



GOODY PROFESSIONAL | 2021

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.



CONTENT

GOODY PROFESSIONAL PASTA	5
TREVA PROFESSIONAL PASTA	15
GOODY PROFESSIONAL STOCKS	22
GOODY PROFESSIONAL SAUCES	33
GOODY/TREVA PROFESSIONAL CVF	39
GOODY PROFESSIONAL SPREADS	51
GOODY/TREVA PROFESSIONAL TUNA	55
GOODY/TREVA PROFESSIONAL OILS	65
GOODY/TREVA PROFESSIONAL BACK OF HOUSE	69
GOODY PROFESSIONAL NECTARS	73
COFIQUE PROFESSIONAL VENDING SOLUTIONS	75

GUIDES

Product Storage Temperature



Ambient



Chilled



Frozen

Products' Country of Origin





OUR PASTA

OUR PASTA

Why Goody Professional Pasta?



Italian Origin



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

OUR PASTA



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



CASERECCHE

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

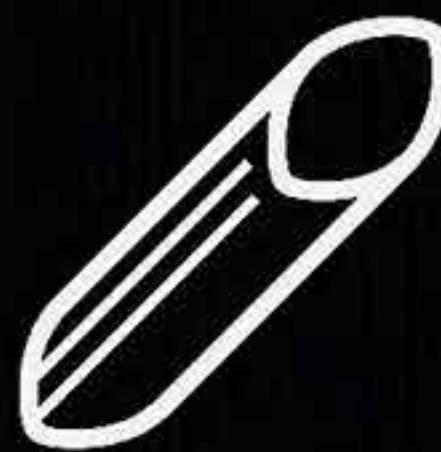


NEW

OUR PASTA



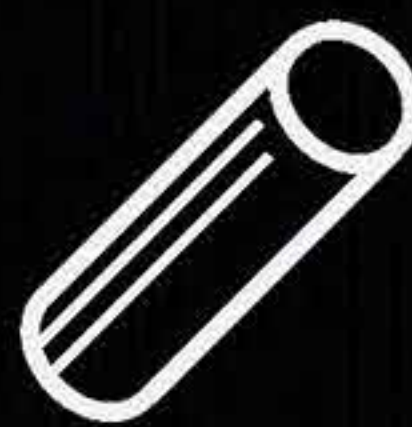
DITALINI



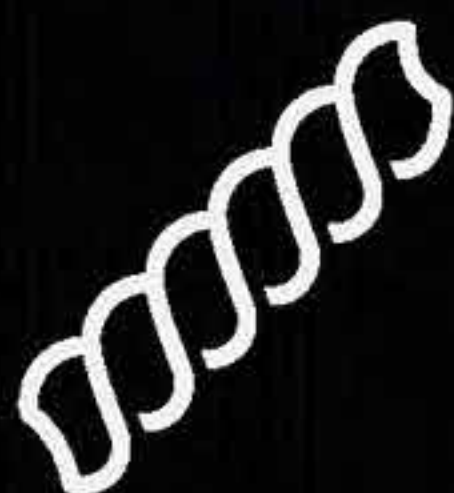
PENNE



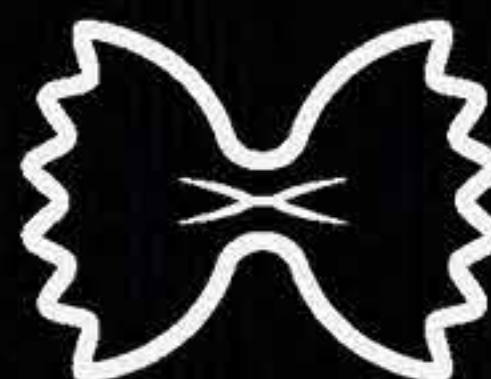
SPAGHETTI



RIGATONI
NEW



FUSILLI
NEW



FARFELLE
NEW



CARERECCE
NEW



ORECCHIETTE
NEW





01

Inspirations

ORECCHIETTE WITH SPICED DUCK RAGÙ

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
- 1/2 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

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.

