

The Journey of Culinairex

Iwona Brederveld


The journey of Culinairex begins in the fields where farmers grow the onions. After several months of growing, ripe onions are harvested. The 'beauties' with their perfect size and shape, end up on the supermarket shelves. The 'uglies' are pressed to onion juice.

COOKING

At Exter the juice is being cooked for some time, by going slow and allowing for the needed time, an authentic rich onion taste starts developing. Then the temperature is gradually increased and brought down again. It is like reducing a sauce, gentle process and giving it time to create a great taste.

TASTE LIKE HOME

As we cook and bake, our Culinairex products are pure and natural, without addition of salt, additives or fillers and they are very strong and concentrated. Consumers want to know what they are eating, where it is coming from and how it has been made. At the same time, taste determines people's choice of food. Food producers are looking for ingredients which have great taste and at the same time easy to understand labelling: kitchen cupboard ingredients.



EXTER
Home of taste

Culinairex
Natural & Pure
Culinary ingredients

Your partner in authentic savoury tastes

BAKING

The final touch is given in our traditional Exter ovens. We fill our oven tins with reduced, slow cooked onion paste and then turn on the heat. During baking we can play with temperature, moisture and even pressure. At the end, a dry cake comes out of the ovens. We let it rest and naturally cool down.

SECRET OF THE CHEF

Sometimes it takes months of testing various raw materials and oven settings before the final baking recipe is ready for our production. Our R&D does an excellent job in finding the right oven settings, but it takes time to make the product which is just right on taste, colour and has the authentic home cooked taste.



THE RESULT: CULINAIREX VO001P

After the cake comes out of the oven and is cooled down, we crush it and mill it to powder. We pack it and our pure Oven sautéed onion is ready: a very strong authentic taste cooked like it is at home with clear labelling which consumers understand.

CULINAIREX

Today we have 5 products ready for sale oven dried mushroom powder for creating umami taste, 3 different onion tastes from sautéed to dark roasted onion flavour and oven roasted chicken broth. It can be used in soups, sauces, meats and meat alternatives, ready meals and snacks.

THE JOURNEY CONTINUES

The reactions of our customers are very positive, they see a great value of low dosage and clear label (open) declaration but above all they are impressed by the real home cooked taste. Currently our R&D is working on many other ideas, like oven sautéed tomato. The journey continues, will you come with us?

Did you know, that you only need 2 kg of Oven Sautéed Onion - Culinairex VO001P to make 1000 liter (shelf stable) long-lasting onion soup taste like it was home cooked?

EXTER

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Would you like to learn more about our Culinairex range? Or do you like to receive a sample? Don't hesitate to contact me.

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