



NOODLE BARS ARE ON TREND!

With authentic broth as the foundation, made-to-order noodle bars and soup stations present a profitable opportunity. Custom Culinary® True Foundations® Asian Broths make it easy to get started.

- Frozen ready-to-use format, with superior freeze-thaw stability
- Easy to prepare: boil or steam in bag
- Clean label, gluten-free product line to meet nutritional demands of your customers



Umami-rich Vietnamese broth, with slow-braised beef, fish sauce and beef stock infused with peppers and authentic spices.

Pho is predicted to grow 21% on menus through 2028.

Datassential, Menucast[™], 2025.



Classic Japanese-style ramen broth featuring flavors of slow-cooked pork, soy sauce, mirin and sake, enhanced with garlic and ginger.

Ramen is predicted to grow 24% on menus through 2028.

Datassential, Menucast[™], 2025.



Spicy yet balanced red curry base, with coconut cream, shallots and onions simmered with lemongrass, tamarind and lime.

Tom Kha is predicted to grow 24% on menus through 2028.

Datassential, Menucast[™], 2025.

			ppm gluten) 🔷 Vegan
PRODUCT DESCRIPTION	CASE PACK	YIELD/BAG	
Beef Pho Broth	4/6 lb bags	96 oz	⊕ •
Tonkotsu Ramen Pork Broth	4/6 lb bags	96 oz	
Thai-Style Vegetable Broth	4/6 lb bags	96 oz	⊕ • ◆
	Beef Pho Broth Tonkotsu Ramen Pork Broth	PRODUCT DESCRIPTIONCASE PACKBeef Pho Broth4/6 lb bagsTonkotsu Ramen Pork Broth4/6 lb bags	PRODUCT DESCRIPTIONCASE PACKYIELD/BAGBeef Pho Broth4/6 lb bags96 ozTonkotsu Ramen Pork Broth4/6 lb bags96 oz





At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations.

Learn how we can help you Be True To The Food® by visiting CUSTOMCULINARY.COM.

