

# MEDITERRANEAN

The flavours of Morocco, Spain, Italy,  
Greece, and Lebanon



c u l i n a r y  
**TECHNOVATIONS**  
The latest food trends and technologies from Griffith Laboratories



KEFTA  
TAGINE

where  
Africa, Europe, and Asia  
**meet & eat**

## CHICKEN SOUVLAKI



## a culinary crossroads celebration

*of clean and simple ingredients  
from Africa, Europe, and Asia.*

Derived from Latin meaning, "middle earth," the Mediterranean is the only geographic location on the planet where the continents of Africa, Europe, and Asia converge. A historic trade hub still vital today, the Mediterranean culturally bridges 21 regionally diverse countries to the similarities of common ingredients, a climate made famous by its azure sea, and over 5,000 years of civilization.

The cuisine of the Mediterranean is the basis for the universally famous and medically touted "Med Diet." It is a diet shaped by the simplicity of flavour from the seasons, colourfully rich in vegetables, grains, fish, fruit, olive oil, wine, and pulses (beans, peas, and lentils).

Griffith Laboratories invites you to experience the cuisines of the Mediterranean, celebrating the clean and simple ingredients and flavours from five countries: Morocco, Spain, Italy, Greece, and Lebanon.





Griffith Laboratories Presents:

# MEDITERRANEAN CUISINE

- flavours from North Africa to the Middle East

## Culinary Technovations Product Listing Nothing artificial. No MSG. No HVP. No I+G.

### MARINADES:

Ideal for chicken, seafood, pork and beef tumble application

Basic Eastern Mediterranean Marinade – garlic, lemon, white wine, extra virgin olive oil, yogurt #501-0623

Basic Western Mediterranean Marinade – garlic, onion, white wine, extra virgin olive oil #501-0624

Featuring **YIELDMAX™** and **citraburst™** protein innovations\*



### flavours of MOROCCO:

Basic Moroccan Protein Topical Seasoning – preserved lemon, onion, garlic, cilantro #501-0634

Kefta Protein Seasoning – onion, garlic, cinnamon, cilantro #501-0642

Harissa Snack Seasoning – hot chilies, garlic, caraway, cumin, coriander, extra virgin olive oil #501-0648

Charmoula Protein Topical Seasoning – cumin, paprika, chili powder, garlic, coriander #501-0651

Ras El Hanout Snack Seasoning – literally, "head of the shop," a mythical and legendary aphrodisiac spice mixture with garlic, saffron, cinnamon, cumin, ginger, paprika, turmeric #501-0652



### flavours of SPAIN:

Chorizo (Sausage) Seasoning – smoked paprika, garlic #501-0632

Gazpacho Snack Seasoning – cucumber, tomato, red bell pepper #501-0633

Pimentón Allioli Snack Seasoning – smoked paprika, garlic, extra virgin olive oil, lemon #501-0636

Paella Seasoning – saffron and shrimp #501-0650



### flavours of ITALY:

Vesuvio Protein Topical Seasoning – lemon, garlic, white wine, basil, and rosemary notes #501-0625

Bruschetta Snack Seasoning Mix - tomato, garlic, and basil #501-0626

Arrabbiata Sauce Seasoning Mix – toasted garlic, crushed red chili flakes, white wine, and lemon #501-0627

Sun-Dried Tomato Pesto Snack Seasoning Mix – sun-dried tomato, Parmesan cheese, extra virgin olive oil, onion, parsley #501-0628

Basil Pesto Snack Seasoning Mix – basil, garlic, pine nuts, extra virgin olive oil, and Pecorino Romano cheese #501-0649

Osso Bucco Sauce Mix – demi-glace with carrot, tomato, rosemary, and onion #501-0647



### flavours of GREECE:

Souvlaki Protein Topical Seasoning – lemon, garlic, white wine, honey #501-0629

Saganaki Snack Seasoning – feta cheese, lemon juice, extra virgin olive oil #501-0630

Tzatziki Sauce Seasoning Mix - yogurt, mint, garlic, lemon, cucumber #501-0631

Spanakopita Snack Seasoning – spinach, feta cheese, mint #501-0635

Athenian Red Sauce Seasoning – tomato, red wine, onion, garlic, cinnamon #501-0645



### flavours of LEBANON:

Basic Kabob Seasoning – red bell pepper, garlic, parsley, extra virgin olive oil #501-0653

Baharat Protein Seasoning – Arabic for "mixed spices," nutmeg, coriander, cumin, clove, cinnamon, black pepper #501-0637

\* **YIELDMAX™** (patent pending) is an innovation from Griffith Laboratories designed to increase cook yield on average of 10%.

**citraburst™** US Patent 6379739 is an innovation from Griffith Laboratories created for citric-based flavour inject and tumble marinade systems blocking the acid breakdown of the meat without compromising any of the meat's eating and chewing qualities.