



## 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 Professional 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 through a seamless end-to-end product and service experience that is digital first, local first and action first while ensuring to sustain our essence promise as "Culinary Championship Everyday"

## OUR SOLUTIONS

Goody Professional offers superior & agile 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, professional solutions include pasta, tuna, condiments, oil, stocks & sauces, canned vegetables & fruits in addition to a variety of many new professional innovations coming on pipeline to ensure fulfilling local needs with the best in class standards.



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OUR PASTA





Italian Origin

## OUR PASTA

Why Goody Professional Pasta?



Rigate Striped Shaped  
Pasta Pairs Perfectly  
with Sauces



Made with Bronze-die



Hard Durum  
Wheat Semolina



No Additives &  
No Preservatives



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





## OUR PASTA



### DITALINI RIGATE

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

10000445 - 10X1KG



### PENNE RIGATE

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

10000447 - 10X1KG



### FUSILLI TRICOLORE

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

10000250 - 12X500G



NEW



### FARFELLE

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

10000252 - 8X1KG



NEW



### SPAGHETTI

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

10000448 - 9X1KG



### RIGATONI

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

10000249 - 6X500G



NEW



### CASERECCCE

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

10000251 - 8X1KG



NEW



### ORECCHIETTE

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

10000253 - 8X1KG



NEW



DITALINI



PENNE



FUSILLI  
NEW



FARFELLE  
NEW



SPAGHETTI



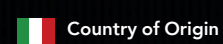
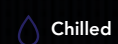
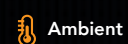
RIGATONI  
NEW



CASERECCCE  
NEW



ORECCHIETTE  
NEW







01

Inspirations

## ORECCHIETTE WITH SPICED DUCK RAGÙ

01

## 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.





## 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.



“

“YOUR DIET IS A BANK ACCOUNT. GOOD FOOD CHOICES ARE GOOD INVESTMENTS.”

— Bethenny Frankel



No Additives &  
No Preservatives



70% Wheat Flour



Best for Italian, Arabic  
& International Cuisine



Can be Prepared A La Minute  
instead of Pre-cooked



## TREVA PASTA



### DITALINI RIGATE

Ingredients: Wheat Flour Extract 72% and Water.

10000592 - 10X1KG



### PENNE RIGATE

Ingredients: Wheat Flour Extract 72% and Water.

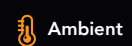
10000593 - 10X1KG



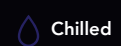
### SPAGHETTI

Ingredients: Wheat Flour Extract 72% and Water.

10000594 - 10X1KG



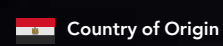
Ambient



Chilled



Frozen



Country of Origin



02

Inspirations

## LOBSTER SPAGHETTI

02

## 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.





## OUR STOCKS & SAUCES





Made with Real Halal Meat  
No Artificial Flavouring Agents  
or Vegetable



Less Sodium  
More Flavour



Always  
Consistent with  
Flavour



Save Time  
& Labour



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 thier 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.

## OUR STOCKS

Why Goody Professional Stocks?

Middle Eastern Taste by  
Utilising Regional Spices





## OUR 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).

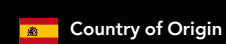
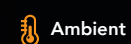
10000458 - 6X1KG



### 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





03

Inspirations

BEEF  
STROGANOFF

03

## 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.





04

Inspirations

## CREAMY TOMATO BISQUE

04

## 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.



## OUR 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.



Consistently Make  
the Best Dishes



Fresh Ingredients  
No Oil Split



Saves Time  
No Refreshing Required



## OUR 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.

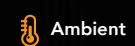
10000457 - 6X720G



### 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







05

Inspirations

## MUSSELS WITH LEMON BECHAMEL

05

## 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 marinade for 30 min then drain out the vinegar (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.





OUR CVF





Goodness of Farms  
For all Consumers

## OUR CVF

Why Goody Professional CVF?



Ease and Variety  
of Use



High Quality Products



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.





## OUR 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.

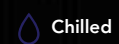
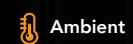
10000316 - 6X2125G



### 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



Country of Origin



OUR 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(acidity regulator).

