

PIG BONE MARROW EXTRACT (PASTE FLAVOR)



It is suitable for cooking all kinds of pork dishes, such as pork bone soup, braised pork trotters, pork bone stewed ribs, etc., which can add rich bone marrow aroma and taste to the dishes.

◆◆ PRODUCT FEATURES

Rich bone marrow flavor: Pork bone marrow extract is made from selected pork bone marrow and extracted through a special process. It has a rich bone marrow flavor, making the dishes more delicious.

Rich taste: The paste has a soft and delicate texture and a rich taste, which can add layers and taste to the food.

Easy to use: The paste design is convenient and quick, and can be directly added to the cooking ingredients, simplifying the cooking process and saving time and energy.

Flavor enhancement: Pork bone marrow extract can not only add the delicious flavor of the bone marrow, but also provide a rich aroma to the dishes, making the dishes more tempting.

◆◆ HOW TO USE

Add an appropriate amount of pork bone marrow extract to the cooking ingredients.

Stir well to fully dissolve the paste in the ingredients.

Adjust according to personal taste and dish 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 affecting the taste of the dish.

The product is a concentrated flavor. Shake it evenly before use to ensure that the fragrance is evenly distributed.

Please consume it as soon as possible after opening to avoid long storage time affecting 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.