



OUR COMPANY

A pioneer in the ever-changing food culture driven by decades of innovation. Established In 1969, Goody is an FMCG leading brand in KSA market covering multiple core categories such as Pasta, Tuna, Peanut Butter, Mayonnaise, and other ranges of Food & Beverage and is among the most chosen and influential brands with proven records.

We are now through "Goody Culinary Solutions" aiming to become the most preferred and innovative F&B provider in MENA through holistic value creation in the culinary world targeting Value Creating Visionary Team at HORECA sector. We provide seamless end-to-end product and service experience that is digital first, local first and action first while ensuring to sustain our essence as "Culinary Championship Everyday".

OUR SOLUTIONS

Goody Culinary Solutions offers superior & agile culinary solutions with global standards & local relevancy selected and designed carefully by professionals for Chefs to satisfy their ever-changing needs and make them feel fuelled to move forward with vigour and action. Our professional solutions include pasta, tuna, condiments, oil, stocks & sauces, soups, canned vegetables & fruits in addition to a variety of many new innovations in pipeline to ensure fulfilling local needs with the best-in-class standards.



WHY GCS?

CULINARY CHAMPIONSHIP **EVERYDAY**

MUTUAL GROWTH ECOSYSTEM PIONEERING THE FUTURE OF CULINARY SOLUTIONS



PORTFOLIO OF PRODUCTS & SERVICES

The added value of having an extensive range of locally relevant culinary solutions with best quality match for your needs



PEOPLE

A team of experts with entrepreneurial mindsets & chefmanship with global and local know-how who become your community to help expand your culinary world



PACE

Agile culinary solutions tailored to your ever-changing business needs that would help you achieve your culinary dreams



PROGRESS

Actionable knowledge sharing and consultancy to inspire and train your teams



PROXIMITY

Expertise and leveraging local insights at an arm's reach and a call or click away

OUR BRANDS



Goody Professional offers game-changing food solutions to foodservice professionals. We carefully choose top-quality ingredients for our products. Delight your customers with unique flavours, a variety of textures, and a consistent taste.



Treva Professional offers a win-win solution for managers and chefs. Get the right balance between quality and price with Treva, where passion meets performance.



Cofique Professional offers a one stop shop coffee solution tailored to your business needs. Cofique Professional understands exactly what customers are longing for. From the aroma to sensation, our wide range of solutions have been created to cater to the local needs with best in class standards.

OUR CATEGORIES



PROFESSIONAL PASTA



PROFESSIONAL STOCKS & SAUCES



PROFESSIONAL CANNED VEG & FRUITS - CVF



PROFESSIONAL SPREADS



PROFESSIONAL TUNA



PROFESSIONAL OILS & SHORTNING



BACK OF HOUSE



PROFESSIONAL NECTARS



PROFESSIONAL COFFEE SOLUTIONS

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PRO PASTA



Italian Origin



Made with Bronze-die



Hard Durum
Wheat Semolina



Rigate Striped Shaped
Pasta Pairs Perfectly
with Sauces



No Additives &
No Preservatives

PRO PASTA

Why Goody Professional Pasta?



From 14th century early pasta trading in Mediterranean to 17th century first pasta factory in Naples.

Goody Professional pasta is part of this journey with 100% durum wheat pasta made in Treviso, Italy by orchestrating the professional chefs.

We use bronze die extrusion a traditional method of making pasta, using bronze dies in the pasta manufacturing, creates micro abrasions on the surface of the dough which results an exceptional kind of sauce absorbance and dressing.

Moreover, working with bronze dies implies using high quality of durum wheat and very long drying procedure. This helps maintaining the flavors and nutritional properties of the raw materials, keeping them available on your dishes, as they originally were at the beginning of the process.

Best for Italian, Arabic
& International Cuisine



PRO PASTA



DITALINI RIGATE

Ingredients: 100% Durum Wheat Semolina, Water. Contains: Gluten. May contain traces of Eggs and Soybean.

10000445 - 10X1KG



SPAGHETTI

Ingredients: 100% Durum Wheat Semolina, Water. Contains: Gluten. May contain traces of Eggs and Soybean.

10000448 - 9X1KG



PENNE RIGATE

Ingredients: 100% Durum Wheat Semolina, Water. Contains: Gluten. May contain traces of Eggs and Soybean.

10000447 - 10X1KG



RIGATONI NEW

Ingredients: 100% Durum Wheat Semolina, Water. Contains: Gluten. May contain traces of Eggs and Soybean.

