

**American technology
American convenience
American success**



Bridge to American bakery and food service

PRODUCT CATALOGUE FOR FOOD SERVICE

We offer professional food service products for restaurants, hotels, catering, event organizers, buffets, pizza restaurants, fast food chains. High efficiency, excellent performance, convenient and economical usage. Also your consumer will notice the quality improvements due to our authentic American product range.

Our shortenings are made of vegetable oils, interestified, **contain no transfat, have low saturated fat** and not only frying but grant for long even quality on high temperature. Our cake bases, mixes, concentrates are extremely versatile le very easy to create with wide variety of bakery products – suitable for busy chefs for everyday use.

SHORTENINGS (NEW GENERATION OF FATS AND OILS)

- ☛ **Magic Chef Liquid Deep Frying Shortenings** – high performance deep frying oil (50 hours)
- ☛ **Risso Chef Liquid Deep Frying Oil** – high performance deep frying oil-blend (40 hours)
- ☛ **Turbo Frit Veg** – solid frying shortening (90 hours frylife)
- ☛ **Sundrop** – liquid butter alternative for pan frying, sautéing or grill
- ☛ **E-Z Coat Pan Release Oil Spray (Buttery)** – for frying pans, baking pans, cake forms

CAKE BASES, MIXES

- ☛ **MC Super Creme Cake Base (prev. Richcreme)** – rich cake base in vanilla and chocolate flavour
- ☛ **Dawn Chewy Fudgie Brownie Mix** – authentic American Brownie Mix
- ☛ **Cheese Cake Mix** – New York Cheese Cake Mix
- ☛ **Moist and More Yellow Cake Mix** – sponge cake mix
- ☛ **Cookie Base** – flavours: vanilla, chocolate, oatmeal, Macaroon (coconut)
- ☛ **Bagel, scone** – base and concentrate for Anglo-American specialties
- ☛ **Pancake Mix** – mix for pancake and waffle + pancake syrup (maple)

SAUCES AND DIPPINGS

- ☛ **Authentic American Sauces and Dippings** – Ranch, Barbecue, Buffalo, Honey-Mustard

OTHER PRODUCTS

- ☛ **Pancake Syrup** – maple flavour syrup
- ☛ **Magic Chef filter paper** – outstanding quality for regular frying oil-filtering

OUR REFERENCES:



Imported and distributed by

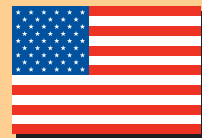
AMARIN CORPORATION KFT.
H-1117 Budapest, Prielle Kornélia u. 18-34.
Phone: +36 1 319-7221 Fax: +36 1 248-1659
E-mail: amarin@t-online.hu



More information: www.amarin.hu



Magic[®] Chef



Made in USA

SUPER FRIT

deep frying shortening
for restaurants, professionals
and catering



*Zero Trans Fat
Cholesterol-free
50 – 75 – 90 hours frylife*



*American technology
American convenience
American success*



Benefits

Zero grams trans fat per serving

100% vegetable shortening made of partly hydrogenated vegetable oils (soy, cottonseed) with a special refinement technology

50 – 75 – 90 hours frylife depending on consistency

Higher cost effectiveness and outstanding quality improvements

The smoking point of the shortening is very high (250 °C), no smell of burning, frying at around 180 °C

No foaming and smoking

The frying time is significantly reduced due to higher temperature

No flavor-transfer – you can fry different foods one after the other (donut after fish)

Keeps and enhances the original taste of the food

The fried food has higher quality, preserves its original form, no oily effect, and crispier consistence, golden appearance

Minimum absorption into the fried food – more effective usage

Less refill needed due to higher fire temperature

Daily filtration is necessary – we offer special filter paper, which filter micron-sized remains

No cleaning of kitchen air filter is necessary because of residue of oils and fats

Calculate! Sunflower oil costs 390 HUF/l and its frylife is 10 hours, the price is 39 HUF/hours/liter. Magic Chef costs 590 HUF/land its frylife is 50 hours, the price is 11,80 HUF/hours/liter; that is 3 times more economic than sunflower oil and 2 times more economic than palm fats.

Suitable for deep frying of



Potato chips



Chicken



Fish



Crab



Cheese



Crumbled foods



Onion rings



Rissole



Meats



Vegetables



Donuts



Mussels and snails



Amarin
Corporation

www.amarin.hu

IMPORTED AND DISTRIBUTED BY

Amarin Corporation Kft.

H-1117 Budapest, Prielle Kornélia u. 18-34.

