



▲ Thai Pizza
▲ Green Curry Burger

▼ Red Curry Chicken Wings



ENHANCE THE EXPERIENCE

Introduce the unexpected and turn the ordinary dish into phenomenal, delighting your guests and making them come back for more.

Why Thai Kitchen?

AUTHENTIC FLAVOURS

- Made in Thailand, Thai Kitchen offers authentic Asian flavours.
- Majority of consumers prefer authentic flavours for ethnic foods*

CLEAN PRODUCTS

- Gluten-free.
- No artificial colours/flavours.

QUALITY PRODUCTS

- Thai Kitchen is backed by McCormick's high standards of quality and food safety.
- Protect your restaurant's reputation & brand.

NATIONAL RECOGNITION

- Canada's #1 Thai brand.**
- #1 coconut milk brand.
- #1 curry paste brand.

*TECHNOMIC'S 2015 ETHNIC FOOD & BEVERAGE CONSUMER TREND REPORT

**BASED ON DOLLAR SALES, LATEST 52WKS, PERIOD ENDING AUGUST 20, 2016



▼ Thai Spring Rolls

▼ Chicken & Salad with Thai Vinaigrette

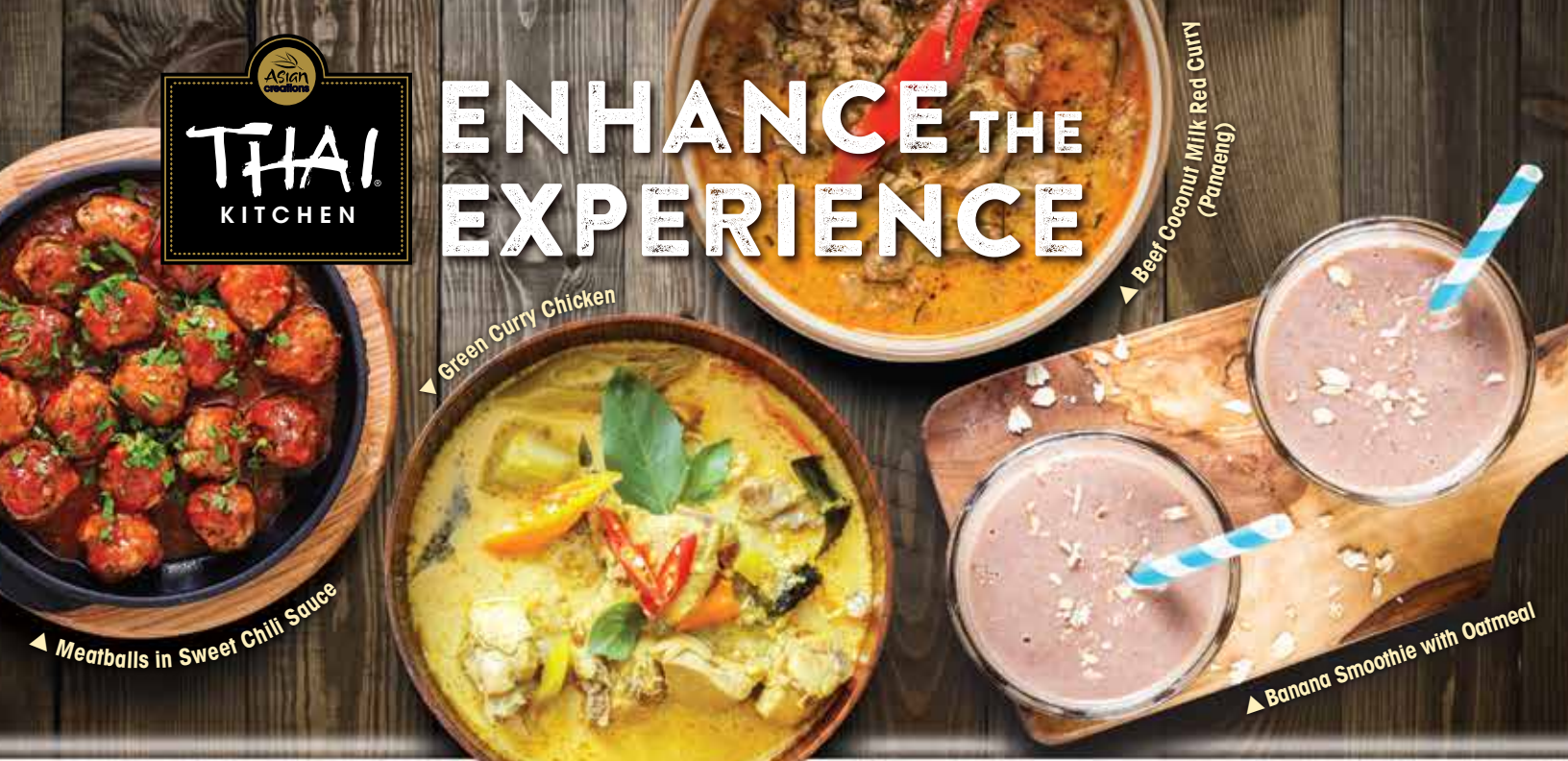
▼ Fries with Red Curry Aioli

At Thai Kitchen, we have one simple goal — to bring the Thai experience to your diners. Our selection of authentic, easy-to-use Thai ingredients is sure to satisfy even the most discerning palates.

for recipes, visit clubhouseforchefs.ca



ENHANCE THE EXPERIENCE



COCONUT MILK 400 ML

Made from the pressing of fresh, ripe coconut meat, Thai Kitchen coconut milk is naturally processed in Thailand without preservatives or additives.

- Natural fresh sweetness from coconut meat; no added sugar or use of coconut extract.
- Good balance of nutty and sweet flavours; does not overpower.
- Thick, smooth and uniform consistency.
- Reincorporates well after the natural separation of fat.

Ingredients: coconut milk, water, less than 0.5% of guar gum.

Suggested uses: Perfect for everyday cooking and as a non-dairy substitute for milk or cream. It is essential in Thai curries and peanut satay, and in many soups, beverages and sweets.



GREEN CURRY PASTE 992 G

Aromatic herbs such as lemongrass, galangal (Thai ginger) and fresh green chilis are harvested at their peak of freshness. They are then carefully blended with fragrant spices for the perfect balance of flavours with a spicy kick.

Ingredients: green chili pepper, soybean oil, lemongrass, galangal (thai ginger), salt, shallot, spices, kaffir lime.



RED CURRY PASTE 992 G

High on the heat scale (but generally more moderate than green curry), this red curry paste is a mix of aromatic and fresh red chilis that are harvested at their peak of freshness and carefully blended with fragrant spices for the perfect balance of flavours.

Ingredients: red chili pepper, garlic, soybean oil, lemongrass, galangal (Thai ginger), salt, shallot, spices, kaffir lime.



Suggested uses: Use as a stir-fry seasoning, a soup base, or with coconut milk to create delicious Thai curry. Add a teaspoon to your favourite marinade for a bit of spiciness. Great for your spreads, aiolis, rubs and more.

PRODUCT #	SAP PRODUCT DESCRIPTION	SCC	EACH PER CASE	SHELF LIFE (UNOPENED)	SHELF LIFE (ONCE OPENED)
901412478	TK COCONUT MILK PREMIUM 400 mL	207-37628-01125-8	12	720 DAYS	48 HOURS
901418222	TK GREEN CURRY PASTE 992 g	207-37628-01120-3	4	720 DAYS	8 WEEKS
901418620	TK RED CURRY PASTE 992 g	207-37628-01121-0	4	720 DAYS	8 WEEKS

Once opened, items must be refrigerated with no cross contamination.



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