

INSTANT PREMIX

Simple preparation with only water needed!

DAIRY PRODUCED IN THE USA

BHFT 070 - Sour Cream and Onion Sauce

- Ready to serve in a single step, no cooking required.
- It can be served as dipping sauce or pasta sauce, depends on the water reconstitute ratio.
- Creamy and thick soury cream profile highlighted with onion aroma.



1. To serve as thick dipping sauce: 100g of sour cream & onion powder added with 200g of 70-80°C water.
 2. To serve as pasta sauce: 100g of sour cream & onion powder added with 300g of 70-80°C water.
- *stirring with a whisk for a homogeneous mixture.

BHFT 059/061 - Nacho Cheese Sauce Premix

- Rich creamy nacho cheese profile, can be used as dipping sauce for meat products, snacks or frying foods.
- Ease in preparation, to keep your kitchen clean.



1. 100g of Cheese sauce premix added with 400g ambient temperature water, stir to dissolve.
2. Cook for 3 minutes after it boils. Keep stirring to prevent lumps.

BHFT 037 - Carbonara Sauce Premix

- Simple preparation with no cooking needed!
- Convenient and easy to keep at ambient temperature.
- Free flowing powder, ready to mix with other ingredients if needed.



1. 100g Carbonara Sauce Premix added with 200g 70-80°C water.
2. Stir until all powder well dissolved.



Packing Size:

- Available in 25kg/ bag (PE inner lined paper bag)
- Smaller package (available for private/specific label)

Storage Condition:
Cool and dry

Lower transport cost with powders - NO LIQUID!



DBWTB 102 - Snow Cream Milk Cap

- Sweet salty snowy cream is a perfect match with tea drinks.
- Foamy texture yet thick creamy mouthfeel
- Powdered form milk cap ease in storage (no cold storage needed).



1. Adding 50g milk cap powder into 150g cold water (10°C) and stir well.
2. Blend the mixture with hand mixer for 2-3 mins or until desired texture is formed.



DBWTB 109 - Crème Brûlée Milk Cap



- Caramelized buttery profile of milk cap, strong aroma stay in mouth.
- Foamy texture yet thick creamy mouthfeel
- Powdered form milk cap ease in storage (no cold storage needed).



1. Adding 50g milk cap powder into 150g cold water (10°C) and stir well.
2. Blend the mixture with hand mixer for 2-3 mins or until desired texture is formed.