

Liquid Marinades



Slightly spicy



New product



Spicy



Very spicy

To simplify your cooking processes, we offer you a large selection of ready-to-use liquid marinades.

Spicy BBQ Sauce	BSA0101	Traditional BBQ flavour, with a strong taste of pepper. This sauce is red.	
Black Pepper Sauce	2C0C053	Sauce with a pepper and caramelized onion taste. Originally developed for beef, but also excellent with pork.	
Farwest Sauce	BSA0102	Hickory smoke BBQ taste. This sauce of brown colour is excellent on pulled pork or pulled beef.	
Garlic Teriyaki Sauce	BSA0103	Traditional Asian marinade made from soy sauce. Once the marinade is on the meat, pieces of garlic become visible.	
Honey and Garlic Sauce	2C0B003	Sauce made with tomatoes, vinegar, honey and garlic for a sweet and sour taste. Can be used with any type of meat.	
Maple, Pepper & Chipotle Marinade	B60004	The hot taste of pepper mixed to the burning feeling of chili and the sweet taste of maple, all with a light smoke flavour.	
Piri-Piri Marinade	B60046	Portuguese sauce that is both spicy and sweet. Red-orange in colour. Excellent with chicken.	
Provençal Herbs Marinade	B60005	Marinade made from a blend of Provençal herbs (thyme, rosemary, lavender, etc.).	
Red Wine Delight Sauce	2C0C046	Slightly sweet sauce made with real red wine and fine herbs. Burgundy red in colour. Mostly recommended for beef.	
Ribs Sauce	2C0C044	Sauce with a red brick colour made from soy sauce and vinegar. Ideal for chicken, ribs, on the BBQ or as a glaze in the smoker.	
Steak House Marinade	B60009	For beef lovers! A BBQ marinade full of character with crushed pepper, onion, and garlic.	
Thai Sesame Marinade	B60003	Thai marinade with a sweet and spicy taste, of orange colour and with sesame seeds.	
Urban Delight Marinade	BSA0106	Trendy marinade that can be sold as an home-made marinade. Sweet taste with vinegar, ketchup, and soy sauce.	
Whisky & Chipotle Marinade	B60016	Marinade made with real whisky, combined to subtle aromas of smoke and maple.	

These marinades can be stored at room temperature until opened.

Refrigerate after opening.