

DryFit System

Add value to any meat and poultry product by using the DryFit Marinating System

DryFit Marinades

Pre-blend of selected spices and thickeners for manufacturing a [wet] marinade with local addition of vegetable oil and water, such as [for example]

50 % *DryFit* Marinade 25% vegetable oil from local source 25% cold water

The recipe is clearly printed on each *DryFit* product label and can be downloaded from our website [Recipe Service]

Unique Advantages

No separation of spices and herbs – all ingredients remain floating. The marinade adheres well to the meat.

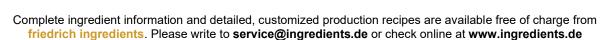
The Concept for Franchisors

The *DryFit* System is especially suitable for QSR-products that are prepared in store by franchisees.

Available Flavours

Check our website for available flavours. Custom made flavours on request.





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Customer Sample Request

Please send us the following sample(s) for a test production:

	☑ Tick to order
ryFit Marinade Buffalo Wings	
ryFit Marinade BBQ Hot & Smoky	
ryFit Marinade Hot Curry	
<i>ryFit</i> Marinade Hot	
<i>ryFit</i> Marinade Italia	
ryFit Marinade Mexico	
<i>ryFit</i> Marinade Mild	
ryFit Marinade Shawarma	
ryFit Marinade Shish Tawook	
<i>ryFit</i> Marinade Tandoori	
<i>ryFit</i> Piri-Piri	
<i>ryFit</i> Tikka	
ryFit+ Marinade Barbecue (no water/oil needed)	
ryFit+ Marinade Herbs (no water/oil needed)	
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Please check our website at www.ingredients.de for the latest flavour additions

Company		
City, Country	Fax	
Phone (Mobile)		