10000249 - 6X500G



FUSILLI TRICOLORE NEW

Ingredients: 100% Durum Wheat Semolina, Water. Contains: Gluten. May contain traces of Eggs and Soybean.

10000250 - 12X500G



CASARECCE NEW

Ingredients: 100% Durum Wheat Semolina, Water. Contains: Gluten. May contain traces of Eggs and Soybean.

10000251 - 8X1KG



FARFELLE NEW

Ingredients: 100% Durum Wheat Semolina, Water. Contains: Gluten. May contain traces of Eggs and Soybean.

10000252 - 8X1KG



ORECCHIETTE NEW

Ingredients: 100% Durum Wheat Semolina, Water. Contains: Gluten. May contain traces of Eggs and Soybean.

10000253 - 8X1KG



DITALINI



CASARECCE NEW



PENNE



ORECCHIETTE NEW



FUSILLI NEW



RIGATONI NEW



FARFELLE NEW



SPAGHETTI



Ambient Chilled Frozen Country of Origin





ORECCHIETTE WITH SPICED DUCK RAGÙ

An inspiration for using our orecchiette pasta with duck.
Yield 6-8 servings



INGREDIENTS

- 340 g **Goody professional Orecchiette pasta** (little ear-shaped pasta)
- 1.5 L **Goody whole peeled tomatoes** (canned)
- 5 g **Goody Chicken stock powder**
- 50 g extra-virgin olive oil
- 2 breast halves and 2 leg-thigh pieces from one 4 1/2-pound duck, skinned
- 10 g coarsely chopped fresh basil
- 3 garlic cloves, chopped
- 0.5 g chopped fresh thyme
- ½ cinnamon stick
- 2 g dried crushed red pepper
- 50 g coarsely chopped arugula
- 30 g freshly grated Parmesan cheese
- 50 g small dice feta cheese cubes

PREPARATION

- Heat oil in heavy large pot over medium-high heat. Sprinkle duck with salt and pepper. Add duck to pot and sauté until brown, about 3 minutes per side. Transfer duck to plate.
- Add basil, garlic, thyme, cinnamon stick, and crushed red pepper to pot; sauté 3 minutes.
- Return duck to pot. Add **Goody chicken stock powder**. Crush and add **Goody whole peeled tomatoes**; bring to boil. Reduce heat to medium-low, cover, and simmer until duck is tender, about 1 hour. Remove cinnamon stick. Transfer duck to work surface. Cut all meat from bones; cut meat into strips. Return meat to pot. Season duck ragù to taste with salt and pepper.
- **DO AHEAD:** Can be prepared 1 day ahead. Cool slightly. Chill uncovered until cold, then cover and keep chilled. Rewarm over medium heat before serving.
- Cook **Goody orecchiette** in large pot of boiling salted water until just tender but still firm to bite. Drain pasta. Return to pot.
- Add duck ragù, arugula, and Parmesan; toss to blend. Divide pasta among small bowls. Sprinkle with feta cheese.



LOBSTER SPAGHETTI

An inspiration for using our spaghetti with lobster.
Yield 6-8 servings



INGREDIENTS

- 30 g olive oil
- 80g Minced shallots
- 5g Chopped garlic clove
- Half steamed lobster
- 100g Goody tomato sauce
- 50g Cooking cream
- 5g Goody fish stock powder
- 50g water
- 1g red pepper flakes
- 2g salt
- 120g cooked Goody professional spaghetti
- 5g Roughly chopped fresh basil & parsley for garnish

PREPARATION

- Add tablespoon of olive oil to the pan and heat.
- Add 1 minced shallot and 1 chopped garlic clove.
- Place the half of the steamed lobster cubes in the pan and stir.
- Deglaze with 1/2 cup **Goody tomato sauce** and 1/4 cup cooking cream.
- You can add some **Goody fish stock** to lighten the density.
- Season the sauce with red pepper flakes and salt. If it is needed, you can adjust the acidity by adding pinch of sugar.
- Add 120 gr of previously boiled **Goody professional spaghetti**.
- Finish with roughly chopped fresh basil & parsley.



19% Semolina



No Additives &
No Preservatives



Can be Prepared A La Minute
Instead of Pre-cooked

Best for Italian, Arabic
& International Cuisine

PRO TREVA PASTA

Why Treva Professional Pasta?



Treva
PROFESSIONAL

Treva professional pasta was developed to support positively the food cost while maintaining the quality standards.

In the culinary arts, mainly in high-volume restaurants, à la minute refers to a style of cooking where an item, or particularly its accompanying sauce, is prepared to order, rather than being prepped in advance and held for service.