PREPARATION

Add duck ragù, arugula, and Parmesan; toss to blend. Divide pasta among small bowls. Sprinkle with feta cheese.

TREVA PASTA

Why Treva Professional Pasta?



No Additives &
No Preservatives



70% Wheat Flour



Can be Prepared A La Minute
instead of Pre-cooked

Best for Italian, Arabic
& International Cuisine



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.



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





02

Inspirations

LOBSTER SPAGHETTI

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

OUR STOCKS

Why Goody Professional Stocks?



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.

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



OUR STOCKS



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

OUR CVF



STUFFED GRAPE LEAVES

Ingredients: Cooked Rice, Grape Leaves, Tomato Chops, Water, Onions, Soybean Oil,

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**. Sautee 6-8 minutes or until liquid has evaporated and onions and mushrooms are soft and lightly browned.

Add garlic and sautee 1 minute until fragrant. Add flour and sautee 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.

PREPARATION

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

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?



Fresh Ingredients
No Oil Split



Saves Time
No Refreshing Required



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

OUR SAUCES



BECHAMEL SAUCE

Ingredients: Wheatflour, 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



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





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

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.

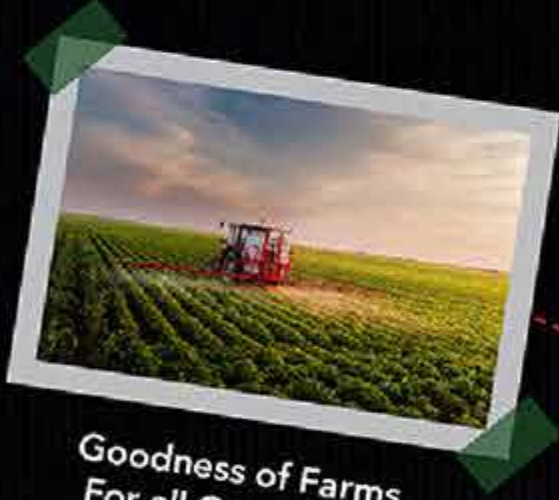
Add butter on top. Place the dish in a moderately hot oven until golden brown.



OUR CVF

OUR CVF

Why Goody Professional CVF?



Goodness of Farms
For all Consumers



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.

Goodyprofessionalhelpsyou savetimewhileensuringconsistency of your dishes.



10000344 - 1X22.7KG



FAVA BEANS

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

10000450 - 6X2500G



WHOLE PEELED TOMATOES

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

10000254 - 6X2500G



GOLDEN CORN

Ingredients: Kernel Corn, Water, Salt.

10000316 - 6X2125G



OUR CVF



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



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

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

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

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

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?



Creamy and Easy
to Spread



Unique Peanut
Flavour Profile
for Desserts

Best for Bakeries, Casual
Dining & Asian Restaurants



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.



OUR SPREADS



CREAMY PEANUT BUTTER

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

10000651 - 12X1KG





OUR TUNA

OUR TUNA

Why Goody Professional Tuna?



Asian Origin



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

Best for Itallian, Arabic
& International Cuisine



OUR TUNA

LIGHT MEAT TUNA IN SUNFLOWER OIL

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



10000363 - 6X1800G





OUR TUNA



TUNA FLAKES IN POUCH

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

10000598 - 10X1KG





08

Inspirations

NICOISE SALAD

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

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?



Exceptional
Procurement



Saves Time



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

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 MAYONNAISE

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 MAYONNAISE

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) (Perservative), 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





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



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



VENDING SOLUTIONS



COFFEE ROASTED BEANS

10000295 - 6X1KG



COFFEE WHITENER WITH MILK

10000845 - 10X500G



VENDING ADANI TEA

10000299 - 10X1KG



Cefique

کوفیک

PROFESSIONAL



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