



# Product Catalogue

New Zealand



Unilever  
Food  
Solutions





**300 of our employees wear whites.**



**If it's out of a packet, it better be bloody brilliant.**

It takes commitment to run a successful kitchen. The pain, the burns, the drama, the hours...it's something that chefs alone can understand.

As the dedicated foodservice business of Unilever, we lead the industry in providing innovative and high quality professional food ingredients and services created by chefs, for chefs.

With over 300 chefs in our global network and 5 in our local business, we're here for you. We have chefs in each region, within our sales force, national account team and even the managing director - to make sure what we do is right for you.

**We have chefs in each region**



**Andrew Ballard**  
Executive Chef ANZ



**Tanya Walker**  
State Chef, Dist. Act. Mgr. & Key Act. Mgr. QLD



**Nick Pothitos**  
State Chef, Dist. Act. Mgr. & Key Act. Mgr. VIC/TAS

**Within our team**



**Brendan Criddle**  
Regional Sales Mgr. WA/SA/NT & Chef



**Brendan Loe**  
Chef NZ & NZ Business Manager

Our products are all co-created with chefs. So, it's no surprise that our leading foodservice brands deliver quality without compromise in kitchens. With our innovative, professional ingredients you can save precious prep time, whilst serving delicious food that makes a profit.

**Created by chefs for chefs**



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**IMPORTANT NOTICE:**  
Product information provided is correct at the time of publication. Always refer to the product label for the most up to date information.



Contains naturally occurring glutamates



For vegetarians who consume dairy and eggs





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Create rich & versatile sauces with our Gravy & Sauce Mix range.



# Gravy & Sauce Mixes

## Knorr Jus & Demi Glace



Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Jus Gluten Free 1.8kg	6	12L	18 months	3.75g makes 25mL	480
Knorr Demi Glace Gluten Free 1.8kg	6	18L	24 months	5g makes 50mL	360
Knorr Demi Glace Gluten Free 6kg	1	60L	24 months	5g makes 50mL	1200

### Use as...

1. Quick and easy premium pour over sauce
2. The perfect base to make it your own

### Top Applications

- Premium steaks and cuts of protein
- Red wine jus, peppercorn jus, chasseur sauce, bordelaise sauce





# Gravy & Sauce Mixes

## Knorr Golden Roast Gravy & Classic Gravy



Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Golden Roast Gravy Gluten Free 1.8kg	6	18L	18 months	5g makes 50mL	360
Knorr Golden Roast Gravy Gluten Free 6kg	1	60L	18 months	5g makes 50mL	1200
Knorr Rich Brown Gravy 7.5kg	1	75L	24 months	5g makes 50mL	1500

### Use as...

### Top Applications

- |  |   |
|--|---|
| 1. Quick and easy pour over gravy                        | → Steaks, grilled chicken, schnitzels, roast meats and vegetables |
| 2. Cook in gravy for pies, casseroles, braises and stews | → Lamb shanks, beef hot pot, chicken and meat pies                |
| 3. The perfect base to make it your own                  | → Mushroom gravy, dienne sauce, veloute sauce, chervil sauce      |

# Gravy & Sauce Mixes

## Knorr Rich Brown Gravy



*"All-time favourite classic gravy that's gluten free."*

Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Rich Brown Gravy Gluten Free 2kg	6	20L	24 months	5g makes 50mL	400
Knorr Rich Brown Gravy Gluten Free 6.5kg	1	65L	24 months	5g makes 50mL	1300

### Use as...

### Top Applications

- |  |   |
|--|---|
| 1. Quick and easy pour over gravy                        | → Steak, schnitzels, roast meats and vegetables                 |
| 2. Cook in gravy for pies, casseroles, braises and stews | → Lamb shanks, beef hot pot, chicken and meat pies              |
| 3. The perfect base to make it your own                  | → Pepper sauce, dienne sauce, mushroom gravy and red wine sauce |



# Gravy & Sauce Mixes

## Knorr Roux



*"A perfect all around thickener."*

Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Roux 1.8kg	6	18L	12 months	6g makes 60ml	300
Knorr Roux 6kg	1	60L	12 months	6g makes 60ml	1000

