



Chinese
Cuisine

[Mantangwang] Sichuan-Style Condiments

Chinese Cuisine · Classic Sichuan Condiments— Elevate Your Dishes to Perfection



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01



Brand and Product Series

A millennium of flavors lingers in Bashu' s daily glow Sichuan seasonings enchant the world far and wide



The Millennium-long Evolution of Sichuan Seasonings

Amidst the mist and daily glow of the Sichuan Basin, the flavor of a bowl of red oil and a spoonful of chili sauce embodies the essence of a thousand years of refinement. The evolutionary history of Sichuan seasonings has never been a mere isolated iteration of flavors; rather, it is the product of the interplay and integration of the climate, history, culture, and ingredients of the Bashu region—from the simple and rustic sauces of the Pre-Qin period, to the chili revolution of the Ming and Qing dynasties, and now to the inheritance of ancient craftsmanship and adaptation to global tastes. Behind every single seasoning lies the Sichuan-Chongqing people' s relentless pursuit of the ultimate "freshness, aroma, numbing spiciness and piquancy".

Today, the aroma of this bowl of red oil drifts overseas. When a bottle of Sichuan chili sauce becomes a kitchen staple in households around the world, these Sichuan seasonings, refined over a millennium, have long transcended their original role as mere "flavor enhancers"—they are the nostalgic memory of the daily life of the Bashu land, and more importantly, a bridge for Chinese flavors to engage in dialogue with global culinary cultures.



Mantangwang Brand Positioning



Brand Positioning

The company is committed to building [Mantangwang] into a leading brand of new Sichuan-style compound condiments. With the core values of selecting high-quality ingredients, refining via traditional craftsmanship, and delivering mellow spicy and aromatic flavors, it caters to the pursuit of authentic Sichuan cuisine among diverse diners. Its products are sold nationwide and overseas, winning the favor of numerous consumers.

Core Value

The [Mantangwang] brand adheres to the use of high-quality raw materials, including premium rapeseed oil (100% vegetable oil), Guizhou Mantianxing chilies, Northern Sichuan Erjingtiao chilies, Xinjiang Daban chilies, and Hanyuan red Sichuan peppercorns. Adopting traditional production techniques, it ensures that the products boast bright red color, rich aroma and mellow taste, delivering healthy and reliable condiments to consumers.

Brand Slogan

[Mantangwang] — Sichuan Aroma Fills the House, Prosperity Blesses All Affairs!



Overview of 4 Series with 9 Individual Products



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Product series

[Mantangwang] has developed four core product series with a total of nine flagship items, namely Sichuan-Style Cold Dish Seasoning, Sichuan-Style Chili Oil, Sichuan-Style Spicy Chili Crisp, and Sichuan-Style Pepper Oil. These products cover diverse scenarios ranging from home cooking and catering processing to gift-giving, satisfying the needs of different consumer groups.

02

Specifications and Packaging

[Mantangwang] offers a wide range of product specifications, including more than 20 combinations ranging from 200g small bottles to 25kg large packages. It also supports gift box assortments and OEM customization services to enhance market competitiveness.





02



Sichuan-Style Cold Dish Seasoning Series

Spicy Cold Dish Seasoning — All-Purpose Seasoning, Vegan Formula

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Highly
recommended



Formula Features

Selected high-quality Sichuan Erjingtiao chilies are roasted over low heat to release their aroma and then ground, endowing the cold dish seasoning with a rich, authentic chili fragrance. It also incorporates the unique traits of two other chili varieties: Guizhou "Mantianxing" chilies, which offer a spicy yet non-irritating taste with perfect harmony of pungency and aroma, and Xinjiang Daban chilies, which bring a subtle sweetness and vibrant color. These three distinct chilies are perfectly blended and simmered in premium vegetable oil. During the simmering process, ginger, onion, garlic, brewed soy sauce, fermented black beans, white granulated sugar, sesame seeds, and spices are added to enhance the seasoning's rich taste profile. The overall flavor profile features "aroma overriding spiciness, with freshness complementing the spicy notes". It not only highlights the characteristics of Sichuan cuisine but also preserves the original flavor of the ingredients. Versatile for pairing with both meat and vegetarian dishes, one bottle is all you need for all your seasoning needs.

