



ARIAKE RANGE

Through the process of extraction, **ARIAKE** produces a range of natural extracts from meat, bones and seafood products

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MEAT / BONES EXTRACTS



Chicken extracts

Veal extracts

Beef extracts

Lamb extracts

SEAFOOD EXTRACTS

Fish extracts

Shrimp extracts

Langoustine extracts

Crab extracts



VEGETABLE EXTRACTS



Mirepoix

Mushroom extract

No GMO— NO glutamate — NO artificial flavours
NO flavour enhancers-Low salt



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MEAT

During the extraction process, **ARIAKE** cooks the meat. At the end of the process the meat is either frozen, either dehydrated



Chicken meat powder
Frozen chicken meat

Veal meat powder

Beef meat powder
Frozen beef meat

FAT

During the extraction process, **ARIAKE** separates the animal fat from the extract. The fat is then centrifuged in order to remove the residual water to less than 0,5%



Chicken fat

Veal fat

Beef fat

No GMO— NO glutamate — NO artificial flavours
NO flavour enhancers-Low salt