

RED ARROW INTERNATIONAL Culinary Creations

CharDex 7039™

Flavor Description:

A hardwood, powdered smoke flavor without the harsh, acrid notes.



Corn Chip Seasoning

Yield: 290 gms

Serving: enough to season 40 servings of chips – 141 gm. each

FORMULA: *

Ingredients:

| | Oz. | Lbs. | Grams | % weight |
|------------------------|--------------|-------------|--------------|-----------------|
| CharDex 7039 | 0.14 | 0.01 | 4.0 | 1.38% |
| Hungarian paprika | 1.27 | 0.1 | 36.0 | 12.41% |
| Chili powder | 0.49 | 0.0 | 14.0 | 4.83% |
| Coriander, ground | 4.23 | 0.3 | 120.0 | 41.38% |
| Cumin, ground | 1.38 | 0.1 | 39.0 | 13.45% |
| Garlic, granulated | 0.42 | 0.0 | 12.0 | 4.14% |
| Onion, granulated | 0.28 | 0.0 | 8.0 | 2.76% |
| Black pepper, coarse | 0.14 | 0.0 | 4.0 | 1.38% |
| Cayenne pepper, ground | 0.04 | 0.0 | 1.0 | 0.34% |
| Kosher salt | 1.83 | 0.1 | 52.0 | 17.93% |
| Total | 10.23 | 0.6 | 290.0 | 100.00% |

Method of Preparation:

1. In a large non-metallic bowl, place **CharDex 7039** with all the other ingredients and blend well. Store in an airtight container for later use.

Serving suggestion:

Seasoning can be dusted on chips immediately after they are fried. Recommended usage is 7% based on the fried chip weight.

Research Chef Evaluation of CharDex 7039:

CharDex 7039, a dry smoke flavor, blends well with the other dry ingredients of this recipe to provide a mild smoke flavor to the corn chips.

* Developed by Red Arrow Culinary Specialists