Use as...	Top Applications
1. White sauce base	→ Bechamel, mornay, mustard
2. Thickener	→ Soups, stews, braises, lasagne and pie mixes

# Gravy & Sauce Mixes



## Continental Professional Rich Brown Gravy



*"Wholesome, homestyle taste with no added MSG."*

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Continental Rich Brown Gravy Gluten Free 1.8kg	6	18L	24 months	5g makes 50mL	360
Continental Rich Brown Gravy Gluten Free 6kg	1	60L	24 months	5g makes 50mL	1200

Use as...	Top Applications
1. Quick and easy pour over gravy	→ Steaks, roasts and sausages
2. Cook in gravy for pies, casseroles, braises and stews	→ Lamb shanks, beef hot pot, chicken and meat pies
3. The perfect base to make it your own	→ Pepper sauce, dianne sauce, mushroom gravy and red wine sauce







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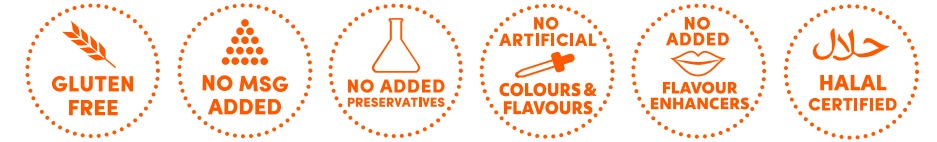


Perfect to season your dishes or create full flavoured soups, steaks & sauces.



## Boosters & Seasonings

### Knorr Boosters



*"Made with real, natural flavours. Short, nothing-to-hide ingredients list."*

Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Beef Booster 2.4kg	6	96L	24 months	2.5g makes 100ml	960
Knorr Beef Booster 8kg	1	320L	24 months	2.5g makes 100ml	3200
Knorr Chicken Booster 2.4kg	6	96L	24 months	2.5g makes 100ml	960
Knorr Chicken Booster 8kg	1	320L	24 months	2.5g makes 100ml	3200
Knorr Vegetable Booster 2.4kg	6	96L	24 months	2.5g makes 100ml	960
Knorr Vegetable Booster 8kg	1	320L	24 months	2.5g makes 100ml	3200

#### Use as...

1. Quick and easy liquid stock
2. Season proteins and vegetables, prior to cooking
3. Finish dishes with an added 'boost' of flavour

#### Top Applications

- Soups, stews, braises, casseroles, pie mixes
- Steak, grilled chicken & fish, roast meat & vegetables, burgers
- Risottos, pastas, stir-fries, cous cous





# Boosters & Seasonings

## Continental Professional Boosters



Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Continental Beef Flavoured Booster 2.3kg	6	92L	24 months	2.5g makes 100mL	920
Continental Beef Flavoured Booster 8kg	1	320L	24 months	2.5g makes 100mL	3200
Continental Chicken Flavoured Booster 2.4kg	6	96L	24 months	2.5g makes 100mL	960
Continental Chicken Flavoured Booster 8kg	1	320L	24 months	2.5g makes 100mL	3200

### Use as...

### Top Applications

- |   |   |
|---|---|
| 1. Quick and easy liquid stock                      | → Soups, stews, braises, casseroles, pie mixes                    |
| 2. Season proteins and vegetables, prior to cooking | → Steak, grilled chicken & fish, roast meat & vegetables, burgers |
| 3. Finish dishes with an added 'boost' of flavour   | → Risottos, pastas, stir-fries, cous cous                         |

# Boosters & Seasonings

## Knorr Aromat



Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Aromat 1kg	12	1kg	24 months	5g	200

### Use as...

### Top Applications

- |                                |  |
|--------------------------------|--|
| 1. The ultimate chip seasoning | → Steak, grilled chicken, schnitzels, roast meats and vegetables                   |
| 2. Pre-cook seasoning          | → Sprinkle over proteins or vegetables prior to grilling, roasting or slow cooking |
| 3. Post-cook seasoning         | → Sprinkle over finished dishes to deliver an added boost of flavour               |





