

## RED SAUSAGE BALM (PASTE BALM)



It is suitable for the preparation of various meat products, such as sausages, meatballs, ham, etc., adding delicious meaty aroma and taste to food. It can be used to cook home-cooked dishes, such as braised pork, fried rice, stews, etc., to enhance the flavor and taste of the dishes.

### ◆◆ PRODUCT FEATURES

**Delicious taste:** Red sausage paste is made of high-quality meat as the main raw material and is made through special processing. It has a strong meaty aroma and taste.

**Rich taste:** The paste has a rich taste and can provide the unique flavor of red sausage, adding a unique aroma and taste to the food.

**Easy to use:** The paste flavor is designed to be convenient and quick. No additional processing is required. It can be added directly to the food, saving cooking time.

**Color and flavor:** The paste can not only add color to make the color of the dishes more attractive, but also provide rich meat flavor and enhance the taste of the dishes.

### ◆◆ HOW TO USE

Add an appropriate amount of red sausage paste to the food ingredients.

Stir well to evenly distribute the paste in the food.

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 the 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.