

BRESC

Produits Culinaires



FOODSERVICE

ASSORTMENT



THE CHILLED PRODUCTS SPECIALIST



MODERN CHEFS WANT CHILLED PRODUCTS

Bresc is the specialist in chilled garlic and herb products for the European gastronomic market. When we create our products, we look for authentic, pure flavours, optimal convenience and consistent quality. We're inspired by the needs of culinary professionals. We're on a permanent quest for new flavour sensations, novel concepts and different options for using products so that we can help chefs on a number of levels within the field of gastronomy, with our range of single herb purees and garlic to delectable spice melanges and ready-to-use solutions.

OUR CHILLED PRODUCTS

In our view, the concept of chilled products means more than simply offering a range in the refrigerated section; in fact, they should be linked to convenience.

The result is a fresh product, processed in such a way that chefs can use it without further effort. We have taken out much of the work in the process while preserving the product's unique properties.

Our products have a longer shelf-life because they are refrigerated so less of the product is lost, resulting in more profit as well as convenience.

Nonetheless, we do not use artificial aromas, colourings or flavourings; nor do we use unnecessary amounts of sugar, salt or acid. Our product development works with a "green list" and a "black list" for E-numbers, which, in our view, should only be used in our products for a specific purpose. They should be essential and not alien to the product.

You see, they are all additions that affect the flavour of the product and consequently the chef's dish. Chilled products should make the cooking process easier while delivering real flavours and offering more options for variety in new culinary creations.

To us, what matters are the authentic flavours, convenience and consistent quality. Bresc contributes ideas for chefs; we are always on the lookout for affordable solutions, inspiration and for ways to keep surprising you. We - you and Bresc - share the responsibility for the products consumed by your guests in your restaurant.

CHILLED PRODUCTS, THE TOOLS FOR A NEW CULINARY GENERATION.

GARLIC SPECIALITIES

Discover our exhaustive range of chilled garlic products and sample their pure flavour and their convenience in your kitchen. They are suitable for both cooked and uncooked dishes such as wok dishes, marinades, sauces, pastas, garlic sauce, garlic butter and dressings.



BRESC PRODUITS CULINAIRES

Smoked garlic can definitely not be missed in the 'Produits Culinaires' range with unique garlic purees. This product easily creates a delicious smoky flavour to sauces, soups and various cold and hot dishes. Also very suitable for vegetarian dishes.



FRESHLY CHOPPED GARLIC/SHALLOT/ONION

Unique freshly chopped products. The Spanish garlic has a sharp taste. The products are immediately processed and full of flavour, very easy to use and suitable for both cold and hot dishes. For more inspiration please visit bresculinair.com.



SINGLE PUREES

In this series, we have a wide range of single herb purees: basic cooking ingredients as ready-to-use, chilled solutions. They're perfect as bases and can be used in all kinds of dishes.

PESTO

Pestos made according to authentic Italian recipes. They can be used in an extremely wide range of both cooked and uncooked dishes. We combine regional basil with genuine Italian flavours, including tomatoes, pine kernels, pecorino and of course garlic. We have the classic green version, but a red version is also available.

ITEM NO. 540165

ITEM NO. 540170

ITEM NO.
581147



1000 G

450 G

ITEM NO. 540161

ITEM NO. 582147

ITEM NO.
774164



ITEM NO. 774168

1000 G

TASTY TOMATO

The three classic uses for tomatoes available as chilled products, which can be used for things like side dishes, spreads for bread dishes or as a flavouring. Their versatility means that they can be used in many types of dishes.

THAI KITCHEN

These chilled Thai curry spice mixes, which incorporate well-known Thai flavours such as turmeric, coriander, pepper, ginger and of course garlic, are available in several grades of piquancy.

ITEM NO. 261147

ITEM NO.
261145

ITEM NO. 261148



450 G

ITEM NO. 811160

ITEM NO.
811164

ITEM NO. 811162



1000 G

ALIOLI

Based on the authentic traditional alioli onion from the Spanish region of Catalonia. There are three different versions, ranging from mild and refreshing to piquant, but all are based on the same basic sauce made with Spanish garlic cloves.

ASSORTMENT BRESC 2019

Item no.	Product Name	Content	Vegetarian	Allergens
----------	--------------	---------	------------	-----------

GARLIC SPECIALITIES

611147	Peeled garlic cloves	450 g	✓	None
611161	Peeled garlic cloves (3x)	1 kg	✓	None
611160	Peeled garlic cloves (12x)	1 kg	✓	None
110160	Garlic puree	1 kg	✓	None
610160	Garlic chopped	1 kg	✓	None
110161	Pulpe d'ail	1 kg	✓	None
110148	Garlic puree superior	450 g	✓	None
110147	Garlic chopped	450 g	✓	None
610147	Garlic slices	450 g	✓	None
110157	Beemster garlic puree	825 g	✓	None
110152	Andalusian garlic puree	825 g	✓	None
110128	Black garlic puree	325 g	✓	None
110126	Roasted garlic puree	325 g	✓	None
110120	Organic garlic puree	325 g	✓	None
110140	SMOKED GARLIC PUREE	325 g	✓	None

