



Vinegar delight NEW DISCOVERIES!

Look forward to these new taste sensations from Italy: the fine Crema quartet is a must-have for any kitchen!

Crema con „Aceto Balsamico di Modena IGP“

- 40% genuine Italian balsamic vinegar
- Harmoniously fruity and deliciously velvety
- The classic variety for creative cooking, garnishing and refining dishes

Crema with Lemon

- Made with white balsamic vinegar
- Zesty, fruity & full-bodied
- Ideal with fish, fruit & vegetable creations

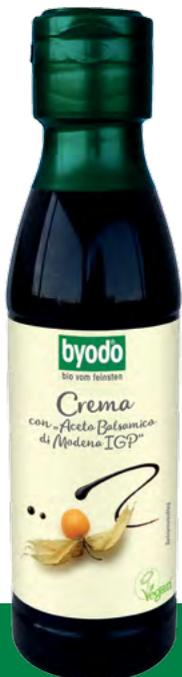
Crema with Basil

- 40% genuine "Aceto Balsamico di Modena IGP"
- Typically fresh & aromatic flavour of basil
- Wonderful alternative to fresh herbs

Crema with Black Currant

- Made with real blackcurrant juice
- Deliciously fruity with a tangy kick
- Deep red colour makes it ideal for refining dishes

All the Byodo Cremas are **free from xanthan** and delight customers with their **optimised 150 ml squeeze bottle**, which allows them to dispense just the right amount and is also perfect for garnishing. The user-friendly quantities tempt your customers to try new Crema varieties.



Crema con „Aceto Balsamico di Modena IGP“
6 x 150 ml



Ingredients: concentrated grape must*, Aceto Balsamico di Modena IGP* (40 %) (wine vinegar*, cooked grape must*), corn starch*
*organically grown

Crema with Lemon
6 x 150 ml



Ingredients: concentrated grape must*, white wine vinegar* (21 %), water, lemon juice* (3 %), corn starch*
*organically grown

Crema with Basil
6 x 150 ml



Ingredients: concentrated grape must*, Aceto Balsamico di Modena IGP* (40 %) (wine vinegar*, cooked grape must*), basil essence* (10 %), corn starch*
*organically grown

Crema with Black Currant
6 x 150 ml



Ingredients: concentrated grape must*, white wine vinegar* (22 %), water, black currant juice* (5 %), corn starch*
*organically grown

VINEGAR IS *more than just a dressing!*

The speciality vinegars from Byodo have an **incredible range of uses!** For example, they add a special flourish when pickling vegetables or in tasty chutneys. They are also perfect for adding the finishing touch to **saucers, pasta dishes, desserts and drinks.** Inspire your customers: in addition to tasting opportunities at the sales display, a selection of vinegars positioned alongside fruit and vegetables or in the wine and spirits section can trigger spontaneous buying decisions!

This autumn, we are thrilling your customers with **delicious recipes and tips** under the motto **"Vinegar from a new perspective"**! Mouth-watering recipe photos on Instagram and Facebook spark people's interest in cooking and refining with vinegar! You can find new ideas for creative cooking with our fruity balsamic vinegars and more at byodo.de now. For example, try our gin & tonic with Ginger-Pear Balsam!



Gin and Tonic with
Ginger-Pear Balsam



Birds of a feather FLOCK TOGETHER

Autumn is pumpkin season! And what makes a delicious cream of pumpkin soup even more spectacular? Why our intensely nutty **Styrian Pumpkin Seed Oil** of course!

From September, both the 100 ml and the 250 ml varieties will be available in the **elegant, slim Dorica bottle.** Your customers can choose the perfect size to suit their intended use and personal requirements. In addition, the large and small pumpkin seed oils are also an attractive addition to your shelf display.

The Austrian pumpkin seeds are roasted and pressed in the region of Styria using traditional methods. This gives the pumpkin seed oil its characteristic taste with the fine roasted note, plus it boasts a **Bio-Austria certification.** You can also recommend the oil to your customers for desserts, drizzled over ice cream and as an ingredient in pumpkin seed tiramisu!



Now available
in glass bottle



If you have any questions, requests or suggestions, please do not hesitate to contact us. We'll be delighted to help!



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