

Want To Launch
New Snacks
With Speed
And Less Risks?

Let's Talk To

Nithifoods



Top Selling Flavors

Popular Flavors

C132-12	Cricese
C12861	Hot and Spicy

C12889 Barbecue NR160189 Paprika

C13242 Cheese

C12740 Sour Cream & Onion

NR160148 Tomato NR165543 Wasabi C12778 Seaweed

C12801 Tom Yum (Thai Spicy Soup)

C12879 Larb (Thai Spicy Dish)
C12831 Sriracha (Thai Hot Sauce)

NR161058 Sichuan Mala

NR165617 Honey Mustard

NR165353 Sour Cream and Cheese NR165491 Sour Cream and Lime

NR165768 Barbecue and Cheese

NR161435 Cheese and Onion

NR164632 Gochujang Mayo NR265466 Garlic Shrimp

NR265447 Roasted Chicken & Cheese

NR161427 Salted Egg Shrimp

NR161249 Salted Egg Mala NR165766 Double Mustard

NR165770 Boat Noodle (Thai Style)

Spicy Flavors

NR264628 Ghost Pepper

NR165718 Flaming Hot Barbecue

NR165464 Spicy Tomato

NR164465 Spicy Korean Ramen

NR161204 Spicy Salted Egg

NR165461 Spicy Squid NR165767 Spicy Kimchi **Sweet Flavors**

NR161037 Honey Butter

NR162309 Choco Banana

NR162030 Mango Sticky Rice

NR262253 Coconut Milk

NR160164 Durian

NR165779 Butter Shoyu



Want To Boost Meat Sales With Marinade And Seasoning?

Let's Talk To

Nithifoods

Marinades offer consumers both choice of meat recipe and convenience of cooking. Restaurants and food services also benefit from marinated meat in tastes, texture and cost savings.

We design many types of marinades by combining spices, herbs, seasoning with option of meat texture improver. Blended spice is a good strategy to enhance meat flavor in a natural way.





Marinades

Pastes & Sauces

NR161024	Hot Chili Marinade	NR161509	Salted Egg Chili Paste
NR161025	Garlic Pepper Marinade	NR161508	Pad-Khi-Mao Chlili Paste
NR161026	Black Pepper Marinade	NR164018	Thai Chili Paste
NR161027	Coriander Seed Marinade	NR163130	Pad-Cha Chili Paste
NR161028	Satay Marinade	NR162333	Tom Yum Chlili Paste
NR161029	Mexican Taco Marinade	NR161369	Ma-La Chili Paste
NR161030	Spicy Bulgogi Marinade	NR162173	Pad Thai Sauce
NR161031	Teriyaki Marinade	NR163025	Spicy Korean Sauce
NR161056	Tender Meat Marinade	NR163318	Barbecue Sauce
C12616	Mala Pepper Marinade	NR163319	Holy Basil Sauce (Kaprao)
NR161085	Thai Pork Skewer Marinade	NR163320	Orange Honey Sauce
NR160186	Extra Tender Pork Marinade	NR163321	Tamarind Sauce
NR161090	Lemongrass Pork Marinade	NR164104	Bulgogi Sauce
NR161094	Sun-Dried Pork Marinade	NR164105	Spicy Bulgogi Sauce



Soup, Noodle, & Hotpot

Curry & Stir-Fry

NR165756	Tom Yum Soup Powder
NR165757	Boat Noodle Soup Powder
NR165758	Khao Soi Soup Powder
NR163249	Kanom Jeen Nam Ya Soup Powder
NR165775	Miso Ramen Soup Powder
NR264439	Kotsu Ramen Soup Powder
NR264251	Kimchi Soup Powder
NR162332	Bak Kut Teh Soup Powder
NR161172	Sichuan Mala Soup Powder
NR163280	Vietnamese Pho Soup Powder

Gravy

NR161405	Chicken Gravy Powder
NR160091	Demi-Glace Gravy Powder
NR165799	White Sauce Gravy Powder
NR165780	Black Pepper Gravy Powder

