



Premium-Quality Products





ABOUT US

Neptune Food Products Ltd. is a family Owned company established in 1981 with a passion for food in general and specializing in spices in particular. The family's connection to food originated four generations ago. The desire to make food taste better by means of collaborating world-wide flavors is still part of the family located in distant India, where the ancestors are till this day trading spices. After more than three decades of experience in the global spice market and four generations of production, Neptune is one of Israel's largest importers of spices and raw materials for the food industry. They import, manufacture, market and export to the institutional and retail markets a variety of unique seasoning mixes, quality spices, herbs, a wide selection of sauces, fine spreads, rich seasoning mixtures for rice and other wide variety of products.

The company's CEO and Founder, states Yonathan:
"We are a family that produces tastes that families love"

All Neptune Products are kosher certified



 **KITNIYOT**
 Accepted for use by those who
 consume kitniyot on Passover



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Variety of Paprika without MSG, Food Colors and Preservatives



Sweet Paprika

400258



Moroccan Paprika (in Oil)

400261



Hungarian Paprika (in Oil)

400304

SKU	Product Name	kg/lb	Passover
400467	Crushed Paprika in Oil	1/2.2	●
400290	Hot Paprika	1/2.2	●
400291	Hot Paprika in Oil	1/2.2	●
400304	Hungarian Paprika (in Oil)	1/2.2	●
400261	Moroccan Paprika (in Oil)	1/2.2	●
400262	Smoked Sweet Paprika	1/2.2	●
400258	Sweet Paprika	1/2.2	●





Variety of Peppers without MSG, Food Colors and Preservatives



Chilli Pepper - Ground

400286



Black Pepper - Ground

400296



Lemon Pepper Seasoning Mix

400278

SKU	Product Name	kg/lb	Passover	SKU	Product Name	kg/lb	Passover
400272	Allspice Ground	1/2.2	●	400340	Four Seasons Pepper - Ground	1/2.2	●
400271	Allspice - Whole	1/2.2	●	400346	Four Seasons Pepper - Whole	1/2.2	●
400297	Black Pepper - Butcher Style	1/2.2	●	400270	Green Pepper - Whole	1/2.2	●
400298	Black Pepper - Coarse	1/2.2	●	400524	Hot Pepper - Whole	1/2.2	●
400296	Black Pepper - Ground	1/2.2	●	400278	Lemon Pepper Seasoning Mix	1/2.2	●
400299	Black Pepper - Whole	1/2.2	●	400265	Sweet Red Pepper - Crushed	1/2.2	●
400285	Chili Pepper - Crushed	1/2.2	●	400275	Sweet Pepper - Whole	1/2.2	●
400286	Chili Pepper - Ground	1/2.2	●	400279	White Pepper - Ground	1/2.2	●
400284	Chili Pepper (Small & Very Spicy)	1/2.2	●	400276	White Pepper - Whole	1/2.2	●
400283	Chili Pepper - Whole	1/2.2	●				
400268	Filfel Chuma (Pepper with Garlic)	1/2.2	●				



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Lemon Pepper

American blend of ground black pepper and ground Persian Lemon.

Suitable for seasoning fish in the oven and on the grill, excellent for steaks on the grill



