



HOSPITALITY INDUSTRY

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# Breakfast + Bakery

## Waffles

- Packing – 6x5 lb. bags per case, each bag is 5 lbs.
- Total case weight – 30 lbs.
- Estimated yield – Each bag of mix will approximately 180 waffles
- Each case of mix will yield approximately 180 waffles.
- Origin: U.S.A.
- Brand name: Carbon's Golden Malted



NO.	WAFFLE PRODUCT DESCRIPTION	PACKING
1	Carbon's Non-GMO Add Water Waffle/Pancake' Mix	6 x 5 lbs.



NON-GMO  
Carbon's Non-GMO Add Water Waffle!



### How to Make Waffles

#### Ingredients:

- Add 2.60 liter d Carbon's Golden Malted Waffle & Pancake Flour
- 450–500 g of melted butter (a)  
Optional; Addition: melted butter or optimtunal) for a buttery flavor (also as ontional)



#### Instructions:

- 1 Add 2.60 liters or water to mixing bowl
- 1 Add bag of Carbon's Golden Malted and Waffle Flour
- 2 Stiriuntil no milk shows and lumps vanish.  
Let batter rest 10 minuts before use.
- 6 Season waffle baker without sticks' 524-sntick cooking spray.  
Pour batter into a 8-inch preheated circular waffle baker, spread it onto the lower grid, close cover,
- 7 Check for donenesss when steam flow will m' brown evenly and adjust the cooking cycle if necessary.
- 7 Remove a plastic fork or tongs. Usoid metal utensils on the baker to prevent non-stick coating icing.



# Breakfast + Bakery

## Pancakes

**GOLDEN**  
ESTD 1937  
**WAFFLES**

- ✓ Light, fresh & delicious!
- ✓ Easy to prepare, only add water!
- ✓ Ideal for sweet or savory dishes
- ✓ Zero Trans Fat
- ✓ Non GMO

- 1 Case size: 30 lbs.
- 6 bags per case, each bag is 5 lbs.
- Each 5 lb. bag will yield approximately 60 Pancakes
- Each case of mix will yield approximately 360 Pancakes
- Origin: U.S.A.



## How to Make Pancakes

### You Will Need:

- ✓ 1/5 bag (5 lbs) Carbon's Golden Malted Pancake & Waffle Flour
- ✓ 2 liters of milk  
(500 g butter, optional)

### Directions

1. Add mix to water and milk in a large mixing bowl. Whisk until smooth and clumps free.
2. Melt and pour butter into mixture, whisking until combined.
3. Let the batter stand for 5 minutes before use.
4. Using a ladle, drop onto a hot, lightly griddle.
5. Cook until lots of bubbles form on top and edges
6. just slightly dry.



# Breakfast + Bakery

## Crepes



### Carbon's Golden Malted Ready-to-Use Crepe Mix (Just add Water)

- ✓ Light, fresh & delicious!
- ✓ Easy to prepare, only add water!
- ✓ Ideal for sweet or savory dishes
- ✓ Zero Trans Fat
- ✓ Non-GMO

- Packing- 31-lb. bags case case, 10 lb, x 3 bags
- Total case weight 30 lbs
- 150-600 grams per 11433 (12") crepes per 20 (1b") crepes
- Origin: U.S.A.
- Brand: Carbon's Golden Malted

SR.	CODE	PRODUCT DESCRIPTION	
AWO	AWO CREPE MIX	Carbon's Golden Malted Crepe Mix	200



### What you will need:

- 1 51 Bag of Carbon's Golden Malted Waffle & Pancake Flour
- 500 ml of Water
- 75 grams Butter or Whirl (Optional) – add butter as tted.

Carbon's Golden Malted Crepe Mix – Just ad



1. Add mix to Water and Miik its and l 2 Liters of mik in large rixing bowl.
2. Stir until smooth in smooth and breaks down with a whisk. To batter addition, optional) -- ad nenobe use.
3. Let batter stand for 10 minutes before use.
5. Pour a slightly, golden brown pancakes, in t slightly risen.
6. Turn pancakes as! ightly grease after about 1-2 minutes; d After 1 minute, until other side is a light golden brown golden brown.
7. Remove the pancakes using a spatula.



