GREEN PEPPER CHICKEN PASTE (PASTE FLAVOR)



It is suitable for cooking all kinds of chicken dishes, such as spicy chicken cubes, spicy chicken wings, etc. It can add delicious taste and unique spicy flavor to the dishes.

PRODUCT FEATURES

Unique flavor: Green pepper chicken paste uses high-quality chicken and green pepper as the main ingredients, combining the deliciousness of chicken and the spicy taste of green pepper, with a unique taste, making the dishes more delicious.

Rich taste: The chicken paste has a delicate texture and rich taste, which can add layers and taste to the food.

Easy to use: The paste design is convenient and quick, and can be directly added to the cooking ingredients, simplifying the cooking process and saving time and energy.

Flavor enhancement: Green pepper chicken paste can not only add the delicious flavor of chicken, but also provide the spicy aroma of green pepper to the dishes, making the dishes more tempting.

♦♦ HOW TO USE

Add an appropriate amount of green pepper chicken paste to the cooking ingredients.

Stir well to fully dissolve the paste in the ingredients.

Adjust according to personal taste and dish requirements to achieve the ideal taste and taste.

PRECAUTIONS

When using, it should be used in moderation according to actual needs to avoid excessive use affecting the taste of the dish.

The product is a concentrated flavor, and it should be shaken evenly before use to ensure that the fragrance is evenly distributed.

Please consume as soon as possible after opening to avoid long storage time that may affect the taste and quality.

PACKAGING SPECIFICATIONS

Usually packaged in bottles or barrels, and can also be customized according to customer needs.

STORAGE CONDITIONS

It is recommended to store in a cool, dry environment, away from direct sunlight and high temperature.

PRODUCTION DATE AND SHELF LIFE

The production date and shelf life are marked on the product packaging. Please use it within the shelf life to ensure product quality.

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