Variety of Classic Spices without MSG, Food Colors and Preservatives

SKU	Product Name	kg/lb	Passover	SKU	Product Name	kg/lb	Passover
400321	Cinnamon - Ground	1 kg/ 2.2 lb	●	400129	Anis Seeds - Ground	1 kg/ 2.2 lb	●
400317	Cinnamon - Sticks 8 Cm	1 kg/ 2.2 lb	●	400128	Anis Seeds	1 kg/ 2.2 lb	●
400318	Cinnamon - Sticks 20 Cm	1 kg/ 2.2 lb	●	400191	Stars Anis	1 kg/ 2.2 lb	●
400329	Garlic - Crystal	1 kg/ 2.2 lb	●	400313	Caraway - Ground	1 kg/ 2.2 lb	●
400332	Garlic - Flakes	1 kg/ 2.2 lb	●	400312	Caraway - Whole	1 kg/ 2.2 lb	●
400330	Garlic - Minced	1 kg/ 2.2 lb	●	400151	Cardamom - Ground	1 kg/ 2.2 lb	●
400104	Garlic - Powder	1 kg/ 2.2 lb	●	400144	Cardamom - Whole	1 kg/ 2.2 lb	●
400158	Ginger - Crushed	1 kg/ 2.2 lb	●	400308	Channa Dal - Ground	1 kg/ 2.2 lb	●
400157	Ginger - Ground	1 kg/ 2.2 lb	●	400307	Cloves - Ground	1 kg/ 2.2 lb	●
400155	Ginger - Whole	1 kg/ 2.2 lb	●	400305	Cloves - Whole	1 kg/ 2.2 lb	●
400223	Mace - Ground	1 kg/ 2.2 lb	●	400181	Coriander - Ground	1 kg/ 2.2 lb	●
400221	Mace - Whole	1 kg/ 2.2 lb	●	400179	Coriander - Whole	1 kg/ 2.2 lb	●
400197	Nutmeg - Ground	1 kg/ 2.2 lb	●	400189	Cumin - Ground	1 kg/ 2.2 lb	●
400195	Nutmeg - Whole	1 kg/ 2.2 lb	●	400187	Cumin - Whole	1 kg/ 2.2 lb	●
400143	Onion - Flex	1 kg/ 2.2 lb	●	400171	Fenugreek - Crushed	1 kg/ 2.2 lb	●
400144	Onion - Fried	1 kg/ 2.2 lb	●	400166	Fenugreek - Whole	1 kg/ 2.2 lb	●
400141	Onion - Minced	1 kg/ 2.2 lb	●	400167	Fenugreek - Ground	1 kg/ 2.2 lb	●
400101	Onion - Powder	1 kg/ 2.2 lb	●	400168	Mustard - Ground	1 kg/ 2.2 lb	●
400185	Turmeric - Ground	1 kg/ 2.2 lb	●	400169	Mustard Seeds	1 kg/ 2.2 lb	●
400184	Turmeric - Whole	1 kg/ 2.2 lb	●	400170	Black Mustard Seeds	1 kg/ 2.2 lb	●
				400478	Persian Lemon - Yellow	1 kg/ 2.2 lb	●
				400475	Persian Lemon - Brown	1 kg/ 2.2 lb	●





Variety of Middle Eastern Seasoning Mixes without MSG, Food Colors and Preservatives



Za'atar Sesame

400365



Shawarma

400408



Hawaij For Soup

400368

SKU	Product Name	kg/lb	Passover	SKU	Product Name	kg/lb	Passover
400131	Baharat	1 kg/ 2.2 lb	●	400407	Ras El Hanut	1 kg/ 2.2 lb	●
400145	Couscous	1 kg/ 2.2 lb	●	400408	Shawarma	1 kg/ 2.2 lb	●
400400	Falafel	1 kg/ 2.2 lb	●	400379	Shug	1 kg/ 2.2 lb	●
400367	Hawaij for Baking	1 kg/ 2.2 lb	●	400364	Za'atar (Hyssop) and Garlic	1 kg/ 2.2 lb	●
400368	Hawaij for Soup	1 kg/ 2.2 lb	●	400365	Za'atar (Hyssop) and Sesame	1 kg/ 2.2 lb	●
400369	Hawaij for Coffee	1 kg/ 2.2 lb	●				
400405	Kebab	1 kg/ 2.2 lb	●				

Za'atar & Sesame

mixture suitable for seasoning salads, cheeses, and toasts

It is recommended to sprinkle on chicken breast and stir in a frying pan with a little oil



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Variety of Israeli Seasoning Mixes without MSG, Food Colors and Preservatives



Cajun (Jerusalem Kebab)

400359



Pullets (Chicken Thighs)

