



GCS **2024** **CATALOG**

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?

THE FUTURE OF CULINARY SOLUTIONS



PORTFOLIO OF PRODUCTS & SERVICES

Offering a wide range of locally relevant, high-quality culinary solutions tailored to your needs.



PACE

Agile culinary solutions tailored to your evolving business needs to help achieve your goals.



PROXIMITY

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



PEOPLE

A team of expert chefs with global and local insights, dedicated to expanding your culinary world.



PROGRESS

Actionable knowledge sharing and consultancy to inspire and train your teams.



CUSTOMIZED SOLUTIONS

Offering customized solutions based on customer's demands.

OUR BRANDS



Goody Professional delivers top-quality food solutions, offering unique flavors, diverse textures, and consistent taste to delight your customers.



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 provides tailored, top-tier coffee solutions, crafted to meet local needs and deliver an exceptional experience from aroma to taste.



OUR CATEGORIES



PROFESSIONAL PASTA



PROFESSIONAL STOCKS



PROFESSIONAL VEG & FRUITS-CVF



PROFESSIONAL SPREADS



PROFESSIONAL TUNA



BACK OF HOUSE



PROFESSIONAL NECTARS



PROFESSIONAL SHORTENING



PROFESSIONAL COFFEE SOLUTIONS



**PRO
PASTA**



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.



PASTA DITALINI RIGATE

INGREDIENTS

100% durum wheat semolina, water

CONTAINS

gluten. May contain trac-es of Eggs
and Soybean

NET WEIGHT

1KG

SHELF LIFE

24 Months



PASTA PENNE LISCE

INGREDIENTS

100% durum wheat semolina, water

CONTAINS

gluten. May contain trac-es of Eggs
and Soybean

NET WEIGHT

1KG

SHELF LIFE

24 Months



PASTA FUSILLI

INGREDIENTS

100% durum wheat semolina, water

CONTAINS

gluten. May contain trac-es of Eggs
and Soybean

NET WEIGHT

1KG

SHELF LIFE

24 Months



PASTA PENNE RIGATE

INGREDIENTS

100% durum wheat semolina, water

CONTAINS

gluten. May contain trac-es of Eggs
and Soybean

NET WEIGHT

1KG

SHELF LIFE

24 Months



PASTA SPAGHETTI

INGREDIENTS

100% durum wheat semolina, water

CONTAINS

gluten. May contain trac-es of Eggs
and Soybean

NET WEIGHT

1KG

SHELF LIFE

24 Months



PRO PASTA





LOBSTER SPAGHETTI

An inspiration for using our spaghetti with lobster

YIELD 6-8 SERVINGS

 **GOODY**
CULINARY
SOLUTIONS

 **GOODY**
Professional

INGREDIENTS

- **30g** 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 $\frac{1}{2}$ cup Goody tomato sauce and $\frac{1}{4}$ cup cooking cream.
- You can add same Goody fish stock to lighten the density.
- Season the sauce with red pepper flaked 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.



PRO TREVA PASTA

Why Treva Professional Pasta?

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.



PASTA DITALINI RIGATE

INGREDIENTS
Royal flour, water.

NET WEIGHT
5KG

SHELF LIFE
18 Months



PASTA PENNE RIGATE

INGREDIENTS
Royal flour, water.

NET WEIGHT
5KG

SHELF LIFE
18 Months



PASTA SPAGHETTI

INGREDIENTS
Royal flour, water.

NET WEIGHT
5KG

SHELF LIFE
18 Months



PRO TREVA PASTA



A top-down view of a black bowl filled with a colorful salad. The salad includes sliced red tomatoes, yellow corn kernels, dark red kidney beans, black olives, and fresh green cilantro leaves. There are also some diced white onions and small pieces of red bell pepper. A large, bright yellow graphic overlay, consisting of two overlapping semi-circular shapes, is positioned in the lower half of the image. Overlaid on this yellow shape is the text 'PRO CANNED VEG & FRUIT' in a bold, white, sans-serif font.

PRO CANNED VEG & FRUIT



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 suit 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 while ensuring consistency of your dishes.



GRAPE LEAVES

INGREDIENTS

Grape Leaves (Thompsons), Water, salt, citric acid, sodium Benzoate, Potassium Sorbate, and Sodium Meta Bisulfite used as preservatives.

