to rock the world of your social media followers.

CATALOGUE

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SAUCES

TERIYAKI

TAMAKI



A JAPANESE VERSION OF KETCHUP

## TONKATSU SAUCE TAMAKI

0,24 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALETTE (UNITS): 1760

It is quite similar to ketchup but made in a Japanese style. Perfect when served with traditional pork chops of the same name roasted in Panko bread crumbs. It also goes well with burgers, chicken, ham, and beef katsu. This sauce will provide patties, schnitzels, vegetables, and rice with a nice Asian touch.

ORDER

### WHY CHOOSE TONKATSU SAUCE TAMAKI?

- Dark-colored, thick, sweet-and-sour. A traditional Japanese recipe. This sauce is just as good as the original Japanese sauce.
- It contains premium-quality soy sauce, top-grade tomato paste, fresh apple puree.
- The soft-touch coating on the stylish bottle provides a comfortable consumer experience. Provides a non-slip effect.
- No boiling is involved in the production process to preserves the natural taste and nutrients of vegetables and fruits.
- It is a rich traditional Japanese sauce with notes of soy sauce, tomatoes, hot spices, and fruits. All the mysteries of the East in one bottle. And it is not surprising since the sauce contains 10 different spices.

CATALOGUE

RETAIL

SAUCES

TAMAKI



A ZINGY SPICE FOR GRILLING, ROASTING, AND DRIZZLING

## UNAGI SAUCE TAMAKI

0,47 l

SHELF LIFE (MONTHS): 18  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALETTE (UNITS): 1218

We take pride in this sauce which is a combination of complex flavors, including salty, sweet, and smoky notes, as well as a slightly spicy and smoky aftertaste. This sauce is a perfect drizzle over smoked eel. It can also be used as a dressing for sushi and rolls, rice, and original soups.

ORDER

### WHY CHOOSE UNAGI SAUCE TAMAKI?

- This is a traditional Japanese sauce. It provides any dish with a richer, more refined taste.
- Pretty rich and thick. Harmony of ingredients. Stable, doesn't flow off. Cost-efficient.
- It is perfectly caramelized when cooked, provides any dish with a glossy and appetizing sheen.
- It is made using the slow heating method and then stored at room temperature.
- No boiling is involved in the production process and that is why the sauce preserves its taste and nutrients.

CATALOGUE

RETAIL

SAUCES

TAMAKI

# VINEGAR



BALSAMIC VINEGAR

TAMAKI

0,47 l

ABOUT



RICE VINEGAR

TAMAKI

0,47 l

ABOUT



RICE VINEGAR

TAMAKI

0,24 l

ABOUT

CATALOGUE

RETAIL

VINEGAR



MUST-HAVE FOR ANY CUISINE

# BALSAMIC VINEGAR TAMAKI

0,47 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

Balsamic vinegar is widely used in Mediterranean cuisine: Italian, Greek, etc. It is used as one of the main ingredients for dressing caprese and Greek salad.

ORDER

## WHY CHOOSE BALSAMIC VINEGAR TAMAKI?

- In manufacturing technology is used only wine raw materials.
- It is widely used for dressing various marinades, salads, added to sauces and desserts.
- Authentic recipe. Manufactured by natural fermentation.
- Won 97% of blind tastings. Top chefs recommend!
- A pleasant sweet and sour taste with fruity and woody flavour.

CATALOGUE

RETAIL

VINEGAR

TAMAKI



IT IS HARD TO BELIEVE IN ITS PRICE WHEN YOU SEE HOW GREAT IT IS

# RICE VINEGAR TAMAKI

0,47 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

It is used for making delicate rice and salad dressings. Gives your dishes a delicate taste with a touch of sourness. It has a delicate floral aroma. And provides a perfect level of stickiness to your rice.

ORDER

## WHY CHOOSE RICE VINEGAR TAMAKI?

- A convenient bottle for cost-efficient use.
- It has a delicate floral aroma. Gives your dishes a delicate taste.
- Made using ancient Japanese technology.
- Naturally fermented rice vinegar.
- We DO NOT use acetic acid and that is why the vinegar has a very delicate sweet-and-sour taste.

CATALOGUE

RETAIL

VINEGAR

TAMAKI



ORDER

HAS A DELICATE FLORAL AROMA

# RICE VINEGAR TAMAKI

0,24 l  
SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALETTE (UNITS): 1760

It is used for making rice and salad dressings. It provides a delicate characteristic flavor with a touch of sourness. It has a delicate floral aroma. And provides a perfect level of stickiness to your rice. Any marinade based on this vinegar will be very delicate.

## WHY CHOOSE RICE VINEGAR TAMAKI?

- Only highest-quality raw materials.
- We DO NOT use acetic acid and that is why the vinegar has a very delicate taste.
- Made of rice using an ancient Japanese technology. Aged in barrels for 3 months to acquire a rich taste.
- It has a delicate floral aroma. Gives your dishes a delicate taste.
- The soft-touch coating on the bottle provides a unique feel, the bottle equipped with a long neck is pretty and provides a comfortable everyday consumer experience.

