



Product Catalogue

Diversity Foods Ltd



Located in Auckland, New Zealand,

Machi are a 100% New Zealand owned, state of the art food processing facility specializing in the supply of fresh, chilled, frozen and further processed chicken,

fish, beef and lamb products to both the

Foodservice and Retail markets.

We were established by owner Max Ho in 2007, rapidly evolving into a thriving and diverse food manufacturing business in which we employ over 70 people.

Given our production capabilities we pride ourselves on being able to deliver quality, competitive and market relevant products in a timely fashion ensuring continuing growth and a competitive edge for not only ourselves but also, most importantly, our customers.



Kebab

❶ **KBS ~ Spicy Chicken Kebab** (125g x 48 pieces)

❷ **KBL ~ Lemon & Herbs Chicken Kebab** (125g x 48 pieces)

Cooking Guidelines:

For best results slightly defrost before cooking.

Deep fry in the preheated oil at temperature 170°C for about 5 - 6 mins or until it's turns dark golden brown & crispy, and ready to serve.

Grill for about 25 mins on the preheated grill plate until thoroughly cooked.

Bake for at least 10 - 15 mins in the preheated 200°C oven , turn over once, and bake for another 15 mins or longer, to ensure that they are golden brown on all sides.



3 SSBKB ~ Par-cooked Southern Style Breast Kebab (130g x 48 pieces)

4 SSK130 ~ Par-cooked Southern Style Kebab (130g x 50 pieces)

Cooking Guidelines:

Deep fry for approx. 2 - 3 mins at 180°C oil.

Grill for about 25 mins on the preheated grill plate until thoroughly cooked.

Bake for approx. 6 mins in the preheated 200°C oven, turn over once, and bake for another 6 mins or longer, to ensure that they are golden brown on all sides.



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Asian Finger Food

❶ CSM ~ Chicken Siu Mai (125g x 48 sticks)

❷ CSM Loose ~ Chicken Siu Mai (25g x 240 pieces)



Cooking Guidelines: For best results cook from frozen.

Deep fry in the preheated oil at temperature 160°C for about 7 - 8 mins or until pastry turns crispy and dark golden brown.



Steam in a steamer with the boiled water for about 7 mins or until meat inside be well cooked.



Bake in the preheated oven at 200°C for about 10 mins or until pastry turn to crispy on the outside and meat be well cooked on the inside.



❸ DMS ~ Chicken Dim Sims (140g x 48 pieces)

❹ SDMS ~ Mini Chicken Dim Sims (70g x 90 pieces)

Cooking Guidelines:

Deep fry for approx. 4 mins at temperature 160°C oil or until it's turns dark golden brown & crispy, and ready to serve.

Oven: Preheat to 220°C bake for approx. 15 mins or until golden brown.



Spring Rolls

❶ **BSR ~ Classic Beef & Cabbage Spring Rolls**
(160g x 36 pieces)

❷ **CSR ~ Classic Curry & Rice Spring Rolls**
(160g x 36 pieces)

❸ **VSR ~ Vegetables Spring Rolls**
(160g x 36 pieces)

❹ **BUT ~ Classic Butter Chicken Spring Rolls**
(160g x 36 pieces)

Cooking Guidelines:

Defrost or microwave 45 - 60 second.

Deep fry for approx. 6 mins at 160°C until pastry turns dark golden brown & crispy.

Oven: Preheat to 220°C bake for approx. 15 mins or until golden brown.



❺ **MVG ~ Mini Vegetables Spring Rolls**
(40g x 100 pieces)

❻ **MVSR ~ Mini Vietnamese Style Chicken Spring Rolls**
(40g x 100 pieces)

Center of Plate

1 CBPT ~ Chargrilled Beef Burger Patties

(55g x 90 pieces)

Cooking Guidelines:

For best results cook from frozen.

Grill for about 15 - 20 mins on the preheated grill plate until cooked through to desired doneness.

Pan fry for approx. 6 mins each side at medium high heat pan.

Bake for at least 6 mins in the preheated 200°C oven, turn over once, and bake for another 6 mins or longer.



2 CS ~ Panko Golden Crumb Chicken Schnitzel

(160g x 30 pieces)

3 PS ~ Panko Golden Crumb Pork Schnitzel

(160g x 30 pieces)

Cooking Guidelines:

For best results cook from frozen.

Deep fry about 5 minutes at 180°C until it turns golden brown & crispy.

Bake for at least 20 - 25 mins in the preheated 200°C oven.



4 GWL ~ Grill Whole Leg

(24 pieces)

Cooking Guidelines:

Deep fry for 5 - 7 mins at 180°C oil.

Preheat Oven to 220°C, bake approx. 20 mins or until golden brown.