400401



Cooked Fish

400372



Grilled Chicken

400355

SKU	Product Name	kg/lb	Passover
400204	Atlantic Sea Salt (Seasoned)	1/2.2	●
400214	Atlantic Sea Salt	1/2.2	●
400359	Cajun (Jerusalem Kebab)	1/2.2	●
400452	Choulent	1/2.2	●
400372	Chraime (for Fish)	1/2.2	●
400391	Goulash	1/2.2	●
400355	Grilled Chicken	1/2.2	●
400354	Grilled Fish	1/2.2	●
400360	Philadelphia (Galilee)	1/2.2	●
400401	Pullets (Chicken Thighs)	1/2.2	●
400486	Shakshouka	1/2.2	●
400386	Jerusalem Mixed Grill	1/2.2	●

Cajun (Jerusalem Kebab)

Based on herbs and paprika
Suitable for browning and sealing
the meat



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Shakshouka Pizza

Prep time: 20 minutes | cook time: 10 minutes | serves: 4

Ingredients :

- 1 thawed (about 14oz) prepared pizza dough ball, thawed
- 6 tablespoons Neptune Shaksouka seasoning mix
- 4 tablespoons of oil
- 3 tri color bell peppers, sliced into strips
- 1 28oz can diced tomatoes with juice
- 4 tablespoons crumbled feta cheese
- 4-6 small eggs

Preparation :

1. Heat oven to 450°F.
2. Divide dough ball into 4 pieces; roll or hand stretch each into 7 inch crust.
Sprinkle one side of each pizza crust lightly with cornmeal and arrange, cornmeal side down, on baking sheets.
3. In medium size sauté pan over medium heat, add oil and peppers. Cook until tender, about 3-4 minutes.
Add tomatoes, Neptune Shakshouka seasoning mix and cook over medium heat for about 20 minutes or until reduced to a thick consistency.
4. Spread 1/2 cup sauce evenly over each pizza, use a spoon to make a small hole in the sauce and pour 1 egg into each hole.
Sprinkle with 1 tablespoon feta cheese. Repeat with remaining crusts.
5. Bake in oven 15 minutes or until crust is golden. If egg whites are not cooked, cover pizza and let sit an additional 3-5 minutes, or until the whites are cooked.
6. Cut each pizza into slices and serve immediately.

This recipe was developed in the test kitchen of the food channel exclusively for Neptune Food Products.

* All pictures shown are for illustration purpose only





Variety of Americans Seasoning Mixes without MSG, Food Colors and Preservatives



Montreal Steak

400717



BBQ

400392



French Fries

400384

SKU	Product Name	kg/lb	Passover
400392	BBQ	1/2.2	●
400403	Chimichurri	1/2.2	●
400358	Hamburger	1/2.2	●
400384	French Fries	1/2.2	●
400385	Mexican	1/2.2	●
400717	Montreal Steak	1/2.2	●
400361	New Orleans	1/2.2	●
400363	Roast Beef	1/2.2	●
400389	Steak	1/2.2	●

French Fries

A smoky flavor mixture made of Herbs and Paprika.

The best Seasoning mix for all kind of potatoes Suitable for seasoning chicken parts and preparing dips



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Variety of Italians Seasoning Mixes without MSG, Food Colors and Preservatives



Pizza Margarita

400350



Alfredo

400597



SKU	Product Name	kg/lb	Passover
400597	Alfredo	1/2.2	●
400739	Garlic Bread	1/2.2	●
400349	Italian	1/2.2	●
400580	Pesto	1/2.2	●
400350	Pizza Margarita	1/2.2	●
400373	Tuscany	1/2.2	●

Tuscany

A mixture of 11 spices, Based on Atlantic sea salt and garlic, rosemary and other herbs. Suitable for meatballs, potatoes, chicken, pasta, salads and dips.



