

Introducing!!!



**Cooks faster,
fillings are tastier**

It costs so little, and yet
makes an impact.

It doesn't cost. It pays and
it tastes better!

The Missing Ingredient!



Baker's Secret

Fillings Salt

**Cooks faster,
Fillings are tastier**

~ **Baker's Secret Fillings Salt** is a special kind of salt suited for beef, pork and chicken fillings, ube and monggo fillings for breads, siopao, hopia and others.

~ It can cook and tenderize the fillings while saving on time and LPG costs.

Baker's Secret Fillings Salt - in boiling monggo, beef or pork

Boiling monggo in water

- Dull in color
- Bland in taste
- Took longer time to cook



Boiling monggo in water with Baker's Secret Fillings Salt

- Dark in color
- Tastier
- shorter time to cook



Boiling beef or pork in water

- Dull in color
- Bland in taste
- Took longer time to cook



Boiling beef or pork in water with Baker's Secret Fillings Salt

- Dark in color
- Tastier
- shorter time to cook



Therefore, cooking with Baker's Secret **Fillings Salt**

a) Makes it tastier because Baker's Secret **Fillings Salt** enhances the flavor already present in foods.

b) Helps you cook faster

c) Saves energy consumption

d) Saves money



Features & Benefits

Features	Benefits
Tenderizing Salt	<ol style="list-style-type: none"> 1. Can give you well cooked and tender meat, monggo and ube. 2. Can cut your cooking time up to 50% 3. Saves on LPG 4. Saves money
Natural salt-based tenderizer	<ol style="list-style-type: none"> 1. Can give you flavorful and meaty Filipino taste
Convenient packaging 1 kg. (handy pack)	<ol style="list-style-type: none"> 1. Easy handling 2. Easier storability 3. Better affordability due to small packaging 4. Products stays fresh for longer time