★★★★★Easy to Use — Perfect for Seasoning Everything

It is spicy, delicious, rich in salty and umami flavors, with mild and layered spiciness. You'll be eager to pair this spicy cold dish seasoning with all your favorite foods. On days when you don't feel like cooking, simply scoop a few spoonfuls and drizzle it over rice or noodles—it's absolutely delicious, saving you time and hassle. It's an indispensable all-purpose seasoning essential for every kitchen.

Spicy & Numbing Cold Dish Seasoning — All-Purpose Seasoning, Vegan Formula



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Formula Features

Selected high-quality Sichuan Erjingtiao chilies are roasted over low heat to release aroma and then ground, endowing the cold dish seasoning with a rich, authentic chili fragrance. It also incorporates the unique properties of two other chili varieties: Guizhou "Mantianxing" chilies, which deliver spicy yet non-irritating flavor with perfect harmony of pungency and aroma, and Xinjiang Daban chilies, which offer a subtle sweetness and vibrant color. These three distinct chilies are perfectly blended, complemented by the numbing aroma of premium Hanyuan red Sichuan peppercorns. During the production process, ginger, onion, garlic, brewed soy sauce, fermented black beans, white granulated sugar, sesame seeds, and spices are added to enhance the seasoning's rich taste profile. Boasting mellow spicy and numbing notes along with a strong sauce aroma, it not only highlights the signature spicy, numbing, fresh and fragrant characteristics of Sichuan cuisine, but also preserves the original flavor of the ingredients. Versatile for pairing with both meat and vegetarian dishes, one bottle is all you need for all your cold dish seasoning needs.

★★★★★ Easy to Use — Perfect for Seasoning Everything

This spicy & numbing cold dish seasoning delivers a rich numbing kick, an exhilarating spicy punch, and a robust sauce aroma, bringing a deeper, more delightful taste experience to your palate. You'll be eager to pair it with all your favorite foods. On days when you don't feel like cooking, simply scoop a few spoonfuls and drizzle it over rice or noodles—it's absolutely delicious, saving you time and hassle. It's an all-purpose seasoning essential for every kitchen.

Spicy/Spicy & Numbing Cold Dish Seasoning — All-Purpose Seasoning, Vegan Formula

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You can pair them with any food you like—everything goes well with the seasoning!

Highly recommended





03



Sichuan-style Chili Oil Series

Spicy Chili Oil — Three-Stirring and Three-Pouring Craftsmanship

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Raw Material Selection

High-quality Guizhou Mantianxing chilies, Northern Sichuan Erjingtiao chilies and Xinjiang Daban chilies are selected as the main raw materials, combined with spices such as ginger, garlic, onion, star anise and cassia bark to ensure that the spicy chili oil boasts bright red luster, rich aroma and moderate spiciness.

Stir-frying technique

It adopts the "three-stirring" craftsmanship of stir-frying spices over a slow fire, stir-frying chilies over a high fire, and then blending them over a slow fire again, which fully releases capsaicin and aroma molecules.

Oil-Drizzling Technology

Oil is drizzled in three separate batches with the oil temperature decreasing in a stepped manner, allowing the oil to fully permeate the raw materials and ensuring the spicy chili oil has a bright red luster and excellent wall-adhering property.

Product Advantages

The spicy chili oil has a mild spiciness with a delicate sesame fragrance. It is suitable for various cooking scenarios such as cold mixing, dipping, and stir-frying, meeting the diverse needs of both home cooking and catering services.

Hot-
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Spicy & Numbing Chili Oil — The Secret to Blending Numbing Aroma



Hot-selling



Raw material ratio Stir-frying order Product Advantages

Based on the spicy chili oil, high-quality Sichuan peppercorns are added with a precise ratio to ensure the perfect fusion of the numbing aroma and spicy aroma of the spicy & numbing chili oil.

It adopts the sequence of "stir-frying Sichuan peppercorns first, then chilies". After low-temperature pre-roasting, the Sichuan peppercorns are quickly stir-fried together with the chilies to retain the original numbing and spicy aromas.

