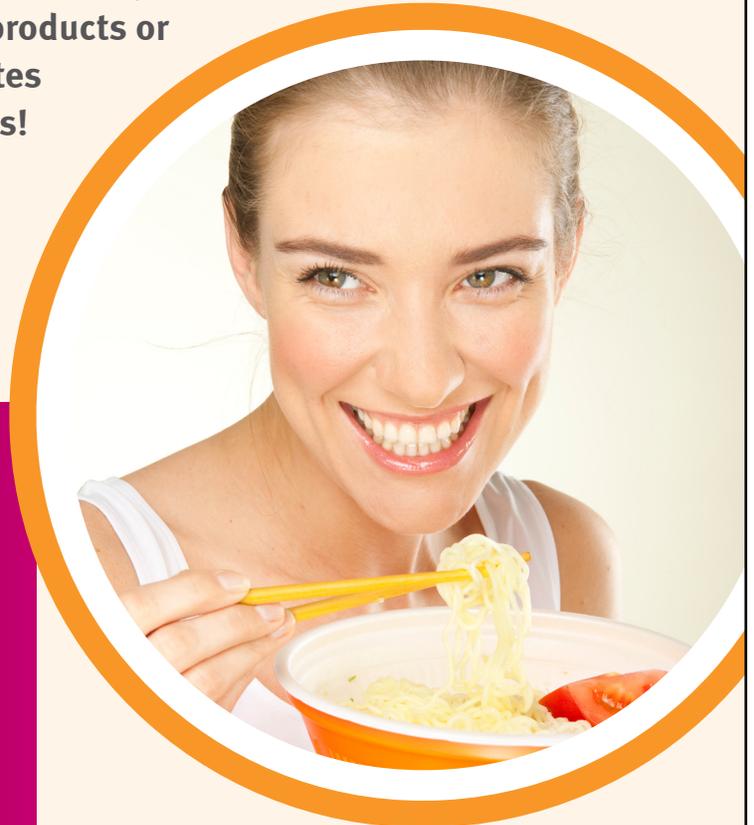


Wixon INNOVATES!

Vol. #5



For more than 100 years, Wixon has poured its technological know-how, scientific expertise, creative imagination, and passion for food into winning products that make our customers' operations thrive. We stay on top of the latest in flavor trends and offer on-trend seasonings to meet the needs of our customers across multiple food and beverage categories. We hope you find a Wixon innovation that inspires your new products or reinvigorates old classics!



INNOVATION

in•no•va'tion n.

1: a change in the process as a result of study and experimentation; 2: forward looking, ahead of current thinking; 3: the outcome of trying something new.

After more than 100 years in the food and beverage industry, Wixon goes further into research, reaches deeper into technology, and puts more imagination into developing innovative solutions for fresh, frozen, and prepared foods than ever before.


WIXON
*Blending innovation
with a passion for service
since 1907*

Five Spice Asian Seasoning, 808-88-F

A teriyaki-style seasoning featuring top notes of Chinese five spice. Includes bold soy, garlic, and umami flavors from natural bonito flakes and paired with sweet pineapple, ginger, and brown sugar. Designed for tumble industrial use or “back of the house” restaurant use.

Application: Wet Marinade

Chipotle Mango Rub, 498-086-H

A sweet and smoky rub with chipotle, onion, garlic, cilantro, and mango.

Application: Topical Rub-On

Habañero & Cayenne Rub, 1417-039-A

Sweet and zesty with a slowly-building heat of habañoero, cayenne pepper, and minced green onion.

Application: Topical Rub-On

Whiskey Bourbon Salt, 808-80-A

This seasoning salt includes a hint of whiskey bourbon! Butter and chicken flavors are blended with milk, honey, and maple.

Application: Topical Rub-On



Mochapotle Rub, 1418-16-K

Use this mellow, cocoa-flavored blend for an earthy chili pepper spice and a background of smoky flavors. Delivers a hint of heat at the end!

Application: Topical Rub-On

Lemongrass Satay Garlic Marinade, 808-88-G

A teriyaki-style marinade featuring top notes of lemongrass and garlic. Includes bold soy and umami flavors from natural bonito flakes and paired with sweet pineapple, ginger, and brown sugar. Designed for tumble industrial use or “back of the house” restaurant use.

Application: Wet Marinade

Wixon Dip Seasonings

Romesco Dip, 808-68-A

A classic Spanish profile with sherry, roasted garlic, paprika, and finished with a fruit almond top note. This nut-free blend can be used hot or cold and is great with bruschetta or slow-cooked beef.

Application: Cook-In-Bag Sauce

Negro Chipotle Cheese Dip, 808-63-B

Kick up a cheese sauce or dip with this mix of peppers, garlic, grill notes, herbs, blue cheese, and big chipotle flavor. Can be added to any cheese base sauce or mayonnaise-style dip.

Application: Kettle Sauce

Guajillo Sour Cream, 808-26-B

Toasted guajillo chili peppers, garlic, cumin, and oregano mix with sweet bell peppers and honey for a surprising blend of flavors.

Application: Cold Dip

Sun Devil Cottage Cheese Dip, 808-69-A

Savory basil and herb with a background of garlic and parmesan, plus top notes of sun-dried tomato for a pesto-style dip seasoning.

Application: Cold Dip

Wixon Sauce Seasonings



Aji Panca Pesto Seasoning, 808-69-G

A blast of Peruvian aji panca (red pepper), paired with basil, parsley, parmesan cheese, oregano, and chili peppers for a kick! Made with Wixon's KClean Salt for reduced sodium.

Application: Cold Dip

Black Hills Pesto Chipotle Seasoning, 808-69-D

The exotic taste of dark, smoked chipotle pepper blends with parsley, oregano, basil, tomato, and parmesan cheese for a medley of flavors.

Application: Cold Dip



Blackberry Chipotle Sauce, 681-41-F

Features blackberry juice concentrate, chipotle pepper, and other natural flavors for a sweet yet smoky sauce!

Application: Sauce or Seasoning/Flavor System

Wixon Snack Seasonings

Sriracha Hot Chili, 732-31-C

Take on some heat with the bite of vinegar, onion, and garlic.

Application: Topical

Ketchup Mac & Cheese, 731-91-N

Creamy mac & bold cheddar cheese balanced with tangy ketchup flavor.

Application: Slurry and Topical

Habañero BBQ, 729-79-F

This seasoning mixes sweetness with a bit of mesquite, plus heat!

Application: Slurry

Jerky Mac & Cheese Seasoning, 808-75-C

A three-cheese blend paired with a light smokehouse-style beef jerky blend.

Application: Slurry