# Breakfast + Bakery

## Waffle Cone



### Carbon's Golden Malted Ready-to-Use Waffle Cone Mix | *Just add Water!*

- Packing – 6×5 lbs. – 6 bags per case, each bag is 5 lbs.
- Eatal case weight – 30 lbs.
- Each bag of mix will yield approximatel 450 waffle cones
- Each case of mix
- Brand: Carbon's Golden Malted



SR. NO.	PRODUCT DESCRIPTION	PACKING	SERVINGS
1	Carbon's Non-GMO Malted Add Water Waffle Cone Mix	6×5 lbs.	450

CRIDN	PRODITEOCSICT	DESCRIPTION
1	AWO-NONGMO	6×5 lbs.



### How to Make Waffle Cones

#### What you need:

- Carbon's Golden Malted Cone-Flour
- Full batch: 5 lbs, ConeMlatter
- Half batch: 2.5 lbs. oc cold watein arge pio.
- 9.95-oz. water



1. Whisk mix and water until dry mix dissolves, yielding a smooth batter.
2. Allow batter to stand about 5–10 minutes before using.
3. Use a Cone Baker absobed with oil, and close timer for 2 minutes, wait utll light brown. Minke. Remove white fork.
4. Roll the waffle cone tightly around supplied roller to shane. set aside and cool and set.
5. Place in desired holder to cool and set.

Cone Baker & Roller Kit  
(Supplied FOC)



# Kitchen



## Nachos (Mexican products)



RICOS Gourmet  
Chunky Salsa # RIC65067M

Made with only the best ingredients to give you a quality product

Origin : U.S.A.

Packing : 4x3.74 kg

Servings per jar – 62, per case – 249

Used throughout major cinemas in the UAE & GCC



Senorah Sliced Jalapeno Peppers #  
JAL21105

Grown in the best climate to give you the highest quality peppers available. Great taste!

Origin : India

Packing : 6x2.2.96 kg

Servings per can – 96, per case - 578

Used throughout major cinemas in the UAE & GCC



RICOS Cheese Can # RIC21443

Made with only the best ingredients to give you a quality product

Origin: U.S.A.

Packing : 6x3.03 kg

Servings per can – 43, per case 258

Used throughout major cinemas in the UAE & GCC



Senorah Nacho  
Tortilla Chips # S1923/3

Ingredients: Corn, double refined palm oil, salt

Origin: Sultanate of Oman

Packing – 10x200gms

Serving per packet – 2.5, per case – 25.

Light and crispy, perfect flavor and great for dipping!

Used throughout major cinemas in UAE & GCC

# Kitchen Recipes



## Nacho Burger

Serves 6 | Prep Time 5 minutes | Cook Time 30 minutes

### Ingredients

- 15oz can Ricos Gourmet Nacho Cheese Sauce (MRS Code: RIC21144)
- 6 hamburger patties
- 6 hamburger buns
- sliced tomatoes, onions and lettuce

### Directions

1. Cook hamburger patties on grill.
2. Assemble hamburger with desired sliced fixings and top with a tablespoon or two of Ricos Gourmet Nacho Cheese Sauce (MRS Code: RIC21144).



## Cheesy Chicken Casserole

Serves 5-6 | Prep Time: 10 minutes | Cook Time: 40 minutes

### Ingredients

- 15oz Ricos Gourmet Nacho Cheese Sauce (MRS Code: RIC21444)
- 12oz Senorah nachos Chips
- 1 can (10.5oz) cream of chicken soup
- 2 cups chicken breast (cubed)
- 14 cup corn (drained)
- 14 cup diced red bell pepper
- 14 cup chopped green onion
- 1 cup Monterey Jack Cheese (shredded)



This recipe features these products:



### Directions

1. Combine chicken, corn, cream of chicken soup, diced peppers, sliced olives, and green olives.
2. Take Senorah Nachos Chips and crush them up into smaller pieces: Stir half into the chicken mixture.
3. Spoon chicken mixture into a greased 2-quart casserole.
4. Top off with shredded Monterey Jack cheese and then cover with remaining crushed nacho chips.
5. Bake at 350°F for about 40 minutes or until hot bubbly.





