

NACTAROME

nactis
flavours

BY NACTAROME

MARINADES

a unique culinary know-how



OUR RANGE

various textures and carriers

Thanks to new developments in carriers and textures, Nactis Flavours is able to provide you a complete range of marinades in powder form as well as in liquid form including water or oil based references. Our extensive expertise in culinary flavourings can be called unique on the market.

OIL BASED MARINADES



- free from palm oil
- coating properties
- excellent heating stability
- storage-stable solutions
- bright visual
- free from E numbers / Clean label

POWDER MARINADES



- marinade range easily measurable by dusting
- convenient storage
- rich in decorative herbs and spices

WATER BASED MARINADES



- excellent flavour diffusion of the herbs and spices
- less fat nutritional profile
- free from E numbers / Clean label

SUGAR BASED MARINADES



- bright and attractive visual
- development of brown tastes (Maillard flavours) during cooking
- ideal for sweet references such as barbecue, fruits, honey, etc.

Please find a selection of traditional, authentic recipes, inspired by World cuisines, classified by colour in the following pages. This list is not exhaustive, do not hesitate to contact us for any specific formulation inquiry.



RED RANGE



A classic

MEXICAN MARINADE

paprika, hot pepper, onion, cumin

Super trendy, chili pepper is a worldwide success. Essential seasoning of the Mexican traditional cuisine, this marinade is a subtle combination of two chili peppers.



Our other suggestions



BAHARAT

tomato, chili pepper, pepper, cumin, coriander



CHORIZO

paprika, smoked, chili pepper



'PROVENÇALE'

tomato, basil, garlic, herbs



SHISH TAOUK

tomato, chili pepper, pepper, cumin, coriander

The chef's specialty

CHILI PEPPER & LIME

Essential combination of the South American and Asian cuisines, it is the perfect balance between fresh, acid, and spicy notes.





ORANGE RANGE



A classic

BARBECUE

Tomato base, sweet, sour, spicy, smoky

This reference will make you rediscover the taste of the original American brown sauce. This barbecue marinade is a great companion for summer barbecues, be it for pork chops, sausages or poultry.

Our other suggestions

CHERMOULA

cumin,
coriander, chili, garlic



TANDOORI

curry, spices,
lemon



CARIBBEAN MIX

curry, coconut,
pineapple



APRICOT & ROSEMARY

apricot, honey,
fresh rosemary



The chef's specialty

TASTY GRILL

Steak House style grill flavour,
meaty, black pepper, onion





YELLOW RANGE



A classic

THYME & LEMON

lemon zest, thyme, red pepper

Ideal for delicately season meat or seafood recipes, this marinade is a soft mix between lemon's freshness and acidity with the strength of thyme and red pepper.



Our other suggestions

CITRUS

orange, lemon, ginger



MUSHROOM

buttery, sulfurous, caramelized note, truffle type with brown pieces



CURRY & LEMONGRASS

curry, coco, lemongrass



The chef's specialty

BRAZILIAN SIGNATURE

coconut, curry, coriander, curcuma





GREEN RANGE



A classic

'PERSILLADE'

garlic, parsley, butter

Inspired by the traditional French 'Maître d'hôtel' garlic butter preparation flavoured with parsley and garlic, its roundedness will deliciously enhance meat and fish products.



Our other suggestions



'GARRIGUE'

