

**100%  
NATURAL  
INGREDIENTS**

NO ADDITIVES  
NO PRESERVATIVES  
PURE & NATURAL

**PREMIUM QUALITY  
- AUTHENTIC TASTE -**

# FIVE SPICES

*A taste of  
Asia in your  
kitchen!*

## CHINESE FIVE SPICE BLEND

*Aromatic. Warm. Balanced.*  
*A perfect balance of flavors.*

### INGREDIENTS

	Star Anise (ground) ..... 20%
	Cinnamon (ground) ..... 20%
	Sichuan Pepper (ground) ..... 20%
	Fennel Seeds (ground) ..... 20%
	Cloves (ground) ..... 20%

*A classic blend used in Chinese  
cuisine for over 2,000 years.*

### HOW TO USE

- 1 Perfect for chicken, pork, beef and duck.
- 2 Add to stir-fries, soups, noodles and rice dishes.
- 3 Mix into marinades or rubs for extra flavor.
- 4 Sprinkle over grilled meat or roasted vegetables.

*Store in an  
airtight jar in  
a cool, dark  
place.*

### FLAVOR PROFILE



#### SWEET

From cinnamon with warm sweet notes.



#### WARM

From Sichuan pepper with a tingling warmth.



#### AROMATIC

From star anise and fennel with a licorice aroma.



#### DEEP

From cloves with a rich and earthy depth.



#### BALANCED

Perfectly balanced for authentic taste.

### PERFECT FOR



#### STIR-FRY

Enhances stir-fries with meat, tofu and vegetables.



#### SOUPS

Adds depth and warmth to broths and noodle soups.



#### ROASTING

Ideal for roasting chicken, duck or pork.



#### RICE & NOODLES

Sprinkle into fried rice, noodles or grain bowls for extra flavor.

**NET WEIGHT: 100g**

[www.kryddhuset.nu](http://www.kryddhuset.nu)



PREMIUM  
QUALITY



AUTHENTIC  
RECIPE



NO FILLERS  
OR ADDITIVES



VEGAN  
FRIENDLY



GLUTEN  
FREE