Tel.: +36 1 319-7221 Fax: +36 1 248-1659

E-mail: amarin@t-online.hu

www.amarin.hu



262 Old New Brunswick Road
Piscataway, NJ 08854 USA

Tel.: 732-981-6001 Fax: 732-981-8004

E-mail: afcinc@worldnet.att.net

Basic data:

Weight:
17,4 liter / carton

Shelf life:
18 month

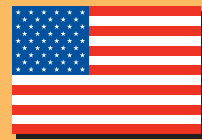
Storage at 5 – 35 °C

Country of origin: USA



40
hours
fry life*

Risso *Chef*



High performance **DEEP FRYING SHORTENING**

for top hotels, restaurants



Ideal blend of vegetable oils for frying



*The secret of the crispy potato chips and
the golden breaded foods*

*Since 15 years the favourite of top chefs
in Hungary and in Western-Europe*



*American technology
American convenience
American success*



Benefits:

100% vegetable – an ideal blend (sunflower oil, palm oil, rapeseed oil) for deep frying and pan frying

Frylife over 40 hours, that is 4 times more effective than sunflower oil (2 times more effective than palm oil)

Minimum absorption into the fried food – more effective usage

Less refill needed due to higher fire temperature

Superior food quality

Crispy potato chips and meats, the crumbs are golden brown and does not come off the meat

The frying time is significantly reduced, 10 to 5–6 minutes

The smoking point of Risso oil is higher, 225°C, no smoking smell; the food can be fried at 180°C.

Ideal for nonstop kitchen operation, preheat for 190°C

Contains antifoaming agent

Daily filtration is recommended for maximum performance

We offer special filter paper for daily filtration (Magic Chef), which filter micron-sized particles

Easy cleaning of kitchen appliances

Calculate! Sunflower oil costs 390 HUF/l and its frylife is 10 hours, the price is 39 HUF/hours/liter. Risso Chef costs 560 HUF/l and its frylife is 40 hours, the price is 14 HUF/hours/liter; that is 3 times more economic than sunflower oil and 2 times more economic than palm fats.



Use it for deep frying, pan frying, preparing potato chips, breaded dishes (meat, fish, vegetable)



For extra performance use
Magic Chef Liquid Deep Frying Shortening for your kitchen!



Imported and distributed by:

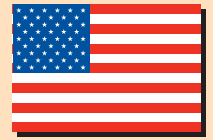
AMARIN CORPORATION KFT.
H-1117 Budapest, Prielle Kornélia u. 18–34.
Phone: +36 1 319-7221 Fax: +36 1 248-1659
E-mail: amarin@t-online.hu
www.amarin.hu

Basic data:

Amount: 15 liter/carton
Shelf life: 12 month
Storage at °C 10 – 20
Energy: 900 kcal/100 g
Country of origin: Belgium