# DRESSING



SALAD DRESSING

TAMAKI

0,47 l

ABOUT



RICE DRESSING

TAMAKI

0,47 l

ABOUT



RICE DRESSING

TAMAKI

0,24 l

ABOUT

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## SALAD DRESSING TAMAKI

0,47 l

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

A rich dressing with the taste of roasted sesame and spices, with hints of mint, basil and pepper. Ideal for vegetable salads, seafood salads and medium-roasted meat. It gives the dishes a delicate sourness.

ORDER

### WHY CHOOSE SALAD DRESSING TAMAKI?

- The highest category (rich composition). Economical.
- PET bottle with a convenient dispenser for dressing salad.
- It preserves all the beneficial properties, as it is not boiled.
- Due to the sesame oil, it has a light oily consistency, so necessary for any salad. It contains premium soy sauce, sesame oil and specially selected spices.
- Traditional Asian recipe. This salad dressing is rich and concentrated, one tablespoon is enough to dress one serving of a salad.

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ORDER

A READY-TO-SERVE DRESSING FOR SUSHI RICE

## RICE DRESSING TAMAKI

0,47 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 6  
NUMBER PER PALLETTE (UNITS): 1218

A balanced recipe based on rice vinegar. It does not require any additional actions - it is ready for dressing rice for sushi, rolls, bowls and poke.

### WHY CHOOSE RICE DRESSING TAMAKI?

- A convenient economical bottle.
- Made of rice vinegar.
- It gives the rice a sour-sweet taste and a special aroma, characteristic of sushi.
- It has a dense consistency, thanks to which the rice sticks together well.
- Balanced composition, ideal for quick preparation of rolls and sushi.

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ORDER

A RESTAURANT-LEVEL DRESSING

# RICE DRESSING TAMAKI

0,24 l

SHELF LIFE (MONTHS): 24  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALETTE (UNITS): 1760

A balanced recipe. It is kombu seaweed-infused to make the taste still richer. This is a ready-to-serve dressing. All you need to do is add it to the rice and start making sushi, rolls, bowls, and poke.

## WHY CHOOSE RICE DRESSING TAMAKI?

- It is made from rice vinegar.
- A unique product that allows you to quickly prepare sushi! It has no analogues.
- It has a dense consistency, thanks to which the rice sticks together perfectly.
- It gives the rice a sour-sweet taste and a special aroma, characteristic of sushi.
- Fully balanced recipe. Ideal for making sushi.



THE KING OF DEEP FRYING. NO CRUSTS ARE USED TO MAKE OUR BREAD CRUMBS

# PANKO BREAD CRUMBS

## TAMAKI

150 g

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALETTE (UNITS): 600

Panko Bread crumbs create a delicate and crunchy coating for the dish after being fried, without soaking up any oil. They are perfect for frying rolls, shrimp, chicken and making dishes like pork tonkatsu, and nuggets. They are also certified as halal.

ORDER

### WHY CHOOSE PANKO BREAD CRUMBS TAMAKI?

- Bread crumbs are made on Japanese equipment, which allows to get snow-white fluffy bread crumbs.
- Unlike extruded bread crumbs, they are roasted quickly and evenly.
- The golden ratio, that's how you can describe the fraction of these bread crumbs. And their golden color after roasting speaks for itself.
- The dish turns out so beautiful and appetizing that it does not require photoshop.
- The package with a window for demonstration and zip-lock preserves the product from odors and moisture.

CATALOGUE

RETAIL

TAMAKI



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GIVE ANY DISH A DELICATE CRISPY CRUST

## PANKO BREAD CRUMBS GOLD TAMAKI

150 g

SHELF LIFE (MONTHS): 12  
NUMBER PER PACKAGE (UNITS): 8  
NUMBER PER PALLETTE (UNITS): 600

Bread crumbs impart a delicate and crispy crust to dishes after frying, without absorbing oil. Ideal for frying rolls, shrimp, chicken, and for preparing dishes like pork tonkatsu, and nuggets. A certified halal product.

### WHY CHOOSE PANKO BREAD CRUMBS GOLD TAMAKI?

- No bread crusts are used in the technology, fried evenly. Don't burn or crumble.
- When dipped in oil and fried, meat, shrimp, fish or veggies turn golden and crisp, with a "fluffy" texture inside.
- The ingredients are: wheat flour, yeast, sugar, salt, sunflower oil, turmeric. They are made from a special wheat bread with a high protein content.
- The turmeric gives the bread a golden hue that makes any dish look stunning and mouthwatering without any photoshop.
- Whether you use it to fry rolls, shrimp, chicken or to make dishes like pork tonkatsu or nuggets, this bread is perfect for creating crispy and delicious fried food. The most famous example is Ebi Tempura, made with fresh shrimp dipped in batter and fried to perfection.

CATALOGUE

RETAIL

TAMAKI