When a sauce is prepared à la minute (pronounced "ah-la-mi-NOOT"), it is often prepared in the same pan in which the item was cooked. Sauces prepared in this manner are, by definition, pan sauces, of which there are innumerable variations.

The advantage of preparing a sauce this way is that it's fresh and relatively simple.



PRO TREVA PASTA



DITALINI RIGATE

Ingredients: Wheat Flour Extract 72% and Water.

10000592 - 10X1KG



PENNE RIGATE

Ingredients: Wheat Flour Extract 72% and Water.

10000593 - 10X1KG



SPAGHETTI

Ingredients: Wheat Flour Extract 72% and Water.

10000594 - 10X1KG





PRO STOCKS & SAUCES



Made with Real Halal Meat
No Artificial Flavouring Agents
or Vegetable



Less Sodium
More Flavour



Always
Consistent with
Flavour



Save Time
& Labour

PRO STOCKS

Why Goody Professional Stocks?



Goody Professional stocks are made of real halal meat and carry no artificial flavouring agents or vegetables.

The taste is developed for the middle eastern market using the local spices.

Our stocks are low in sodium while keeping maximum flavour, this ensures that when chefs work their magic the food isn't over powered by the salty flavour.

Not only do we save chefs time and labour, our stocks have a consistent flavour profile and texture.

This means chefs can expect the same results every single time.



Middle Eastern Taste by
Utilising Regional Spices

PRO STOCKS



CHICKEN STOCK PASTE

Ingredients: Salt, Vegetable Fat (Palm), Flavour Enhancer (E621), Sunflower Oil, Yeast Extract, Maltodextrin, Spices (Curcuma, Cardamom, Parsley, Cumin, White Pepper), Halal Chicken Fat, Flavors (Artificial: chicken & Vegetables, Natural: vegetables & spices), Halal chicken Meat, Maltodextrin of Tapioca, Sugar, Tomato, Color (E150d), Extracts of Rosemary (antioxidant).

10000306 - 2X2KG



CHICKEN STOCK POWDER

Ingredients: Salt, Corn Starch, Flavor Enhancer: E621, Vegetable Oil (palm), Sugar, Artificial Chicken Flavor, Yeast Extract, Halal Chicken Fat, Spices (turmeric, cayenne pepper), Natural Vegetable Flavors, Antioxidant: Rosemary Extracts.

10000459 - 6X1KG



BEEF STOCK

Ingredients: Salt, Corn starch, Flavour Enhancer: (E621), Sugar, Soy protein extract, Vegetable fat (Palm oil), Colouring: (Caramel), Artificial Beef Flavours, Beef extract, Natural vegetable flavours, Antioxidant (Rosemary extracts).

10000458 - 6X1KG



FISH STOCK

Ingredients: Salt, flavour enhancer: (E621), Corn starch, Vegetable fat (Palm oil), yeast extract, dehydrated fish, dehydrated Shrimp, dehydrated Onion, Natural Onion flavour, Artificial fish flavour, Natural vegetable flavours, Antioxidant: rosemary extracts.

10000461 - 6X1KG



Ambient Chilled Frozen Country of Origin



BEEF STROGANOFF

An inspiration for using our beef stock.
Yield 4 servings



INGREDIENTS

- 450g top sirloin steak thinly sliced into strips
- 40g olive oil
- 45g butter
- 50g medium onion finely chopped
- 225g Treva Mushroom
- 10g garlic cloves minced
- 30g all-purpose flour
- 10g Goody Beef stock
- 200 ml water
- 150 ml heavy whipping cream
- 50g sour cream
- 30g Worcestershire sauce
- 5g dijon mustard
- 2g salt
- 1g black pepper

PREPARATION

- Over medium-high heat. Add oil then add beef strips in a single layer, cooking 1 minute per side without stirring. Cook until just browned. Remove beef to a plate and cover to keep warm.
- Add butter, chopped onion and Treva sliced mushrooms. Sauté 6-8 minutes or until liquid has evaporated and onions and mushrooms are soft and lightly browned.
- Add garlic and sauté 1 minute until fragrant. Add flour and sauté another minute stirring constantly.
- Pour in Goody beef stock and water, scraping the bottom of the pan then add whipping cream and simmer another 1 to 2 minutes or until slightly thickened.
- Stir a few Tablespoons of the sauce into sour cream to temper it so the sour cream doesn't curdle then add it to the pan while stirring constantly.
- Stir in Worcestershire, Dijon mustard, and season with salt and pepper and continue simmering until sauce is creamy. Add beef with any accumulated juices back to the pan and bring just to a simmer or until beef is heated through.