MUST-HAVES IN THE KITCHEN

610140	FRESHLY CHOPPED GARLIC (ES)	450 g	✓	None
615140	FRESHLY CHOPPED SHALLOT	450 g	✓	None
620140	FRESHLY SHOPPED ONION	450 g	✓	None
130149	Basil puree	450 g	✓	None
145147	Coriander puree	450 g	✓	None
157147	Lemongrass puree	450 g	✓	None
150147	Ginger puree	450 g	✓	None
197147	Horseradish puree	450 g	✓	12
167147	Grilled bell pepper	450 g	✓	None
117145	Red chilli puree	450 g	✓	None
615160	Chopped shallots	1 kg	✓	12
223147	Mushroom mix	450 g	✓	None
614147	WOKgarlic	450 g	✓	None
650147	WOKginger	450 g	✓	None
618147	WOKchilli	450 g	✓	None

AMERICA / MEXICO

224147	Chimichurri	450 g	✓	9
203147	Tex mex	450 g	✓	11
212147	Cajun	450 g	✓	9
298147	Honey & thyme rub	925 g	✓	9
293147	Garlic & spring onion rub	925 g	✓	2 - 5 - 11
294147	Soy & black garlic rub	925 g	✓	2 - 9 - 11
774182	Chunky salsa tomato	825 g	✓	None
774190	Pico de gallo	825 g	✓	None
774192	Flaming salsa	825 g	✓	11

MEDITERRANEAN EUROPE

230147	Erbe Italiano	450 g	✓	None
175149	Strattu di pomodoro	450 g	✓	12
581147	Pesto rosso	450 g		4
582147	Pesto verde	450 g		4
582160	Pesto verde	1 kg		4
540159	Pesto alla Toscare	825 g		4-6
540154	Pesto alla Genovese	825 g		4
540165	Pesto di basilico	1 kg		4
540170	Pesto di pomodori	1 kg		4-6
775160	Pomodori marinati	1 kg	✓	None
767160	Peperoni marinati	1 kg	✓	None
717160	Peperoncini marinati	1 kg	✓	None
584150	Ramsons pesto	450 g		4
244147	Parrillada aio e limone	450 g	✓	None
246147	Parrillada mojo verde	450 g	✓	6
242147	Parrillada piri piri	450 g	✓	9
281145	Gamba marinade	325 g	✓	None
281160	Gamba marinade	1 kg	✓	None

Item no.	Product Name	Content	Vegetarian	Allergens
----------	--------------	---------	------------	-----------

INSPIRING AFRICA AND ASIA

235147	Ras el hanout	450 g	✓	None
233147	Harissa	450 g	✓	None
231147	Couscous spice mix	450 g	✓	9
216149	Madras	450 g	✓	9
261149	Tikka masala	450 g	✓	6
261146	Korma	450 g	✓	6
261145	Thai yellow curry	450 g	✓	2 - 11
261147	Thai red curry	450 g	✓	None
261148	Thai green curry	450 g		8

SPREADS & DIPS

767145	Sweet pepper bruschetta	325 g	✓	None
550145	Tapenade sweet pepper	325 g	✓	12
590110	HALKIDIKI OLIVE TAPENADE	325 g	✓	6
811145	Aïoli	325 g	✓	1
813145	Wasabi dip	325 g	✓	1 - 2 - 12
774145	Tomato salsa	325 g	✓	9
775145	Tomato Bruschetta	325 g	✓	None
540146	Tapenade sundried tomatoes	325 g	✓	6
590120	KALAMATA OLIVE TAPENADE	1 kg	✓	None
560160	Ratatouille	1 kg	✓	None
774168	Tomato bruschetta	1 kg	✓	None
774164	Tomato salsa	1 kg	✓	9
540161	Tomato tapenade	1 kg	✓	6
774184	Tomato chutney	1 kg	✓	None
811160	Alioli clásico	1 kg	✓	1
811164	Alioli limón	1 kg	✓	1
811162	Alioli pimiento	1 kg	✓	1
675160	Cherry tomatoes garlic lemongrass	1100 g	✓	None
675165	Cherry tomatoes garlic parsley	1100 g	✓	9
774141	Chutney tomato	325 g	✓	Geen
515145	Tapenade figs	325 g	✓	5 - 6
579110	Tapenade dates	325 g	✓	5 - 6 - 12

NEW IN 2019

- Smoked garlic puree
- Freshly chopped Spanish garlic
- Freshly chopped shallot
- Freshly chopped onion
- Green Halkidiki olive tapenade
- Black Kalamata olive tapenade

FRESHLY
CHOPPED

VERY
TASTY

EASY
TO USE



1. Egg



5. Musterd



9. Celery



13. Fish



2. Gluten



6. Nuts



10. Sesame seed



14. Molluscs



3. Lupine



7. Peanuts



11. Soy



4. Milk



8. Shellfish



12. Sulphite

FOODPAIRING

THE CULINARY INSPIRATION PLATFORM FOR MODERN CHEFS!

Foodpairing is an innovative way of combining flavours of the products from all over the world, stimulating an 'out-of-the-box' mentality. This tool is based on the premise that as products consist of very many flavour molecules, each has its own profile. The molecules are analysed scientifically to determine the profile. The more a profile resembles the profile of another product, the better the match. Foodpairing trees are used to reveal the similarities and combinations of products. The closer the products are to the centre, the better the combination.

For inspiration and creation, please visit www.foodpairing.com.