The spicy & numbing chili oil features a bright red luster, rich numbing aroma and moderate spiciness. It is suitable for a variety of dishes that favor numbing and spicy flavors, such as cold mixed meats, Boboji seasoning, barbecue seasoning, and spicy crayfish, and is deeply loved by consumers.

Salad Chili Oil — Rich Garlic Aroma, Mild Spiciness, Well-balanced Salty and Savory Flavors

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Unique formula

[Mantangwang] Salad Chili Oil is not a single type of chili oil. It is a blend of multiple chili varieties formulated in a specific ratio to highlight the unique characteristics of each type. Through a series of processes including stir-frying, crushing, simmering and steeping, it retains the original aroma of the chilies. Meanwhile, ginger, scallions, spices and other ingredients are added during the simmering process to enhance the fragrance and richness of the chili oil, delivering a distinct layered taste experience.

Features of Chili Oil: Bright red color, spicy but not harsh, rich and intense aroma

Product Advantages

Rich in garlic aroma, mild in spiciness, and well-balanced in saltiness and umami, it is suitable for cold-tossing all kinds of vegetarian dishes and meats. It solves the common home cooking pain point of "missing that perfect flavor for cold dishes", making cooking more convenient and more delicious.

Noodle Chili Oil — Perfect Companion for Mixed Noodles

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Chili Ratio

The main raw materials of Noodle Chili Oil are Sichuan Erjingtiao chilies and Guizhou Mantianxing chilies. It is supplemented with auxiliary ingredients such as broad bean paste, fermented black beans, Sichuan peppercorns, ginger, garlic, scallions, white pepper and spices. These ingredients enhance the layered taste of the noodle chili oil and ensure that its spicy aroma blends perfectly with noodles.

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Product Advantages

It boasts a rich and intense aroma, a uniform texture when tossed with noodles, and a long-lasting aftertaste. Ideal for pairing with a variety of dishes such as red oil noodles, red oil wontons, spicy beef noodles, and dipping sauce preparation, it meets the convenient needs of both home cooking and catering services.



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Sichuan Spicy Chili Oil Series

Spicy Chili Oil — Unique Roasted Chili Flavor Profile

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Manufacturing Process

Mantangwang Spicy Chili Oil — Selected premium Erjingtiao chili segments are stir-fried slowly over low heat until their skins turn slightly charred, developing a unique roasted chili aroma. After being manually crushed, they are simmered with roasted peanuts, sesame seeds, Sichuan peppercorns, ginger, scallions, garlic, spices and other ingredients. This process enhances the fragrance and richness of the chili oil, creating a layered taste experience. The mixture is then left to steep for 48 hours to allow the flavors to fully meld together, ensuring the spicy notes of the chili oil and the crispy, nutty flavors are distinct yet well-balanced, delivering a rich and complex taste.

Usage

Suitable for spicy noodles, spicy rice noodles, red oil wontons, red oil dumplings, dipping sauce preparation and more.



05



Sichuan Pepper Oil Series

Zanthoxylum schinifolium Oil — Low-Temperature Double Extraction Process



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Raw Material Selection

High-quality fresh Zanthoxylum schinifolium is selected to ensure the raw materials are fresh and rich in aroma.

Product Advantages

The zanthoxylum schinifolium oil is clear and translucent with a fresh numbing aroma. Ideal for light and refreshing Sichuan dishes such as Sichuan Pepper Chicken with Green Peppercorn and Sichuan Pepper Fish with Green Peppercorn, it meets consumers' demand for a fresh numbing fragrance.

Extraction Process

It adopts the dual process of "low-temperature pressing + low-temperature extraction", with the temperature kept below 60°C throughout the entire process. This preserves volatile aromatic components such as limonene and prevents the loss of numbing flavor caused by high temperatures.

Sichuan Pepper Oil — Low-Temperature Slow Infusion Process

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Raw Material Preparation

High-quality fresh red Sichuan peppercorns are selected, manually sorted to remove impurities, then soaked in premium rapeseed oil at a low temperature for 48 hours to ensure the full extraction of their numbing and aromatic compounds.

