SALTY FLAVORS

In liquid or powder form, our aromas make it possible to flavor snacks or to compose culinary preparations combining simplicity and naturalness.

Our sensitivity to the different gastronomic traditions is based on our culinary passion to give rise to a universe full

TOP CHARCUTERIE

Cacher / halal Ham

Roasted beef, grilled

Roast / Grilled Chicken

Moroccan skewers

Smoked turkey

Seafood Cocktail

Mortadelle

Frankfurter

Hamburger

Country Pâté

of savory sensations



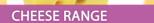
We offer the meat industry a collection of unique and delicate aromas. Our selection includes aromas with different degrees of intensity depending on the targeted tastes and applications.

We have developed several applications by working closely with our customers in the meat industry, adjusting the solutions to the desired textures and flavors.

> Our collection offers notes such as: natural, spicy, grilled, sautéed, fried, boiled, baked or roasted, caramelized, smoked etc ...

Arômes & Co has developed a branch specializing in meals and snacks. Our credo is surprising our customers with novelty while respecting the concept of fun and gourmandise.





APERITIFS & SNACKS

Cheese is a sure bet at Arômes & Co. We have developed a rich collection from the sweetest and creamiest to the dried.

Cheddar, Swiss, Natural / cumin / pepper Gouda, Blue, Feta, Parmesan, Gruyère, Emmenthal, Smoked cheese, Spicy cheese



CHIPS & SNACKS

Cheese & Onion, Chili & Lemon, Pizza, Pepperoni, Buffalo, Burger, Barbecue, Roast Poultry, Roast Veal, Paprika, Bolognese, Tortilla, Cream & Herbs, Vinegar, Ketchup.



Anchovies, chorizo, nachos, grilled peppers, tex mex, pesto, dried tomatoes, herbs & mustard, Fajitas.

DRIED FRUITS COATING RANGE

Salted toasted / caramelized peanuts, Peppery toasted pistachios, Caramelized popcorn, Grilled almonds (cheese / sour cream), chick peas (spicy cheese).

SOUPS & BROTHS

7 Vegetables velouté

Vegetable sweetness with dash of cheese Leeks & Potatoes

Melting Carrots & Pumpkin

Tomatoes, Mascarpone and Basil

Onion & shallot

Pistou soup

Mushroom soup

Mussels Juice

Chinese Soup



The broth and soup flavors have the flavor of vegetables from the vegetable garden: mushrooms, lettuce, potatoes, beans, peas, tomatoes, carrots, zucchini ...

> We give them the depth of seasonal foods as well as meat tastes for more protein sensations.



An ideal solution for the coating of meat to give it a unique taste to your culinary preparations during cooking.

They are mainly used to enhance the taste of vegetables, fish or meat (baked or fried in a pan or in oil).



- Provençal, Red barbecue, Pesto, Rosemary, Chili Mango, Harmony Herbs, Piri Piri, dried, Mexican, Indian tomato.

- Grilled Moroccan style specialties, Chef's sauce, Kebab, Garlic and herbs of Provence,

- Lemon and thyme, Ginger soy honey, paprika and cumin, Orange soy maple syrup, cream and chives, thai

Lemon butter with dill, Teriyaki with ginger.
Moroccan Chermoula (fish, chicken, liver)



THERE IS NO GREAT DISH WITHOUT A **GREAT SAUCE.**

Sauces are as important as the dish itself. We have the ambition to offer you authentic preparations but also some variations that will make your recipes more tasty and original.



VINAIGRETTE SAUCE

Balsamic and pistachio, Pesto, with herbs, crème fraîche, grilled sesame, almonds and basil, honey & mustard, pine nuts and garlic, avocado and olive oil.

MAYONNAISE SAUCE

Mayonnaise without oil, cocktail sauce, Mousseline, blue sauce, Aîoli, Tartar, Béarnaise sauce, Caesar sauce, Ginger soy, Seafood, Bravas patatas sauce. Tortilla.

YOGURT SAUCE

Tzatziki, with curry, white cheese (lemon, chive, spicy), white sauce, shallot, two mustards.

COOKED FLAVORS RANGE:

Curry, Forestière, Hollandaise, Provençal Tomato, Three Peppers, Béchamel, Barbecue, Smoked Barbecue, Honey Barbecue, Ketchup,