CREAMY TOMATO BISQUE

An inspiration for using our chicken stock powder & tomatoes.
Yield 10-12 servings



INGREDIENTS

- 2.4L Goody whole peeled tomatoes (canned)
- 60g Goody Chicken stock powder
- 90g extra-virgin olive oil
- 42g Garlic, minced
- 1.5g Oregano, dry
- 600g Onion, diced
- 1.3L water
- 15g sugar, granulated
- 3g black pepper powder
- 24g coarsely chopped fresh basil
- 90ml cooking cream
- 75ml Milk

For serving:

- 30g Pesto sauce
- 10g freshly grated Parmesan cheese
- 10slices Garlic bread

PREPARATION

- In a heavy saucepan, heat olive oil over medium high heat. Add garlic and oregano and saute for 30 sec.
- Add onion and cook, stirring as needed, until translucent (around 8 min).
- Add canned Goody whole peel tomato with juice, Goody chicken stock powder, and sugar. Bring to a low simmer. Cook uncovered for 12 min (until thickened).
- Add cream, milk, and basil. Season to taste with salt and pepper.
- Using a hand blender, puree soup until no chunks.



No Added MSG



Saves Time
& Labor

PRO SAUCES

Why Goody Professional Sauces?



Goody Professional sauces are developed from fresh ingredients. Which make them the best choice for a lot of dishes.

Apart from saving time and labour, the sauces have consistency in the taste profile. For every batch prepared there is 0 variation in taste and texture.

The sauces are easy to use because of their stability, they don't split nor do they need constant refreshing.

Our aim is to reduce wastage while providing consistent and high quality results to our chefs.

Enhances Flavor
Consistency



PRO SAUCES



HOLLANDAISE SAUCE

Ingredients: Water, cream, Butter, Modified corn starch, Salt, Wheat flour, Egg yolk, Sugar, Concentrated lemon juice, Thickener: xanthan gum, Acidifier: citric acid, Natural turmeric flavour, Paprika oleoresin.

10000462 - 6X300ML



BECHAMEL SAUCE

Ingredients: Wheat flour, Cream, Dehydrated whole cow's milk, Modified corn starch, Salt, Butter, Nutmeg, White pepper, Black pepper.

10000457 - 6X720G



DEMI GLACE SAUCE

Ingredients: Modified potato starch, Potato starch, Salt, Yeast extract, Flavour enhancer: (E621), Natural flavours (celery, onion), Colouring: (Caramel), Artificial beef flavour, Onion, Beef extract, Vegetable fat (Palm oil), Spices (garlic, white pepper), Natural vegetable flavours, Antioxidant: (rosemary extracts).

10000460 - 6X800G



Ambient



Chilled



Frozen



Country of Origin



MUSSELS WITH LEMON BECHAMEL

An inspiration for using our bechamel sauce.
Yield 4-5 servings



INGREDIENTS

- 1 Kg Fresh Mussels
- 500 g Goody Bechamel sauce
- 20 g Lemon juice
- 40 g Vinegar
- 0.5 g Crushed black pepper
- 1 g Salt
- 100 g Fresh parmesan cheese, grated
- 40 g Melted butter

PREPARATION

- Scrub off the seaweeds that stick out from shells with a knife and then rinse. Arrange the mussels in a wide tray, with the open side facing upwards. Mix vinegar, black pepper and salt and pour over the mussels. Leave to marinate for 30 min then drain out the marinade (turn mussels upside down so that all the marinade will flow out).
- Prepare Goody Bechamel sauce then add lemon juice at the end. Ensure that it is a little bit thicker than average.
- Arrange mussels in an oven dish and sprinkle parmesan cheese.
- Pour bechamel sauce over each mussel piece and then sprinkle the remaining quantity of parmesan cheese over them.
- Add butter on top. Place the dish in a moderately hot oven until golden brown.



PRO CANNED VEG & FRUIT



Goodness of Farms
For all Consumers



Ease and Variety
of Use



High Quality Products

PRO CVF

Why Goody Professional CVF?



Nicolas Appert of France invented the process of preserving food in cans in 1809 in response to a call by his government to maintain food for army and navy use.

But today, Goody's provides top-notch quality canned food to professional chefs with a wide range to suits all their needs, from golden corn and sliced mushrooms to pineapple and tomato sauce.

These products are carefully picked from the goodness of farms to leave you with high-quality food.

Goody professional helps you save time while ensuring consistency of your dishes.



PRO CVF



GRAPE LEAVES

Ingredients: Grape Leaves, Water, Salt, Citric Acid, 0.001% Sodium Benzoate (E211), Potassium Sorbate (E202), Traces of Sodium Bisulfite.

