



HEUSCHEN & SCHROUFF
ORIENTAL FOOD

INDUSTRY FOCUS PRODUCTS

2024



We connect people & cultures



50159 - Hikari
White Miso Paste
1 kg / 5 kg / 10 kg

Miso paste

Miso is a well-known taste-component in the Japanese Kitchen. This paste is made from fermented soybeans, salt and a koji starter (the fungus *Aspergillus oryzae*, a type of yeast). Sometimes wheat or barley is also added.

In ancient cultures, products were fermented to preserve them longer. It was only between the 14th and 16th centuries that Buddhist monks discovered that soybeans could also be fermented. They invented miso as we know it today.

Miso paste is a superfood and has a very unique, intense taste. A bit difficult to describe, but salty, savory and umami (caused by fermentation) come to the fore.

The application possibilities are endless. Miso can be used in soups, sauces, stews, stir-fries or pasta. Mayonnaise and dressings will get a boost by adding a little miso paste. Cook vegetables (for example cauliflower) in a miso soup and make a nice thickened sauce from the cooking liquid.

The Miso paste goes well with other seasonings such as fresh ginger, honey, lime, rice wine (mirin) and rice vinegar. Miso contains antioxidants, proteins, vitamins and minerals.

Gochujang paste

Gochujang is a thick chili paste commonly used in Korean cuisine. This chili paste gives your dishes extra spice, while it also has a sweet undertone, which gives the dishes more depth. Because in addition to fermented red peppers, this paste also contains glutinous rice and fermented soy beans. The sticky rice makes gochujang less spicy and sweeter than, for example, the Indonesian Sambal Oelek or the Thai Sriracha chili sauce. The colour of the paste is dark red.

Gochujang has a distinct taste that is best described as sweet spiciness. The spiciness of the peppers can still be tasted, but the sticky rice and fermented soy beans also give the pasta a great sweet taste. The umami obtained through fermentation provides an extra deep and rich taste experience. The paste is quite concentrated, making it economically efficient to use.

The paste can be used for endless applications: for classics, such as Korean Bibimbap and the preparation of kimchi, but also for marinades, for sauces, (noodle) soups, on a sandwich, in various noodle dishes, salad dressings or even in mayonnaise. Extremely suitable for vegetarian and vegan dishes.

Dishes and flavour components from Korea are currently very popular and trendy, partly due to the influence of the music style and lifestyle of K-pop and the popular drama series "Squidgame", derived from the (online) game of the same name.



9338 - O'Food
Gochujang Fermented Chilli Paste
17 kg



60701 - Golden Turtle For Chefs
Panko Bread Crumbs
1 kg / 10 kg



Panko

Panko breadcrumbs can be compared to coarse breadcrumbs. It gives a crispier and airier texture than normal breadcrumbs. It is perfect with shrimp, salmon, chicken and vegetables.

It is often used in, for example, the Japanese Tonkatsu dish. But the traditional Wiener Schnitzel can also be varied in a creative way with panko. Also use it in meatballs or meatloaf.

Coconut milk

Coconut milk adds richness and depth of flavour to soups, curries, smoothies, and stews. Indispensable for Asian cuisines such as Japanese, Thai, Vietnamese and Indonesian and delicious for breakfast (muesli and pancakes). But also in fusion dishes: Try adding coconut-milk to a carrot- or pumpkin-soup instead of cream.

Its natural fat content (lower than cream!) tames spices of all levels, turning down the heat while retaining flavour. Coconut milk is also an excellent dairy-free way to make the creamiest vegetable soups - simply substitute equal amounts of it for milk or cream. Excellent for lactose-free diets and vegan dishes.

This 100% natural coconut-milk contains only coconut and water. No colourings, no artificial aromas, no flavour-enhancers, stabilizers, emulsifiers nor preservatives.



60551 - Golden Turtle For Chefs
Organic Coconut Milk (18% Fat)
20 L (bag-in-box)



60117 - Golden Turtle For Chefs
Rice Sticks 5-7 cm
6 kg

Rice Sticks

Rice Sticks are delicate, flavour-neutral noodles, made from rice flour and most often used in Asian cuisines. Their ability to absorb flavour makes them a perfect complement to the complex flavours that are typical of Asian dishes.

They can be used in any way you want cooking noodles. Combine with a wok dish, stir-fry (after soaking), use in soups or salads. The medium-size noodle is the most popular and is used for stir-fries, soups, salads and as a bed for fish or meat to be served on.

The most famous dish is Thai Pad Thai. Here the 3-mm-rice-stick is the basis. But also in Vietnamese and Korean dishes. In order to make these noodles easy to prepare for meal-producers we made a short-cut version, of 5-7 cm. Easier to cook, easier to stir, easier to fill. Rice-sticks are ideal for glutenfree diets.



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