Amarin[®] 100

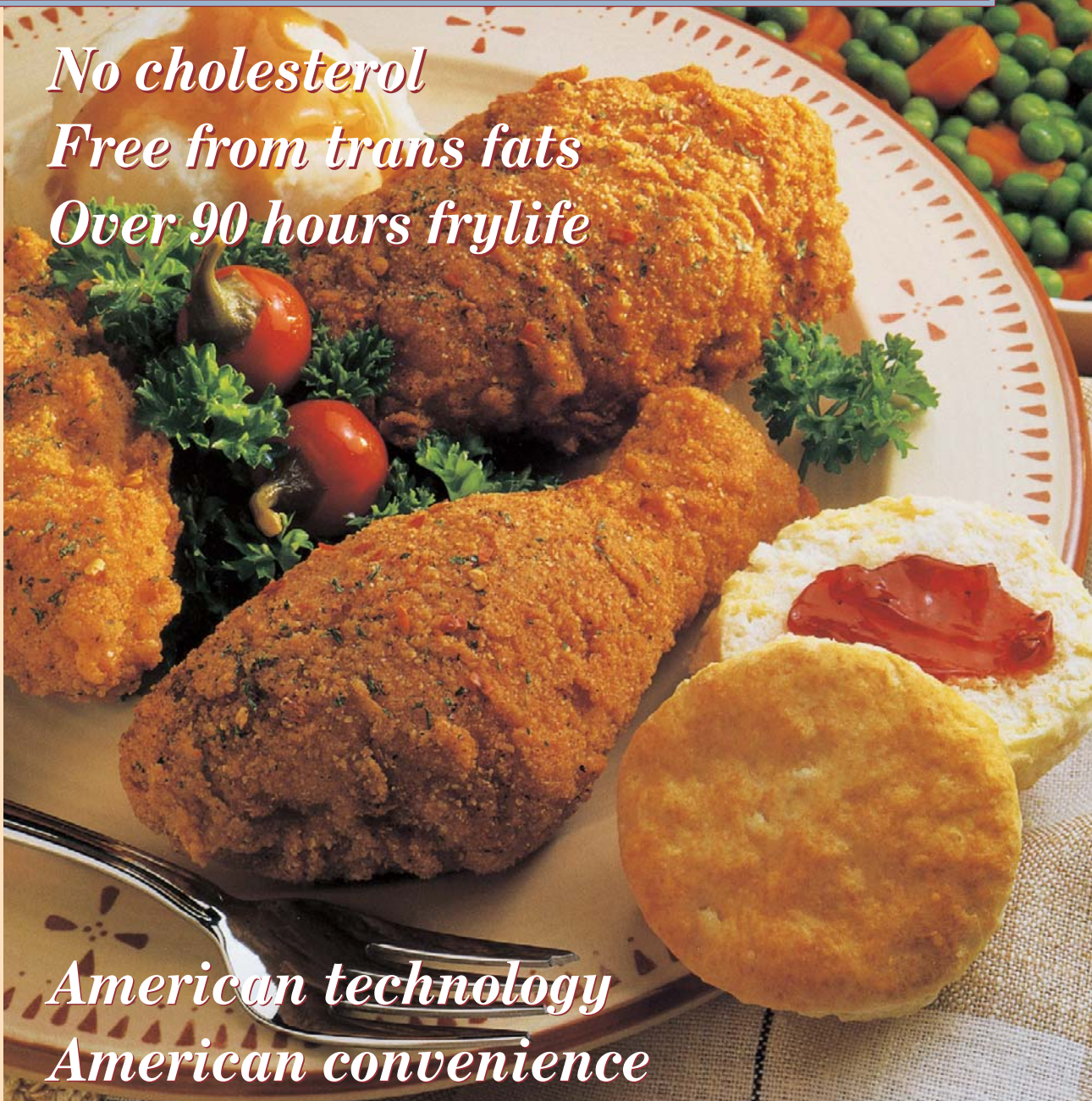


Product of USA

TURBO FRIT VEG

solid shortening for restaurants,
fast food chains, caterings

No cholesterol
Free from trans fats
Over 90 hours frylife



American technology
American convenience
American success

Amarin
Corporation



AFC American
Foodservice
Concepts, Inc.

Benefits

Blend of 100% vegetable oils prepared with special refinement technology, mainly from partly hydrogenated soybean oil, cottonseed oil

No cholesterol, free from trans fats

Over 90 hours frylife – depending on food-type

Economical usage and outstanding fried food quality

High smoking point of the shortening (250 °C), without burned smell, ideal for use at 180 °C

No foaming, no smoking

The frying time is significantly reduced

No flavor-transfer – you can fry different foods one after the other (donut after fish)

Minimum absorption into the fried food – more effective usage

Keeps and enhances the original taste of the food

The fried food has higher quality, preserves its original form and taste, no oily effect, and crispier consistence, golden appearance

Preserves and enhances the real flavor of the food

Less refill needed due to higher fire temperature

Daily filtration is recommended

We offer special filter paper (Magic Chef), which filters micron-sized remains

Calculate! Sunflower oil costs 390 HUF/liter and its frylife is 10 hours, the price is 39 HUF/hours/liter. Turbo Frit Veg costs 590 HUF/liter and its frylife is 90 hours, the price is 6,55 HUF/hours/liter; that is 5 times more economic than sunflower oil and 2 times more economic than palm fats.

Excellent for frying of:



Potato chips



Chicken



Fish



Crab



Cheese



Breaded foods



Onion rings



Rissole



Meats



Vegetables



Donut



Mussels and snails



Imported and distributed by:

AMARIN CORPORATION KFT.
H-1117 Budapest, Prielle Kornélia u. 18-34.
Tel.: +36 1 319-7221 Fax: +36 1 248-1659
E-mail: amarin@t-online.hu

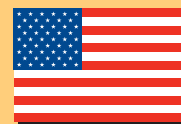
Amarin
Corporation
www.amarin.hu

Basic data:

Weight: 22,68 kg/carton
Shelf life: 18 month
Storage at 5-35 °C
Country of origin: USA



Sundrop[®] *liquid butter alternative*



Made in USA



THE FLAVOR OF REAL BUTTER IN A CONVENIENT LIQUID FORM

Professional shortening for a modern kitchen,
the better butter alternative,
versatility with real butter taste