NET WEIGHT

22.6KG

SHELF LIFE

12 Months



FAVA BEANS

INGREDIENTS

Fava beans, water, salt, disodium EDTA

NET WEIGHT

2.5KG

SHELF LIFE

24 Months



WHOLE PEELED TOMATOES

INGREDIENTS

Whole peeled tomatoes, tomato juice, acidity regulator: citric acid

NET WEIGHT

2.5KG

SHELF LIFE

24 Months



GOLDEN CORN

INGREDIENTS

Corn, Water, Sugar, Salt

NET WEIGHT

2.1KG

SHELF LIFE

24 Months



STUFFED GRAPE LEAVES

INGREDIENTS

Rice (cooked), vine leaves, tomatoe chops, water, onions, soya oil, dill, salt, pomegranate syrup (concentrated pomegranate, glucose, water, citric acid), lemon juice, sugar, spices (black pepper, mint, cumin, cinnamon, coriander), acid: citric acid (E330).

NET WEIGHT

2KG

SHELF LIFE

24 Months



PINEAPPLE SLICES

INGREDIENTS

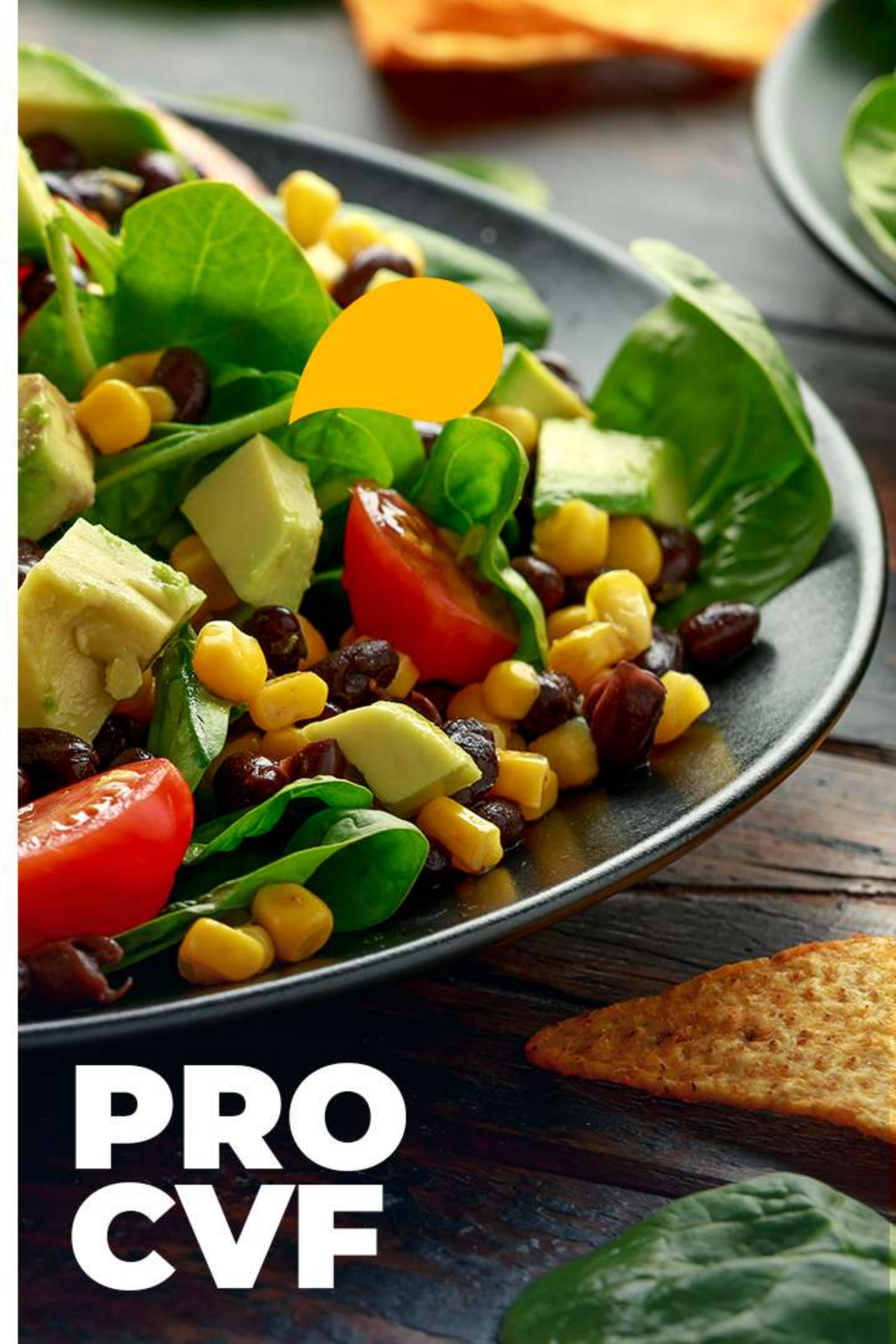
Pineapple, water, sugar, citric acid

NET WEIGHT

3KG

SHELF LIFE

12 Months



PRO CVF



JALAPENO SLICES

INGREDIENTS

jalapeno, water, vinegar, salt, calcium chloride (E509 Firming agent).

NET WEIGHT

2.1KG

SHELF LIFE

18 Months



SWEET RELISH

INGREDIENTS

Cucumber, water, sugar, vinegar, salt, red bell pepper, xanthan gum (Thickening agent), celery seeds, color-turmeric, natural Spice flavor.

NET WEIGHT

2.1KG

SHELF LIFE

18 Months



DILL SLICED PICKLES

INGREDIENTS

Cucumbers, water, vinegar, salt, calcium chloride (E509 Firming Agent), Natural dill flavor, Natural color-turmeric.

NET WEIGHT

2.1KG

SHELF LIFE

18 Months



PRO CVF





GRAPE LEAVES

INGREDIENTS

Vine leaves, Water, Salt, Acidifying agent: citric acid Sodium Benzoate, Potassium Metabisulfite

WEIGHT

20KG

SHELF LIFE

18 Months



MUSHROOM SLICES

INGREDIENTS

Mushrooms, water, salt. Acid: Citric Acid (E330), Anti-Oxydant: Ascorbic Acid (E300)

WEIGHT

2.5KG

SHELF LIFE

24 Months



PINEAPPLE SLICES

INGREDIENTS

Pineapple, water, sugar, citric acid

WEIGHT

