



MARINADES & SEASONINGS

The Reinvention of Authentic Culinary Taste

INNOVATION OF AUTHENTIC CULINARY TASTE WITH SCIENCE

MARINADES & SEASONINGS

Bon Chef Marinade & Seasoning segments are designed scientifically based on the real culinary taste to enhance the meat flavor, meat juiciness, texture, appearances and aromatics properties without altering the real culinary taste. It is specially made from quality blended herbs, spices and functional ingredients to preserve the authentic taste of food.

BENEFITS OF OUR MARINADES & SEASONINGS

- Imitation of real culinary taste
- Enhance of the juiciness and texture of meat
- Flexibility of product applications for your needs
- Shelf life stable product for your cost saving of storing
- Convenient & easy to use

BON CHEF MARINADES & SEASONINGS

CLASSIFICATION	
Beef & Poultry Marinades <ol style="list-style-type: none"> 1) Original 2) Hot & Spicy 3) Chicken Chop 4) Popcorn Chicken 5) Taiwanese Chicken 6) Roasted Chicken 7) Honey Roasted Chicken 8) Spicy Mexican BBQ 9) Teriyaki 	Sprinkle Seasonings <ol style="list-style-type: none"> 1) BBQ Sprinkle Seasonings 2) Cheese Sprinkle Seasonings 3) Hot & Spicy Sprinkle Seasonings 4) Sour Cream & Onion Sprinkle Seasonings 5) Spicy Seaweed Sprinkle Seasonings
Snack / Noodle Seasonings <ol style="list-style-type: none"> 1) Cheese 2) Curry 3) Chicken 4) Crab 5) Lemon Pepper 6) Pepper Salt 7) Spicy Pepper Salt 8) Roasted Chicken 9) Tom Yum 10) Sour Cream & Onion 	Beef & Poultry Seasonings <ol style="list-style-type: none"> 1) Roasted 2) Stock 3) Bouillon 4) Hot & Spicy 5) Five Spice 6) Tom Yum 7) Teriyaki 8) Peri peri 9) Taiwanese Sprinkle 10) Smoke chicken

CUSTOMIZATION IS AVAILABLE

Together we develop bespoke food products that satisfy your needs.



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Bon Chef



CERTIFICATION

Our Quality Management Systems ISO 9001:2008 and ISO 22000:2005 certification is your guarantee of our clearly defined commitment to excellence and sound business practices. The information contained in this bulletin should not be construed as recommending the use of our products in violation of any patent, or as warranties (expressed or implied) of non-infringement or fitness for any particular purpose. Prospective purchasers are requested to conduct their own tests and studies to determine the fitness of our products for their own particular purposes and specific applications.