For top chefs and top restaurants

With the recommendation of Mr. Magic[®] Chef



Sundrop
WITH REAL BUTTER



American technology

American convenience

American success

Amarin
Corporation

Benefits:

Sundrop is used by restaurants who want the flavor of real butter in a convenient liquid form

Contains real butter (20%) – not just a butter flavor

Contains salt, lecithin

100% usable

No need to melt or clarify

Versatile: carries butter taste through to all your prepared foods

Liquid at room temperature, does not require refrigeration, therefore eliminates the handling problems of butter

Reduces sticking, gumming

Low cholesterol

Optimal for using at à la carte kitchens

Ideal for buffets with open ovens

High smoking point (200 °C)

With added flour – excellent condenser

Contains less water than butter – no spattering as grilling

Gives food that “prepared in butter” taste

One product with many applications

Calculate! The price of 1 liter Sundrop equals butter's price, but Sundrop doesn't contain water. It means that Sundrop is 20% more economical than butter.

Usage:

Sautéing and grilling

Pan frying of fish, crab, sea crayfish, grilling – flavor releases in the mouth not on the grill

Sauces and gravies

Roux

Marinating

Basting

Broiling

Preparing and enriching pastes, béchamel

Roasting of oiled seeds

For vegetable stew



Sundrop® Liquid Butter Alternative at 170 °C

Butter heated for 130 °C



Basic data:

Volume: 3,8 liter

Shelf life: 12 months

Storage at 5 – 35 °C

Country of origin: USA



Bridge to American bakery and food service

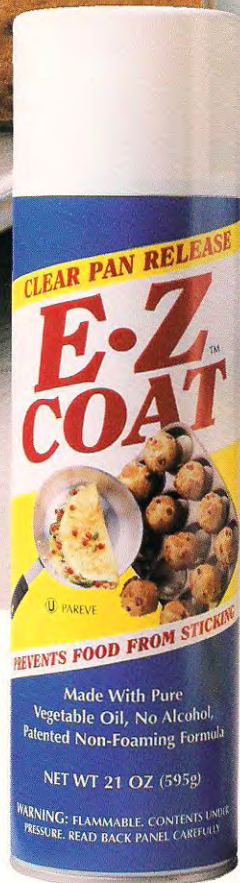
H-1117 Budapest, Prielle Kornélia u. 18–34. Phone: +36 1 319-7221
Fax: +36 1 248-1659 www.amarin.hu E-mail: amarin@t-online.hu



ELITE® E•Z COAT® CLEAR PAN RELEASE



“Patented release system provides superior results for all your needs”



**NEW
IMPROVED
FORMULA**

*Ingredients
for Success.*

**Bunge
Foods.**

Magic Chef Cake Base



ENRICHED SPONGE CAKE BASE WITH EXTREMELY VERSATILITY

MC Cake Base + shortening + water + egg + creativity =
SUCCESS!



*With the recommendation of Mr. Sándor Kovács,
pastry chef of Gerbeaud*



*More efficient production
The original cream cake
Long shelflife*

ORIGINAL AMERICAN
MUFFIN

ORIGINAL AMERICAN
BROWNIE

ORIGINAL AMERICAN
DONUTS

Amarino Cake
fruit cakes



American technology

*American convenience
American success*

Amarin
Corporation

Excellent for preparing:

Authentic American muffins – Loaf cakes – Ring Cakes – Coffee cakes – Pies – Fruity cakes – Bundts – Birthday cakes – Angel cake



Benefits:

- *Preferred flavor, appearance and moistness*
- *Versatile usage at hotels, restaurants, confectioneries, bakery producers*
- *Add only water, oil (shortening) and egg*
- *Flavoring and decorating as demanded – with fruits, chocolate, walnut, almond, icings, jellies, etc.*
- *Perfect suspension with the added materials*
- *Easy and plain technology, no high qualified manpower needed*
- *More efficient production – fewer states, high productivity, profitable labor usage*
- *Batter can be stored in the refrigerator as long as 14 days*
- *Great shelf life: 14–20 days*
- *Excellent features for extreme shop conditions*

Free consultation for our partners: production technologies, marketing and merchandising

Formula:	Quantities
Magic Chef Cake Base*	1 kg
Full egg	350 g
Flour (optional)	50–100 g
Shortening (oil)	300 g
Water	225 g
Total:	1,875 kg

*Vanilla or chocolate flavor

Basic data:

Weight: 25 kg
Shelf life: 12 months
Storage at 5 – 35 °C
Place of origin: EU



Bridge to American bakery and food service

H-1117 Budapest, Prielle Kornélia u. 18-34. Phone: +36 1 319-7221
Fax: +36 1 248-1659 www.amarin.hu E-mail: amarin@t-online.hu



IAS Fudgie Brownie Mix

Authentic American Brownie Mix



Made in USA



ENRICHED CHOCOLATE CAKE MIX FOR AUTHENTIC AMERICAN BROWNIE



IAS Fudgie Brownie Mix + hot water + walnut + creativity =
AUTHENTIC AMERICAN BROWNIE!



