

GOLDYNA FINE FOODS



Australia's Leading Manufacturer of Gourmet Mayonnaise & Dressings Debuts Premium Lines at Winter Fancy Food Show

*Golddyna Exports Sauces with Unique Australian Spices &
Asian Flavors to 16 countries*

AUSTRALIAN PAVILION
BOOTH 3728

FOR IMMEDIATE
RELEASE

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(SAN DIEGO, CA), Jan 9, 2008: Following a successful launch and expansion in the Canadian market and in 14 other countries, Sydney-based **Golddyna Fine Foods** will introduce its uniquely-flavored gourmet sauces and mayonnaises to prospective importers and distributors at the 2008 Winter Fancy Food Show.

Golddyna specializes in high-quality, ready-to-use sauces for discerning working people who can't spend a lot of time in the kitchen but want to enjoy sophisticated, restaurant-style flavors. The company is bringing 8.5oz retail jars, attractively packaged in glass, the sauces are shelf stable for 15 months from date of manufacture. Foodservice sizes are available on request in any size.

Golddyna's line of mayonnaises have distinct velvety textures and inventive flavors, such as Lemon, Ginger & Chilli; Wasabi; Smooth Dill; Golden Curry; and Coriander [Cilantro], Lime & Chilli. Golddyna also produces a range of ready-to-use Gourmet Salad Dressings, Sauces, Marinades and Australian Native Sauces. Included in the company's line of eight high-quality dressings are three infused with the indigenous Australian herbs, Mountain Pepper, Bush Tomato and Lemon Myrtle herbs.

Top grilled or broiled chicken, fish or shrimp with Golddyna's Lemon, Ginger & Chilli mayonnaise and serve on a bed of rice, for a healthy, uniquely-flavored meal on the go. More recipes and serving suggestions are at www.goldyna.com.

Interested importers, distributors, retailers and media are invited to visit **Bernd Fischer of Golddyna Fine Foods at Booth 3728 in the Australian Pavilion**. Or you can experience the flavors of Golddyna products at a complimentary focused tasting event - *Exploring Australia's Indigenous Spices, Nuts & Flowers* – hosted by the Australian Trade Commission at the **convention center** (see details below). The event will highlight *products containing indigenous Australian spices* as an emerging Australian specialty food category in 2008. Chefs and food producers, including Bernd Fischer of Golddyna, will share samples and cooking tips and discuss the processes behind creating vivid new flavors.

SUNDAY, 1:30-2:30pm
Room 30E (San Diego Convention Center):

Exploring Australia's Indigenous Spices, Nuts & Flowers

Several Australian food producers source and harvest spices with names such as bush tomato, lemon myrtle and mountain pepper berry in the Australian Outback, rainforests and alpine mountains. Join chef Chris Woodhouse from Outback Spirit, Bernd Fischer from Goldyna Fine Foods and others for a taste of these spices' unique flavor profiles, revealed in sauces, salad dressings and even chocolates. Dip into honey from a rare rainforest tree and heart-healthy oils created from the indigenous Australian macadamia nut, infused with native spices. The tasting will conclude with unique Wild Hibiscus Flower Champagne Cocktails – sparkling wine infused with real, edible Hibiscus flowers from the Australian tropics.

***About Goldyna Fine Foods:* Established in 1999 in a home kitchen on the sunny Northern Beaches of Sydney, today Goldyna is a world leader in the production of high-end specialty mayonnaises, sauces and salad dressings, with more than 50 products sold in 16 countries.**

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