10000344 - 1X22.7KG



FAVA BEANS

Ingredients: Fava Beans, Water, Salt, Disodium EDTA (E386) as a preservative.

10000450 - 6X2500G



WHOLE PEELED TOMATOES

Ingredients: Whole peeled tomatoes, Tomato Juice, Citric Acid (acidity regulator).

10000254 - 6X2500G



GOLDEN CORN

Ingredients: Kernel Corn, Water, Sugar, Salt.

10000316 - 6X2125G



STUFFED GRAPE LEAVES

Ingredients: Cooked Rice, Grape Leaves, Tomato Chops, Water, Onions, Soybean Oil, Dill, Salt, Pomegranate Syrup (concentrated pomegranate, glucose, water, citric acid (acidity regulator)), Lemon Juice, Sugar, Spices (black pepper, mint, cumin, cinnamon, coriander), Citric Acid (acidity regulator).

10000345 - 6X2KG



 Ambient  Chilled  Frozen    Country of Origin.

PRO TREVA CVF



GRAPE LEAVES

Ingredients: Grape Leaves, Water, Salt, Citric Acid (acidifying agent), Potassium Sorbate (E202) and Sodium Benzoate (E211) used as preservatives.

10000578 - 1X20KG



PINEAPPLE

Ingredients: Pineapple Slices, Water, Sugar, Citric Acid (acidifying agent).

10000591 - 6X3050G



TOMATO PASTE

Ingredients: 100% Natural Concentrated Tomato Paste. Total Soluble Solids 28%-30%.

10000671 - 6X4.3KG



MUSHROOM PCS & STEMS

Ingredients: Sliced Mushrooms, Water, Salt, Citric Acid (acidifying agent), Ascorbic Acid (antioxidant).

10000596 - 6X2.5KG





STUFFED GRAPE LEAVES FATTAH

An inspiration for using our grape leaves.

Yield 10-12 servings

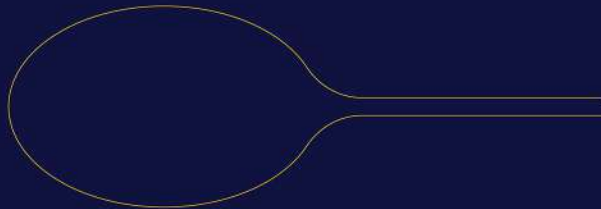


INGREDIENTS

- 400g Goody stuffed grape leaves
- 50g Pomegranate molasses
- 30g Pomegranate
- 200g Greek yogurt
- 10g Sumac
- 50g Lemon Juice
- 5g salt
- 10g Minced garlic
- 15g Fried onion
- 15g Fried pita bread chips
- 10g Toasted pine nuts
- 5g Parsley, chopped

PREPARATION

- Mix Greek yogurt with salt, garlic and lemon juice.
- In a wide bowl, put 5 g of fried onion, 10 g of pomegranate and 200 g Goody stuffed grape leaves.
- Add 50 g of yogurt mix, 5 g pita chips, and 5 g pine nuts then add another layer and top with yogurt.
- Garnish with sumac, pomegranate, parsley, pine nuts, fried onion, pita chips, and pomegranate molasses.





PINEAPPLE ICE CREAM

An inspiration for using our pineapple slices.
Yield 15 servings

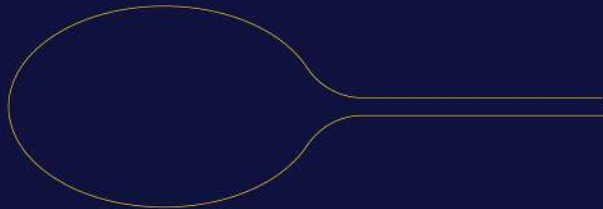


INGREDIENTS

- 1½ cups Goody canned Pineapple, chopped
- ¾ cup Sugar
- 50 g invert sugar (Trimoline)
- pinch of Salt
- 4 Egg Yolks
- 1 cup Whole Milk
- Juice of ½ a Lemon
- 1 Cup Heavy Cream

PREPARATION

- Place Goody Canned pineapple, sugar, trimoline, salt, and egg yolks in a blender and puree until very smooth.
- Run the mixture through a fine mesh sieve to remove the pineapple fibers and place puree in a saucepan.
- Heat the saucepan on medium/high and whisk constantly until it comes to a boil. Remove from heat and scrap mixture into a bowl. Whisk in the milk, lemon juice, and heavy cream. Chill in the refrigerator until cold.
- Pour ice cream base into an Ice cream maker and freeze according to manufacturer instructions.
- Place ice cream in a freezer safe container and freeze for several hours.
- Let sit at room temperature for 10 minutes before scooping.





