

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

THREE VARIETIES TO CHOOSE FROM

73%

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

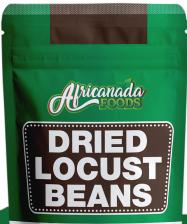
Source: International Food Information Council













DRIED **LOCUST BEANS**

GROUNDED LOCUST BEANS

647-749-1628

www.africanadaimports.com



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GROUND CRAYFISH Elevates the flavour of traditional dishes.

- 100% Natural: Free from artificial additives and preservatives.
- Mandpicked 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"











