

# SEASONINGS

Retail: 3oz, 5oz, and 14oz.  
Bulk: 5lb to 30lb.



Steak & Meat



Chicken



Fish



Red Fajitas



Fajitas  
Rancheras



Garlic



Lemon Pepper



Adobo  
Creole Style



Shrimp  
& Seafood



Pork Chop



Salt, Chile  
& Chili



Turkey

# Seasonings & Bread Crumbs



Tenderizer



Garlic Powder



Black Pepper



Cornish Hen



Chicken Wings



Chicken Red



Pan Rayado Sazonado



Pan Molido Picoso



Pan Molido



Tempura



Tempura Pollo

# Retail Paste



Carne Al Pastor



Costillas Norteñas-Ribs



Carne Con Chile



Birria Paste



MADE IN THE  
**USA**

Bulk: 5lb to 30lb



# MARINADES



Lime Juice



Meat



Chicken



Fajitas



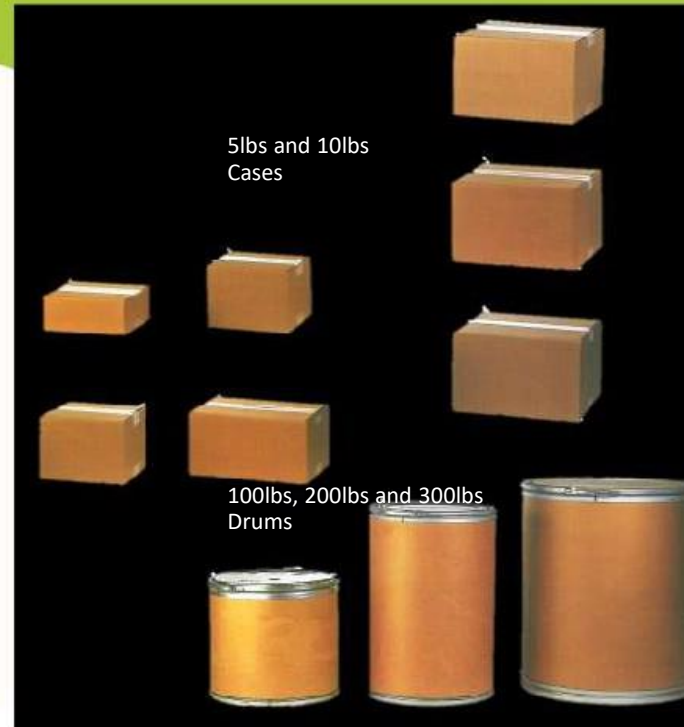
Spanish Marinade



Sour Orange



# Bulk Items Dry Seasonings Sizes



# AL PASTOR PORK- Carne Al Pastor y Birria 22lb. Bucket



PORK TO PASTE RATIO	PROPORCIONES DE PUERCO A PASTA
10 LBS.	1 LBS.
20 LBS.	2 LBS.
30 LBS.	3 LBS.
40 LBS.	4 LBS.
50 LBS.	5 LBS.

## Instructions Bulk Tray

1. Use 1 lbs of Chef Merito Al Pastor Paste for every 10 lbs of pork – cut approximately 1" x 1".
2. In an empty clean container, place the amount of pork you want to prepare, together with the appropriate amount of paste according to the table above.
3. Mix the Chef Merito Al Pastor Paste throughout the pork massaging workable amounts.
4. Place the prepared meat in a TRAY bin and decorate as shown.
5. Place the TRAY bin in the meat SELF SERVE counter for display.

## Instrucciones

1. Utilice 1 lbs. de Pasta Chef Merito Carne Al Pastor por cada 10 lbs de puerco – molida en 1" x 1").
2. En un recipiente limpio y vacío, ponga la cantidad de puerco deseada para preparar y la cantidad de pasta apropiada de acuerdo a la tabla de medidas en esta pagina.
3. Mezcle la pasta cubriendo toda la carne mezclando cantidades manejables.
4. Ponga la carne preparada en una charola y decórela como en la foto.
5. Ponga la charola en la vitrina para mostrar al publico.



# CHORIZO PASTE & ADOBADA CON CHILE

## 22lb. Bucket



PORK TO PASTE RATIO	PROPORCIONES DE PUERCO A PASTA
10 LBS.	1 LBS.
20 LBS.	2 LBS.
30 LBS.	3 LBS.
40 LBS.	4 LBS.
<b>50 LBS.</b>	<b>5 LBS.</b>

### Instructions Bulk Tray

1. Use 1 lbs of Chef Merito Chorizo Paste for every 10 lbs of pork – cut approximately 1" x 1".
2. In an empty clean container, place the amount of pork you want to prepare, together with the appropriate amount of paste according to the table above.
3. Mix the Chef Merito Chorizo Paste throughout the pork massaging workable amounts.
4. Place the prepared meat in a TRAY bin and decorate as shown.
5. Place the TRAY bin in the meat SELF SERVE counter for display.

### Instrucciones

1. Utilice 1 lbs. de Pasta Chef Merito Chorizo por cada 10 lbs de puerco – molida en 1" x 1").
2. En un recipiente limpio y vacío, ponga la cantidad de puerco deseada para preparar y la cantidad de pasta apropiada de acuerdo a la tabla de medidas en esta pagina.
3. Mezcle la pasta cubriendo toda la carne mezclando cantidades manejables.
4. Ponga la carne preparada en una charola y decórela como en la foto.
5. Ponga la charola en la vitrina para mostrar al publico.





# Bulk

## Meat Market & Bulk

The Secret Behind Mexican Food!



Chicken Fajita



Chicken Marinade



Meat Marinade



Meat Fajita



Mojo Criollo



Other flavors are available!

