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Focused on Global Authenticity, Woodland Foods to Showcase Trending Korean Flavors at IFT17 Show

Natural and organic ingredient supplier to feature unique new seasoning blends inspired by traditional Korean cuisine. Visit Booth #4014 at IFT17 in Las Vegas beginning Monday, June 26 through Wednesday, June 28.

WAUKEGAN, IL (June 22, 2017) – Consumers are searching for bigger, bolder, more authentic flavors, and Woodland Foods has answered the call with their diverse collection of globally inspired seasoning blends. Drawing from traditional, exciting flavors from all over the globe, the range and authenticity of this quickly growing line are unmatched within the industrial segment.

“Consumers are looking for authenticity in their food, with emphasis on the history of more traditional cuisines,” notes Jeffrey Troiola, Executive Chef of Woodland Foods. Troiola has developed new clean-label blends with this approach in mind, such as fiery Portuguese Piri Piri and citrusy Cuban Mojo. Each seasoning represents a unique, trending global flavor, with dozens of blends representing regions that include the Middle East, North Africa, Latin America, and Asia.

“As an importer of more than 1,500 ingredients from over 60 countries, we’re in a natural position to create the most authentic seasoning blends possible, inspired by the many culinary traditions from around the world,” adds Johnny Auer, Director of Marketing for Woodland Foods. “That’s why we’re showcasing not one, but several flavors specifically from Korea at IFT. This is a region we’re excited about, and we think these umami-rich flavors have tremendous potential with consumers.”

Attendees at the show will be able to sample the following Korean-inspired blends:

Bulgogi Seasoning - Crafted to recreate the savory-sweet flavor of the Korean barbecue favorite, Bulgogi Seasoning balances soy sauce and garlic with brown sugar, piquant red chile flakes, and zesty ginger—all classic components of the dish’s unique marinade.

Gochujang Powder - Gochujang Powder captures the heat and spice of traditional gochujang paste, blending piquant gochugaru chiles with savory soy sauce, miso, and subtly sweet black garlic.

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Kimchi Spice – Blended with the complex flavors of authentic kimchi in mind, Kimchi Spice is a fiery blend of gochugaru chiles, garlic, onions, and a unique combination of herbs and spices.

With more new releases on the horizon, including curries from all over the world, Woodland Foods invites you to stop by booth #4014 at IFT17 to pick up a sample of these enticing new seasoning blends and to discuss the possibilities of introducing new innovations in flavor to your own products.

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ABOUT WOODLAND FOODS

Woodland Foods is a premier importer and supplier of more than 1,500 specialty dried ingredients. Woodland Foods specializes in product innovation and providing unique food experiences through global sourcing, custom blending, custom processing, and unparalleled selection. Woodland Foods offerings include: Mushrooms & Truffles, Chiles, Herbs & Spices, Rice, Grains, Legumes, Couscous & Orzo, Nuts & Seeds, Sun-Dried Tomatoes, Dried Fruit, and more. For more information, call (847) 693-7590 or visit www.WoodlandFoods.com.

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