



planteneers

The Plant Based Pioneers

Marinades for intense taste experience



Great visibility of components

Broad product variety

Ideal coating properties

**PLANT
BASED**
COMPETENCE
CENTER



From authentic spicy to fresh exotic, various flavour profiles can be achieved by using our marinades. This offers the opportunity to round off various products. With these marinades, it is possible to achieve a good coating and general visible components of the marinade on the surface of the meat. As consumers' preferences change, movements toward more palatable and adventurous flavour profiles emerge.

Dry Marinade	Properties	Dosage	
fiildMeat CFM Greek Home Made <i>Art. No. 10093666</i>	Strong aromatic taste profil	26 g/kg	
fiildMeat CFM Red Buttered <i>Art. No. 10093676</i>	Delicate butter note	26 g/kg	
fiildMeat CFM Asian Style <i>Art. No. 10093686</i>	Strong flavoured taste, slightly piquant	26 g/kg	
fiildMeat CFM Hot Mexican <i>Art. No. 10093696</i>	Piquant and spicy	28 g/kg	
fiildMeat CFM Indian Home Made <i>Art. No. 10093706</i>	Fresh exotic, delicate curry flavour	25 g/kg	