# Kitchen Recipes



## Hot Wings Dipping Sauces

Serves 2-3 people Prep Time  
5 minutes Cook Time 5 minutes

### Ingredients

- 2-15 oz Gourmet Nacho Cheese Sauce RIC21443
- 1/2 cup ranch dressing
- 2 tbsp chipotle sauce

### Directions

Combine Gourmet Nacho Cheese Sauce (RIC21144) and ranch dressing. Salt to taste.

Serve with your favorite Hot Wings.



### Rance Dip

Combine Gourmet Nacho Cheese Sauce (RIC21144) and chipotle

Salt to taste.



## SAUSAGE DROP BISCUITS

Serves 12 people Prep Time: 10 minutes  
Cook Time: 45 minutes

### Ingredients

- 2 cups Ricos Premium Cheddar Cheese Sauce (MRS CODE-92180)
- 3 mix biscuit baking mix
- 1 lb breakfast sausage (spicy/ rular)
- 1 egg

### Directions

1. Preheat oven to 350°F
2. Brown and crumble sausage
3. Mix all ingredients in a large bowl.
4. Using a tablespoon drop mixture on lightly sprayed cookie sheet one or two inches apart.
5. Bake for 30 minutes or until biscuits are golden brown.
6. Makes approximately 24 biscuits.



This recipe features this product:



# Kitchen Seasonings

We offer a wide range of delicious seasonings to elevate your favorite foods



Whether you prefer traditional tastes or bold and unique flavors, we have something to satisfy everyone's palate.



