

A family tradition of quality and great taste.

TULKOFF[®]
FOOD PRODUCTS, INC.

GINGER



The spicy-sweet aroma of ginger is sure to draw attention to your prized dishes. Easy to spoon and full of taste, use our ginger products wherever the flavor of fresh ginger is desired.

Choose from
Chopped Ginger
Ginger Puree

We offer a selection of ginger products in a variety of packaging options to suit your preferences.

ALWAYS ON HAND

Tulkoff's ginger products provide extended shelf life while maintaining the highest quality of flavor for your menu.



Tulkoff Food Products, Inc.
Baltimore, MD 21222 • Pittsburg, CA 94565 • www.tulkoff.com
Contact us at (800) 638-7343 for more information about our products or to place an order.

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PRODUCT FORMS

Chopped Ginger is Tulkoff's finely chopped (1/8") ginger root. With all the flavor and aroma of fresh ginger, this high quality product will be a pungent addition to your culinary staples.

Ginger Puree is Tulkoff's puréed product, double ground to remove any tough fibers. It's the perfect for that "secret ingredient" for your soups and sauces.

Note: Our ginger products do not contain allergens.

MENU SUGGESTIONS

Add a sweet bite to any Asian dish	Great for lentil curry and potstickers
Create custom marinades	Perfect for soy sauce
Enhance vegetable stirfry	Substitute for flavoring with butter
Flavor soups	Use for a new twist on seafood sauce

SIZES

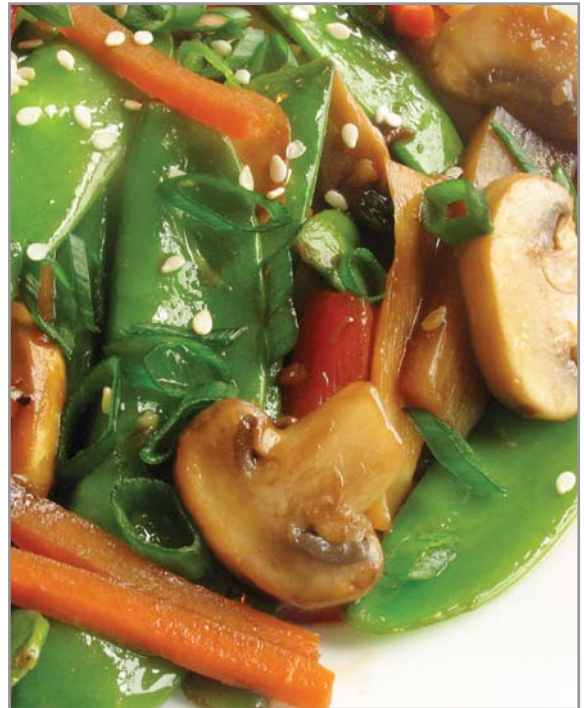
Available in food service and industrial packaging.

STORAGE

Keep Refrigerated

CAPABILITIES

In addition to providing you with quality Tulkoff branded products, we have the ability to private label our products to suit your needs. We also offer R&D knowledge in the development or recreation of sauces to create custom formulas and flavor profiles.



House Teriyaki Sauce

INGREDIENTS

¾ cup soy sauce
½ cup brown sugar
¼ cup cider vinegar
1 tsp Tulkoff Chopped Natural Garlic
2 tsp Tulkoff Ginger Puree
¼ tsp black pepper
1 Tbsp flour
1 Tbsp cold water

PREPARATION

Combine soy sauce, brown sugar, cider vinegar, garlic, ginger, and pepper in a small saucepan. Bring to a boil. Combine flour and water in a small bowl to form a paste. Whisk flour mixture into saucepan until thickened.

Prep Time: 5 minutes • Cook Time: 10 minutes – **6 SERVINGS**

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