5 MCB ~ Panko Golden Crumb Cordon Bleu

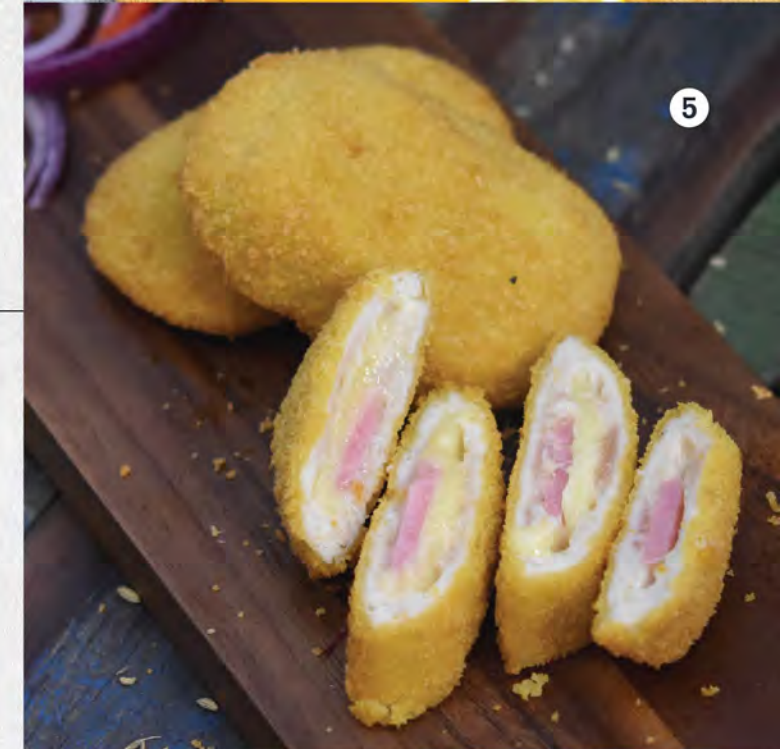
(135g x 48 pieces)

Cooking Guidelines:

For best results cook from frozen.

Deep fry for 6 - 7 mins at 170°C or until thoroughly cooked.

Bake for at least 20 - 25 mins in the preheated 200°C oven.



6 BF ~ Battered Fish

(130g x 48 pieces)

Cooking Guidelines:

For best results cook from frozen.

Deep fry 4 - 5 mins at 180°C oil or until thoroughly cooked.

Bake for at least 10 - 15 mins in the preheated 200°C oven, turn over once, and bake for another 15 mins.



Seasoned / Coated Chicken Pieces

❶ SST ~ Southern Style Chicken Thighs (27 pieces)

❷ SSC ~ Southern Style Chicken Nibbles (5 kg)

❸ SSD ~ Southern Style Chicken Drums (50 pieces)

Cooking Guidelines:

Bake in the preheated oven at 200°C for about 20 mins, and turn once for hot and crunchy result.

Chicken Thigh : Deep fry for about 8 - 10 mins at temperature 170°C.

Chicken Nibble : Deep fry for about 6 - 7 mins at temperature 170°C.

Chicken Drum : Deep fry for about 6 - 7 mins at temperature 170°C.



❹ SSTEN ~ Southern Style Chicken Tenders (1 kg x 5 bags)

❺ SRT ~ Sriracha Chicken Tenders (1 kg x 5 bags)

Cooking Guidelines:

For best results cook from frozen. Deep fry for about 5 - 6 mins at 160°C temperature oil.

Defrosting required: Preheat oven to 220°C, bake 8 - 10 mins or until golden brown.



❻ SSBRE ~ Southern Style Chicken Breast (125g x 40 pieces)

Cooking Guidelines:

Deep fry for about 5 - 7 mins at 180°C oil.

Preheat Oven to 220°C, bake approx. 20 mins or until golden brown.



Snacks & Finger Food

❶ CK ~ Cheese Kransky (approx. 105g) (24 pieces x 2 bags)

Cooking Guidelines:

For best results slightly defrost before cooking.
Sausages must be thoroughly cooked to 72°C before eating.

Best cooked by frying, grilling or barbecuing at medium heat for approx. 3 - 4 mins until thoroughly cook.



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❷ WF ~ Waffle Potato Fries

(1.5 kg x 3 bags)

Cooking Guidelines:

For best results cook from frozen.

Deep fry at 190°C oil for 3 - 4 minutes or till crispy.

Place waffles flat on baking sheet in preheated 200°C oven for about 5 mins or until crispy and hot.



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❸ SWF ~ Seasoned Waffle Fries

(1.5 kg x 3 bags)

Cooking Guidelines:

For best results cook from frozen.

Deep fry at 190°C oil for 3 - 4 mins till golden brown.

Place waffles flat on baking sheet in preheated 200°C oven for about 5 mins or until crispy and hot.