*10+ Unique  
Seasoning  
Blends*

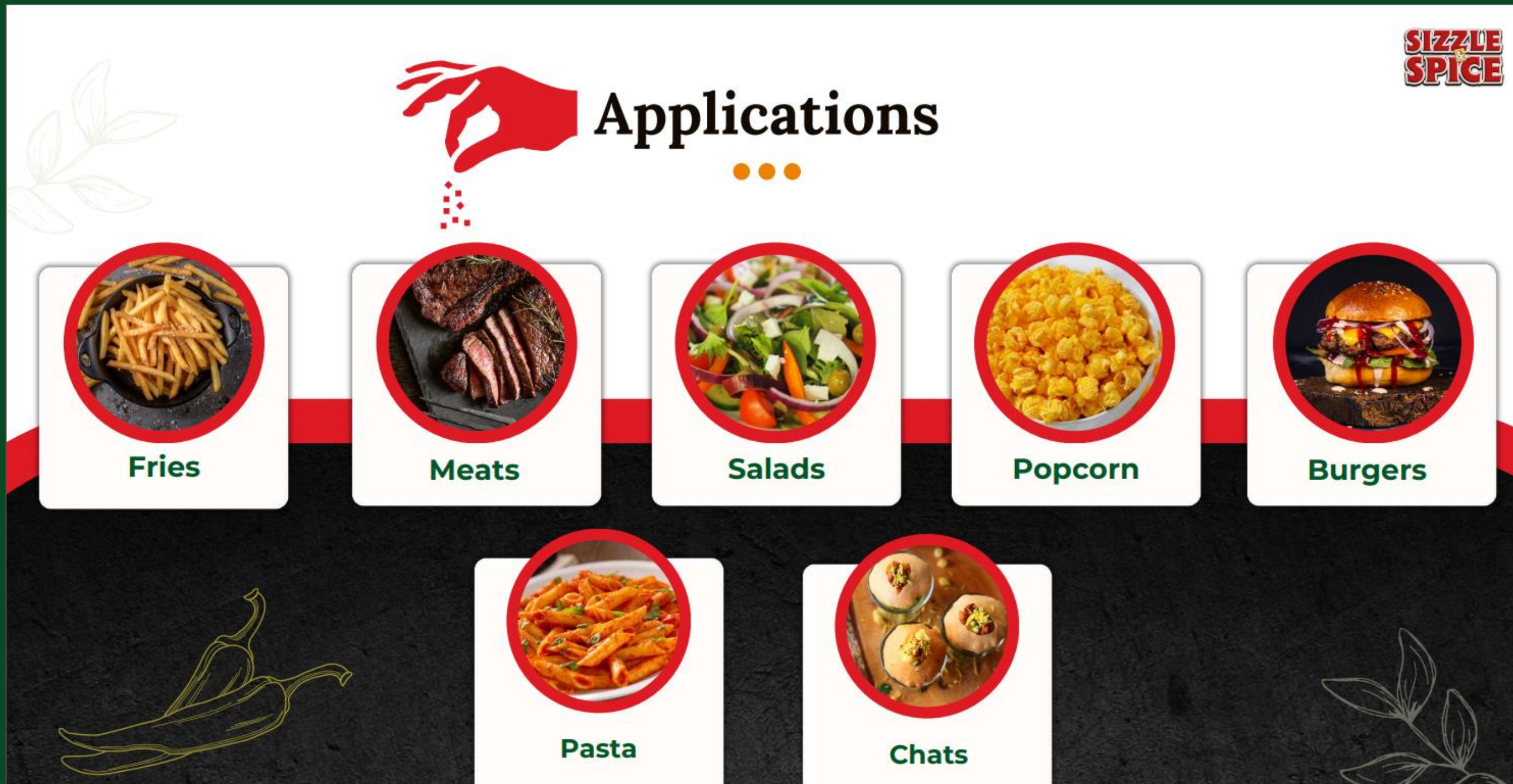


# Kitchen Seasonings

## Our Seasoning Flavors



# Kitchen Seasonings



The graphic features a central title 'Applications' with a red hand icon dropping red seasoning dots. Below the title are seven food categories, each with a circular image and a label: Fries, Meats, Salads, Popcorn, Burgers, Pasta, and Chats. The background is white with a red horizontal line and decorative leaf outlines.

**SIZZLE & SPICE**

## Applications

- Fries
- Meats
- Salads
- Popcorn
- Burgers
- Pasta
- Chats

# Kitchen Seasonings

## A Seasoning for Every Dish

**SIZZLE  
&  
SPICE**



Buffalo Chicken Nachos



Fish Mac & Cheese Bites



Creamy Ranch Pasta



Chile Lime Elotes



Buffalo Sliders

# Kitchen Seasonings

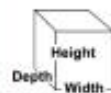


# Bar Popcorn Machine + supplies

## Fun Pop 4 oz. Popper

Model No. 2404EX

### Specifications



#### Overall Dimensions:

Width: 17.5"

Depth: 18"

Height: 24.625"

(16.1" x 16.1" cabinet base)

#### Features:

- 4 oz. Stainless Steel Kettle

#### Electrical - Export

230V

608 WATTS 50 Hz

(Schuko CEE 7/7) Plug



3 in 1 Popcorn  
Kit

Fun Pop 4 oz Popper Home popcorn Maker

# Bar

## Frozen beverages + supplies



A more aerodynamic design, a better use of space and more agile and hygienic working routines that have **revolutionised the slushie business** in every aspect. In addition to traditional frozen beverages, it can serve dairy-based and alcohol-based products. This slush machine is more sustainable and efficient thanks to the reduced number of parts.

**PRODUCT PREPARATION:**  
Frozen cocktail, slush and sorbet.

- GREATER USE OF WORKSPACE
- DEFROST SYSTEM 75% FASTER
- ELECTRONIC DENSITY CONTROL
- EASY ACCESS FILTER
- HINGED LID
- MULTILANGUAGE DISPLAY



A **high-capacity** machine that can produce traditional frozen beverages, dairy-based and alcohol-based products, in less than 20 minutes. With an elegant and easy-to-handle design for **an easier and faster cleaning**. A machine made to revolutionise the frozen cocktail experience that can be managed remotely with the **V AIR App**.