Variety of Indians Seasoning Mixes without Msg, Food Colors and Preservatives



Garam Masala

400286



Curry Masala

400356



Tandoori Masala

400485

SKU	Product Name	kg/lb	Passover
400433	Biryani Masala	1/2.2	●
400356	Curry Masala	1/2.2	●
400482	Fish Masala	1/2.2	●
400483	Garam Masala	1/2.2	●
400481	Meat Masala	1/2.2	●
400485	Tandoori Masala	1/2.2	●
400441	Tikka Masala	1/2.2	●



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Curry Masala

Indian seasoning mix that includes:
Fenugreek, cumin, ginger, pepper, cardamom
and turmeric
Suitable for rice, meat and chicken stews



Variety of Herbs without MSG, Food Colors and Preservatives



SKU	Product Name	kg/lb	Passover
400192	Aloysia (Verbena)	0.5/1.1	●
400137	Basil	0.5/1.1	●
400246	Bay Leaves	1/2.2	●
400522	Lemon Grass	1/2.2	●
400105	Oregano	1/2.2	●
400176	Thyme	0.5/1.1	●
400159	Za'atar	1/2.2	●

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Variety of Asian Sauces



Sweet Chili

501997



Teriyaki

501728

SKU	Product Name	kg/lb	Passover
501724	Hot Chili Sauce	6 kg / 1.585 Gallon	●
501096	Szechuan	5.9 kg / 1.558 Gallon	●
501752	Soy Sauce	5.6 kg / 1.479 Gallon	●
501988	Sweet Soy Sauce	6.4 kg / 1.690 Gallon	●
501997	Sweet Chili Sauce	6 kg / 1.585 Gallon	●
501727	Sweet & Sour Sauce	5.9 kg / 1.558 Gallon	●
501728	Teriyaki Sauce	6.2 kg / 1.638 Gallon	●
501888	Flavored Soy Sauce	5.6 kg / 1.479 Gallon	●
501777	Flavored Teriyaki Sauce	6.2 kg / 1.638 Gallon	●



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Variety of American and Indian Classic Sauces



Plum Chutney

501726



SKU	Product Name	kg/lb	Passover
501993	Bbq Sauce	5.8 kg / 1.532 Gallon	●
501094	Cajun (Jerusalem Kebab) Sauce	5.7 kg / 1.505 Gallon	●
501994	Curry Sauce	5.6 kg / 1.479 Gallon	●
501996	Garlic & Honey Sauce	5.8 kg / 1.532 Gallon	●
501998	Mexican Sauce	5.5 kg / 1.453 Gallon	●
501560	Pizza Sauce	5.6 kg / 1.479 Gallon	●
501726	Plum Chutney Sauce	6.3 kg / 1.664 Gallon	●
501662	Shawarma Sauce	5.6 kg / 1.479 Gallon	●
501991	Spicy Mango Chutney Sauce	6.2 kg / 1.638 Gallon	●
501990	Sweet Mango Chutney Sauce	5.4 kg / 1.426 Gallon	●
501095	Tandoori Sauce	6.2 kg / 1.638 Gallon	●



Variety of Salad Dressing & Condiments



Garlic

501079



Vegan Mayonnaise Without Eggs

501729



Thousand Island

501085

SKU	Product Name	kg/lb	Passover
501084	Citrus Vinaigrette dressing	5.0 kg / 1.321 Gallon	●
501079	Garlic dressing	5.0 kg / 1.321 Gallon	●
501086	Garlic and Dill dressing	5.0 kg / 1.321 Gallon	●
501082	Honey and Mustard dressing	5.0 kg / 1.321 Gallon	●
501083	Olive Oil and Lemon Vinaigrette	5.0 kg / 1.321 Gallon	●
501085	Thousand Island dressing	5.0 kg / 1.321 Gallon	●
501078	Vinaigrette dressing	5.0 kg / 1.321 Gallon	●

SKU	Product Name	kg/lb	Passover
401712	Amba (Especially for Shawarma)	5.0 kg / 1.321 Gallon	●
501080	Ketchup	5.0 kg / 1.321 Gallon	●
501098	Mustard	5.0 kg / 1.321 Gallon	●
501729	Vegan Mayonnaise without Eggs	5.0 kg / 1.321 Gallon	●
501732	Vegan Mayonnaise Light without Eggs	5.0 kg / 1.321 Gallon	●
501115	Vegan Spicy Mayonnaise without Eggs	5.0 kg / 1.321 Gallon	●