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Product Advantages

The Sichuan pepper oil boasts a golden, translucent color, a rich and mellow numbing aroma, and a long-lasting numbing taste without any bitter aftertaste. It is ideal for Sichuan dishes such as Mapo Tofu, Spicy Boiled Fish and Sichuan Pepper Chicken, infusing the dishes with a unique numbing fragrance and meeting the quality requirements of high-end catering services.

Hot-selling





06



Food Application and Scenario Solution

Recipe 1 — Beef Mixed with Coriander

Recommendation Rating: ★★★★★



Ingredients and Preparation Method

Ingredients: 400g fresh beef shank, 6 sprigs of coriander, 30g Mantangwang Spicy Salad Mix

Preparation Method:

1. Rinse the beef thoroughly, place it in a pot with cold water, add 3 slices of ginger and 1 section of scallion (optional). Bring to a boil over high heat, skim off the foam, then turn to low heat and simmer for about 30 minutes.
2. Take out the cooked beef and soak it in ice water for 10 minutes—this will make the beef texture firmer and prevent it from turning tough. Remove the beef, drain thoroughly, slice it thinly against the grain, and set aside.
3. Rinse the coriander, cut it into sections of about 3 cm, and spread them on the bottom of a plate. Arrange the sliced beef on top of the coriander, drizzle with the spicy salad mix, then toss the beef, coriander and sauce thoroughly with chopsticks. Let it sit for 2 minutes to allow the flavors to meld fully before serving.



Tip

Slicing the beef shank after chilling makes it firmer in texture, and cutting against the grain allows it to absorb flavors more easily. The numbing, spicy, fresh and savory notes of Mantangwang Spicy Salad Mix blend perfectly with the beef. The beef is chewy and resilient, while the coriander enhances the aroma and taste. It is an ideal accompaniment to drinks and rice. Perfect for in-store tasting events at supermarkets and live-stream recipe recreations on social media.

Recipe 2 — Sichuan-Chongqing Saliva Chicken

Recommendation Rating: ★★★★★

Ingredients and Preparation Method

Ingredients: Half a fresh chicken, 2 garlic cloves (minced), 5 scallions, 30g Mantangwang Spicy Salad Dressing, 5ml light soy sauce, 2g white sugar.

Preparation Method:

1. Add water to a soup pot, then add salt, ginger slices, scallions and cooking wine. Bring to a rolling boil over high heat for 2 minutes, then put in the fresh chicken. Simmer over low heat for 8 minutes, turn off the heat and let the chicken soak for 20 minutes until fully cooked. Remove the chicken and soak it in ice water for 5 minutes. Take it out and let the surface dry completely, then brush with cooking oil.
2. Prepare the sauce: Take 30g of Mantangwang Spicy Salad Dressing, add 5ml of light soy sauce, 2g of sugar, minced garlic and an appropriate amount of boiled water, then stir well and set aside.
3. Cut the cooled chicken into strips (1.5 cm wide and 5 cm long), arrange them on a plate, sprinkle with minced garlic and scallion sections, then drizzle with the prepared sauce. Let it sit for 2 minutes to allow the flavors to meld fully. Serve immediately.

Features: The tender and juicy chicken is coated with spicy salad dressing, featuring a perfect hint of spiciness balanced with Sichuan pepper aroma. It boasts a rich, mellow flavor—savory, umami with a subtle touch of sweetness, refreshing and non-greasy, and the more you chew, the more delicious it gets.



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Recipe 3 — Spicy Red Oil Dried Tofu

Recommendation Rating: ★★★★★



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Ingredients and Preparation Method

Ingredients: 2–5 pieces of dried tofu, 2 garlic cloves (minced), 2 scallions (cut into small sections), 1 coriander sprig (if available), 5ml light soy sauce, 30ml Mantangwang Spicy Red Oil.