10000591 - 6X3050G



TOMATO PASTE

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

10000671 - 6X4.3KG



NEW



MUSHROOM PCS & STEMS

**Ingredients:** Sliced Mushrooms, Water, Salt, Citric Acid (acidity regulator) , Ascorbic Acid (antioxidant).

10000596 - 6X2.5KG





06

Inspirations

## STUFFED GRAPE LEAVES FATTAH

06

## 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

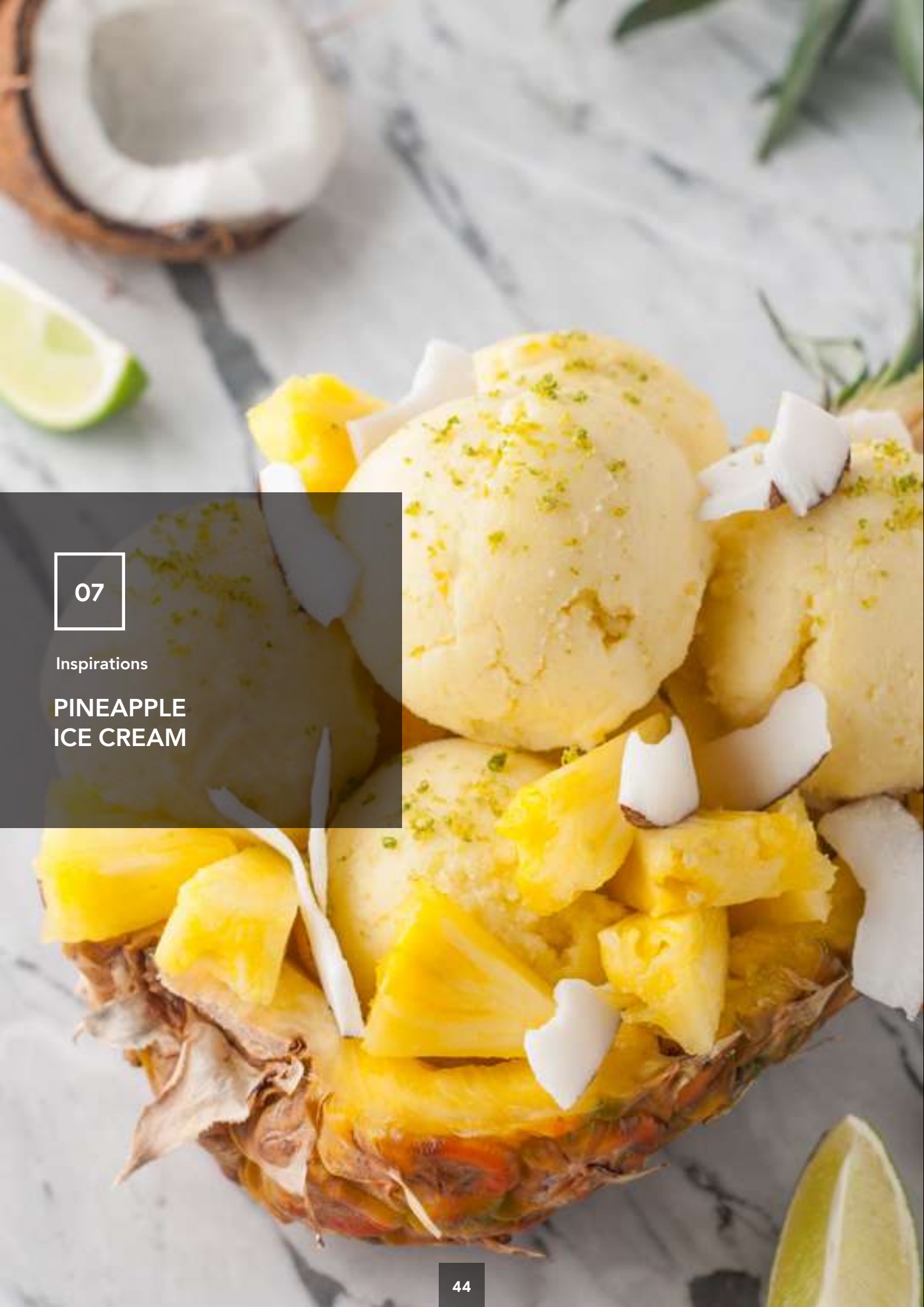
Mix Greek yogurt with salt, garlic and lemon juice

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.





07

Inspirations

## PINEAPPLE ICE CREAM

07

## 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.





OUR SPREADS



## OUR 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.



Creamy and Easy  
to Spread



Best for Bakeries, Casual  
Dining & Asian Restaurants



Unique Peanut  
Flavour Profile  
for Desserts



## OUR SPREADS





### CREAMY PEANUT BUTTER

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


10000651 - 12X1KG



 Ambient

 Chilled

 Frozen

 Country of Origin





OUR TUNA





Asian Origin

## OUR TUNA

Why Goody Professional Tuna?



