



# AFRICANADA - OUR CONDIMENTS BRING AUTHENTIC AFRICAN FLAVOURS TO YOUR KITCHEN.



believe that using authentic, internationally sourced ingredients enhances the taste and authenticity of ethnic dishes

Source: International Food Information Council

## THREE VARIETIES TO CHOOSE FROM



### GROUND LOCUST BEANS



### CRAYEISH GROUND



### DRIED LOCUST BEANS

647-749-1628

www.africanadaimports.com

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BRINGING THE TASTE OF AFRICA TO THE WEST



## GROUND CRAYFISH Elevates the flavour of traditional dishes.

- ✓ **100% Natural:** Free from artificial additives and preservatives.
- ✓ **Handpicked Quality:** Carefully selected to remove chaff, stones, and other impurities.
- ✓ **Authentic Texture:** Coarsely ground using a dry mill for a genuine flavor experience.
- ✓ **Ideal for:** African Soups and Stews

## IRU (LOCUST BEANS) Enhances the taste of traditional dishes.

- ✓ **Distinctive Flavor:** Adds a unique taste to stews and soups.
- ✓ **Versatile Ingredient:** Essential in various dishes, particularly in Southern Nigerian cuisine.
- ✓ **Ideal for:** Efo Oriro, Okra Soup, Egusi, Ewedu, and Ofada Rice

## GROUND IRU Enrich the flavour of traditional dishes.

- ✓ **100% Natural:** Gluten-free, grain-free, and dairy-free with no preservatives or additives.
- ✓ **Rich Flavor Profile:** Enhances the taste of various dishes with its deep, savoury flavour.
- ✓ **Versatile use** Stews, Soups, and Ofada Rice

Specifications	Pack Size	Case weight (Net)	Case weight (gross)	Case Dimensions L x W x H
Ground Crayfish	12/100g	1.2kg	1.6kg	14" x 6" x 6"
Locust Beans	12/90g	1.1kg	1.6kg	14" x 6" x 6"
Ground Locust Beans	12/90g	1.1kg	1.6kg	14" x 6" x 6"