

# Seasonings for Tumbling

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Seasonings for tumbling are mixes to which you must add water. These seasonings are designed to be used in a tumbling cycle. This way, the liquid and the seasoning penetrate inside the meat to increase the yield. The product must be dry at the end of the process.

Tumbling must be done cold and until the liquid is completely absorbed.

<b>BBQ Seasoning for Tumbling</b>	1W9L103	A classic taste for summer!
<b>Fine Herbs Seasoning for Tumbling</b>	2A0A051	Marinade with a strong taste of fine herbs.
<b>Souvlaki Seasoning for Tumbling</b>	2A0A052	Marinade for traditional souvlaki.
<b>Teriyaki Seasoning for Tumbling</b>	2A0B031	Soy sauce marinade of a dark colour. Perfect for any style of meat.
<b>Texan Seasoning for Tumbling</b>	2A9D040	Traditional BBQ and tomato flavour, with a smoky taste.