With the recommendation of Mr. Magic® Chef



Amarino Cake
marble cake

ORIGINAL AMERICAN
MUFFIN

ORIGINAL AMERICAN
BROWNIE

ORIGINAL AMERICAN
DONUTS

Amarino Cake
fruit cake

Made in USA



Amarin
Corporation

One-step technology
Add water only
Rich chewy brownies

American technology
American convenience
American success

Benefits:

- One step, easy technology for hotels, restaurants, professional kitchens, confectionaries, bakeries
- Just add hot water to the MC Fudgie Brownie Mix and pour the batter into the pan. The batter spreads itself over the entire pan and bakes into a rich, moist texture with a strong chocolate flavor.
- For variety, add any of these to the Brownie Mix: nuts, candy, chocolate chips, white chocolate chunks, mint chocolate chips, raisin, and dried fruits
- Strong chocolate flavor; moist rich flavor
- Long shelf life
- More efficient production, fewer stales
- Batter can be stored in the refrigerator as long as 14 days
- Great shelf life: 14–20 days
- Easy and plain technology. There is less need for highly skilled labor
- Free consultation for our partners: production technologies, marketing and merchandising. Various recipes, knowledge of international trends, innovative paper cups

**Excellent for preparing:
original American brownie
chocolate cake**

Formula:	Quantities
IAS Fudgie Brownie Mix	1 kg
Walnut or hazelnut	125 g
Hot water (75–80 °C)	170 g
Total:	1,295 kg



Imported and distributed by:

AMARIN CORPORATION KFT.

H-1117 Budapest, Prielle Kornélia u. 18-34.

Phone: +36 1 319-7221 Fax: +36 1 248-1659

E-mail: amarin@t-online.hu

www.amarin.hu

Exported by:



262 Old New Brunswick Road

Piscataway, NJ 08854 USA

Tel.: 732-981-6001 Fax: 732-981-8004

E-mail: afcinc@worldnet.att.net

Basic data:

Weight: 22,68 kg

Shelflife: 12 months

Storage at 5 – 35 °C

Country of origin:

