

**MALABAR**  
INGREDIENTS

# THE *Main* INGREDIENT

Spring 2022

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View our full catalogue online

[malabaringredients.com](https://malabaringredients.com)

## Your one-stop shop for **Ingredients**



### **WELCOME TO OUR NEW SPACE!**

**We've moved into our new facility!**

Our new facility is equipped with a state-of-the-art Innovation Centre, 32,000 sqft of warehouse space in a brand-new building. Our three new blending rooms will support our growth initiatives, and allow us to improve on production efficiencies to better serve our customers. The new space has 4 shipping doors to support the increased traffic in and out of the facility.

**We hope you'll come visit!**

# SUMMER PROMOTIONS

These versatile rubs can be used for various applications other than just meat – try it in dips, breads, sauces and more!

Try it in your favourite ethnic cuisine | Quick, simple, and easy to use | Boost the flavour experience for your customers with these new varieties



## ORANGE & THYME ALL PURPOSE RUB:

Festive orange and fragrant thyme are paired together in this deliciously sweet and fresh citrus blend of herbs, spices, and a squeeze of orange zest.



## ESPRESSO COCOA RUB:

Whether you're adding a crust to your grilled Ribeye, or smoking a chicken, this playful rub adds deep coffee and cocoa notes with a hint of paprika, oregano and spices.



## CHILLI & LIME RUB:

This rub blends the tangy heat of chilli peppers with the bright flavour of lime to create a savoury and smoky flavour. Heat and citrus go hand in hand with this unique rub using a three pepper medley and a burst of lime.



## LEMON PEPPER:

This classic rub is often duplicated but rarely delivers the punch it deserves... not anymore. This intense twist of lemon brings bright acidity and peppery notes to any dish and is a must have in your cupboard.



## SPICY SZECHUAN RUB:

This rub lends a wonderful tingling peppery flavour and an authentic Szechuan taste. It's a spicy and sweet combination of warm aromatic spices with tangy soy sauce.



## MEMPHIS SMOKEHOUSE RUB:

This rub is perfect for anyone who's passionate about smoking meats. Sweet and heat mixed into one rub, with soft notes of smoked paprika, garlic, and cayenne pepper.



## THAI GREEN RUB:

Exotic Asian blend of lemongrass, citrus and spices that uses fresh, green chillies to create a rub that is spicy and floral with a well balanced sweetness and acidity.



## BARBACOA RUB:

Classic Mexican flavour with earthy, dripping with saucy goodness, and as decadent as a meaty dish can get. It's sweet, tangy, just a little spicy, very complex, and irresistibly good.



## ENJOY Vegan Salami and Salami Sticks!

There are endless possibilities when it comes to types of vegan sausages and salami products. At Planteneers, they know this better than anyone. That's why they've developed specialized systems for each type of sausage, ensuring that our recipes always reflect the latest trends like low sodium and high protein.

Looking for a soy-free, plant-based salami stick? Look no further! Our stabilizing system was specifically developed for the production of plant-based salami sticks. Just like conventional products, these are produced with a vacuum bowl chopper and cooking/drying chamber.

# DISCOVER DELICIOUS LIQUID MARINADES



## CHILLY WILLY

**Ideal for:** All Meats/Fish

This marinade is perfect for adding flavour to meat or fish. It's got a great kick, thanks to the addition of coriander, cumin and chillies. And the best part? The suspended herbs and spices give it an extra layer of flavour that takes your dish to the next level.

## SO MAGIC KIEV

**Ideal for:** All Meats/Fish/Rice/Pasta

This herb and garlic based marinade is perfect for a variety of meals from chicken to pork to fish and pasta. It's packed with flavour, thanks to thyme, marjoram, rosemary, garlic, and black pepper.

## SO MAGIC BLACK GARLIC

**Ideal for:** All Meats

If you're looking for a delicious garlic dish with a sweet and savoury kick, look no further than our mellow fermented garlic. Our soy sauce base provides a subtle licorice flavour that will complement any meal.

## FRENCH GARDEN

**Ideal for:** Pasta/Chicken/Seafood

This sauce is creamy, yellow, and has a garlic and herb flavour. The herbs are clearly visible in the sauce, making it extra delicious.

## SO MAGIC WHISKEY BOURBON

**Ideal for:** Steaks/Stir Frys/Roasts

This is the perfect marinade for chicken or beef. It's a perfect blend of a smoky bourbon whiskey marinade, with a touch of onion and pepper.

## MRS MAGIC TOMATO ORANGE

**Ideal for:** All Meats/Fish/Poultry

If you're looking for a taste that is both exotic and refreshing, try our Fruity Mediterranean. It features fresh tomatoes, Calabria oranges, basil and rosemary notes - perfect for summertime!





# NEW PRODUCT LAUNCH!

We've created a line of Italian Salami seasonings that have all of your favourite flavours, so you can bring the taste and aroma of Italy to any dish.

**Check out our new and flavourful Fermented Italian Salami Seasonings:**

**Alpini, Genoa, Red Wine, and Fennel options!**

## ALPINI

From the Northern region of Italy, these traditional salamis have a flavour and texture that is unlike most. The flavour is something in between pork and beef, but still has some peppery notes. It's sweet, with hints of ginger, nutmeg and coriander.

## RED WINE

Nothing pairs better with cured meats than red wine, so why not combine two great flavours together!

## GENOA

Originating from the Genoa region of Italy, this traditional salami offers mild flavours and is a staple on every Charcuterie plate. It gets its flavour from various spices.

## FENNEL

Finocchiona is a type of salami that is typically seasoned with fennel seeds. This popular Italian dish hails from the Tuscany region and its distinctive flavour is well-known throughout Italy because of its use in many traditional dishes.

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*Look for our next edition in Summer 2022*

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For more information on any of the subjects covered in this newsletter, or to suggest topics you'd like to see covered in future editions, please contact 905-632-2062 or 1-888-456-6252.

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**BRCS**  
Food Safety  
CERTIFICATED

