

## CHICKEN STEW PASTE (PASTE FLAVOR)



It is suitable for preparing all kinds of stews, such as chicken soup, chicken wings, chicken legs, etc., to add a strong chicken flavor to the dishes. It can be used to cook home-cooked dishes, such as chicken soup, chicken pot, etc., to enhance the taste and flavor of the dishes.

### ◆◆ PRODUCT FEATURES

**Rich chicken flavor:** The stewed chicken balm is made of high-quality chicken as the main raw material, which is carefully refined and has a rich chicken flavor, making the food more delicious.

**Rich taste:** The balm has a delicate texture and rich taste, which can add layering and flavor to the food.

**Easy to use:** The balm is in paste form, easy to use, and can be added directly to the stew without additional processing, saving cooking time.

**Color and flavor:** The balm can not only add color to make the stew more attractive, but also provide rich chicken flavor and enhance the taste of the dish.

### ◆◆ HOW TO USE

Add an appropriate amount of stewed chicken balm to the stew ingredients.

Stir well to evenly distribute the balm in the stew.

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.