3KG

SHELF LIFE

24 Months



PRO TREVA CVF



STUFFED GRAPE LEAVES FATTAH

An inspiration for using our grape leaves

YIELD 10-12 SERVINGS

 **GOODY**
CULINARY
SOLUTIONS

Treva
Professional

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 5g of fried onion, 10g of pomegranate and 200g Goody stuffed grape leaves.
- Add 50g of yogurt mix, 5g pita chips, and 5g 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

- **1 ½** Cups Goody canned pineapple, chopped
- **¾** Cup sugar
- **50g** Invert sugar (trimoline)
- **Pinch** of salt
- **4** Egg yolks
- **1** Cup whole milk
- Juice of **½** a lemon
- **1** Cup of 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



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 base is a perfect match for desserts and pastries.



CREAMY PEANUT BUTTER

INGREDIENTS

Peanuts, sugar, hydrogenated vegetable fat (palm fruit/ or kernels), salt.

WEIGHT

1KG

SHELF LIFE

15 Months



PRO SPREADS



**PRO
TUNA**



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 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.



LIGHT MEAT TUNA

INGREDIENTS

Skipjack, sunflower oil, water, salt,
vegetable broth.

WEIGHT

1.8KG

SHELF LIFE

24 Months



PRO TUNA



SOFT FLAKES TUNA

INGREDIENTS

Tuna, Liquid (Soybean Oil, Water, Salt)

WEIGHT

1KG

SHELF LIFE

15 Months



PRO TREVA TUNA



NICOISE SALAD

An inspiration for using our tuna

YIELD 4 SERVINGS

INGREDIENTS

- **8** baby/chat potatoes
- **250 – 300g** Goody professional canned chunk tuna in oil, drained
- **120g** Green beans, trimmed
- **2** Tomatoes, each cut into 8-10 wedges
- **½** Baby cos lettuce (romaine), cut or torn into large bite size pieces
- **3** Hard-boiled eggs peeled and quartered
- **100g** Unpitted black olives

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 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.