PRO SPREADS



Creamy and Easy
to Spread



Unique Peanut
Flavour Profile
for Desserts

Best for Bakeries, Casual
Dining & Asian Restaurants

PRO SPREADS

Why Goody Professional Spreads?



The invention of peanut butter can be traced back to ancient Incas, who ground roast peanuts into a paste.

Over time the creation of peanut butter varied and enhanced, as for Goody's Thokoman peanut butter, which originates from South Africa and is made with premium quality to add that unique peanut flavor to food items such as salad dressing and Asian savory sauces.

Not to mention, its creamy, rich, and quickly spread base is a perfect match for desserts and pastries.



PRO SPREADS



CREAMY PEANUT BUTTER

Ingredients: Peanuts, Sugar, Hydrogenated Vegetable Fat (palm fruit and/or kernels), Salt.

10000651 - 12X1KG



 Ambient  Chilled  Frozen  Country of Origin

PRO TUNA





Asian Origin



Highest Quality



Diverse Applications



Inspiring Creativity in Gastronomy

PRO TUNA

Why Goody Professional Tuna?



For centuries, the coastal peoples of Spain and Italy have caught this most majestic of tunas.

Goody professional's tuna is the wild skipjack tuna, caught between the south Asian seas to the south pacific ocean.

Skipjack Tuna is an oily, saltwater fish. It is one of the finest sources of essential fatty acids, protein, minerals and fat-soluble vitamins like vitamin A, E and D.

We provide a wide range of products by considering different business needs.



Best for Italian, Arabic & International Cuisine

PRO TUNA



LIGHT MEAT TUNA IN SUNFLOWER OIL

Ingredients: Tuna, Sun Flower Oil, Salt, Vegetable Broth, Water.

10000363 - 6X1800G



 Ambient  Chilled  Frozen  Country of Origin

PRO TUNA



TUNA FLAKES IN POUCH

Ingredients: Light Meat Tuna (skipjack), Soybean Oil, Water, Salt.

10000598 - 10X1KG





NIÇOISE SALAD

An inspiration for using our tuna.
Yield 4 servings



INGREDIENTS

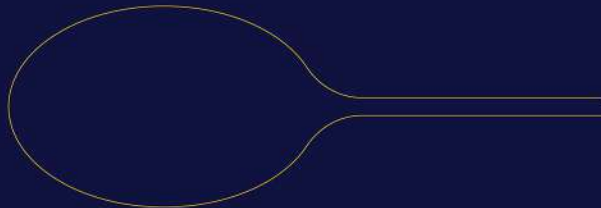
- 8 baby/chaat potatoes
- 250 – 300g Goody professional canned chunk tuna in oil, drained
- 120g green beans, trimmed
- 2 tomatoes, each cut into 8 – 10 wedges
- 1/2 baby cos lettuce (romaine), cut or torn into large bite size pieces
- 3 hard-boiled eggs, peeled and quartered
- 100g unpitted black olives

DRESSING

- 40 g lemon juice
- 100 ml extra virgin olive oil
- 1 small garlic clove, minced/grated
- 5 g salt
- 15 g Dijon mustard
- Pinch black pepper

PREPARATION

- Shake Dressing ingredients in a jar.
- Boil potatoes until tender. Drain and leave to fully cool. Slice into halves.
- Boil green beans until tender or done to your liking. Drain and refresh under cold running water to quickly cool. Drain, pat well to dry.
- Arrange the cos leaves on a large, wide plate.
- Scatter and layer the remaining ingredients artfully around the plate, finishing with the eggs, olives and chunks of tuna. Drizzle with dressing over and serve.





PRO OILS



Bright Golden Color



High Smoke Point (230°c)

PRO OILS

Why Goody Professional Oils?



Canola is a relatively new crop, and so far, it is the only one "made in Canada." Canola has become one of the world's most important oilseed crops.

While Soybeans which are often called the "miracle crop," are the world's foremost provider of vegetable protein and oil. From the United States and Canada to your kitchen, Goody provides excellent oils that are 80% fat, high concentration, and better for cooking to ensure the perfection of your dishes.

And let us not forget about Shortening oil, which is preferable to liquid oils in baking applications like cookies, pie crusts, and cakes to create a tender, flaky end product.



Crispy
Finished Product

PRO OILS



CANOLA OIL

Ingredients: Canola Oil with TBHQ and Citric Acid added to help protect flavor. Dimethylpolysiloxane, an anti foaming agent added.