NR165503 Massaman Curry Powder NR165504 Panang Curry Powder

NR165507 Green Curry Powder
NR160025 Pad Thai Powder

NR165506 Tom Kha Gai Powder

NR160033 Japanese Curry Powder

NR162512 Khaw Kling Powder
NR160031 Sweet and Sour Powder

NR160032 Black Pepper Powder

NR160036 Korean Bulgogi Powder

Pastry & Dessert

NR164257	Salted Egg Filing Powder
NR164256	Durian Filing Powder
NR164255	Pandan Filing Powder
NR164620	Carbonara Filing Powder
NR265101	Coconut Milk Pudding Powder
NR165797	Thai Tea Pudding Powder



Selling appetizers and flavored snack foods will add sizable income to your restaurant. Good seasonings can enhance food taste and deliver rich aroma to entice customers. We, therefore, made Kitchen Kitchen culinary seasonings "For The Professional Like You."



Hot Wing Seasoning Powder NW. 200 g/pc Pack size 10 pcs/carton



Seaweed Seasoning Kitchen Kitchen Brand NW. 200 g/pc Pack size 10 pcs/carton



Sour Cream Seasoning Kitchen Kitchen Brand NW. 200 g/pc Pack size 10 pcs/carton



Cheese Seasoning Kitchen Kitchen Brand NW. 200 g/pc Pack size 10 pcs/carton



Paprika Seasoning Kitchen Kitchen Brand NW. 200 g/pc Pack size 10 pcs/carton



Barbeque Seasoning Kitchen Kitchen Brand NW. 200 g/pc Pack size 10 pcs/carton

How To Use:

Sprinkle seasoning onto foods such as french fries, fried chicken, popcorn, etc. Portion the seasoning around 6-10 g to 100 g of food weight into a container such as a bowl or bag. Mix the seasoning to coat onto your prepared food.



Let's Plant Meat is an alternative protein that delivers the taste, texture & experience of eating meat but is wholly made of plant ingredlents.

Retail



Plant-based **Burger Patty** NW. 113 g/pc 20 pcs/carton



Plant-based Meat Katsu NW. 125 g/pc 20 pcs/carton



Minced Meat NW. 150 g/pc NW. 1 kg/pc 20 pcs/carton 3 pcs/carton



Plant-based Beef NW. 226 g/boxes (113 g x 2 packs) 7 boxes/carton



Plant-based Italian Meatballs NW. 240 g/boxes (120 g x 2 packs) 7 boxes/carton



Plant-based Larb Meatballs NW. 240 q/boxes (120 g x 2 packs) 7 boxes/carton



Plant-based Shrimp Cutlets NW. 240 q/boxes (120 q x 2 packs) 7 boxes/carton



Food Service

NW. 500 q/bag 4 bags/carton

Western Style

Plant-Based Cumberland Sausage Plant-Based Double Smoky Sausage Plant-Based Chorizo Sausage Plant-Based Italian Meatballs

Thai Style

Plant-Based Larb Meatballs Plant-Based Sai Ua Sausage Plant-Based Naem Sausage Plant-Based Shrimp Cutlets



Food Safety FSSC22000 ISO22000 HACCP GHP

Environment ISO14001 Sustainable Agriculture Code

Worker Safety ISO45001 Thai Labor Std.

Founded in 1998, Nithi Foods started as a family business to serve the food industry with best possible quality dehydrated spices and infused oil. In Thailand, we are one of the first few spice production facilities to be certified in HACCP and we keep on improving ourselves to reach Food Safety System Certification 22000.

Nithi Foods was twice awarded Investment Promotion from Thailand's Board of Investment (BOI) to expand into seasoning production in 2011 and Flavor Research Institute for R&D service in 2017

Nithi Foods' Brands









National Awards

- Best Practice Sufficiency Economy

- Good Governance Award
- Science Technology & Innovation Award

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