## Knorr Concentrated Liquid Chicken Stock



*"Each drop adds a rich taste of slowly cooked chicken."*

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Concentrated Liquid Chicken Stock 1kg	6	25L	12 months	10g makes 250mL	100

### Use as...

### Top Applications

- |   |   |
|---|---|
| 1. Seasoning of protein and vegetables prior to cooking | → Roast or grilled chicken and vegetables                   |
| 2. Liquid stock base                                    | → Soups, risottos, stews, braises, casseroles and pie mixes |
| 3. Finish dishes with an added boost of flavour         | → Pastas, stir-fries, cous cous and sauces                  |





**Knorr**  
PROFESSIONAL

Bring the  
flavours of the  
world to your  
menu with our  
Ready-to-use  
Sauces.

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BUY NOW

Gnocchi with Warrigal Greens

Corn Fritters with Smoked Salmon, Ricotta & Citrus Hollandaise

Kangaroo Steak with Thai Sweet Chilli Jam Sauce

Panang Red Curry Tofu

## Ready-to-use Sauces

### Knorr Hollandaise & Béarnaise



*"100% cage-free real egg yolks for an authentic, close-to-scratch taste that delivers exceptional quality to more dishes than just Eggs Benny."*

#### Product Description

Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Hollandaise Sauce 1L	6	1L	12 months	25ml	40
Knorr Béarnaise Sauce 1L	6	1L	12 months	25ml	40

#### Use as...

1. Quick and easy pour over sauce
2. Cook in sauce for pie mixes, casseroles
3. The perfect sauce base - add ingredients to make it your own

#### Top Applications

- Eggs benedict, steak, grilled chicken & fish, roast meats & vegetables
- Fish pie, fish casserole
- Creamy pepper sauce, cheese sauce, white wine sauce, beurre blanc





## Knorr Pronto Napoli



*"Harvested from Italian fields to cans in under 24 hours."*

Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Pronto Napoli 2kg	6	2kg	36 months	100g	20
Knorr Pronto Napoli 4.15kg	3	4.15kg	36 months	100g	41

### Use as...

1. Pour over sauce
2. Sauce base

### Top Applications

- Heat in a pan and pour over pasta dishes
- Relishes, steak sauce or pizza and bruchetta topping

## Knorr World Cuisine Italiana



Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr World Cuisine Italiana Parmigiana Sauce 1.9kg	6	1.9kg	24 months	76g	25
Knorr World Cuisine Italiana Bolognese Sauce 1.95kg	6	1.95kg	24 months	78g	25
Knorr World Cuisine Italiana Napolitana Sauce 1.95kg	6	1.95kg	24 months	78g	25
Knorr World Cuisine Italiana Tuscan Vegetable Sauce 1.95kg	6	1.95kg	24 months	78g	25

### Use as...

1. Cook in sauce for pie mixes, casseroles, braises and stews
2. Italian base sauce
3. Pour over sauce

### Top Applications

- Lamb shanks, beef hot pot and meat pies
- Pastas, pizzas and bakes
- Grilled/roasted meats and vegetables, schnitzels





## Knorr World Cuisine Mexican



*"We put 24 sun-ripened tomatoes into every bottle of Knorr Mexican Mild Chunky Salsa."*

### Product Description

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr World Cuisine Mexican Chunky Salsa Mild 1.95kg	6	1.95kg	24 months	30g	65

### Use as...

### Top Applications

- |   |  |
|---|--|
| 1. The perfect Mexican sauce              | → Nachos, tacos, burritos and chilli con carne |
| 2. Dipping sauce                          | → Serve with wedges, corn chips, tortillas     |
| 3. Add the flavour of Mexico to your menu | → Burgers, pizzas, jacket potatoes             |

## Knorr World Cuisine

### Portuguese



### American



### American



### Product Description

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr World Cuisine Portuguese Peri Peri Sauce 1.95kg	6	1.95kg	24 months	30g	65
Knorr World Cuisine American Chipotle BBQ Sauce 2.1kg	6	2.1kg	24 months	30g	70
Knorr World Cuisine American Tomato Chilli Relish 2.15kg	6	2.15kg	24 months	30g	71

