



Dehydrated sauces for traditional Mexican stews

Just add hot water!

Con-Tacto Internacional has developed dehydrated sauces to simplify the preparation of traditional Mexican Stews in your industrial kitchen.

We know that preparing sauces is a burden. Besides, for taste and appearance consistency you need good Mexican cooking experience. In order to simplify preparing traditional Mexican stews, we have created the following types of sauces that can be used to cook many different traditional Mexican stews:



Types:

- Green
- Red
- Pastor
- Chipotle
- Guajillo
- Barbacue
- Adobo
- Pasilla
- Chilorio

Preparation:

In a pot, add 7 parts of water (by weight) for each part of dehydrated sauce (7 to 1 proportion recommended) and heat until it boils. Once boiling, reduce heat to low. Then, add the dehydrated sauce and stir for 3 minutes. Wait for an extra 5 minutes for the mixture to properly settle. Finally, add meat, vegetables or additional stew ingredients. Proportion: 1 Kilo of dehydrated sauce + 4 to 7 liters (or kilos) of water = 5 to 8 kilos of stew sauce depending on desired wateriness. For more info please visit our web site.

Product Benefits:

Logistics:

- Reduction of food waste, cooling costs and microbiological risks
- Reduction in warehousing space
- Reduction in transport weight and volume

Preparation:

- Instant rehydration
- Can be used in many Mexican dishes
- Consistent flavor in any location
- Long shelf life

Others:

- Great traditional Mexican flavor
- Without conservatives, non-GMO, Kosher
- Lower total cost per lb versus making sauces



Packing:

In 2 kilogram (2.2 lb) polyethylene bags packed in boxes. 10 of the 2 kilogram bags per box, 10 boxes per bed, and 4 beds per pallet (800 kilos total weight).



Con-Tacto Internacional is a Mexican company with more than 30 years of experience in preparing, processing, and selling ingredients for the food industry. For more information: www.contacto-internacional.com