Preparation Method:

1. Add water to a soup pot, then put in salt, ginger slices and scallions. Bring to a boil over high heat, add the dried tofu, cook over medium heat for 5 minutes, turn off the heat, remove the dried tofu and let it cool down.
2. Prepare the sauce: Take 30ml of Mantangwang Spicy Red Oil, add 5ml of light soy sauce, minced garlic and an appropriate amount of boiled water, then stir well and set aside.
3. Cut the cooled dried tofu into thin strips, arrange them on a plate, drizzle with the prepared sauce, sprinkle with chopped scallions, toss well, and let it sit for 2 minutes to allow the flavors to meld fully. Serve immediately.

Features: Spicy Red Oil Dried Tofu is a snack with strong Sichuan-Chongqing flavors. Ideal as an appetizer to pair with drinks, it also works perfectly as a daily casual snack, boasting rich yet non-greasy taste.



Recipe 4 — Spicy and Sour Cucumber

Recommendation Rating: ★★★★★

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Ingredients and Preparation Method

Ingredients: 1 cucumber, 2 garlic cloves (minced), 1ml Mantangwang Sichuan Pepper Oil, 20ml Mantangwang Spicy Red Oil, 2g salt, 2g sugar, 5ml vinegar.

Preparation Method:

1. Rinse the cucumber thoroughly, smash it lightly until cracked, then cut it into sections. Toss with a pinch of salt, marinate for 5 minutes, and drain the excess water.
2. Prepare the sauce: Take Mantangwang Spicy Red Oil and Sichuan Pepper Oil, add minced garlic, sugar and vinegar, then stir well and set aside.
3. Arrange the cucumber on a plate, drizzle with the prepared sauce, sprinkle with bird's eye chilies, toss to mix evenly, and let it sit for 2 minutes to allow the flavors to meld fully. Serve immediately.

Features: This version of cold mixed cucumbers is sour, spicy and appetizing, refreshing and greasy-cutting, making it ideal for people on a weight-loss diet.



Recipe 5 — Boiling Sichuan Pepper Fish

Recommended Rating★★★★★

Ingredients and Preparation Method

Ingredients: 1000g pangasius fillets, 100g bean sprouts (side dish), 100g enoki mushrooms, 1 piece of tender tofu, 5ml Mantangwang Sichuan Pepper Oil, 15g Sichuan peppercorns.

Preparation Method:

1. Marinate the fish fillets: Rinse the fish fillets and drain thoroughly. Place them in a bowl, add 1 spoonful of cooking wine, a pinch of salt and 1 egg white. Mix well with your hands. Then add 2 spoonfuls of cornstarch and keep tossing until the fillets are thinly coated with the paste. Let them marinate for 10 minutes.
2. Prepare the vegetables: Bring water to a boil in a pot and add a pinch of salt. Blanch the bean sprouts and enoki mushrooms for 1 minute (blanch the tender tofu for 30 seconds if using). Remove and drain, then spread them on the bottom of a large bowl for later use.
3. Sauté the seasonings and make the soup base: Heat a little cooking oil in a pot. Once the oil is hot, add ginger slices, minced garlic and pickled chili segments. Sauté over low heat to release the aroma. Pour in 1 bowl of water (or broth for a richer flavor), add 1 spoonful of light soy sauce, half a spoonful of sugar and a pinch of salt. Stir well and bring to a rolling boil over high heat.
4. Poach the fish fillets gently: Turn the heat to medium-low. Add the marinated fish fillets to the pot one by one and gently separate them with chopsticks. Cook until the fillets turn completely white and curl slightly (about 2 minutes—do not overcook, or the fillets will become tough). Pour the fish and soup together into the large bowl lined with vegetables.
5. Release aroma and enhance numbing flavor: Spread the Sichuan peppercorns on top of the fish fillets and drizzle with 2 spoonfuls of Sichuan pepper oil. Heat 1 spoonful of cooking oil in another pot until it smokes. Pour the hot oil over the Sichuan peppercorns quickly to activate the fresh and numbing aroma. Serve immediately.

Features: Fresh numbing aroma of Sichuan pepper, rich yet non-greasy. Tender and smooth fish fillets, a light and refreshing taste of Sichuan.



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Recipe 6 — Red Oil Noodles

Recommendation Rating: ★★★★★

Ingredients and Preparation Method

Ingredients: 100g noodles (serving for 1), 25g Mantangwang Noodle-specific Red Oil, 2g salt, 1 scallion (cut into small sections).