parsley, thyme,
rosemary, basil



DILL & PINK PEPPER

dill, pink pepper,
lemon, onion



JAPALEÑO

green Jalapeño,
bell pepper, onion,
garlic

The chef's specialty

CHIMICHURRI

chili pepper, parsley, olive oil, cumin

Delicious Argentine seasoning
traditionally served with grilled meats





FESTIVE RANGE



HONEY

The essential sweet delight associated with original signatures



- CLEMENTINE



- FIG



- SPICES

Our other suggestions



CURRY
- MANGO

PUMPKIN
& CARAMELISED APPLES



CHRISTMAS SPICES

orange, cinnamon, star anise,
cloves, ginger, nutmeg

The chef's specialty

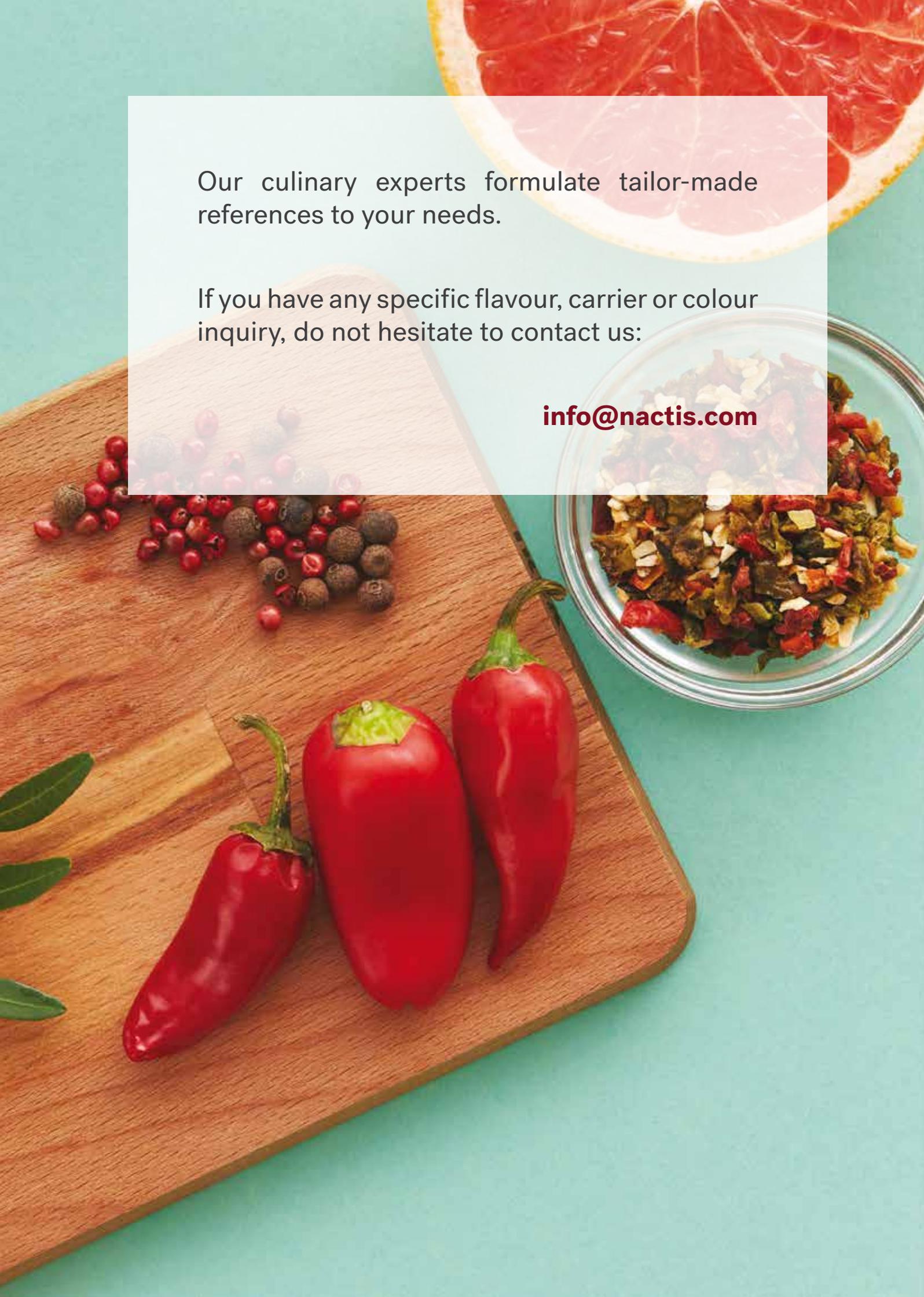
SICHUAN PEPPER

peppery, heating effect, citrus

Fresh and zesty, with a round and cooked aromatic profile, it combines a lemony note and a unique tingling and heating effect.







Our culinary experts formulate tailor-made references to your needs.

If you have any specific flavour, carrier or colour inquiry, do not hesitate to contact us:

info@nactis.com

NACTIS FLAVOURS, supplier of taste

Nactis Flavours creates taste and functional tailormade solutions everywhere in the world. In partnership with our customers, we contribute to their success with the quality of our products, our service oriented culture and our flexibility.

Contact

ZI La Marinière - 36 rue Gutenberg - 91070 Bondoufle
+33 1 60 86 85 32 - www.nactis.fr - info@nactis.com

