BRAISED CHICKEN PASTE (PASTE FLAVOR)



It is suitable for the preparation of braised chicken dishes, such as braised chicken wings, braised chicken legs, braised chicken breasts, etc., to add rich chicken flavor to the food. It can be used as a cooking seasoning to cook various home-cooked dishes to enhance the taste of the dishes.

♦♦ PRODUCT FEATURES

Rich chicken flavor: Braised chicken balm is made from selected chicken as raw material, with rich chicken flavor, adding delicious taste to food

Rich taste: After special processing, the balm has a rich and delicate taste, which can enhance the layering and taste of food. Easy to use: Braised chicken balm is in paste form, easy to stir and add to food raw materials, convenient to use, no additional processing required.

Color enhancement and non-greasy: The balm is carefully formulated, with bright colors and non-greasy, making the appearance of food more attractive.

♦♦ HOW TO USE

Add an appropriate amount of braised chicken balm to the food raw materials.

Stir well to evenly distribute the balm 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 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.







Mail: zwx01@zhengweixuan.cn

Phone / WeChat / WhatsApp: +8618031930880 Website: en.zhengweixuan.cn/

PACKAGING SPECIFICATIONS

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

STORAGE CONDITIONS

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

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.

