Bitte PRODUCT CATALOG 2022



ESSEN AUF HÖHEREM LEVEL

SWEET LEMON BBQ

CHICKEN FILLET MADINADE

5. 65. PROTEIN

MANIS DAN LEMON



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PRODUCT CATEGORIES



Chicken Fillet Marinade



Gourmet Seasonings

WHAT MAKES Bitte SO SPECIAL

PREMIUM

SIMPLE



NUTRITIOUS DELICIOUS



Authentic German Ingredients & Recipes since 1924



BPOM RI & Good Manufacturing Practice Certified



Tasty & Guilt Free



CHICKEN FILLET MARIAADE BOOLOGE

ESSEN AUF HÖHEREM LEVEL



13G PROTEIN PER SERVING

ORIGINAL (STEAKADO) Beging Dada Ayam Filet Marinasi Rasa Asin Curih Original Brown Hud 2079200004

CHICKEN FILLET MARINADE





TASTY AND GUILT FREE



Produced by / Diproduksi oleh : CV Rsa Pirma Jaya Ber Peck Jakata 10640 - Indonesia Best before & Production code / Balk digunakan sebelum & Kode produksi : Sec on packaging / Lihat pada kemasar



Bitte

CHICKEN FILLET MARINADE



Grill pan 4-8 mins Oven 10-18 mins

8-12 mins



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CHICKEN FILLET MARINADE



Original (Steakado) Classic Salty Savoury Taste



Sweet Lemon BBQ Tasty Combination of Sweet BBQ & Fresh Lemon



Italian Herb

Italian's Signature Spices & Herbs



Red Hot Buffalo American-style Hot & Smoky Flavour



Shawarma Middle Eastern-style Aromatic & Savoury Flavour

NO	PRODUCT NAME	AVAILABLE IN	NET WEIGHT
1	Original (Steakado) Chicken Fillet Marinade	Breast or Thigh	120g (1-2 serving)
			300g (3-5 serving)
2	Sweet Lemon BBQ Chicken Fillet Marinade	Breast or Thigh	120g (1-2 serving)
			300g (3-5 serving)
3	Italian Herb Chicken Fillet Marinade	Breast or Thigh	120g (1-2 serving)
3			300g (3-5 serving)
4	Red Hot Buffalo Chicken Fillet Marinade	Breast or Thigh	120g (1-2 serving)
			300g (3-5 serving)
5	Shawarma Chicken Fillet Marinade	Breast or Thigh	120g (1-2 serving)
			300g (3-5 serving)

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HOW TO COOK

IN LESS THAN

WITH GRILL PAN / TEFLON

3





Defrost the chicken fillet marinade



2

2

2

Heat up the grill pan, add oil if necessary



Cook for 2 - 4 minutes on each side



4

4

4

Chicken fillet marinade is ready to serve

WITH AIR FRYER



Defrost the chicken fillet marinade



Place inside the air fryer, add oil if necessary



Cook at 180 - 200°C for 8 - 12 minutes



Chicken fillet marinade is ready to serve

WITH OVEN



Defrost the chicken fillet

marinade



Warm up the oven, add butter if necessary



Cook at 180 - 220°C for 10 - 18 minutes



Chicken fillet marinade is ready to serve





GOURMET SEASONING



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GOURMET SEASONINGS



Authentic German Ingredients & Recipe since 1924



Premium glass bottle with two-sized cap holes for different uses



Chef Recommended International Taste



BPOM RI & GMP Certified



Suitable for Beef Steak, Grilled Chicken, BBQ & Roast, Chicken/Beef Marinade, Chicken Wings, Potato Fries, Nuggets, Meatballs, Dippings, Salad, Burger Patty, Wraps, Burrito, Kebab & other creations

HOW TO USE



Sprinkle gourmet seasoning as desired or follow the recommendation on the packaging



Let the marinade sit for some time or overnight in the fridge for richer flavour



Give a good rub until the gourmet seasoning is spread evenly across surfaces



Cook your delicious creation with any preferred method and enjoy!

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GOURMET SEASONINGS



Steakado (Original) Classic Salty Savoury Taste



Sweet Lemon BBQ Tasty Combination of Sweet BBQ & Fresh Lemon



Italian Herb Italian's Signature Spices & Herbs



Red Hot Buffalo American-style Hot & Smoky Flavour



Shawarma Middle Eastern-style Aromatic & Savoury Flavour

NO	PRODUCT NAME	NET WEIGHT		
1	Original (Steakado) Gourmet Seasoning	55g		
2	Sweet Lemon BBQ Gourmet Seasoning	50g		
3	Italian Herb Gourmet Seasoning	50g		
4	Red Hot Buffalo Gourmet Seasoning	50g		
5	Shawarma Gourmet Seasoning	55g		



HOTELS, RESTAURANTS & CAFES

We serve ready-to-use gourmet seasonings made in Germany for more than 4,000 hotels, restaurants, and commercial kitchens around the world. Bigger packaging, superior quality, more economical price!

Get in touch with us info@bittefood.com

DELIGHT IN EVERY Bitte



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