ASIA BOWLS

THE ART OF SPICES





Heinz Kaltenbäck CEO Condeli

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ASIAN CUISINE – A TOP TREND EXPLORE THE COLOURFUL DIVERSITY

OF ASIAN CUISINE WITH CONDELI.

☑ Our diversity starts with the basis

» noodles as basis

» rice as basis

✓ The classics of the asian cuisine

» Bami Goreng as indonesian wok dish with noodles

OUR CONDELI TIP

Asia bowls: A must-have for every ASIA promotional week.

- » Tikka Masala as indian rice dish with rice
- » Sweet & Sour as chinese-american rice dish with rice

WHY CHOOSE OUR ASIAN CUISINE?

ASIAN CUISINE IS THE LATEST TREND IN FOOD RETAILING

Asian cuisine combines exotic ingredients and explosive spicy flavours

Solution Asian cuisine is a healthy choice with

- » high-fibre, low-carbohydrate base (basmati rice, glass noodles, ...)
- » plenty of healthy Omega 3 fatty acids (fish (oil), lean meat, ...)
- » lots of fresh vegetables (cooked for maximum nutritional value)
- » low-fat preparation

Bam

Sha

☑ The basic selection of Asian spices

» ginger, galangal, curry, turmeric, green pepper, Thai basil, garam masala, coriander, lemongrass

Condeli

A DIVERSE RANGE OF PRODUCTS



with fried chicken, carrots, cashew nuts, garlic and curry

NET WEIGHT	PRIMARY PACKAGING	SECONDARY PACKAGING	UNITS / CARTON	CARTONS / PALLET	REMAINING SHELF LIFE	STORAGE TEMPERATURE
350g	PP-Bowl	Display carton	6 units 12 units	80 cartons 48 cartons	21 days	from +2°C to +7°C



