

# BSA Gourmet Seasonings



To help you succeed in a demanding and rapidly changing market, BSA offers you a new exclusive concept: our two-in-one marinades. These gourmet marinades are quick and easy to prepare and help you differentiate your products from those of your competitors.

<b>Country Style Seasoning</b>	2B5A019	Slightly acidic taste. Excellent on beef and pork.
<b>Lemon &amp; Mint Seasoning</b>	B10009	The combination of lemon and mint creates a refreshing fresh taste. Perfect for white meats.
<b>Madeira Wine Seasoning</b>	2B4D001	This Madeira wine (Portugal) seasoning gives meat a great taste and a dark colour (brown). It can be used on any meat, but it is at its best on red meats.
<b>Maple, Pepper &amp; Chipotle Seasoning</b>	B10006	This marinade mixes the hot taste of pepper, the burning feeling of chili and the sweet taste of maple, all with a light smoke flavour.
<b>Mushroom, Balsamic &amp; White Wine Seasoning</b>	B10001	Gourmet seasoning for your clients with refined tastes! Delicious combination of mushroom and wine, paired with balsamic vinegar.
<b>Provençal Herbs Seasoning</b>	B10004	Harmonious blend of herbs of the French countryside (thyme, rosemary, and lavender).
<b>Roasted Pepper &amp; Tomato Seasoning</b>	B10005	The taste of tomato, combined to roasted peppers, creates a fresh flavour for summer.
<b>Steak House Seasoning</b>	B10012	A BBQ marinade full of character with crushed pepper, onion, and garlic.
<b>Tomato, Cumin &amp; Whine Seasoning</b>	B10003	This combination of tomato and cumin is a perfect match for any meat or fish.