Highest Quality



Diverse Applications



Inspiring Creativity in Gastronomy

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





OUR TUNA





LIGHT MEAT TUNA IN SUNFLOWER OIL

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


10000363 - 6X1800G



 Ambient

 Chilled

 Frozen

 Country of Origin



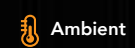
## OUR TUNA



### TUNA FLAKES IN POUCH

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

10000598 - 10X1KG



Ambient



Chilled

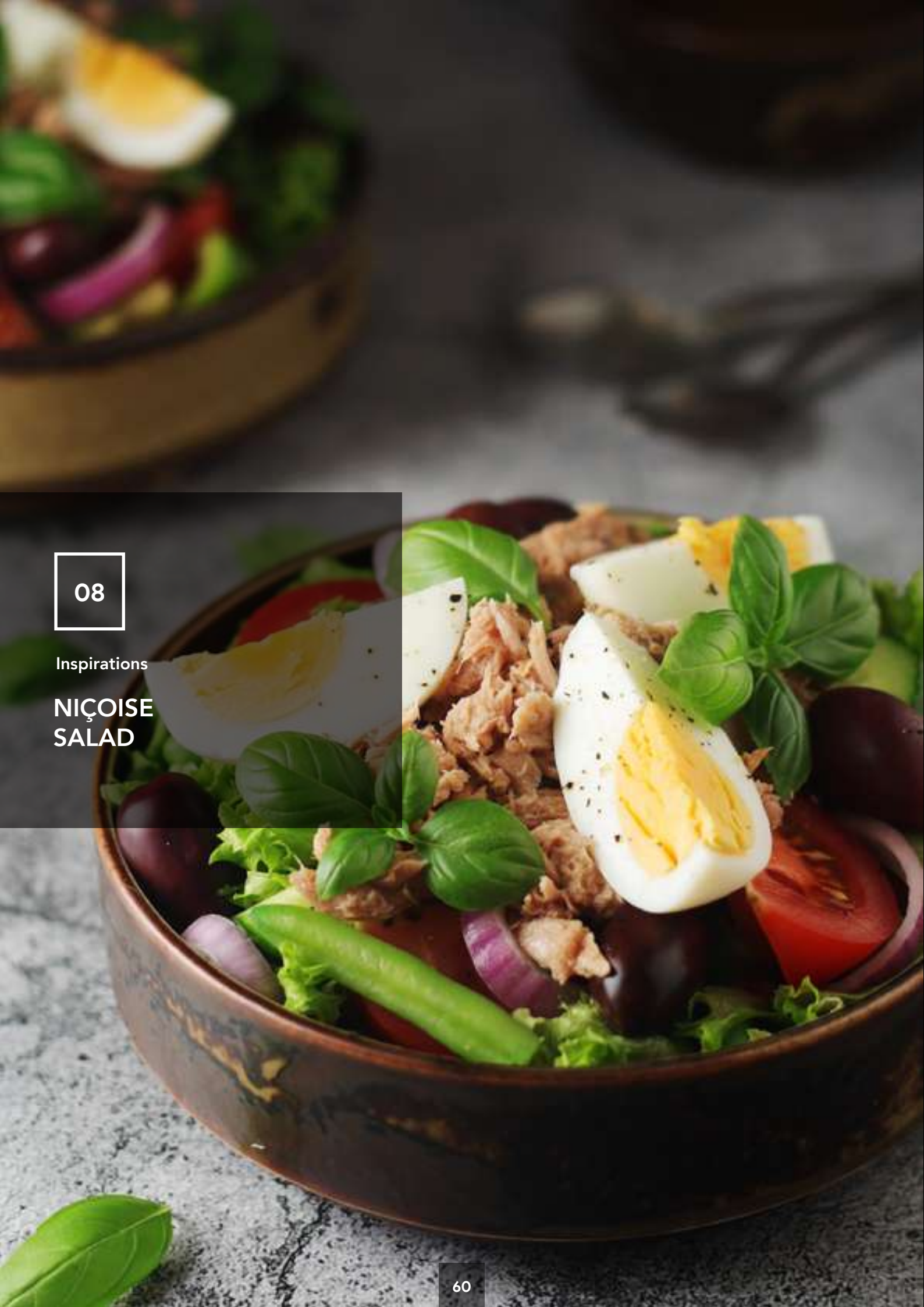


Frozen



Country of Origin





08

Inspirations

## NIÇOISE SALAD

08

## NIÇOISE 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
- 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.





OUR OILS



## OUR 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 forgot 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.



Consistently Make  
the Best Dishes



Exceptional  
Procurement



Saves Time



OUR 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







BACK OF HOUSE



## BACK OF HOUSE



Smooth Texture  
Easy to Spread



Pairs Well  
with the  
Classics



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.

