



THE KITCHENS OF

# More Than GOURMET®

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## More Than Gourmet Classic French Stocks & Sauces

The ONLY company making Classic French sauces in the old world tradition as defined by Auguste Escoffier (1846-1935)

“Properly made stocks and mother sauces are the key to fine cooking. Faultless preparation and the finest ingredients are mandatory, or the outcome will be merely mediocre”.

Auguste Escoffier



### Compare The Ingredients

We achieve this benchmark of quality by using only fresh, all natural ingredients. One look at our ingredient panel compared to other bases quickly reveals why More Than Gourmet is used by many of the world's finest chef:

- No chemicals
- No MSG
- No fillers or preservatives



### Creative Base



More Than Gourmet products are versatile, convenient, easy to use and are of consistent top quality. It can be used in three ways:

- Concentrated as a **Glace**
- Reconstituted to make rich **Sauce Base**
- Diluted to use as **Stock**

### Uncompromising Consistency of Quality

In today's kitchens, Chefs are finding that it is now no longer necessary to make their own sauces from scratch or use substitutes.

#### ~ For the Home Cook ~

Most home cooks find creating sauces to be the most difficult aspect of creating a gourmet meal. Home cooks are often at a loss when it comes to creating sauces based upon stock reductions, due to the many hours and saucier-level skills required to make the French classic sauces.

#### ~ For the Professional Chef ~

MoreThan Gourmet Classics make you more competitive, give you consistency of quality each and every time, save you literally hundreds of hours, and cut costs dramatically without sacrificing quality.

### 16 Amazing Varieties!

...seafood, fish, meat, poultry, meat, mushroom....

### Good Yield Potential

Shelf Stable ..refrigerate after opening last for 15 months

Use only what is required. No thawing & freezing....safe and healthy

### Available Sizes

For the Home Cook ~ Size: 1.5 oz (42.5 gm); 16 oz (450 gm)

For the Professional Chef ~ Size: 16 oz (450 gm); 160 oz (4.5 kg)  
 800 oz (22.7 kg)

### The Highest Standards of Culinary Excellence