DRESSING

- **40g** Lemon juice
- **100ml** Extra virgin olive oil
- **1** Small garlic clove, minced/grated
- **5g** Salt
- **15g** Dijon mustard
- **Pinch** black pepper



BACK OF HOUSE



REAL MAYONNAISE

INGREDIENTS

Soy bean oil, Water, Egg yolks, Distilled vinegar, Sugar, Salt, Xanthan gum (E415) (Stabilizer), Black Pepper Extract, Calcium Disodium EDTA (E385) (Preservative), Oleoresin Paprika. Contains: Egg

WEIGHT

3.78L

SHELF LIFE

12 Months



CLASSIC MAYONNAISE

INGREDIENTS

Water, Soybean Oil, Modified Starches, Sugar, Salt, Egg Yolk (1.3%), Thickener (Xanthan Gum), Vinegar, Preservative (Citric Acid & Potassium Sorbate), Lemon Juice Concentrate, Mustard Extract, Antioxidant (Calcium Disodium EDTA), Onion Extract, Colorant (Paprika, Carotene). Contains Egg & Mustard SE

WEIGHT

3.78L

SHELF LIFE

12 Months



SUGAR CANE VINEGAR

INGREDIENTS

5% Vinegar Diluted with water to 5% acidity

WEIGHT

3.78L

SHELF LIFE

12 Months



KETCHUP

INGREDIENTS

Water, Sugar, Tomato Paste, Distilled Vinegar, Salt, Thickener (E1422 Modified Corn Starch), E211 Sodium Benzoate as a Preservative (Less Than 1000 PPM), Spices (Paprika, Clove, Cassia, Black Pepper, Onion).

WEIGHT

5KG

SHELF LIFE

12 Months



BBQ

INGREDIENTS

Tomato, Sugar (Cane Sugar), Water, Modified Corn Starch, Salt, Vinegar, Natural Smoke Flavor, Seasoning and spices (onion powder, Chilli Powder)

WEIGHT

4.25KG

SHELF LIFE

18 Months



MUSTARD

INGREDIENTS

Water, Mustard Seeds, Citric Acid, Salt and Spices (Curcumine, Paprika)

WEIGHT

3.78L

SHELF LIFE

12 Months



BACK OF HOUSE



CREAMY MAYONNAISE

INGREDIENTS

Vegetable oil, Pre mix (Egg,Yolks, Sugar, Salt, Vinegar, Citric Acid, Natural Lemon Flavor,Water.

WEIGHT

3.78L

SHELF LIFE

12 Months



BACK OF HOUSE

EXCLUSIVE **HORECA '24** SAUCE RECIPES

inspirational recipes exclusive for Horeca 2024
by our talented experts.



CHEF YAZEED SALHAB

Graduated from Les Roches Culinary School with extensive experience in culinary & F&B management. Held leadership roles across top organizations, managing product portfolios, sales strategies, and menu development. Successfully Launched NPDs, optimized pricing, and drove quality control for multi-branch operations, achieving significant sales growth and operational efficiency.





HASAWI RANCH DRESSING

PAX / PREPARATION: 5
SOURCE: GCS TEAM



INGREDIENTS

- **245g** Mayonnaise
- **85g** Sour cream
- **120g** Buttermilk or regular milk
- **2g** Dried dill
- **2g** Dried parsley
- **1g** Dried Thyme
- **3g** Onion powder
- **3g** Garlic powder
- **3g** Fine sea salt
- **1g** Finely cracked pepper
- **15g** Freshly squeezed lemon juice
- **3g** Lumi

PREPARATION

- Blend the lumi in a spice blender to make it a fine powder.
- Whisk together the mayo, sour cream and milk until smooth. Add the spices and whisk until combined. Add the lemon and whisk again. Pour into a jar and chill in the refrigerator for 2 hours.
- Bon Appetit.



PALM SAUCE

Burger Sauce

PAX / PREPARATION: 5
SOURCE: GCS TEAM

INGREDIENTS

- **150g** Goody Real Mayo
- **50g** Goody Mustard
- **70g** Goody BBQ
- **50g** Dates Molasses
- **80g** Goody Sweet relish
- **1Tbsp** Goody sugar cane vinegar
- Salt & Pepper to taste

PREPARATION

- Put all ingredients in a bowl and mix well until homogeneous
- Bon Appetit

The background of the image features three tall, clear glasses filled with a golden-colored beverage, likely Pro Nectar. Each glass is garnished with several thin slices of green apple and a small sprig of fresh thyme. The glasses are set against a dark, textured background. In the foreground, there are large, overlapping yellow circular shapes that frame the text. The text 'PRO NECTAR' is written in a bold, white, sans-serif font, positioned over the yellow shapes.