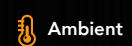
10000451 - 4X3.7L



### 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

Country of Origin





OUR NECTAR



## OUR NECTAR



### SPARKLING APPLE NECTAR

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

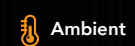
10000391 - 12X1L



### 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



*Cefique*  
كوفي

PROFESSIONAL

**SUPERIOR COFFEE BEANS**



**COMING SOON**



## VENDING SOLUTIONS



### VENDING CHOCOLATE CAPPUCINO

10000652 - 10X1KG



### VENDING IRISH COFFEE

10000242 - 10X1KG



### VENDING HOT CHOCOLATE

10000292 - 10X1KG



### VENDING INSTANT COFFEE

10000294 - 6X500G



### COFFEE ROASTED BEANS

10000295 - 6X1KG



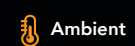
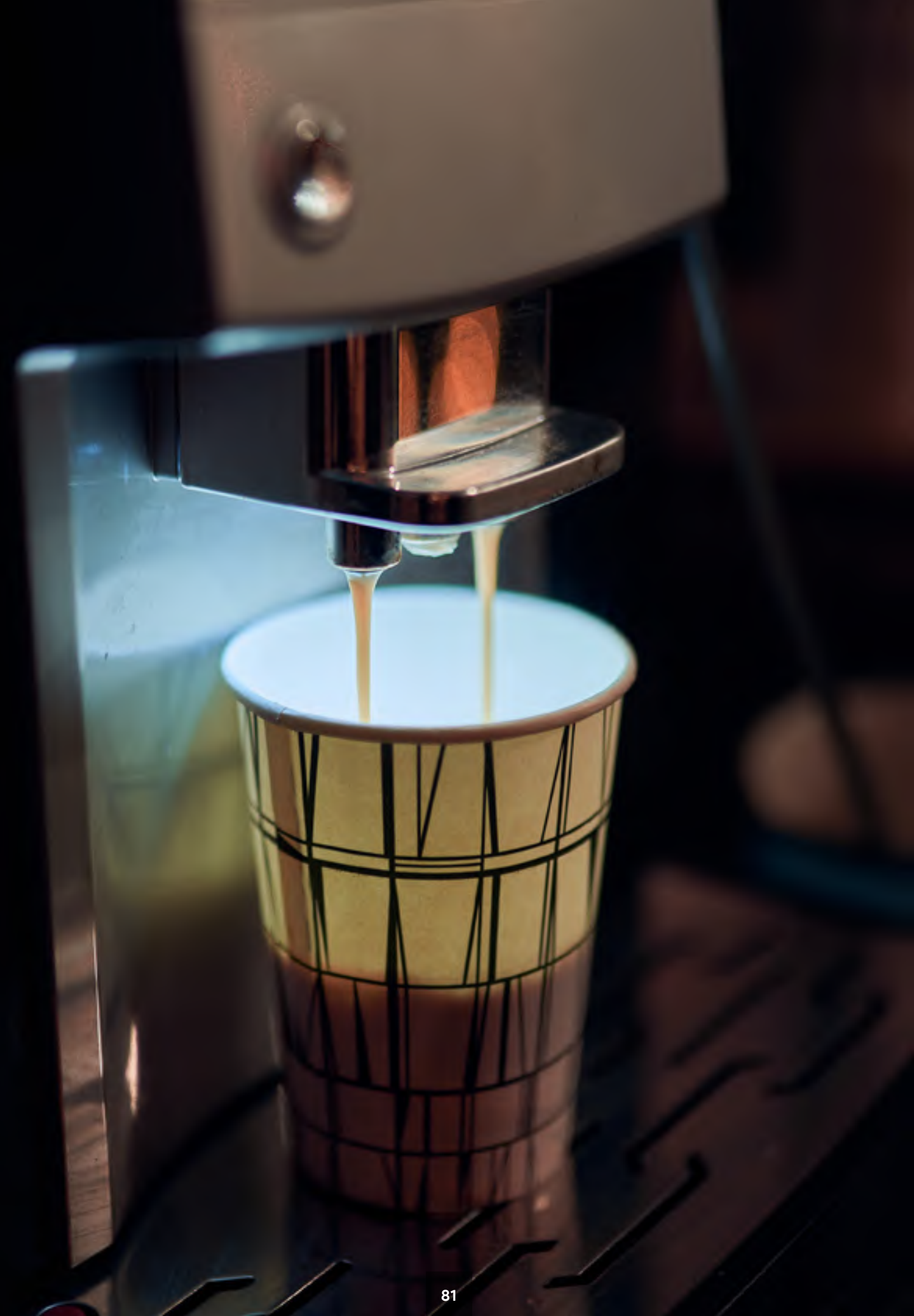
### COFFEE WHITENER WITH MILK

10000845 - 10X500G



### VENDING ADANI TEA

10000299 - 10X1KG



Ambient



Chilled



Frozen

Country of Origin



Cefique  
كوفي

PROFESSIONAL





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