❹

❹ HB ~ Oval Hash Brown

(Approx. 50g x 72 pieces)

Cooking Guidelines:

For best results cook from frozen.

Deep fry at 190°C oil for 3 - 4 mins till golden brown.

Bake in preheated 200°C oven for about 10 mins, turn and continue heating for further 10 - 15 mins until crisp and light golden.



5 POP ~ Chicken Popcorn

(2 kg x 2 bags)

Cooking Guidelines:

For best results cook from frozen.

Deep fry at 180°C oil for 4 - 5 mins till golden brown.

Place in preheated 200°C oven and bake for 20 - 25 mins, turning pieces halfway through, until crisp and cooked throughly.



5

6 NU ~ Tempura Nuggets

(2.5 kg x 2 bags)

Cooking Guidelines:

For best results cook from frozen.

Deep fry for about 5 mins at 180°C until it turns golden brown & crispy.

Preheat oven to 200°C. Place on lightly greased oven tray and cook for approx. 20 - 25 mins, turn once.



6

7 XT ~ Crumbed Spicy Bites

(Approx. 70g x 48 pieces)

Cooking Guidelines:

For best results cook from frozen.

Deep fry for about 8 mins at 160°C until it turns dark golden brown & crispy.

Preheat oven to 200°C. Place on lightly greased oven tray and cook for approx. 20 - 25 mins, turn once.



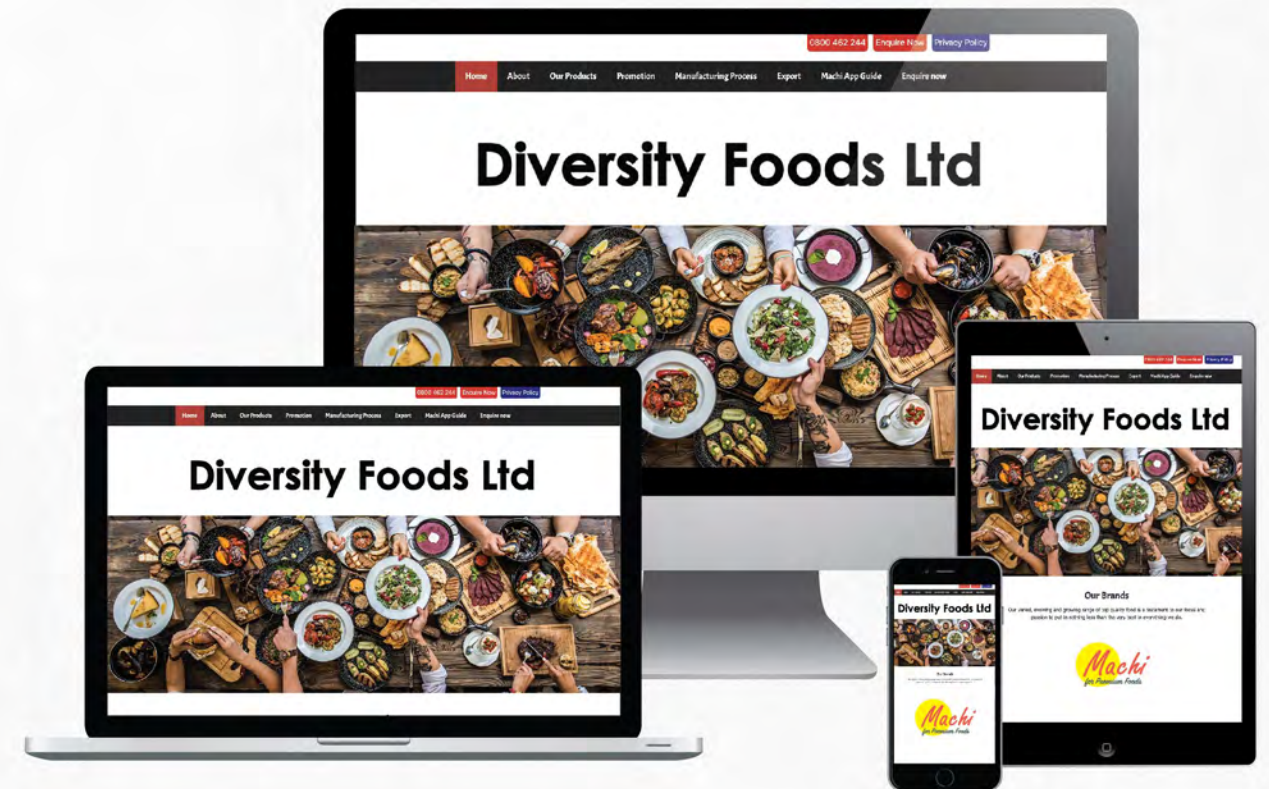
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