PRO NECTAR



SPARKLING APPLE NECTAR

INGREDIENTS

Apple juice from concentrate, water, sugar,
carbon dioxide, acid: citric acid, color: caramel

WEIGHT

1L

SHELF LIFE

12 Months



PRO NECTAR



**PRO
CONDENSED
MILK**



SWEET CONDENSED MILK

INGREDIENTS
cow's milk, crystal sugar

WEIGHT
395g

SHELF LIFE
18 Months



PRO CONDENSED MILK





EXCLUSIVE **HORECA '24** BEVERAGE RECIPES

inspirational recipes exclusive for Horeca 2024
by our talented experts.



BARISTA **ABDULLAH** **ALWASIYAH**

ever since I became a barista in 2017, I've always strived to share my creativity and I'm now proud to be able to share it with the world.





AUGUST TANOMAH

RECIPE TYPE: MOJITO
YIELD: 280ML

GOODY
CULINARY
SOLUTIONS

GOODY
Professional

INGREDIENTS

- **10g** Date Molasses
- **0.5g** Cardamom Powder
- Double Espresso shot
- **150g** Milk
- **20g** Goody Condensed Milk
- **100 Pieces** Ice
- **0.5g** Cocoa powder

PREPARATION

- Add Cardamom in an espresso glass and extract espresso over it.
- Wisk it.
- Strain it into the shaker.
- Add the Condensed Milk and Date Molasses into the shaker with ice.
- Strain it into a glass of fresh ice.
- Steam milk with a lot of foam
- Use a spoon to scoop the foam onto the beverage.
- Garnish with cocoa powder and serve.

BARTENDER **YARA** **AL-RNTISI**

after working in a bar in Sweden in the summer of 2019, I jumped at the opportunity to contribute in the development of mocktails and bar culture in Saudi Arabia.





MASHRABIYA

RECIPE TYPE: MOCKTAIL
YIELD: 120ML

INGREDIENTS

- **15g** Peach puree (Monin)
- **10g** Rose Water
- **20g** Fresh lemon juice
- **3g** Mint
- **100 Pieces** Fresh Ginger
- **60g** Goody Nectar

PREPARATION

- In a shaker add all the ingredients minus the goody nectar.
- Muddle all the ingredients.
- Give it a good shake.
- Add the goody nectar to the mixture.
- Stir and pour it over fresh ice in a glass.
- Serve.



PRO SHORTENING



VEGETABLES SHORTENING

INGREDIENTS

Partially Hydrogenated Soybean Oil, Partially Hydrogenated Cottonseed Oil, Mono- and Diglycerides added

WEIGHT

1.3KG

SHELF LIFE

18 Months



PRO SHORTENING



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.

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 bean.

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



WHY

COFIQUE PROFESSIONAL?

ONE STOP SHOP COFFEE SOLUTION



Wide range of premium products



Best in class coffee machines



Custom menu design & development



Supporting tools



Growth Oriented Training



Agile Service Experience

OUR SOLUTIONS



PROFESSIONAL COFFEE SOLUTION

Providing an exceptional professional experience.
Best for cafes, hotels & restaurants.



BULK & MOBILITY

An elevated vending experience that provides a perfect bean 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, hotel, restaurants & offices

