





# The growing appetite for global flavors

#### Diners are changing and so are their tastes.

Social media, increasing globalization and travel have changed the out-of-home industry forever. You've probably already seen it with your diners – Millennials Instagramming their plates before they eat, or diners sharing their opinions of everything you do for them with everyone they know.

Your diners are becoming more adventurous too. Exposure to recipes, food ideas and preparation techniques from around the world has turned them into culinary explorers, actively seeking out new tastes and experiences.

of Americans are open to trying new flavors1 Most likely, you're as excited about exploring new taste combinations as your diners are. say they enjoy eating a mix of ethnic foods<sup>2</sup> they're craving?

After all, if you get it right, they'll keep coming back for more. How can you achieve the flavors

#### *Maggi*® has the answer.

- Mintel Group Ltd. 2014. Innovation on the Menu: Flavor Trends
- 2. The Boston Consulting Group, 2013



# The easy way to give your menu a global accent

Maggi seasonings, pastes and bases provide everything you need to create the dishes with a global twist that your diners are looking for. When you use Maggi products it's like having a team of specialist chefs (with all their favorite ingredients) to help you in your kitchen.

#### Know-how you can rely on

At *Maggi*, we're experts in world cuisines. We don't just understand them; we've spent 129 years developing them. Today, *Maggi* products are sold in over 80 countries, and *Maggi* is the number one most frequently bought food brand in the world.¹ We have over 200 dedicated Nestlé Professional chefs who are all experts in their local cuisines. It's their job to explore new ways to help you satisfy your increasingly adventurous and demanding diners.

Over

200

dedicated Nestlé
Professional chefs
all over the world

# Our products open up a world of flavors

*Maggi* products are made with the most authentic ingredients, using recipes developed in collaboration with expert local chefs. They're available in easy-to-use and time-saving formats that will spark new ideas and help you to evolve your menu.



Maggi Tabletop Seasoning Let diners season dishes to their own tastes

- Available in convenient, pourable bottle for tabletop usage
- Enhances the taste of all kinds of food
- Can be used to season soups and salads in place of salt
- Ideal for beverages, condiment stations and smaller foodservice operations



### *Maggi* Seasoning Add authentic umami flavor

- Intense umami flavor straight from the bottle
- Made from wheat through a proprietary seven-week fermentation process
- Perfect for a huge range of dishes, from soups to beverages, and across nearly every type of cuisine, from German to Chinese
- Helps reduce salt content by up to 25%
- No added preservatives and no added MSG



## *Maggi* Spicy Seasoning Gives a spicy kick to any dish

- New variant of the world-famous Maggi Seasoning. It has a unique Sichuan pepper heat with deep umami flavor
- Delivers memorable spicy taste very on trend for Millennials
- Perfect for a huge range of dishes across nearly every type of cuisine, from European to Asian to Latin American
- No added preservatives and no added MSG





### Maggi Thai-style Curry Pastes Add the taste of Thailand

- Red and green curry pastes with Thai style Maggi chef recipes
- Full of authentic flavors, including chili peppers, lemongrass and kaffir lime
- Create the perfect curry or add a Thai style twist to any meat or vegetable dish
- Gluten-free and no preservatives or artificial flavors





- Meat-first chicken and beef bases
- Perfectly balanced natural flavors and aromas
- No artificial flavors, preservatives, 0g trans fats and 0g saturated fats per serving
- Gluten-free and no added MSG\*

1. Kantar Worldpanel 2013

## The most creative ingredient

Maggi Seasoning is incredibly versatile. Chefs all over the world bring out the best in their dishes by adding a few drops straight from the bottle at any step in the cooking process. Now you can do the same.



#### Seasoning

Add before, during or after cooking. Ideal for soups, salads, pizzas or burgers

#### Sauce

Give sauces depth with a few drops, such as wing sauces and gravies

#### Dii

Create new flavors for dipping, such as umami hummus



#### Marinades & glazes

Use as a marinade to enhance ingredients. Perfect for all meats, seafood and vegetables

#### Stir-frying

Add an umami boost to noodles, rice and vegetable dishes

#### Beverages

Mix into beverages such as Bloody Mary and michelada

# **International inspiration**

You can use *Maggi* seasonings, pastes and bases to add authentic global dishes to your menu, or you can add a twist to almost any kind of food for your adventurous diners. Here are a few ideas to get you started, but there a world of possibilities – **go explore!** 



# Create authentic global flavors with *Maggi* seasonings, bases & pastes

Product name	GTIN/ UPC code	Nestlé code	Pack size
<i>Maggi</i> Seasoning	0-00-74826-72306-1	09123272	6 x 27 fl oz
Maggi Tabletop Seasoning	0-00-28000-31216-9	12261870	24 x 6.75 fl oz
Maggi Spicy Seasoning	0-00-28000-29872-2	12261861	6 x 13.5 fl oz
Maggi Chicken Base	0-00-74826-11306-0	12287919	6 x 1 lb
	0-00-74826-11303-9	12255322	1 x 25 lb
Maggi Beef Base	0-00-74826-11406-7	12287951	6 x 1 lb
	0-00-74826-11403-6	12255321	1 x 25 lb
Maggi Thai Style Red Curry Paste	0-00-74826-11506-4	12255318	6 x 14.4 fl oz
Maggi Thai Style Green Curry Paste	0-00-74826-11606-1	12255319	6 x 14.4 fl oz

#### Work with Nestlé Professional

With a network of 10,000 passionate and committed professionals, Nestlé Professional serves the needs of the global food industry. We're committed to being an inspiring growth partner and to providing you with creative food and beverage solutions that enable you to delight your diners.

To find out more, call 1-800-243-8822 or visit nestleprofessional.com