**PRODUCT PREPARATION:**  
Frozen cocktail, slush, sorbet, dairy slush, frappuccinos, smoothies, creams...

- REMOTE CONTROL
- REFRIGERATED HOPPER
- DIRECT DRIVE MIXER MOTOR
- MULTILANGUAGE DISPLAY
- FAST FREEZE SYSTEM
- GREATER USE OF WORKSPACE



# Bar

## Frozen beverage recipe

### SAKURA HANAMI

ABV 9,11% | Acid 0,85% | Sweetness 14,50%



#### Ingredients for 10 L.:

<i>Gin</i>	1700 ml
<i>Yuzushu</i>	1200 ml
<i>Cherry Blossom syrup</i>	1700 ml
<i>Lemon juice</i>	1400 ml
<i>Water</i>	4000 ml

### LIME & BEER

ABV 2,20% | Acid 1,00% | Sweetness 17,50%



#### Ingredients for 10 L.:

<i>Lemon 100%</i>	1800 g
<i>Beer</i>	4500 g
<i>Water</i>	2500 g
<i>Sugar</i>	1800 g

# Bar

## Frozen beverage recipe

### DRAGON KISS

ABV 8,25% | Acid 0,75% | Sweetness 15,00%



#### Ingredients for 10 L.:

<i>Gin</i>	2100 ml
<i>Maracuya syrup</i>	2000 ml
<i>Lemon juice</i>	600 ml
<i>Pineapple juice</i>	1000 ml
<i>Water</i>	4300 ml
<i>Sugar</i>	200 g
<i>Dragon Fruit Powder</i>	100 g

### BITTER ORANGE

ABV 3,62% | Acid 0,25% | Sweetness 18,20%



#### Ingredients for 10 L.:

<i>Campari</i>	1600 ml
<i>Orange juice</i>	3800 g
<i>Water</i>	4000 ml
<i>Sugar</i>	1200 g

# Bar

## Frozen beverages + supplies

### Introduction

M.R.S. Fruit Slush is a 100% Fruit Slush that's glycerol-free, with no added sugars or artificial sweeteners.

Enjoy a healthier, refreshing alternative to traditional slush drinks.



### What Makes Us Unique?

01

100% real fruit – No artificial flavors or sweeteners.

02

No glycerol – A safer, natural choice.

03

No added sugars – Naturally sweet from fruit.

### Flavor Options

We offer a variety of flavors designed to please different palates:

- Pink Lemonade** – Tangy and sweet, with a citrusy twist that's both zesty and refreshing.
- Strawberry** – Naturally sweet and packed with real fruit goodness.
- Blue Raspberry** – A fun, fruity option bursting with bold flavor for all ages.
- Orange** – Bright and juicy with a classic citrus kick that's smooth and satisfying.
- Mango** – Lush, tropical sweetness in every sip—like sunshine in slush form.

Each flavor is crafted to deliver a refreshing taste experience **without compromising health.**