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Solutions for Cold Days



Fruit of the Forest

400784



Majadra Seasoning Mix

400425



Seasoning Mix for Rice

SKU	Product Name	kg/lb	Passover
400210	Almonds and Raisins	1 kg / 2.2 lb	●
400459	Caribbean	1 kg / 2.2 lb	●
400707	Chinese	1 kg / 2.2 lb	●
400461	Madagascar	1 kg / 2.2 lb	●
400457	Madras	1 kg / 2.2 lb	●
400425	Majadra	1 kg / 2.2 lb	●
400487	Mexican	1 kg / 2.2 lb	●
400427	Moroccan	1 kg / 2.2 lb	●
400426	Persian	1 kg / 2.2 lb	●

Soup powders

SKU	Product Name	kg/lb	Passover
400218	Chicken Flavored Soup Mix	1 kg / 2.2 lb	●
400202	Chicken Flavored Soup Mix no MSG Added	1 kg / 2.2 lb	●
400216	Mushroom Soup Mix	1 kg / 2.2 lb	●
400215	Onion Soup Mix	1 kg / 2.2 lb	●
400217	Onion Soup Mix no MSG Added	1 kg / 2.2 lb	●

Tea Infusions

400781	Apple & Cinnamon	1 kg / 2.2 lb	●
400778	Apple & Ginger	1 kg / 2.2 lb	●
400779	Exotic	1 kg / 2.2 lb	●
400784	Fruit of the Forest	1 kg / 2.2 lb	●
400782	Hot Cider	1 kg / 2.2 lb	●
400783	Indian Chai	1 kg / 2.2 lb	●
400780	Orchid	1 kg / 2.2 lb	●



Pastes & Spreads



Pesto and Garlic

301708



Red Shug

301119



Sweet Harissa

301081

SKU	Product Name	kg/lb	Passover
301089	Chimichurri	700 gr / 24.5 oz	●
301655	Crushed Garlic	700 gr / 24.5 oz	●
301702	Filfel Chuma	700 gr / 24.5 oz	●
301704	Green Olive Tapenade	700 gr / 24.5 oz	●
301086	Green Zhug (Very Spicy)	700 gr / 24.5 oz	●
301119	Red Zhug	700 gr / 24.5 oz	●
301705	Harissa & Lemon Pickle	700 gr / 24.5 oz	●
301707	Hot Harissa	700 gr / 24.5 oz	●
301081	Sweet Harissa	700 gr / 24.5 oz	●
301703	Lemon Pickle	700 gr / 24.5 oz	●
301718	Madras Curry	700 gr / 24.5 oz	●
301711	Mango Pickle	700 gr / 24.5 oz	●
301708	Pesto and Garlic	700 gr / 24.5 oz	●
301657	Tandoori	700 gr / 24.5 oz	●
301661	Tikka	700 gr / 24.5 oz	●



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Harrissa Roast Chicken Thighs

Prep time: 20 minutes | cook time: 45 minutes | serves: 4

Ingredients :

- 4 Chicken Thighs
- 6 Tablespoons Neptune Hot or Sweet Harrisa Paste, Divided
- 1/2 Tablespoon Olive Oil
- 1/2 Tablespoon Fresh Lemon Juice
- 1 Tablespoon Neptune Crushed Garlic Paste
- 1/2 Teaspoon Salt
- 6 Cups Toasted Israeli-Style Couscous Pilaf with Roasted Vegetables (Optional)

Preparation :

1. To prepare Harissa Marinade
Combine 2 tablespoons Neptune Hot or Sweet Harissa paste, 1/2 cup olive oil, 1/2 cup lemon juice, 1 Tablespoon Neptune crushed Garlic Paste and 1/2 Teaspoon Salt in Bowl and Whisk to Blend.
2. Arrange Chicken Thighs in a Baking Dish; Spread Harrisa Marinade Evenly Over Chicken.
Cover and Refrigerate for 3 Hours, Turning Frequently to Evenly Coat.
3. Preheat oven to 350°F
4. Drain Chicken Thighs and Arrange in a Baking Dish; Discard Marinade.
5. Roast Chicken Uncovered for 45-60 minutes or until Fully Cooked. Spread 1 Tablespoon Neptune Hot or Sweet Harrisa paste over the top of each Chicken Thigh.