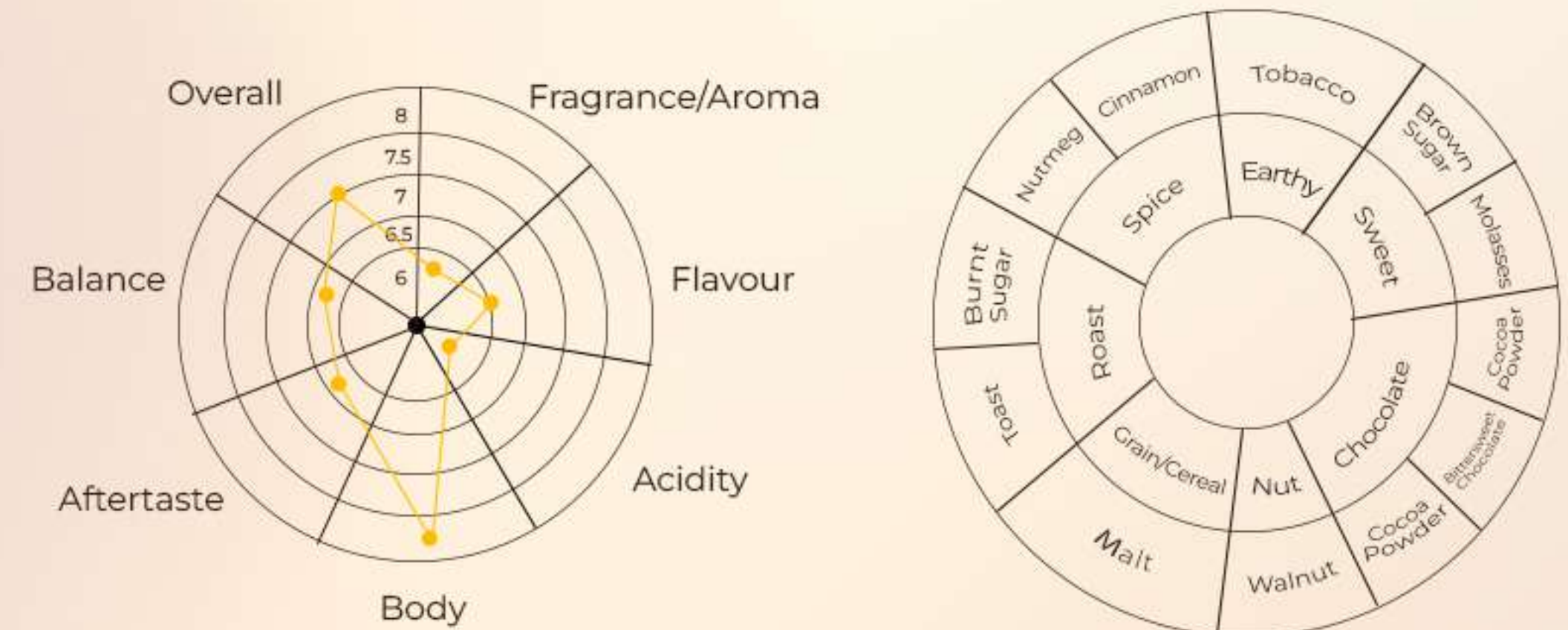


IN-ROOM

Specialty coffee experience in your room.
Best for hotels.

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 intense 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.