10000453 - 1X15.88KG



SOYBEAN OIL

Ingredients: Soybean Oil, Dimethylpolysiloxane (an anti foaming agent), TBHQ (to protect flavor).

10000597 - 1X35LB



SHORTENING OIL

Ingredients: Soybean Oil, Fully Hydrogenated Palm Oil, Palm Oil, Mono and Diglycerides from Vegetable Origin, TBHQ (E319) and Citric Acid added to protect flavor.

10000534 - 12X1.36KG



Trexo
NUTRITION



Ambient



Oil/Ed



Frozen



Country of Origin





BACK OF HOUSE



Smooth Texture
Easy to Spread



Pairs Well
with the
Classics



80% Fat

BACK OF HOUSE



Some historians seem to believe that a mayonnaise-like mixture of olive oil and egg was used by ancient Egyptians and Romans, while the mayonnaise we know and love today was developed by one of the great chefs of France in the 1800s.

And now, Goody original mayonnaise is prepared following the classic recipe, made with the same ingredients while offering chefs a safer product.

Its smooth texture helps to make a great companion to many items such as crudité vegetables, cold cuts, fried snacks, spread for burgers.



BACK OF HOUSE



REAL MAYONNISE

Ingredients: Soybean Oil, Water, Egg Yolks, Distilled Vinegar, Sugar, Salt, Xanthan Gum (E415)(stabilizer), Black Pepper Extract, Calcium Disodium EDTA (E385) (preservative), Oleoresin Paprika.

10000452 - 4X3.79L



ORIGINAL MAYONNISE

Ingredients: Water, Soybean Oil, Distilled Vinegar, Sugar, Whole Eggs, Modified Food Starch, Egg Yolks, Salt, Xanthan Gum, Mustard Flour, Natural Black Pepper Flavor, Potassium Sorbate (E202) (Preservative), Sodium Benzoate (E211) (Preservative), Calcium Disodium EDTA (Preservative), Oleoresin Paprika.

10000451 - 4X3.7L



SUGAR CANE VINEGAR

Ingredients: Natural Vinegar made from Sugar Cane and diluted in water to a 5% Acetic Acid strength for table use.

10000463 - 4X3.74L



Ambient



Chilled



Frozen



Country of Origin





PRO NECTAR

PRO NECTAR



SPARKLING APPLE NECTAR

Ingredients: Natural Apple Juice from concentrate (60%), Water, Sugar, Carbon Dioxide, Citric Acid, Sugar Caramel.

10000391 - 12X1L



SPARKLING APPLE NECTAR

Ingredients: Natural Apple Juice from concentrate (60%), Water, Sugar, Carbon Dioxide, Citric Acid, Sugar Caramel.

10000392 - 24X250ML



Ambient Chilled Frozen Country of Origin



PRO COFFEE SOLUTIONS

OUR STORY

One Stop Shop Coffee Solution

Coffee is the fastest growing category amongst millennials. Now more than ever, consumers expect more from their coffee. Our aim is to provide an elevated wholistic coffee experience to our customers while matching the rising expectations.



Cofique professional leverages the local insight and accordingly we consider the local culture and preferences, therefore we select the relevant coffee flavour profiles to create an authentic and traditional experience.

Cofique
PROFESSIONAL



Which is why we started with our qualified community of farmers who carefully handpick the highest quality coffee beans.



These beans are then roasted to the best in class global coffee roasting standards for every application.



For some applications we have single origin 100% arabica beans and for others the highest quality premium beans.



WHY COFIQUE PROFESSIONAL?

One Stop Shop Coffee Solution

Cofique
PROFESSIONAL



Wide Range of Premium Products



Best in class Coffee Machines



Custom Menu Design & Development



Supporting Tools



Growth Oriented Training



Agile Service Experience

OUR SOLUTIONS

Cofique
PROFESSIONAL



PROFESSIONAL COFFEE SOLUTION

Providing an exceptional professional experience.
Best for Cafes, Hotels & Restaurants.



BULK & MOBILITY

An elevated vending experience that provides a perfect beans to cup solution for busy areas, that brings the same coffee shop experience to your office.
Best for Offices, Hotels & Banquets.



FILTER COFFEE SOLUTION

A professional filtered coffee experience.
Best for Cafes, Hotels, Restaurants & Offices.



IN-ROOM

Specialty coffee experience in your room.
Best for Hotels.