### Use as...

### Top Applications

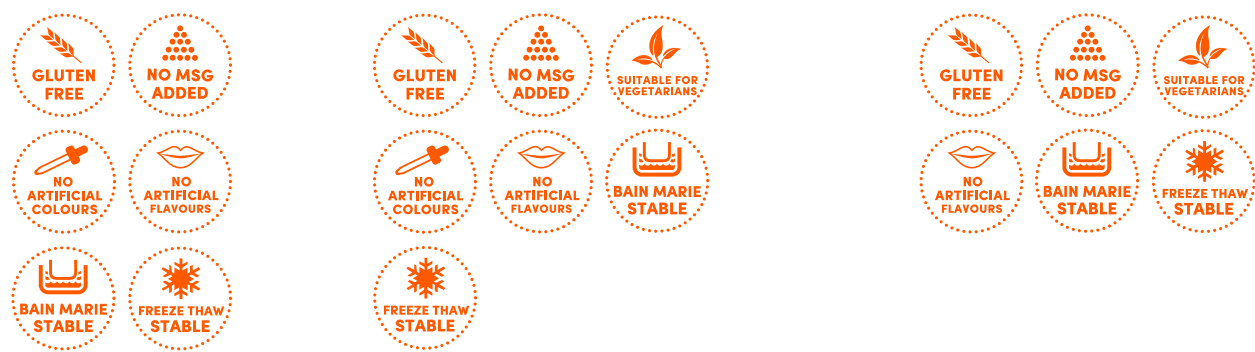
- |   |   |
|---|---|
| 1. Add the flavours of Africa and the Americas to your menu | → Pizzas, burgers, pie mixes, grilled meats, stews & casseroles |
| 2. Spice up your sandwiches, salads and wraps               | → Mix into dressings and or mayonnaise                          |





# Ready-to-use Sauces

## Knorr World Cuisine Chinese



### Product Description

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr World Cuisine Chinese Sweet & Sour Sauce 2kg	6	2kg	24 months	80g	25
Knorr World Cuisine Chinese Lemon Sauce 2kg	6	2kg	18 months	80g	25
Knorr World Cuisine Chinese Honey Soy Sauce 2.1kg	6	2.1kg	18 months	50g	42
Knorr World Cuisine Chinese Mongolian Sauce 2.1kg	6	2.1kg	18 months	50g	42

### Use as...

1. Asian base sauce
2. Add the flavour of Asia to your menu
3. Spice up your sandwiches, salads, wraps

### Top Applications

- ➔ Stir-fries, curries and dipping sauces
- ➔ Pizzas, burgers, pie mixes, grilled meats
- ➔ Mix into dressings and or mayonnaise

# Ready-to-use Sauces

## Knorr World Cuisine



### Product Description

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr World Cuisine Thai Sweet Chilli Sauce 2.2kg	6	2.2kg	36 months	30g	73
Knorr World Cuisine Japanese Teriyaki Sauce 2.1kg	6	2.1kg	18 months	50g	42
Knorr World Cuisine Malaysian Satay Sauce 2kg	6	2kg	18 months	80g	25

### Use as...

1. Asian base sauce
2. Add the flavour of Asia to your menu
3. Spice up your sandwiches, salads, wraps

### Top Applications

- ➔ Stir-fries, curries and dipping sauces
- ➔ Pizzas, burgers, pie mixes, grilled meats
- ➔ Mix into dressings and or mayonnaise





## Knorr Patak's



Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Patak's Butter Chicken Sauce 2.2L	2	2.2L	24 months	100ml	22
Knorr Patak's Korma Sauce 2.2L	2	2.2L	24 months	100ml	22
Knorr Patak's Rogan Josh Sauce 2.2L	2	2.2L	24 months	100ml	22
Knorr Patak's Tikka Masala Sauce 2.2L	2	2.2L	24 months	100ml	22
Knorr Patak's Sweet Mango Chutney 2.9kg	2	2.9kg	24 months	32g	90

### Use as...

1. Add the flavours of India to your menu
2. Spice up your sandwiches, salads and wraps

### Top Applications

- Pizzas, burgers, pie mixes, grilled meats, stews & casseroles
- Mix into dressings and or mayonnaise







Bring the flavours of the world to your menu with our Cooking Pastes & Powders.