INTENSO BEANS

WEIGHT
1KG



INSTANT COFFEE

WEIGHT
500G



ADANI TEA

WEIGHT
1KG



CAPPUCCINO IRISH

WEIGHT
1KG



CAPPUCCINO CHOCOLATE

WEIGHT
1KG



HOT CHOCOLATE

WEIGHT
1KG



WHITENER & MILK

WEIGHT
500G



CAPSULS



**PRIVÉ
BRAZIL**



**PRIVÉ
GUATEMALA**



**PRIVÉ
COLOMBIA**



**PRIVÉ
ETHIOPIA**



**PRIVÉ
COSTA RICA**

Cafique
Professional



Ambient



Country Of Origin

SACHETS



**PRIVÉ
COLOMBIA**



**PRIVÉ
COSTA RICA**



**PRIVÉ
ETHIOPIA**

Cafique
Professional



Ambient



Country Of Origin

PORTFOLIO





**ICE
COFFEE
ORIGINAL**



**ICE
COFFEE
MOCHA**



**ICE
COFFEE
CARAMEL**



**ICE
COFFEE
PISTACHIO**



**ICE
COFFEE
HAZELNUT**



**ICE
COFFEE
WHITE
MOCHA**



**ICE
COFFEE
COCONUT**

Cofique
Professional



Ambient



Country Of Origin



**LATTE
RED
VELVET**



**LATTE
BLUEBERRY**



**LATTE
FRENCH
VANILLA**



**LATTE
PUMPKIN
SPICE**



**LATTE
MOCHA**

Cofique
Professional



Ambient



Country Of Origin



**COFFEE
BAGS
MORNING**



**COFFEE
BAGS
DECAF**

Cofique
Professional



Ambient



Country Of Origin



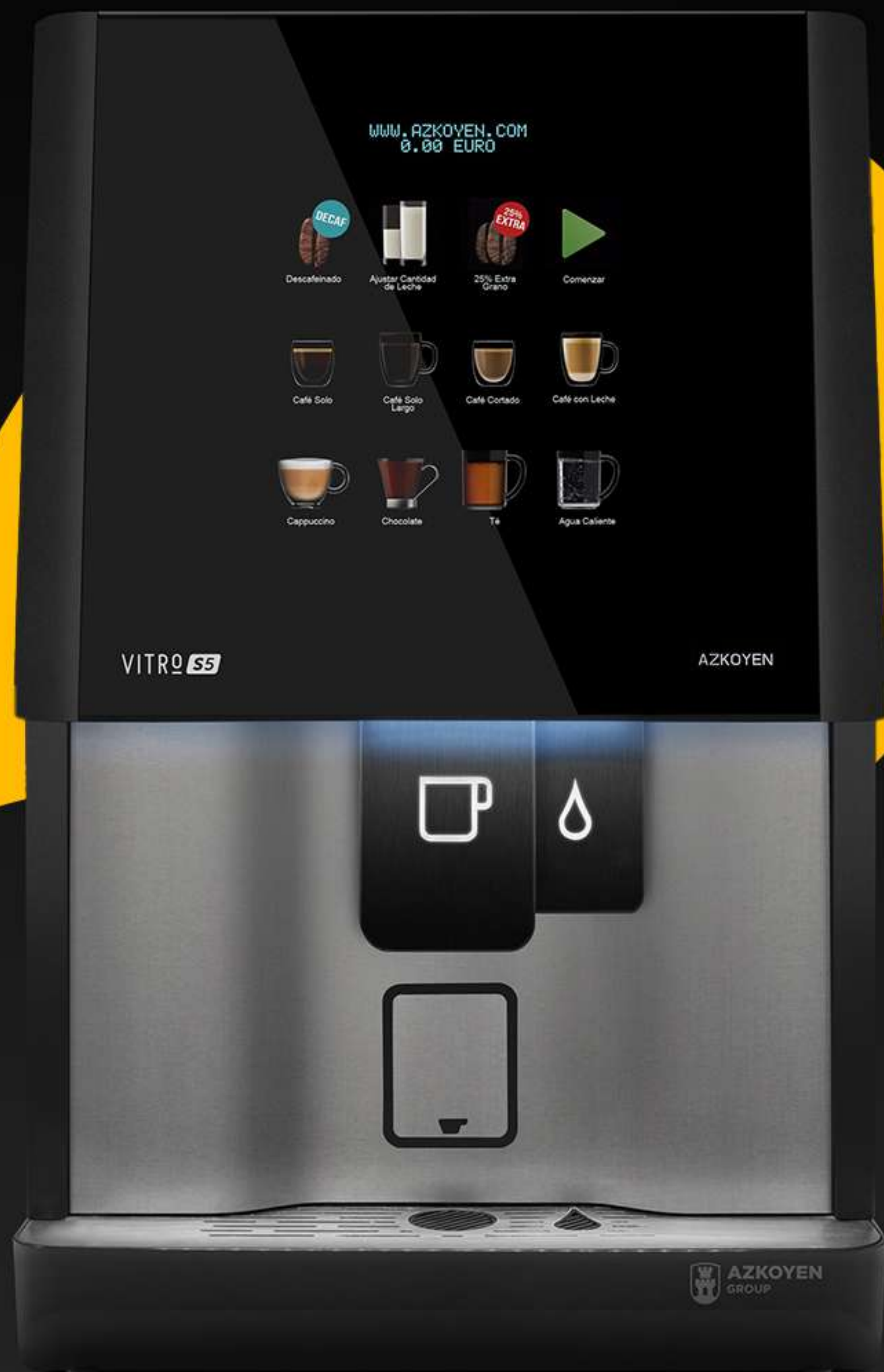
**NITRO
COLD
BREW**



Country
Of Origin



PORTFOLIO



OUR MACHINES

55KG Machine

120-230Vac/ 12A/ 1.8KW/ 50-60 HZ

TECHNICAL FEATURES:

0.7 Liters 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 cups
Powdered milk	4000g/500 cups
Chocolate	2300g/115 cups
Grout Bin	200 Cakes



Instant



touch selection



LED



cup stand



Espresso



High Capacity



Secured Tray



USB Connection



Removable Tray



Hot Waterspout

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