**This Recipe was Developed in the test Kitchen of
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Variety of Spices for Retail Market

Spices

SKU	Product Name	gr/oz	Passover
500436	Crushed Black Pepper	100 gr / 3.5 oz	●
500437	Ground Black Pepper	100 gr / 3.5 oz	●
500285	Crushed Chili Pepper in Oil	120 gr / 4.2 oz	●
500321	Ground Cinnamon	150 gr / 5.3 oz	●
500200	Citric Acid	150 gr / 5.3 oz	●
500181	Ground Coriander	120 gr / 4.2 oz	●
500189	Ground Cumin	150 gr / 5.3 oz	●
500330	Crystal Garlic	150 gr / 5.3 oz	●
500104	Ground Garlic	150 gr / 5.3 oz	●
500290	Hot Paprika	150 gr / 5.3 oz	●
500262	Smoked Sweet Paprika	150 gr / 5.3 oz	●
500258	Sweet Paprika	150 gr / 5.3 oz	●
500095	Sweet Paprika in Oil (Hungarian Style)	150 gr / 5.3 oz	●
500261	Sweet Paprika in Oil (Moroccan Style)	150 gr / 5.3 oz	●
500185	Ground Turmeric	150 gr / 5.3 oz	●
500279	Ground White Pepper	100 gr / 3.5 oz	●



Ground turmeric

500185



Ground Black Pepper

500437



Ground cinnamon

500321



Sweet paprika

500261

Herbs

SKU	Product Name	gr/oz	Passover
500246	Bay Leaves	20 gr / 0.7 oz	●
500468	Oregano	30 gr / 1.05 oz	●
500455	Thyme	40 gr / 1.4 oz	●



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Variety of Seasoning mixes for Retail Market

Seasoning Mixes

SKU	Product Name	gr/oz	Passover
500392	BBQ	150 gr / 5.3 oz	●
500452	Choulent	150 gr / 5.3 oz	●
500372	Chraime (for Fish)	120 gr / 4.2 oz	●
500355	Grilled Chicken	150 gr / 5.3 oz	●
500354	Grilled Fish	150 gr / 5.3 oz	●
500368	Hawaij for Soup	150 gr / 5.3 oz	●
500360	Philadelphia (Galilee)	150 gr / 5.3 oz	●
500401	Pullets	150 gr / 5.3 oz	●
500407	Ras El Hanut	150 gr / 5.3 oz	●
500486	Shakshouka	120 gr / 4.2 oz	●
500408	Shawarma	150 gr / 5.3 oz	●
500389	Steak	150 gr / 5.3 oz	●
500365	Za-Atar (Hyssop) and Sesame	150 gr / 5.3 oz	●



Shawarma

500408



Ras El Hanut

500407

Indian Seasoning Mixes

SKU	Product Name	gr/oz	Passover
504433	Biryani Seasoning	100 gr / 3.5 oz	●
500357	Curry	150 gr / 5.3 oz	●
504485	Fish Masala	100 gr / 3.5 oz	●
504483	Garam Masala	100 gr / 3.5 oz	●
504484	Meat Masala	100 gr / 3.5 oz	●
500432	Tandoori	100 gr / 3.5 oz	●



Za-atar (hyssop) and sesame

500365



Choulent

500452



Cooking Sauces & Salad Dressing

Cooking Sauces

SKU	Product Name	gr/oz	Passover
509993	BBQ sauce	360 gr / 12.7 oz	●
509097	Cajun (Jerusalem Kebab) sauce	330 gr / 11.6 oz	●
509994	Curry sauce	330 gr / 11.6 oz	●
509996	Garlic & Honey sauce	360 gr / 12.7 oz	●
509724	Hot Chilli sauce	370 gr / 13 oz	●
509998	Mexican sauce	320 gr / 11.3 oz	●
509982	Pizza sauce	330 gr / 11.6 oz	●
509726	Plum Chutney sauce	370 gr / 13 oz	●
509725	Soy sauce	350 gr / 12.3 oz	●
509988	Sweet Soy sauce	370 gr / 13 oz	●
509991	Spicy Mango Chutney sauce	370 gr / 13 oz	●
509990	Sweet Mango Chutney sauce	370 gr / 13 oz	●
509997	Sweet Chilli sauce	370 gr / 13 oz	●
509724	Sweet & Sour sauce	370 gr / 13 oz	●
509984	Tandoori sauce	320 gr / 11.3 oz	●
509728	Teriyaki sauce	350 gr / 12.3 oz	●
509983	Tikka sauce	330 gr / 11.6 oz	●
508888	Flavored Soy sauce	350 gr / 12.3 oz	●
507777	Flavored Teriyaki sauce	370 gr / 13 oz	●