CLICK TO BUY NOW



## Knorr Patak's



### Product Description

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Patak's Mild Curry Paste 1.05kg	4	1.05kg	24 months	20g	52
Knorr Patak's Vindaloo Paste 1.05kg	4	1.05kg	24 months	20g	52
Knorr Patak's Korma Paste 1.05kg	4	1.05kg	24 months	20g	52
Knorr Patak's Rogan Josh Paste 1.1kg	4	1.1kg	24 months	20g	55
Knorr Patak's Tandoori Paste 1.15kg	4	1.15kg	24 months	20g	57
Knorr Patak's Butter Chicken Paste 1.15kg	4	1.15kg	24 months	20g	57
Knorr Patak's Madras Paste 1.1kg	4	1.1kg	24 months	20g	55

### Use as...

1. Authentic Indian base curries
2. Add the flavour of India to your menu
3. Spice up your sandwiches, salads, wraps

### Top Applications

- ➔ Butter chicken, rogan josh lamb, beef vindaloo
- ➔ Pizzas, burgers, pie mixes, grilled meats
- ➔ Cook off the pastes and mix into vinaigrettes & dressings





## Knorr Tomato Powder



*"Rich, pulpy and well-balanced tomato sauce in just 1 minute."*

Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Tomato Powder 850g	6	7.8kg	12 months	12g makes 100g	78

### Use as...

1. A versatile base for sauces, stews or soups
2. Seasoning, marinades or rubs for for flavour boost
3. Adjust or intensify colour, flavours and texture

### Top Applications

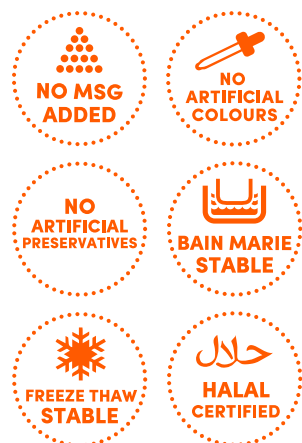
- ➔ Pasta/pizza napoli, braised beef, butter chicken, minestrone soup
- ➔ Spiced chips, pork tacos, grilled chicken, salads
- ➔ As required for braises, stews or sauces





# Cooking Pastes & Powders

## Knorr Thai



Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Thai Green Curry Paste 850g	6	850g	24 months	30g	28
Knorr Thai Red Curry Paste 850g	6	850g	24 months	30g	28
Knorr Thai Yellow Curry Paste 850g	6	850g	24 months	30g	28
Knorr Thai Sweet Chilli Jam 920g	6	920g	24 months	20g	46

### Use as...

1. Authentic Thai dish bases
2. Add authentic Thai flavours to your menu
3. Spice up your sandwiches, salads and wraps

### Top Applications

- Thai curries, stir-fries, dressings, marinades
- Pizzas, burgers, grilled meats, marinades
- Cook off pastes and mix into dressings & vinaigrettes

# Cooking Pastes & Powders

## Knorr Thai



Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Coconut Milk Powder 1kg	6	6.6L	12 months	22.5g makes 150mL	44
Knorr Lime Powder 500g	6	2L	12 months	5g makes 20mL	100

### Use as...

1. Coconut milk powder as the perfect base for Asian curries, soups & sauces
2. Lime powder as an authentic substitute to lime - cheaper & available all year
3. Both powders as a simple way to bring the flavours of Asia to your dessert menu

### Top Applications

- Thai curries, Indian curries, laksa
- Dressings, desserts and beverages
- Add to pannacotta, cheesecake, crème brûlée







CLICK TO BUY NOW

Made with real ingredients to perfectly compliment your most popular main dishes.



## Side Dishes

### Knorr Potato Flakes



"Potatoes, dried and flaked for exceptional taste & texture."

Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Potato Flakes 4kg	1	30kg	18 months	100g	300

#### Use as...

1. Crumbing instead of breadcrumbs
2. Thickener
3. Traditional pie topping

#### Top Applications

- Schnitzel, calamari, crumbed fish
- Soups, stews, braises and casseroles
- Shepherd's pie, meat and potato mash pie





# Side Dishes

## Knorr Sweet Potato Mash Mix



Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Knorr Sweet Potato Mash Mix 4kg	2 x 2kg	22kg	18 months	100g	220

Use as...	Top Applications
1. Exciting and new side dish	➔ Sweet potato mash, sweet potato and carrot mash
2. Thickener	➔ Soups, stews, braises and casseroles
3. Contemporary pie topping	➔ Chunky beef and sweet potato pie

# Side Dishes

## Continental Professional Instant Mix Mashed Potato



*"Real potatoes - finely ground for creamy, smooth mash every time."*

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Continental Professional Instant Mix Mashed Potato 7kg	1	42kg	18 months	100g	420

Use as...	Top Applications
1. The quintessential side dish	➔ Creamy and delicious mashed potato
2. Thickener	➔ Soups, stews, braises and casseroles
3. Traditional pie topping	➔ Shepherd's pie, meat and potato mash pie





**Knorr**  
PROFESSIONAL

Elevate your dishes with a premium look & intense taste.

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## Garnishing

### Knorr Italian Glaze with Balsamic



*"Made with authentic Aceto Balsamico di Modena IGP for a concentrated glaze."*

#### Product Description

Knorr Italian Glaze with Balsamic 500g

Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
6	500g	24 months	10g	50

#### Use as...

1. Quick & easy savoury dish garnish
2. Delicious addition to dressings
3. Contemporary dessert garnish

#### Top Applications

- Vinaigrettes and mayonnaise based dressings
- Drizzle over plated dishes for an impressive contrast in colour and taste
- Drizzle over fresh berries or even ice cream!







Mayonnaise & dressings that will keep your diners coming back for more.

CLICK TO BUY MAYO

CLICK TO BUY DRESSINGS



Hellmann's Real Mayonnaise



*"Made to an authentic egg yolk recipe, using 100% free range egg yolks. Gluten Free recipe with balanced & versatile scratch-made taste."*

Product Description

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Hellmann's Real Mayonnaise GF 2.4kg	4	2.4kg	10 months	20g	120
Hellmann's Real Mayonnaise GF 10kg	1	10kg	10 months	20g	500
Hellmann's Real Mayonnaise GF 20kg	1	20kg	10 months	20g	1000

Use as...

- As the perfect quick & easy mayo
- Signature mayo sauces & dressings
- Binding & finishing salads

Top Applications

- Burgers, wraps, rolls, sandwiches
- BBQ chipotle, chilli, teriyaki, truffle
- Potato salad, pasta salad, green salad





# Mayonnaise, Aioli & Salad Dressings

## Hellmann's Real Aioli



*"Made to an authentic egg yolk recipe, using 100% free range egg yolks & an infusion of garlic for a consistent and versatile Aioli."*

Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Hellmann's Real Aioli GF 2.35kg	4	2.35kg	9 months	20g	117
Hellmann's Real Aioli GF 10kg	1	10kg	9 months	20g	500

### Use as...

1. As the perfect quick & easy aioli
2. Signature dressing, sauces & sides
3. Binding & finishing salads

### Top Applications

- ➔ Burgers, wraps, rolls, sandwiches & fried snacks
- ➔ Sweet chilli, smokey BBQ, tomato chilli jam, fresh herbs
- ➔ Potato salad, pasta salad, quinoa & grains, fresh leaf salad

# Mayonnaise, Aioli & Salad Dressings

## Hellmann's Vegan Mayonnaise



*"Plant-based mayo with no compromise on taste or texture. Delivers the experience of Hellmann's Real at no additional cost."*

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Hellmann's Vegan Mayonnaise 2.4kg	4	2.4kg	9 months	20g	120
Hellmann's Vegan Mayonnaise 10kg	1	10kg	9 months	20g	500

### Use as...

1. As the perfect quick & easy mayo
2. Signature mayo sauces & dressings
3. Binding & finishing salads

### Top Applications

- ➔ Salad dressings, burgers, wraps, rolls, sandwiches, dipping sauces
- ➔ BBQ chipotle, sweet chilli, smoke, citrus, roast umami, truffle
- ➔ Potato salad, pasta salad, green salad, quinoa salad, vitality bowls, buddha bowls





