Imagine where flavor can take you
For those who hunger for the new, the unique, the exceptional. For those who thirst for the inspiring and the audacious. For those who crave foods that feature salty and sweet and savory and bravery.
This is your journey of flavor.
Explore the many appetizing and wondrous regions of Asia. Take your taste buds on a tour of peppers from across the globe. Venture into the sublime world of sophisticated sandwiches. Seek out familiar favorites that transform into dramatically delicious desserts.
So go ahead. Savor the journey.

AROMATICA
2016

PEP UP COCKTAILS
Shake up classic cocktails with a contemporary twist. Jalapeño-infused tequila or spicy pepper vodka are just two ways to pep things up.

MEET THE SWEET
Peppers aren’t all about the heat. Special varieties like banana peppers or sweet piquante peppers can bring a rich sweetness to recipes.

CHEERY CHUTNEYS
Chutneys made of fruits and spices are beautifully transformed by peppers, which pair well with peaches, cranberries, and mangos.

TAKE A PEPPER PILGRIMAGE
From sweet to heat to the offbeat, peppers bring dimension to dishes and drinks. Yes, drinks. See how peppers are creating robust flavor profiles in surprising ways.

SET OUT ON A SANDWICH ODYSSEY
Today, sandwiches are serious business. With the addition of upscale ingredients, these trends are the best things to happen to sandwiches since, well, sliced bread.

UP YOUR BUTTER
Kick up condiments with compound butters that incorporate bold flavors. Mix in miso, maple, harissa or sriracha. So simple yet so spectacular.

QUITE THE CATCH
Switch up the protein in sandwiches with the growing popularity of fish. Hook ’em with soft-shell crab or grilled salmon for a BLT that’s YUM.

SAY CHEESE, SOFTLY
Soft and semi soft cheeses add a layer of lusciousness. Go creamy with Burrata or Brie. Or go smooth with shaved Fontina or Gruyere.

EXPLORE ASIAN FUSION
From Korean BBQ to Chinese tea to Japanese ramen, traditional Asian flavors are fusing with today’s trends to create tastes and textures for a global palate.

RAMEN REINVENTED
Cheap eats these are not. Upscale noodles in slow-simmered homemade stock with fresh meats and veggies create a complex flavor explosion.

TEA INFUSIONS
From cup to plate, the wide array of tea flavors are becoming an ingredient of choice in pastries, broths, even smoked meats.

CLASSIC TWISTS
Turn American cuisine upside down with Asian flavors. Think banh mi burger with five-spice fries or Korean BBQ short ribs atop southern grits.

TREK INTO NEW DESSERT TERRITORY
When it comes to desserts, sugar and spice are nice, but—how about salty and sweet? Or vintage meets modern? Or two sweets make one spectacular bite? Yes. Yes. And oh yeah.

SWEET & SALTY
Salty is the new sweet. Varieties like pink Himalayan salt bring a perfect balance to citrus gelato, while smoked salts add depth to bread puddings.

MAKIN’ WHOOPIE
Bring back favorite childhood desserts by giving them a grown-up twist, like modernizing whoopie pies with homemade marshmallow fluff.

DOUBLY DELICIOUS
The Cronut was just the beginning. Create out-of-this-world combos, like the townie – a brownie in a tart shell. It’s almost too good. Almost.

At ACH Foodservice, food and flavor are our passion. We’re proud of our premier portfolio of brands that embrace this passion: Durkee® Spices, Karo® Corn Syrup, Argo® Corn Starch, Henri’s® Salad Dressings and Patak’s® Indian Creations. Our commitment to quality, partnership and innovation in foodservice is evident everyday as we strive to make a difference in what you make.

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