USA



Hospitality Cheese Cake Mix



Made in USA

COLD PREPARATION ONLY ADD MILK

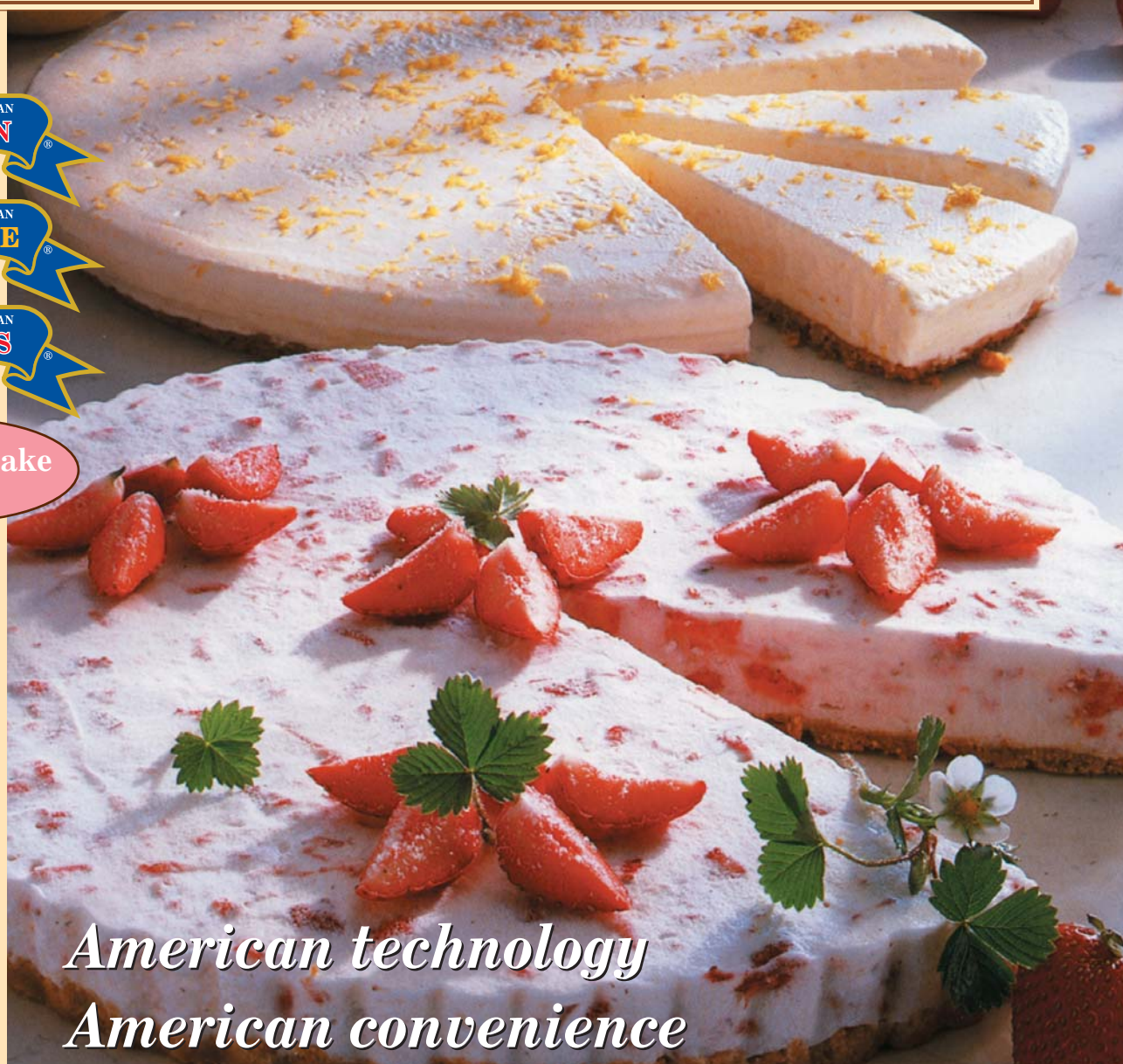
Cheesecake mix + milk + creativity =
authentic American Cheesecake

*With the recommendation of Mr. Sándor Kovács,
pastry chef of Gerbeaud*



Amarino Cake
fruit cake

Made in USA



*American technology
American convenience*

American success





Excellent for preparing different types of desserts:

- *cup desserts, cakes, sliced cakes;*
- *desserts for buffets;*
- *catering;*
- *coffees.*

Proposed base:

oatmeal biscuit mixture or sponge cake.

Benefits:

- *easy technology for hotels, restaurants, professional kitchens, confectionaries, bakeries, caterings;*
- *add only cold milk to the cheesecake mix and use your creativity to flavor and decorate;*
- *for variety, add fruits or jellies;*
- *fewer stales;*
- *easy and plain technology with high productivity, there is less need for highly skilled labor;*
- *the consistency and flavor can be adjusted with the quantity of the milk.*

Formula:

Quantities

Hospitality Cheesecake Mix	1,81 kg
Milk	2,89 kg
Total:	4,70 kg

After preparation place it into the fridge at least for an hour!

***Free consultation for our partners:
production technologies, marketing
and merchandising***



Imported by:

AMARIN CORPORATION KFT.

H-1117 Budapest, Prielle Kornélia u. 18-34.

Phone: +36 1 319-7221 Fax: +36 1 248-1659

E-mail: amarin@t-online.hu



www.amarin.hu

Basic data:

Weight: 1,81 kg

Shelflife: 12 months

Storage at 5 – 35 °C

Country of origin: USA





Introducing **R&H** *Moist & More*™

"When You Want the Absolute Best Cake"

Moist & More is...

- *Moist* – Remains moist longer
- *Tolerant* – Consistently great cakes
- *Suitable for Freezing* – Bake, freeze and decorate as needed
- *Great Tasting* – Superior flavor versus the other leading brands

Authentic American Cookie Mixes



Made in USA

Cookie Mixes + Margarine/Butter
+ water + creativity =
EXCELLENT AMERICAN TASTE

*With the recommendation of Mr. Sándor Kovács,
pastry chef of Gerbeaud*

ORIGINAL AMERICAN
MUFFIN

ORIGINAL AMERICAN
BROWNIE

ORIGINAL AMERICAN
DONUTS

Amarino Cake
fruit cake

Made in USA



*American technology
American convenience*

American success





COOKIE-TIME!

Every American child grows up with cookie, so it is the grown-up's favorite as well.