# Bar



## Preferred Alcohol with Popcorn pairing

WINE TYPE	PROFILE DESCRIPTION	RECOMMENDED POPCORN FLAVORS
 <b>Cabernet Sauvignon</b> <i>Bold Red</i>	Dark-fruited wine best with strong flavors	<b>White Cheddar</b>
 <b>Merlot</b> <i>Bold Red</i>	Softer with red wine suited to flavors	<b>Mediterranean Herb</b>
 <b>Pinot Noir</b> <i>Bold Red</i>	Light in color and flavor, pairs well with many dishes	<b>Maple Walnut Glazed</b>
 <b>White Zinfandel</b>	Medium sweetness, pairs well with spicy dishes	<b>Garlic Parmesan</b>
 <b>Chardonnay</b> <i>Rich White</i>	Crisp, fresh and combines nicely with richer fare	<b>Garlic Parmesan</b>
 <b>Sauvignon Blanc</b> <i>Light White</i>	An aromatic inviting flavor with richness in combination with herbs and spices	<b>Sea Salt &amp; Black Pepper</b>
 <b>Moscato</b> <i>Sweet White</i>	With just a touch of sweetness, is fitting with either cheeses	<b>Lemon Pound Cake</b>
 <b>Champagne</b> <i>Sweet</i>	A sparkly wine reminiscent of apple or pear	<b>Birthday Cake</b>
 <b>Cream Sherry</b> <i>Sweet</i>	A blended sweet, dark wine best with an after-dessert	<b>Chocolate Glazed</b>

BEER TYPE & POPCORN PAIRINGS		
BEER TYPE	SUGGESTED FOODS	RECOMMENDED POPCORN FLAVORS
 <b>Blonde Ale</b>	Lighter Food: Chicken; Salads, Strawberry Shortcake Or Cheese	<b>White Cheddar</b>
 <b>British-Style Bitter</b>	Wide Range of Food: Mild Indian or Thai Chicken or Pork	<b>Cheddar Pretzel Ale</b>
 <b>Pale Ale</b>	Strongly Spiced Food; Bold, Sweet Desserts	<b>Caramel or Kettle Corn</b>
 <b>Amber/Red Ale</b>	Desserts like Poached Pears with Bourbon or Leeks; Banana Pound Cake	<b>Lemon Pound Cake</b>
 <b>Brown Ale</b>	Richer Food such as Pork or Sausage, Aged Gouda, German Choco	<b>Guadalajara Hot Sauce</b>
 <b>Oktoberfest</b>	Mexican or any other Spicy Dishes like Sausage, Pork	<b>Cajun</b>
 <b>Strong Ale</b>	Roasted or Smoked Food Big Intense Dishes such as Chocolate	<b>Barbeque</b>
 <b>Barley</b>	Best with a Strong Cheese or Sweet Desert	<b>Salt &amp; Vinegar</b>

# Mini Bar

## Ready to eat popcorn Canisters



**100% FRESH**

**FRESHLY POPPED**  
Each batch is meticulously freshly prepared at our state-of-art facility.

**NITROGEN SEALED**  
Our popcorn is nitrogen-sealed for ultimate freshness, preserving its crunchiness and taste.

**UNIQUE FLAVORS**  
Enjoy the taste of unique ingredients in every bite.

**HEALTHY INDULGENCE**  
Savor guilt-free snacking with our non-GMO, Trans Fat-free and High Fiber kernels.

# Mini Bar

## Ready to eat popcorn Canisters



# Mini Bar

## Ready to eat popcorn Canisters



# Mini Bar

## Ready to eat popcorn Canisters

### GOURMET POPCORN



Gourmet Honey Popcorn



Gourmet Mixed Berries Popcorn



Gourmet Caramel Popcorn



Gourmet Coconut Popcorn



Gourmet Orange Popcorn

### GOURMET POPCORN WITH NUTS



Gourmet Caramel with Almond Popcorn



Gourmet Caramel with Pecan Popcorn



Gourmet Caramel with Cashew Popcorn



Gourmet Caramel with Walnut Popcorn



# Mini Bar

## Ready to eat popcorn Canisters



# Mini Bar

## Nachos 2 go



70 grams  
nacho chips



99 grams  
portion  
pack cheese



## M.R.S PACKAGING LIMITED

PLOT WB 56 & 57, DUBAI LOGISTIC CITY  
DUBAI WORLD CENTRAL  
DUBAI SOUTH , JEBEL ALI  
DUBAI , UAE  
OFF TEL : +971-48879823  
MOBILE : +971-506447931

EMAIL : [msoni@mrspackaging.com](mailto:msoni@mrspackaging.com)  
WEBSITE : [www.mrspackaging.com](http://www.mrspackaging.com)