## Hellmann's Deli Mayonnaise



*"Rich and creamy texture to keep sandwiches fresher for longer."*

**Taste & texture**  
preferred by chefs  
vs other economy mayonnaises\*

Product Description	Units/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Hellmann's Deli Mayonnaise 2.6kg	4	2.6kg	12 months	20g	130
Hellmann's Deli Mayonnaise 10kg	1	10kg	12 months	20g	500
Hellmann's Deli Mayonnaise 20kg	1	20kg	12 months	20g	1000

### Use as...

1. Ideal for spreading
2. Use as a base for flavoured mayo
3. Good for salads & sandwich fillings

### Top Applications

- Sandwiches, wraps and burgers
- Dill mayo, garlic mayo, pesto mayo, chilli mayo
- Coleslaw, potato salad, pasta salad

\*Catalyst Research, blind chef taste test / survey of mainstream commercial economy mayonnaise brands in Australia, n=140 (2017).

## Hellmann's Salad Dressings



*"Provides exceptional coating performance for tastier salads."*

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Hellmann's Caesar Dressing 2.55L	4	2.55L	12 months	40ml	63
Hellmann's Ranch Dressing 2.55L	4	2.55L	12 months	40ml	63

### Use as...

1. Quick & easy salad dressings
2. Perfect base for your signature dressing

### Top Applications

- Caesar salad, coleslaw, green salad, green bean salad
- Blue cheese dressing, coriander & lime dressing







Real ingredients to deliver homestyle taste that is close to scratch.

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Hungarian Cream of Mushroom Soup

## Soup Mixes

### Continental Professional Soup Mixes



#### Product Description

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Continental Thick Vegetable Soup Mix 1.9kg	6	22L	24 months	170ml	132
Continental Garden Pea & Ham Soup Mix 1.9kg	6	20.5L	18 months	170ml	122
Continental Minestrone Soup Mix 2.1kg	6	20.5L	18 months	170ml	121
Continental Chicken Noodle Soup Mix 2.3kg	6	38L	18 months	170ml	225

#### Use as...

1. Quick & easy simple soups
2. Perfect soup base - add your own touch!
3. Thicken and add flavours to stews, braises, casseroles and pie mixes

#### Top Applications

- ➔ Minestrone, tomato soup, pumpkin soup, chicken noodle soup
- ➔ Cream of cauliflower chowder, sweet potato & leek soup, winter vegetable soup
- ➔ Chunky beef and sweet potato pie





# Soup Mixes

## Continental Professional Soup Mixes



### Product Description

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Continental Cream of Chicken Soup Mix 1.6kg	6	26L	18 months	170ml	154
Continental Cream of Mushroom Soup Mix 1.8kg	6	27L	24 months	170ml	158
Continental Cream of Pumpkin Soup Mix 1.7kg	6	17L	18 months	170ml	100
Continental Potato & Leek Soup Mix 1.7kg	6	21L	18 months	170ml	123
Continental Cream of Cauliflower Soup Mix 1.8kg	6	22L	18 months	170ml	129
Continental Tomato Soup Mix 2kg	6	25L	18 months	170ml	147
Continental French Onion Soup Mix 2.2kg	6	38L	24 months	170ml	222







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## Desserts

### Carte D'Or Desserts



#### Product Description

Product Description	Unit/Case	Yield/Unit	Shelf Life	Serving Size	Serves/Unit
Carte D'Or Pannacotta Dessert Mix 780g	6	780g	24 months	95g	72
Carte D'Or Chocolate Mousse Dessert Mix 1440g	6	1440g	18 months	100g	120
Carte D'Or Crème Brûlée/Crème Caramel Mix 1250g	6	1250g	18 months	100g	114

#### Use as...

- The ultimate quick and easy solution to classic desserts and sauces
- The perfect base to create your signature dessert

#### Top Applications

- Crème brûlée, crème caramel, chocolate mousse, pannacotta, chocolate sauce, butterscotch sauce
- Berry brûlée, lemongrass pannacotta, chocolate berry parfait







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