Why? It is really easy to prepare in various flavors and perfect for breakfast and tea-time, as snack or dessert. The authentic American cookie is palm-size (about 50 g),

soft and stays fresh for 2–3 weeks. Flavoring with chocolate chips, Smarties, coconut, dried fruits (orange cubes, red- and blueberry, etc.), and nuts.

Cookie Mixes – excellent for preparing:
original American cookie, macaroon (coconut) cookie

Benefits:

- 2-step technology for hotels, restaurants, professional kitchens, confectionaries, bakeries, caterings
- Batter can be stored in the refrigerator as long as 14 days
- Great shelf life: 14–20 days
- Portioning with ice-portioning spoon
- Flavoring ideas: chocolate chips, dried fruits, raisin, tropical mix, coconut, poppy seeds, oatmeal, carrot, almond, apple, etc.
- Excellent features for extreme shop conditions
- Easy and plain technology with high productivity. There is less need for highly skilled labor

Formula:	quantities
Cookie Base	1 kg
Margarine/Butter	140–160 g
Water	70–100 g
Flavoursing	150–300 g
Total:	1,36–1,56 kg

Amarin
 Corporation
www.amarin.hu



Imported by:

AMARIN CORPORATION KFT.
 H-1117 Budapest,
 Prielle Kornélia u. 18–34.
 Phone: +36 1 319-7221 Fax: +36 1 248-1659
 E-mail: amarin@t-online.hu

Exported by:



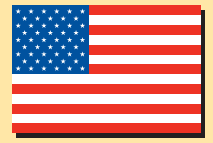
262 Old New Brunswick Road
 Piscataway, NJ 08854 USA
 Tel.: 732-981-6001 Fax: 732-981-8004
 E-mail: afcinc@worldnet.att.net

Basic data:

Weight: 19,05 kg
 Expire: 12 month
 Storage at: 5 – 35 °C
 Country of origin: USA



American sandwiches



Made in USA



BAGEL-CONCENTRATE & PREMIUM SCONE MIX



for preparing authentic American bagel
and english scone



With the recommendation of Mr. Magic Chef



Amarino Cake
fruit cake

Made in USA



Amarin
Corporation



American technology
American convenience

American success



Bagel-concentrate

In the USA the most favorite sandwich base is the bagel thanks to the dense, chewy texture, the pleasing flavor and the versatile flavoring. The ring can be formed with hand or machine. The special preparation - first boiled for a short time in water and then baked or baked with steam – gives the typical flavor and consistency. Traditional toppings: poppy or sesame seeds. Most typical bagel sandwiches: cream cheese, tomato, salads, ham, egg, salmon, sausage, etc.

Benefits:

- *Big potential in Hungary and East-Europe for the New York Bagel*
- *With the use of local materials and with the adjustment of the yeast-content the dough consistency can be altered*
- *The bagels shelf life can be extended with the use of Amarin-shortening and with proper packaging*
- *Bagel can be sprinkled with salt, cheese, sesame seed, poppy seed, pumpkin seed, and mixed seeds*
- *The dough can be flavored and enriched with malt, onion, garlic, paprika, egg, raisin, blueberry, cinnamon, chocolate chips, etc.*
- *Kosher certificate available*

Recipe: 1 kg flour + 60 g bagel-concentrate + 20–30 g yeast + 20–30 g sugar + 500 g water

The Bagel-bar concept deserves strong attention as a success story!

Imported by:

AMARIN CORPORATION KFT.
H–1117 Budapest, Prielle Kornélia u. 18–34.
Tel.: (+36-1) 319-7221 Fax: (+36-1) 248-1659
E-mail: amarin@t-online.hu



Premium Scone Mix

The scone is small sweetish quick bread which is especially popular in the English-speaking countries. The most current is the round (approx. 6–8 cm in diameter) form sprinkled with sugar but there are other (triangle, square) shapes for a change. The scone is commonly eaten with strawberry jam and clotted cream with tea or coffee.

Benefits:

- *1-step technology for hotels, restaurants, professional kitchens, confectionaries, bakery producers*
- *Just add water to the mix – and perhaps flavoring*
- *Shelf life: 10-14 days properly packaged*
- *Flavoring options: raisin, cranberry, walnut, dried fruits, chocolate chips*
- *The scones consistency can be altered with addition of extra buttery shortening*
- *Specially recommended for hotels, cafes, teashops, or breakfast and for a snack*

Recipe: 1 kg Scone Mix + 440 g water + creativity

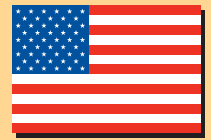

www.amarin.hu

Bagel / Scone basic data:

