

# NEW INDIAN-STYLE SAUCES

TRUE  
FOUNDATIONS®

CUSTOM  
CULINARY®

43%

of consumers are interested in seeing more international cuisine, like INDIAN on restaurant menus.

Mintel, Flavor Innovation on the Menu - US, 2023

## BOLD FLAVOR, LESS FOOD WASTE

### Authentic flavor, unmatched versatility

These ready-to-use sauces are designed to meet the growing demand for bold, authentic flavors and culinary adventure. Whether you're enhancing traditional Indian dishes or adding an exotic twist to a favorite comfort food, our Indian-Style sauces will make any menu item an unforgettable experience.

### Crafted with Upcycled Certified® vegetables

We use perfectly good vegetables that might otherwise have gone to waste to ensure that these sauces support eco-friendly practices. This sustainable approach helps contribute to a greener planet without compromising on taste.

### Deliciously bold, authentic flavor

Custom Culinary's Indian-inspired sauces celebrate culinary creativity and sustainability by choosing sauces that bring the rich, spice-infused complexity of Indian cuisine to your kitchen. Try them today and make a positive impact on the environment, one delicious meal at a time.

### LOADED BUTTER CHICKEN FRIES

FEATURING CUSTOM CULINARY®  
INDIAN-STYLE BUTTER SAUCE



### PROUDLY MADE WITH UPCYCLED INGREDIENTS

Nearly 33 million tons of perfectly healthy vegetables go to waste each year. We are committed to helping reduce food waste and supporting a more sustainable future - without compromising on bold, authentic flavor.

ReFED Roadmap to 2030: Reducing U.S. Food Waste

CLEAN. SIMPLE. AUTHENTIC. RESPONSIBLE.

# INDIAN CUISINE IS ALL ABOUT THE AROMATICS.

Fragrant seasonings like chilies, coriander, cumin, cloves, and mustard seeds add incredible depth to curries, sauces, and marinades, often with a coconut milk or yogurt base. With comfort food trending, creamy Indian sauces are now featured on fusion dishes like pizza, tacos, and burgers. For a more authentic touch, these sauces pair beautifully with lentils, paneer, eggplant, and cauliflower, key ingredients in Indian cuisine.



**TIKKA MASALA PIZZA**  
FEATURING CUSTOM CULINARY® TIKKA MASALA SAUCE



TRUE FOUNDATIONS®  
INDIAN-STYLE  
BUTTER SAUCE

96808KAVN | 8 x 2 lb. | 🌱 ● ▶

Rich and smooth with a velvety texture and a luscious buttery flavor. The perfect balance between tangy and sweet with a blend of mildly warming spice and savory aromatics.



TRUE FOUNDATIONS®  
TIKKA MASALA  
SAUCE

96818KAVN | 8 x 2 lb. | 🌱 ● ▶

Robust and versatile flavors, creamy with a vibrant orange-red color are brought together with earthy, warm and slightly spicy flavor notes.



TRUE FOUNDATIONS®  
COCONUT  
CURRY SAUCE

96828KAVN | 8 x 2 lb. | 🌱 ● ▶

A melody of spices and rich coconut delivers a bright combination of sweet, spicy and slightly nutty flavors.

🌱 Clean Label ● Gluten Free (tested at less than 20 ppm gluten) ◆ Vegan ▶ Vegetarian

## INGREDIENTS

Heavy Cream, Whole Milk, Water, Tomato Puree, Upcycled Tomato Puree (Plum Tomatoes, Tomato Paste, Roasted Garlic Puree, Salt), Tomato Paste, Contains 2% or Less of Butter (Sweet Cream, Lactic Acid), Spices, Salt, Food Starch - Modified, Garlic, Ginger, Paprika and Turmeric (Color), Carrot Juice Concentrate, Citric Acid.

**Contains: Milk**

## INGREDIENTS

Water, Heavy Cream, Upcycled Yellow Onions, Crushed Tomatoes and Citric Acid, Minced Tomatoes (Tomatoes, Tomato Juice, Salt, Citric Acid and Calcium Chloride), Sugar, Tomato Paste, Canola Oil, Butter (Sweet Cream, Lactic Acid), Ginger, Salt, Garlic Spices, Food Starch - Modified, Tamarinds, Lemon Juice Concentrate, Chili Pepper, Extractive of Paprika and Turmeric (Color).

**Contains: Milk**

## INGREDIENTS

Coconut Extract, Water, Upcycled Yellow Onions, Contains 2% or Less of Salt, Spices, Food Starch - Modified Tamarind Concentrate, Soybean Oil, Sugar, Paprika (Color), Ground Mustard Seed, Spice Extractive, Extractives of Annatto and Turmeric (Color).

**Contains: Tree Nuts (Coconut).**



At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you Be True To The Food® by visiting [CUSTOMCULINARY.COM](https://CUSTOMCULINARY.COM).

