



a new product in the restaurant kitchen? why?





ZWUP is a premium bone broth, exclusively made with organic ingredients, using traditional methods of preparation and preservation. No chemical, synthesis elements are added in the recipe. Even more, the special sterilisation process that ends the production flow allows preserving the broth without loosing or diminishing the nutritional content.

ZWUP is an essential cooking base for preparing cream soups, sauces and gravies, stews, risotto and other complex dishes. A single product with 3 outstanding advantages:

- it enhances the flavour of the food.
- it adds valuable nutrients.
- it simplifies and shortens the cooking process.

ZWUP is the best version of a bone broth, providing the highest quality level and meeting all the quality criteria of its category. Driven by passion, dedication and responsibility, the producer's team relies on the traditional recipe with natural ingredients and on a state-of-the-art factory, to meet these premium standards.

ZWUP is an important help in the restaurant's kitchen, saving the time, effort and trouble to prepare the necessary cooking bases. It is the broth you need for cooking easier, better and more rapidly. And while simplifying the cooking process for so many dishes, there is no compromise regarding their taste, flavour and nutritional content.

zwup – premium quality at hand at an affordable price

product:

Chicken / Beef bone broth

descriptor:

Cooking base

ingredients:

Chicken / beef bones, water, carrots, parsley, onion, iodised salt.

It does not contain any colouring agents, preservatives or flavour enhancers.

production flow:

Product exclusively obtained from natural ingredients by long slow boil (of over 12 hours) and preserved by sterilisation (following a traditional method).

100% Romanian product.

storage:

Should be kept at 2-6 °C.

expiration date:

90 days shelf life from the date of production, before opening the jar; lasts 48 hours after opening it.

packaging:

Glass jars with lids; net weight of 1600 g.









zwup - taste of good life

People go to restaurant for various reasons: an event, an invitation, an anniversary.

Crave for good food. Hungry. For being spoiled, for rest or relaxation. To get rid of the kitchen trouble.

To meet special people. Out of curiosity. Out of boredom or to keep themselves busy.

To be wonderfully surprised.



Whatever their secret reason to go to a restaurant, they will remember the food experience (be it good or bad) and this will decide whether they will go back there or not. And that is because, above anything else, good food lifts their spirits, makes them feel at ease, brings them comfort and joy.

Made with love and care, ZWUP is the ultimate bone broth, a precious help to drip healthy flavours in your meals. To remind your customers and friends that life should have a great taste.



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