100% Arabica



Single Origin
Colombia



Premium
Coffee
Beans

SUPREMO

Superior 100% Arabica coffee beans with a single origin sourced out from Colombia's highest elevations and selected carefully by professionals and expertly roasted with excellence to amaze and inspire all coffee lovers.



A perfect harmony of body, intense aroma, and taste in addition to a balanced profile between sweetness and acidity with an almond-like aftertaste. Cofique Professional Supremo Coffee provides the most memorable coffee experience for any coffee connoisseur.



Cofique

PROFESSIONAL



Premium Blend



Intense & Rich Crema



Balanced Taste



INTENSO

A superior quality coffee blend selected carefully by professionals and expertly roasted with excellence to amaze and inspire all coffee professionals. A perfect harmony of body, aroma, and taste in addition to the intense and rich crema



which makes it ideal for milk applications and balanced espresso.

Cofique Professional Intenso provides the best mix of both rich crema & balanced taste with a hint of dark chocolate & Hazelnut to provide the most memorable coffee experience for any coffee connoisseur.



Cofique
سيفيكو

PROFESSIONAL



100% Arabica



Single Origin
Colombia



Premium
Filter
Coffee

SUPREMO FILTRO

Premium filter coffee made from 100% arabica single origin beans. Perfected for a consistent and exceptional filter coffee experience where consistency is required.

Best for restaurants, Hotels and cafes.



Cofique
PROFESSIONAL





100% Arabica



Single Origin
Ethiopian Beans
perfected for a
Saudi Coffee
Essence

SAUDI COFFEE

Premium Instant ground Saudi Coffee crafted with high-quality 100% Arabica Beans allowing for a silky, balanced, full-bodied mouthfeel. The aromatic blend is made with single origin Arabica Coffee beans from Ethiopia, and perfected to create an authentic and traditional Saudi coffee essence.

Cofique
سوق

PROFESSIONAL



Premium
Saudi
Coffee



Balanced Full-Bodied
Saudi Coffee Experience





High-Quality Arabica



Aromatic Blend



Iconic Frothy Top



TURKISH COFFEE

Premium Instant ground Turkish Coffee crafted with high-quality Arabica Beans. Experience a deliciously rich taste, a fragrant aroma, along with the iconic frothy top. The aromatic blend is made with single origin Arabica Coffee beans from Ethiopia and blended to Turkish perfection.



Rich Turkish Experience

Cofique

PROFESSIONAL



Ready to use Professional
Iced Coffee Solution



Sugar & Milk
Custom Control



Intense &
authentic
coffee taste



Affordable per cup cost

ICED COFFEE

Ready to use professional iced coffee developed to have an intense and authentic coffee flavour while being customisable when it comes to milk and sugar for ultimate creativity.

Best for events and large gatherings as well as restaurants and cafe coffee mixology.



Perfect for
Busy Areas

Cafique

PROFESSIONAL

PORTFOLIO

PROFESSIONAL SOLUTION



COFIQUE PROFESSIONAL SUPREMO COFFEE BEANS

10000652 - 10X1KG

NEW



COFIQUE PROFESSIONAL INTENSO COFFEE

10000242 - 10X1KG

NEW



COFIQUE PROFESSIONAL SUPREMO FILTRO COFFEE

10000295 - 6X1KG

NEW



VENDING SOLUTION



VENDING CHOCOLATE CAPPUCINO

10000652 - 10X1KG



VENDING IRISH COFFEE

10000242 - 10X1KG



VENDING HOT CHOCOLATE

10000292 - 10X1KG



VENDING INSTANT COFFEE

10000294 - 6X500G



COFIQUE PROFESSIONAL ICED COFFEE

10000299 - 10X1KG



NEW



COFFEE WHITENER WITH MILK

10000845 - 10X500G



VENDING ADANI TEA

10000299 - 10X1KG



COFIQUE PROFESSIONAL TURKISH COFFEE

10000845 - 10X500G



NEW



COFIQUE PROFESSIONAL SAUDI COFFEE

10000292 - 10X1KG



NEW



OUR MACHINES



55 kg Machine	120-230Vac/ 12A/ 1.8KW/ 50-60 Hz
Technical Features:	
0.7 Litres pressure boiler capacity (Espresso/Fresh milk)	
1.4 KW Max Power Pressure Boiler	
0.8 Bar Min./ 10 Bar Max. Water Pressure.	
Machine Capacity:	
Coffee Beans	2600g/ 370 cups
Decaf Coffee	450g/ 282 cup
Powdered milk	4000g/ 500 cups
Chocolate	2300g/ 115 cups
Grout Bin	200 Cakes



Cofique
PROFESSIONAL



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