Pizza sauce

509982



BBQ sauce

509993



Curry sauce

509994



Sweet & Sour sauce

509724

Salad Dressing

SKU	Product Name	gr/oz	Passover
509757	Cirtus Vinaigrette	310 gr / 10.9 oz	●
509759	Garlic & Dill	310 gr / 10.9 oz	●
509760	Olive Oil & Lemon Vinaigrette	300 gr / 10.6 oz	●
509756	Thousand Island	310 gr / 10.9 oz	●



22 Kitniyot on Passover



Without Kitniyot
on Passover



 KITNIYOT
Accepted for use by those who
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Available
for Passover





Pastes & Spreads, Soups Powder, Breadcrumbs & Ceramic Grinders

Pastes & Spreads



Crushed Garlic

401708



Hot Harissa

401707



Four Seasons

502003



Montreal Steak

502004



Himalayan
Pink Salt Grinder

502014



Breadcrumbs

300415

SKU	Product Name	gr/oz	Passover
401089	Chimichurri	180 gr / 6.3 oz	●
401708	Crushed Garlic	180 gr / 6.3 oz	●
401091	Filfel Chuma	180 gr / 6.3 oz	●
401088	Green Zhug (Very Spicy)	180 gr / 6.3 oz	●
401086	Red Zhug	180 gr / 6.3 oz	●
401660	Harissa With Calamata Olives	180 gr / 6.3 oz	●
401707	Hot Harissa	180 gr / 6.3 oz	●
401513	Sweet Harissa	180 gr / 6.3 oz	●
401512	Lemon Pickle	180 gr / 6.3 oz	●

Breadcrumbs Zipper Bag

SKU	Product Name	gr/oz
300415	With Sesame Seeds	400 gr / 14.1 oz
300416	Viennese Style	400 gr / 14.1 oz
300417	Italian Style	400 gr / 14.1 oz
300418	Mediterranean Style	400 gr / 14.1 oz

Ceramic Grinders

SKU	Product Name	gr/oz	Passover
502005	Atlantic Sea Salt Seasoning Mix	85 gr / 3 oz	●
502001	Black Peppercorn	45 gr / 1.6 oz	●
502003	Four Seasons Peppercorns	30 gr / 1 oz	●
502004	Montreal Steak Seasoning Mix	65 gr / 2.3 oz	●
502002	Tuscany Seasoning Mix	60 gr / 2.1 oz	●

Ceramic Jumbo Grinders

SKU	Product Name	gr/oz	Passover
502016	Black Peppercorn	150 gr / 5.3 oz	●
502014	Himalayan Pink Salt	330 gr / 11.6 oz	●
502015	Rock Salt	330 gr / 11.6 oz	●

Chicken Drumsticks in Tandoori Sauce

Prep time: 2 minutes | cook time: 30 minutes | serves: 4

Ingredients :

- 4 tablespoons Neptune Tandoori sauce
- 6 Chicken Drumsticks

Preparation :

1. Place the Chicken Drumsticks in a Preheated Oven at 350-400°F for 20 minutes.
2. Remove from Oven and pour Neptune Tandoori sauce over the hot Chicken Drumsticks.
3. Place back to the Oven for 10-12 more minutes until Golden Brown.

This Recipe was Developed in the Test Kitchen of the Food Channel Exclusively for **Neptune Food Products**

* All pictures shown are for illustration purpose only



Daily



Kitniyot on Passover



Without Kitniyot
on Passover

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