BLACK DUCK BALM (OINTMENT BALM)

It is suitable for the preparation of various black duck dishes, such as black duck pot, black duck soup, black duck noodles, etc., adding authentic black duck flavor to the dishes. It can be used to cook home-cooked dishes, such as stir-fry, stew, etc., to add a delicious taste.

◆◆ PRODUCT FEATURES

Rich black duck flavor: Made from high-quality black duck, it has a mellow and rich black duck flavor, adding a unique taste to food.
Delicate taste: After fine processing, the balm has a delicate texture and rich taste, which can enhance the layering of food.
Easy to use: The balm is in paste form, easy to use, and can be added directly to cooking without additional processing, saving cooking time.
Color and flavor: Balm can not only enhance color and make the color of food more attractive, but also provide food with a rich black duck flavor and enhance the taste of dishes.

◆◆ HOW TO USE

Add an appropriate amount of black duck balm to cooking ingredients.
Stir well to evenly distribute the balm in the ingredients.
Adjust according to personal taste and recipe 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 that affects the taste of food.
The product is in paste form and should be stirred 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 affects 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.