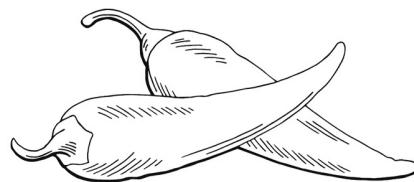


SAUTEED CHILI OIL (LIQUID FLAVOR)



It is suitable for cooking all kinds of spicy dishes such as Sichuan cuisine, Hunan cuisine, spicy hot pot, etc., and can add a rich spicy flavor to the dishes.



◆◆ PRODUCT FEATURES

Strong spicy taste: The chili oil is made of high-quality chili peppers and is made through a special process. It has a strong spicy taste, making the dishes more spicy and appetizing.

Mellow taste: The chili oil has a mellow texture and rich taste, which can add a strong spicy taste to the food.

Easy to use: The paste design is convenient and quick, and can be added directly to the cooking ingredients to enhance the taste of the dishes and save cooking time.

Enhance flavor and fragrance: The chili oil can not only add spiciness, but also bring a rich aroma to the dishes, making the dishes more tempting.

◆◆ HOW TO USE

Add an appropriate amount of chili oil to the cooking ingredients.

Stir well to fully integrate the chili oil into the dishes.

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

◆◆ PRECAUTIONS

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

The product is a concentrated flavor. Shake it 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.