Cooking Method:

1. Add enough water to a pot and bring it to a boil. Add a pinch of salt, then put in the noodles. Stir them apart with chopsticks to prevent sticking. Cook over medium heat for 3–5 minutes, then drain and set aside.
2. Drizzle with Mantangwang Noodle-specific Red Oil, sprinkle with chopped scallion segments, toss well and serve immediately.

Feature: With the help of Mantangwang Noodle-specific Red Oil, even novice cooks can easily and quickly make delicious red oil noodles.



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Recipe 7 — Red Oil Wontons

Recommendation Rating: ★★★★★

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Ingredients and Preparation Method

Ingredients: 150g fresh wontons (serving for 1), 2 spoonfuls (approx. 20g) of Mantangwang Chili Oil Paste, 1 head of lettuce, a small amount of ginger, scallions and garlic (minced), 10ml soy sauce.

Cooking Method:

1. Bring water to a boil, then add the wontons. Gently push them with a spoon to prevent sticking. When the water boils again, add half a bowl of cold water. Repeat this 2–3 times. Cook until the wontons float and the wrappers turn translucent (about 3–4 minutes), then add a few lettuce leaves and cook together.
2. First, put Mantangwang Chili Oil Paste, soy sauce, and minced ginger and garlic in a bowl. Add 1–2 spoonfuls of the wonton cooking broth and stir well. Scoop the lettuce and wontons into the bowl, sprinkle with chopped scallions, and serve immediately.

Features: This Mantangwang Chili Oil Paste boasts a unique roasted aroma. The spicy flavor of the chili oil and the crispy texture of the nuts present distinct layers, delivering a rich taste experience. A bowl of authentic Red Oil Wontons—with thin, delicate wrappers and tender fillings—is rich in numbing, spicy, fragrant and savory notes. It is a classic choice for breakfast and late-night snacks in Sichuan and Chongqing.



Recipe 8 — Boboji (Sichuan Skewer Hot Pot)

Recommendation Rating: ★★★★★



Ingredients and Preparation Method

Ingredients

1 skewer each of quail eggs, spam, fatty beef rolls, chicken gizzards, potatoes, lotus root slices, tofu skin, enoki mushrooms, cucumber, wood ear mushrooms, and kelp knots (or any meat or vegetables you prefer); 100g Mantangwang Spicy Vegetable Tossing Mix, 50ml Mantangwang Fragrant Spicy Red Oil, 30ml light soy sauce, 10ml mature vinegar, 5ml prickly ash oil, 5g chicken powder, 5g salt, 3g sugar, 1 piece of ginger (minced), 10 garlic cloves (minced), 5g roasted white sesame seeds.

Preparation Method:

1. Make the soup base: In a large bowl, add minced ginger and garlic, then pour 1 spoonful of hot oil over them to release the aroma. Add Mantangwang Spicy Vegetable Tossing Mix, Fragrant Spicy Red Oil, light soy sauce, mature vinegar, sugar, salt, and chicken powder in sequence, stirring until all seasonings are dissolved. Pour in the prepared water or chicken broth, sprinkle with roasted white sesame seeds, and mix well. (Taste and adjust as needed: add more prickly ash oil for extra numbing flavor, or more red oil for additional spiciness.)

2. Place the cooked meat and vegetable skewers in a cool place to cool down. Then put them into the bowl with the soup base, ensuring the ingredients are completely submerged. Cover the bowl with a lid or plastic wrap, and refrigerate for 30 minutes to 2 hours (the longer the marination, the more flavorful the skewers will be). Serve chilled.

Features: Red Oil Boboji, a renowned snack from Sichuan and Chongqing. The ingredients are infused with a rich blend of numbing, spicy, fragrant and savory flavors—one bite, and your taste buds will be in a frenzy!





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**Mantangwang Seasoning – Steak, pasta,
salad, hamburger, fries, vegetables,
fried chicken...**

It goes with everything!

**More serving suggestions are waiting
for you to explore...**



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Mantangwang — Making Food More Delicious

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