Weight: 12,5 kg
Expire: 12 months
Storage at 5 – 35 °C
Country of origin: UK, USA



*R & H[®] Pancake Mix, Waffle Mix,
Pancake Syrup, Pan Release Spray*



Made in USA



**R & H PANCAKE
AND WAFFLE
WITH 1-STEP TECHNOLOGY
JUST ADD WATER AND READY TO BAKE**

With the recommendation of Mr. Magic[®] Chef



★ ★ ★ ★ ★
Amarino
sweet selection

*For thick and thin
pancake, for waffles
Egg-free technology*



*American technology
American convenience*

American success





Pancake Mix

Excellent for preparing thick and thin (American, French, Hungarian) pancakes.



Belgian Waffle Mix

For preparing tasty and crispy Belgian waffle.

Pancake Syrup

Maple flavor syrup for pancakes, desserts and wild meat dishes.



Pan release oil spray (Kosher-product)

Suitable for oiling of baking and frying pans. Butter-flavored. Trans fat free and zero calorie. 1600 portion.

Benefits:



- *Constant quality and consistency, preferred taste, moistness and appearance.*
- *Just add water.*
- *Fewer stales.*
- *Easy and plain technology with high productivity. There is less need for highly skilled labor.*



Recipe for pancake:

R&H Pancake Mix
Water

BY VOLUME: BY WEIGHT:

3 cups 1 unit
2 cups 1 unit

Recipe for waffle:

R&H Belgian Waffle Mix
Water

3 cups 1 unit
2 cups 1 unit

BASIC DATA:

R&H Pancake Mix 6 x 2,27 kg/carton

R&H Belgian Waffle Mix 6 x 2,27 kg/carton

Mississippi Belle Pancake Syrup 12 x 710 ml, 12 flacon/carton
or Sea Breeze Pancake Syrup 4 x 3,78 liter/carton

E-Z Coat
pan release spray with butter-flavor 6 x 482 g

Imported and distributed by:

AMARIN CORPORATION KFT.
H-1117 Budapest, Prielle Kornélia u. 18-34.
Tel.: +36 1 319-7221 Fax: +36 1 248-1659
E-mail: amarin@t-online.hu
www.amarin.hu



Basic data:

Shelf life: 12 months
Storage at 5 – 30 °C
Producer:
Bunge Foods,
Dawn USA,
Mississippi Belle



Authentic American tastes

*For restaurants, steak houses,
buffets, pizza restaurants*



Made in USA



AMERICAN SAUCES AND DIPPINGS

**BBQ Sauce, Ranch Dressing,
Buffalo Style Sauce,
Honey Mustard Sauce**



Proven flavors



*American technology
American convenience
American success*



Economic, professional package



Popular premium American brands

The authentic American sauces and dressing have a long experience and product development behind them. We recommend them to those who want to experience the real American feeling and can appreciate the simplicity and professionalism.

House of Lords Ranch Salad Dressing

Ranch-dressing

One of the most popular American dressings – with the use of sour cream and mayonnaise –, which is the standard escort of the spicy chicken wings. The Ranch dressing is used for dipping of vegetables, breaded foods and for sandwiches and hamburgers.



Ken's Barbecue Sauce

Grill and BBQ-sauce

Ideal for grilling of meats – traditionally it is a favored sauce for pork or beef ribs and chicken. The BBQ sauce is excellent for dipping and for pizza or hamburger, too.



Texas Pete Mild Buffalo Style Chicken Wing Sauce

Buffalo-sauce for chicken wing

The Buffalo Sauce is a spicy sauce, compulsory for the increasingly popular spicy chicken wings. We offer a mild version for wider consumer circle.



Texas Pete Mild Honey-Mustard Sauce

Honey-Mustard Sauce

The blend of honey and mustard is most often used as a dip for chicken strips, vegetables, French fries, onion rings and other finger foods and as a topping for sandwiches. Use it for salads, egg-dishes, fish, hot-dog, grilled lamb cutlets or pork chops.



Check up our other authentic American products: shortenings, cake bases and professional bakery materials!

Coming soon – product range extension: Blue Cheese Dressing, Cole Slaw Dressing, Louisiana Hot Sauce, Tabasco Sauce

Imported and distributed by:

AMARIN CORPORATION KFT.
H-1117 Budapest, Prielle Kornélia u. 18-34.
Phone: +36 1 319-7221 Fax: +36 1 248-1659
E-mail: amarin@t-online.hu

Volume: 3,8 liter

Shelflife: 12 months
After opening store in the fridge.

More information on www.amarin.hu

Amarin
Corporation