



# FLAVOR — THAT INSPIRES — ADVENTURE

## *Minor's*® Masala Curry Flavor Concentrate

From authentic Indian cuisine to fusion fare, create flavor-rich dishes with a blend of spices ready to incorporate across the menu.



## AUTHENTICITY FOR THE ADVENTUROUS

Crafted with tomato, onion and a blend of fully bloomed spices, *Minor's* Masala Curry Flavor Concentrate instantly lends global appeal to a wide range of offerings.

### Versatility

Explore everything from traditional Indian offerings to creative mashups with flavor that can be used in both meat- or plant-based applications.

### Performance

In curries and beyond, Masala Curry Flavor Concentrate holds well on a steam table without diminished flavor, discoloration, or separation.

### Speed-Scratch Convenience

Deliver on contemporary and ethnic flavors with ease with a proprietary blend of spices that have been cooked to bring out their flavor and deliver scratch-like quality.

**Gluten Free | Vegetarian | No Artificial Flavors or Colors\***

\*Added colors from natural sources



## FOLLOW YOUR INSPIRATION

In addition to main dishes, soups and sides, Masala Curry Flavor Concentrate offers an unforgettable element in dips, marinades, dressings and condiments in a variety of interpretations.

**READY TO FLAVOR**

**TESTED  
READY-TO-EAT**



### Traditional Indian Cuisine

Use 2-3 common pantry ingredients (water, butter, cream, or coconut milk) to create Butter Chicken, Korma, Tikka Masala, Vindaloo and more.



### Plant-Based Offerings

Add spice and umami to vegetables, pulses, grains and proteins and easily combine with nut-milks and plant-based fats/oils.



### Creative Fusion

Create unique experiences with flavor that adds interest to familiar dishes like burgers or inspires the unexpected, like Tikka Masala Steak Tacos.

**FOR RECIPE INSPIRATION, VISIT [FLAVORMEANSBUSINESS.COM](http://FLAVORMEANSBUSINESS.COM)**



### Action Station

Allow customers to create their ideal flavor experience with a customization bar that features build-your-own bowls, burritos/tacos, salads and naan-bread sandwiches.

NOTE: ONE TUB OF CONCENTRATE IN A TRADITIONAL INDIAN-STYLE RECIPE YIELDS APPROXIMATELY ONE 6-INCH, 1/3 SIZE PAN.

*To the Craft. Here's to ethnic flavor with many interpretations.*

DISTRIBUTOR CODE	DESCRIPTION	GTIN/UPC	CASE PACK	STORAGE
	Masala Curry Flavor Concentrate	0-00-74826-49106-9	6/1 lb	Frozen

 To start crafting with new *Minor's* Masala Curry Flavor Concentrate, please contact a *Minor's* chef at 1.800.243.8822. /// [flavormeansbusiness.com](http://flavormeansbusiness.com)

 **MINOR'S**  
TRUSTED BY CHEFS